



# EASTER BRUNCH

*on* THE MEZZANINE

Celebrate Easter at  
"The South's Grand Hotel" with a Brunch served  
in high-style on The Peabody's Mezzanine.

April 9, 2023  
10:30AM - 3:00PM

\$98 per adult, \$36 per child, ages 5 -12  
*4 and under our compliments*

RESERVATIONS MUST BE MADE  
AND PAID IN ADVANCE

TO MAKE RESERVATIONS PLEASE CALL  
901.529.4000

*The Peabody*  
MEMPHIS  




## EASTER BRUNCH MENU

### WELCOME RECEPTION

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- Fresh Fried Pita Chips with Roasted Red Pepper Hummus
- House Made Tortilla Chips with Fresh Olive Tapenade
- House Made Potato Chips with Jalapeno Cheese Dip

### BREAKFAST ITEMS

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- Scrambled Eggs
- Cherrywood Bacon
- Sausage Patties
- Cheese Grits
- Breakfast Potatoes
- Quiche Lorraine

### BAGEL BAR

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Locally Made Bagels with a Variety of Schmears and Spreads

### OMELET STATION

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Farm Fresh Eggs, Egg Whites, Egg Beaters and Cage Free Eggs, Turkey, Ham, Turkey Sausage, Bacon, Pork Sausage, Mushroom, Spinach, Tomato, Diced Onion, Assorted Peppers, Jalapeno, Salsa, Shredded Cheddar and Monterey Jack Cheeses

### SALAD PRESENTATION

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Creamy Tri- Colored Tortellini Salad with Olives and Tomato Pesto, Gigante Bean Salad with Assorted Peppers, Italian Style Orzo Salad, Cranberry-Orange Couscous and Quinoa Salad, Rosemary Roasted Beet and Sweet Potato and Parsnip Salad

### SALAD BAR

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Crispy Green Salad, Traditional Caesar Salad with Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Cracked Black Pepper, And Creamy Caesar Dressing, Acardia Blend Mixed Greens, Baby Heirloom Tomatoes, Mini European Cucumber, Julienne Carrots, Sliced Black Olives, Bacon Bits, Chopped Eggs, Shredded Cheddar Cheese, Crumbled Goat Cheese

### SALAD DRESSINGS

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Buttermilk Ranch, Italian Dressing, White Balsamic, Lemon Basil





## EASTER BRUNCH MENU

### FRESH FRUIT DISPLAY

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- Assorted Seasonal Fruits and Berries

### DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

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Havarti Dill, Mild Cheddar, Cranberry White Cheddar, Pepper Jack, Port Cheddar, Swiss

### GRILLED VEGETABLE DISPLAY

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Grilled Asparagus, Roasted Eggplant, Grilled Squash and Zucchini, Roasted Baby Carrots, Marinated Heirloom Tomatoes and a Selection of Flavored Oils and Vinegars

### ANTIPASTO DISPLAY

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Assorted Italian Cured Meats including Mortadella, Genoa Salami, Hot and Mild Capicola, Sopressata Salami, Prosciutto Ham, Artichoke Hearts, Pepperoncini, Cherry Peppers, Pickled Baby Corn, Feta Stuffed Peppers

### SAUSAGE DISPLAY

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Assorted Grilled and Smoked Sausages including Beef Summer Sausage, Italian, Beef Kielbasa, Chicken and Pheasant, Rabbit and Lamb Sausages

### CHILLED SEAFOOD OFFERINGS

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Whole Steamed Salmon Display with Pieces of Poached Salmon topped with Pineapple Mango Salsa, Crab Claws and Gulf Shrimp Display with Fresh Cocktail Sauce, Lemon Wedges, Tabasco and Assorted Caviars, Smoked Trout and Mackerel Display, Seared Ahi Tuna on a Bed of Fresh Seaweed, Soba Noodle and Roasted Red Pepper Salad, Original and Pastrami Style Smoked Salmon with Mini Bagels, Capers, Whipped Cream Cheese, Diced Red Onion, Chopped Egg Whites and Yolks

### SUSHI DISPLAY

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Hand Made Vegetable, Tuna, Crab, And Barbeque Eel Rolls served with Sweet and Original Soy Sauce, Siracha Mayo, Wasabi Mayo, Eel Sauce

### ENTRÉES

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Beef Short Ribs, Merlot Reduction, Seared Halibut, Lime Butter Sauce, Free Range Chicken Breast, Mediterranean Turkey Meatballs, Baked Pork Chops, Roasted Shallot Sauce



## EASTER BRUNCH MENU

### SIDES

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*Roasted Marbled Potatoes, Egg Plant Stew, Charred Brussels Sprouts, Saffron Rice, Fried Green Tomatoes, Israeli Cous-Cous*

### CARVING STATION

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*Prime Rib and Leg Of Lamb*

### PASTA STATION

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*Shrimp, Chicken, Italian Sausage, Green Onions, Mushrooms*

### MINI DESSERTS

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*Fresh Fruit Tarts, Assorted Cheesecakes, Pistachio Raspberry Opera, Pecan Pie, Lemon Meringue Tart, Red Velvet Cake, Key Lime Boat, Almond Peach Crumple, Banana Velvet Cake, Chocolate Mousse Cups, Coconut Raspberry Bars, Bittersweet Chocolate Tarts*

### PLATED DESSERTS

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*Carrot Cake, Lemon Cherry Pave, Miniature Tiramisu Cup, Chocolate Espresso Cake, Apple Streusel Pie*

### WARM AND COLD

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*Triple Chocolate Shooter, Crème Brûlée, Warm Flourless Chocolate Cake, Assorted Ice Cream and Toppings, Banana Chocolate Chip Bread Pudding, Strawberry Mousse Shooter, Pot De Crème*

### ACTION STATION

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*Banana Fosters with Vanilla Ice Cream*

### COOKIES AND SWEETS

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*Assorted cookies, Macarons, Dipped Strawberries, Brownies*