



May 12th, 2024

Mother's Day Mimosa Brunch

Featuring our Signature Bottomless Mimosas

Join us for a delightful experience and a memorable culinary journey with locally farmed and seasonal ingredients.

Seating offered 9:30 a.m. to 3:00 p.m.

Breakfast Potatoes with Peppers & Onions, Hickory Bacon, Country Turkey Sausage, Scrambled Eggs, Santa Fe Breakfast Casserole, Banana Walnut French Toast Bake, and Buttermilk Pancakes with Maple Syrup

Chimichurri Beef Tips with Manchego Whipped Potatoes, Grilled Butterflied Shrimp with Cous-Cous, Memphis BBQ Spiced Bone-in Chicken, Spring Rice Pilaf, Spring Vegetable Medley, and Rosemary Dijon Roasted Potatoes

Chef Crafted Omelet Station

Assorted Rolls, Muffins, Breakfast Pastries, Fresh Fruit, and Miniature Bagels

Seasonal Salad Station with Assorted Seasonal Toppings and Dressings, Atlantic Smoked Salmon, and Seafood Bar with Assorted Condiments

Carving Station: Prime Rib, Honey Cured Ham, and Oven Roasted Turkey Breast

Pastas:

Grilled Chicken Ravioli with Kale, Wild Mushrooms, English Peas, and Caramelized Leeks Baked Mac & Cheese

Assorted Local Cheeses
Vegetable Crudit  with Assorted Spreads

Assortment of Sweets, Cakes, and Miniature Pastries

Adults: \$79.95 plus sales tax

Children (3 to 12): \$22.95 plus sales tax

Children 2 and under NO CHARGE

A 20% service charge is added for groups of eight or more. Reservations Required. Reservation seating is limited to 2 hours. Pre-payment for parties of 13 or more due 48 hours in advance. Max reservation size is 20 guests based upon availability. A credit card is required to hold all reservations. A \$200 non-refundable fee will be charged for no show reservations or reservations that cancel fewer than 24 hours in advance. Visit us for an unforgettable Mother's Day Brunch.

Reservations made at www.theodysseyvenue.com

