



EASTER MIMOSA BRUNCH

JOIN US FOR A DELIGHTFUL EXPERIENCE AND A MEMORABLE CULINARY JOURNEY WITH LOCALLY FARMED AND SEASONAL INGREDIENTS.

March 31, 2024 | 10am - 3pm

Rosemary Skillet Browns, Hickory Bacon,
Turkey Sausage, Scrambled Eggs,
Breakfast Casserole with Country Gravy,
Apple Pancakes with Cinnamon Salted Caramel,
and Lemon-Blueberry Blintzes

Chef Crafted Omelet Station

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

Seasonal Salad Station with Assorted Seasonal
Toppings and Dressings, Seafood Bar with Cured Salmon,
Half Shell Oysters, and Shrimp Cocktail

Carving Station:

Slow Roasted Prime Rib,
Herb-Roasted Leg of Lamb, and Baked Honey Cured Ham

Braised Beef Tips with Wild Mushrooms, English Peas,
Asparagus and Peppered Demi - Glace,
Grilled Bone In Chicken, Wild Rice Pilaf
Seared Salmon with Roasted Cherry Tomatoes
& Charred Fennel Cream, Spring Vegetables
Garlic Whipped Potatoes

Pastas:

Tortellini Pasta with Baby Spinach and
Lemon-Dill Cream

Pappardelle Pasta with Fava Beans, Sausage, and
Roasted Tomato Sauce

Assorted Local Cheeses

Vegetable Crudit  with Assorted Spreads

Assortment of Sweets Treats and Culinary Confections

\$79.95 Adult | \$22.95 Kids (3-12)

Kids under 2 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 is required for parties of 13 or more due 48 hours in advance. Maximum 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.

Reservations made at www.theodysseyvenue.com or call 708.429.7400 x 2



THE ODYSSEY
TINLEY PARK, IL

