

EASTER SUNDAY BRUNCH

April 20th, 2025
10am - 3pm

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

Chef Crafted Omelet Station

Rosemary Skillet Browns, Hickory Bacon,
Chicken Apple Sausage, Scrambled Eggs, Wild
Mushroom & Spinach Frittata with Roasted
Cherry Tomatoes, Bananas Foster French
Toast, and Warm Cinnamon Rolls & Frosting

Seasonal Salad Station:

Assorted Seasonal Toppings & Dressings,
Seafood Bar with Smoked Salmon, Half Shell
Oysters, and Shrimp Cocktail

Assorted Local Cheeses, Cured Meats &
Smoked Sausages

Braised Beef "Osso Bucco Style" with Creamy
Polenta, Lemon & Herb Bone-in Chicken,
Wild Rice Pilaf, Parmesan Crusted Orange
Roughly with White Wine Dill Sauce &
Marinated Tomatoes, Spring Vegetables,
Buttermilk & Chive Whipped Potatoes

Bucatini Pasta Carbonara with English Peas
Pappardelle Pasta with Fava Beans, Sausage &
Roasted Tomato Sauce

Carving Station:

Slow Roasted Prime Rib with Au Jus & Horseradish Sauce
Pistachio Crusted Leg of Lamb with Lemon Mint Pesto
Brown Sugar and Mustard Glazed Ham

Assortment of Sweet Treats &
Culinary Confections

Adults - \$79.95 + tax

Kids (3-12) - \$22.95 + tax

Kids under 2 - No charge

A 20% service charge is added for groups of 8 or more.
Reservations required. Reservation seating time 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 on availability.

For RESERVATIONS visit

WWW.THEODYSSEYVENUE.COM

OR CALL 708-429-7400 X 2