

Easter Brunch

SUNDAY, APRIL 5TH, 2026

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

SEATINGS 10AM TO 3PM

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

Chef Crafted Omelet Station

Rosemary & Thyme Home Fries, Hickory Bacon, Chicken Apple Sausage, Scrambled Eggs, Spinach & Feta Frittata, Apple Pie French Toast, Biscuits & Sausage Gravy

Seasonal Salad Station:

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

Mafaldine Pasta with Wild Mushrooms & Black Truffle Butter
Gnocchi with Charred Broccolini & Blistered Tomatoes

Assorted Local Cheeses & Cured Meats

Red Wine Braised Short Ribs with Roasted Root Vegetables, Herb Roasted Bone-In Chicken, Wild Rice Pilaf, Seared Halibut Oscar, Spring Vegetables, Potato & Parsnip Puree

Carving Station:

Slow Roasted Prime Rib with Au Jus and Creamy Horseradish Sauce, Herb Roasted Leg of Lamb with Mint Chimichurri & Tzatziki Sauce, and Bourbon & Maple Glazed Ham

Assortment of Sweets Treats and Culinary Confections

ADULTS \$79.95 + TAX | KIDS 3-10 \$22.95 + TAX

KIDS 2 & UNDER - NO CHARGE

A 20% service charge is added for groups of 6 or more. Reservations required. Reservation seating is limited to 2 hours. Max reservation size is 20 guests based upon availability. Prepayment is required for parties of 10 or more.

Visit us for an unforgettable Easter Brunch.

Please call (708) 429- 7400 x 2 or Visit www.theodysseyvenue.com