



May 10th, 2026

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.

Roasted Garlic Breakfast Potatoes,
Applewood Smoked Bacon,
Chicken & Apple Breakfast Sausage,
Scrambled Eggs with Herbs,
Caramelized Onion, Asparagus &
Goat Cheese Frittata,
Cinnamon Roll French Toast Casserole,
and Coffee Infused Pancakes with
Vanilla Cream & Caramel Maple Syrup

Assorted Local Cheeses
Vegetable Crudit  with Assorted Spreads

Red Wine & Balsamic Braised Beef with Pearl
Onions, Roast Cod with Caviar Beurre Blanc,
Cajun Spiced Bone-in Chicken,
Buttermilk Whipped Potatoes,
Spring Vegetable Medley, and
Saffron Infused Rice Pilaf

Chef Crafted Omelet Station

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

Seasonal Salad Station with Assorted Seasonal
Toppings and Dressings, Smoked Salmon,
Poached Shrimp and Raw Oysters
with Assorted Condiments

Pastas:

Papardelle Pasta with Short Rib Ragout
Crawfish & Gouda Mac & Cheese

Carving Station: Prime Rib with Au Jus &
Horseradish Cream, Seared Tuna with
Seaweed Salad and Spicy Aioli, and
Roasted Pork Loin with Herb Mustard & Chimichurri

Assortment of Sweets, Cakes, and
Miniature Pastries

Adults: \$79.95 plus sales tax

Children (3 to 10): \$22.95 plus sales tax

Children 2 and under NO CHARGE

A 20% service charge is added for groups of six 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.

Visit us for an unforgettable Mother's Day Brunch.

Reservations made by calling **708.429.7400 x 2**
or online at www.theodysseyvenue.com

