



Easter Mimosa Brunch

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

SUNDAY, APRIL 9TH, 2023 | SEATINGS 10AM TO 3PM

Three Cheese Hash Browns, Hickory Bacon,
Pork Sausage, Scrambled Eggs,
Eggs Benedict Strata with Baby Spinach,
Cinnamon Roll French Toast
with Maple Syrup, and
Lemon-Blueberry Pancakes

Braised Beef Tips with Roasted Carrots and
Tomatoes, Roasted Seafood with Fennel
Tomato Broth, Honey-Balsamic Grilled Bone
in Chicken, Wheatberry and Bean Medley,
Roasted Vegetables, and
Garlic Whipped Potatoes

Chef Crafted Omelet Station

Pastas:

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

Cavatappi with Spring Vegetables,
Burrata Cheese Ravioli with Sun-Dried
Tomatoes, English Peas and Garlic Cream

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

Assorted Local Cheeses
Vegetable Crudit  with Assorted Spreads

Assortment of Sweets Treats
and Culinary Confections

Adults \$79.95 plus sales tax

Children (3-12) \$22.95 plus sales tax | Children 2 & 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.

Maximum reservation size is 30 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 —