

## Brunch Menu

### SALADS

#### Caesar Salad

Crisp Romaine Hearts tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

#### Apple and Strawberry Pecan Salad

Exotic Mixed Greens tossed with Granny Smith Apples, Fresh Strawberries, Caramelized Pecans, Bleu Cheese and Raspberry Vinaigrette

### BREAKFAST

#### Scrambled Eggs with Wisconsin Cheddar

#### Breakfast Sausage

#### Applewood Smoked Bacon

#### Hash Brown Potatoes with Peppers and Onions

#### Yogurt and Granola Station

### ENTRÉES

#### Penne Rigatta au Gratin

Imported Penne Noodles tossed with Broccoli, Mushrooms, Red Peppers and Smoked Gouda Cream Sauce

#### House-Griddled Belgian Waffles

Fresh Waffles served with a selection of Maple Syrup, Cinnamon Whipped Cream, Dark Chocolate Shavings and Fresh Berry Sauce

#### Strawberries and Cream French Toast

Cinnamon-Battered Texas Toast filled with Strawberry Cream Cheese topped with Fresh Strawberries and Powdered Sugar

#### Couscous Santorini

Couscous sautéed with Tomatoes, Chick Peas, Edamame, Basil, Garlic and Feta Cheese

#### Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

#### Mojito Salmon

Salmon marinated with Citrus flavors encrusted with a mix of crispy Tortilla Strips, Garlic and Cilantro

### CARVED TO ORDER

#### Black Pepper-Crusted Sirloin

Roasted Whole with natural Juices and served with Horseradish Cream

### DESSERT

#### Odyssey's Signature Chocolate Fountain

Assortment of Domestic and Imported Cheeses, Fresh Fruit, Cakes and Pastries