

BRUNCH BUFFET MENU

Menu items are subject to change.

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

ODYSSEY KIDS

Lightly-fried Chicken Tenders and Seasoned Fries

DESSERT

Odyssey's Signature Chocolate Fountain

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

LUNCH MENU

Menu items are subject to change.

FIRST COURSE

Classic Caesar

Crisp Romaine Lettuce tossed with tangy Caesar Dressing, Herb Croutons and Parmesan Cheese

Lobster Bisque

Rich Lobster simmered in Butter and Cream, blended with a touch of Sherry

Dried Cherries and Candied Pecan Duck en Croute

Savory blend of Duck Confit, Mushrooms, Cinnamon and Cheeses in a Puff Pastry served on a bed of Spaghetti Squash and garnished with a sweet Marsala Demi Glace

MAIN COURSE

Roasted Chicken Santa Cruz

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

Asian Grilled Salmon

Sesame Grilled Salmon roasted with Soy and Ginger served atop Crisp Romaine Hearts with Cilantro Rice Wine Vinaigrette and a Sesame Ginger Rice Salad

Seafood Cannelloni Gratin

Seafood-filled Cannelloni au gratin with a creamy Alfredo and Pomodoro Ragu duo, drizzled with Pesto

Roasted Vegetable Napoleon

Freshly-prepared Vegetable Ragout generously layered with crispy Lavash and garlic basil White Beans, drizzled with a light Vegetable Sauce

DESSERTS

NY Style Cheesecake

Golden brown, rich and creamy Cheesecake with a Graham Crust

Odyssey's Signature Decadent Chocolate Truffle Torte

Rich two-layer moist Cake filled with a delicate Chocolate Mousse, fully enrobed in a smooth Dark Chocolate Ganache

Strawberry Shortcake

Fresh Strawberries and Whipped Cream over our Chef's own homemade Shortcake

Double Chocolate Brownie Sundae

A Double Chocolate Brownie served a la Mode

Chef's Selection of Fresh Fruit



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ODYSSEY