

Odyssey Washington Brunch Menus

Freshly prepared and seasonally inspired, our buffet-style brunch menu features chef-curated cuisine.

- BUFFET MENU

- Early Risers**

Seasonal Fruit

Watermelon | Cantaloupe Melon | Pineapple | Mixed Berries

Breakfast Pastries

Croissants | Muffins | Bagels | Fruit Preserves | Butter

Scottish Smoked Salmon

Cream Cheese | Shaved Red Onions | Roma Tomatoes | Capers

Scrambled Eggs

American Cheddar Cheese | Diced Tomatoes & Chives

Breakfast Meats

Applewood Smoked Bacon | Sweet Maple Sausage

Breakfast Potatoes

Caramelized Onions, Red & Green Bell Peppers

Build-Your-Own Belgian Waffle Station

Caramel Sauce | Hot Fudge | Strawberry Sauce | Almonds | Mini Chocolate Chips | Sprinkles | Whipped Cream

Late Risers

Caesar Salad

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

Shrimp & Farfalle Pasta Salad

Basil Pesto | Grape Tomatoes | Aged Reggiano Parmesan Cheese

Potato Salad

Red Potatoes | Scallions & Chives | Mayonnaise & Mustard Dressing

Roasted Baby Carrots

Honey & Balsamic Glaze

Roasted Cedar Plank Oregano Salmon

Cajun Cream Sauce

Maple & Mustard Glazed Chicken

Dijon Mustard Cream Sauce

Hand-Carved Striploin, USDA Choice

Odyssey Signature Spice Rub | Horseradish Crème | Au Jus

Desserts

Odyssey Signature Dessert Station

Mini Pastry Cups | Cakes | Pastries | Seasonal Fruit

Chocolate Fondue

Fresh Fruit & Desserts | Valrhona Chocolate Sauce