

Holiday Menus



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SPECIALTY EVENTS

— Odyssey —

15600 Odyssey Dr., Granada Hills, CA 91344 | 818.366.5817 | specialtyevents.com
theodysseyrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)

Odyssey
Restaurant • Lounge • Special Events

PEPPERMINT *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler Passed, Select Three,
Two Pieces per Person

Spanakopita spinach, feta cheese

Bruschetta fresh tomatoes, roasted garlic,
capers, basil

Vegetarian Spring Rolls sweet thai chili sauce

Antipasto Skewer pesto, balsamic glaze

Smoked Salmon spread on crostini

Bacon Wrapped Dates

Fried Macaroni and Cheese Bites

Enhanced Hors D' Oeuvres!

Tomato Soup & Grilled Cheese
or Mushroom Bisque Shooters
\$3pp / Lobster Bisque Shooters
\$5pp* (min 40)

SALADS

Select One

Red and Green Romaine Caesar grape tomatoes, garlic croutons, caesar
dressing

California Baby Greens roasted pear, toasted almonds, crumbled bleu
cheese, white balsamic dressing

ENTRÉES

Select One

*Served with Roasted Winter Root Vegetables,
Warm Rolls and Whipped Butter*

Baked Salmon basil pesto, lemon beurre blanc

Jidori Chicken pan roasted, au jus

Sliced Breast of Turkey cornbread stuffing, thyme gravy

Mushroom Ravioli pesto sauce

Boneless Short Ribs braised in red wine

Upgrade to a combination plate
for \$5pp

ACCOMPANIMENTS

Select One

Yukon Gold Mashed Potatoes

Herb Roasted Potatoes

Saffron Rice

DESSERT

Select One

Seasonal Royaltine Crunch

Ask Your Event Specialist for Pricing

Add butler passed dessert shots!

Egg Nog Pana Cotta with Gingerbread
crumble & Rum or Fresh Donut &
Kahlua or Candy Cane Spoons with
Peppermint Schnapps \$5pp* (Min 40)

CINNAMON *plated*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler Passed, Select Three,
Three Pieces per Person

- Antipasto Skewer** pesto, balsamic glaze
- Mini Crab Cakes** remoulade, tomato confit
- Vegetable Pot Stickers** hoisin sauce, scallions
- Crispy Mahon Cheese** with membrillo
- Bacon Wrapped Dates** cheddar cheese, crème fraiche
- Individual Beef Wellingtons**
- Coconut Shrimp** papaya cocktail sauce
- Fried Macaroni and Cheese Bites**

Enhanced Hors D' Oeuvres!

Tomato Soup & Grilled Cheese
or Mushroom Bisque Shooters
\$3pp / Lobster Bisque Shooters
\$5pp* (min 40)

SALADS

Select one

- Red and Green Romaine Caesar** grape tomatoes, garlic croutons, caesar dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

ENTRÉES

Select Two

Served with Roasted Winter Root Vegetables, Warm Rolls and Whipped Butter

- Shrimp Scampi** with a lemon butter sauce, capers, parsley and sundried tomatoes
- Jidori Chicken** pan roasted, au jus
- Horseradish Crusted Atlantic Salmon** beet emulsion
- Herb Roasted Prime Rib of Beef** au jus (not served as combo)
- Boneless Short Ribs** braised in red wine
- Butternut Squash Ravioli** sprout leaves, brown butter, sage

Upgrade to a combination plate
for \$5pp

ACCOMPANIMENTS

Select One

- Yukon Gold Mashed Potatoes**
- Au Gratin Potatoes**
- Herb Roasted Potatoes**
- Saffron Rice**

DESSERT

Select One

- Seasonal Royaltine Crunch**
- Apple Cranberry Tart** chantilly crème
- Eggnog Display**

Ask Your Event Specialist for Pricing

Add butler passed dessert shots!

Egg Nog Pana Cotta with Gingerbread
crumble & Rum or Fresh Donut &
Kahlua or Candy Cane Spoons with
Peppermint Schnapps \$5pp* (Min 40)

CLOVE *plated*

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Butler Passed, Select Three,
Four Pieces per Person

- Bacon Wrapped Scallops** sweet chili sauce
- Coconut Shrimp** sweet and spicy sauce
- Individual Beef Wellingtons**
- Shrimp Cocktail Cup** cocktail sauce, lemon
- Bacon Wrapped Dates**
- Teriyaki Beef Skewers**
- Antipasto Skewer** pesto, balsamic glaze
- Tomato Basil Caprese Skewers** pesto sauce
- Crispy Mahon Cheese** with membrillo
- Vegetable Crudites Display**
- Domestic & Imported Cheese Board** with crackers
- Hummus, Olives and Pita Chip Display**
- Fried Macaroni and Cheese Bites**

Enhanced Hors D' Oeuvres! Tomato Soup & Grilled Cheese or Mushroom Bisque Shooters \$3pp / Lobster Bisque Shooters \$5pp* (min 40)

SALADS

Select Two

- Red and Green Romaine Caesar** grape tomatoes, garlic croutons, caesar dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

ENTRÉES

Select Two

- Served with Roasted Winter Root Vegetables, Warm Rolls and Whipped Butter*
- Shrimp Scampi** with a lemon butter sauce, capers, parsley and sundried tomatoes
 - Semi Boneless Game Hen** fig-mint balsamic gastrique
 - Horseradish Crusted Atlantic Salmon** beet emulsion
 - Seared Chilean Seabass** red pepper sauce
 - Bleu Cheese Crusted Filet Mignon** bleu cheese crusted, bordelaise sauce
 - Slow Braised Short Ribs of Beef** slow braised, blackberry-syrah reduction
 - Butternut Squash Ravioli** sprout leaves, brown butter, sage
 - Dijon Herb Crusted Rack of Lamb** with port wine sauce

Upgrade to a combination plate for \$5pp

ACCOMPANIMENTS

Select One

- Yukon Gold Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Roasted Fingerling Potatoes**
- Saffron Rice**
- Au Gratin Potatoes**

DESSERT

Select One

- Seasonal Royaltine Crunch**
 - Apple Cranberry Tart** chantilly crème
 - Eggnog Display**
 - Bananas Foster Action Station**
- Ask Your Event Specialist for Pricing*

Add butler passed dessert shots! Egg Nog Pana Cotta with Gingerbread crumble & Rum or Fresh Donut & Kahlua or Candy Cane Spoons with Peppermint Schnapps \$5pp* (Min 40)

PEPPERMINT *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler Passed, Select Three,
Two Pieces per Person

Spanakopita spinach, feta cheese

Bruschetta fresh tomatoes, roasted garlic,
capers, basil

Vegetarian Spring Rolls sweet thai chili sauce

Antipasto Skewer pesto, balsamic glaze

Smoked Salmon spread on crostini

Bacon Wrapped Dates

Fried Macaroni and Cheese Bites

Enhanced Hors D' Oeuvres!

Tomato Soup & Grilled Cheese
or Mushroom Bisque Shooters
\$3pp / Lobster Bisque Shooters
\$5pp* (min 40)

SALADS

Select One

Red and Green Romaine Caesar grape tomatoes, garlic croutons,
caesar dressing

California Baby Greens roasted pear, toasted almonds, crumbled
bleu cheese, white balsamic dressing

ENTRÉES

Select Two

*Served with Roasted Winter Root Vegetables,
Yukon Gold Mashed Potatoes, Warm Rolls and
Whipped Butter*

Baked Salmon basil pesto, lemon beurre blanc

Jidori Chicken pan roasted, au jus

Sliced Breast of Turkey cornbread stuffing, thyme gravy

Mushroom Ravioli pesto sauce

Boneless Short Ribs braised in red wine

Upgrade to carving board for \$5
pp. Choice of Prime Rib, Roast
Turkey or Honey Roasted Ham.

ACCOMPANIMENTS

Select One

Yukon Gold Mashed Potatoes

Herb Roasted Potatoes

Saffron Rice

DESSERT

Select One

Seasonal Royaltine Crunch

Ask Your Event Specialist for Pricing

Add butler passed dessert shots!

Egg Nog Pana Cotta with Gingerbread
crumble & Rum or Fresh Donut &
Kahlua or Candy Cane Spoons with
Peppermint Schnapps \$5pp* (Min 40)

CINNAMON *buffet*

Served with Coffee, Tea, Water, and Unlimited Soft Drinks

HORS D'OEUVRES

Butler Passed, Select Three,
Three Pieces per Person

- Antipasto Skewer** pesto, balsamic glaze
- Mini Crab Cakes** remoulade, tomato confit
- Vegetable Pot Stickers** hoisin sauce, scallions
- Crispy Mahon Cheese** with membrillo
- Bacon Wrapped Dates** cheddar cheese, crème fraiche
- Individual Beef Wellingtons**
- Coconut Shrimp** papaya cocktail sauce
- Fried Macaroni and Cheese Bites**

Enhanced Hors D' Oeuvres!

Tomato Soup & Grilled Cheese
or Mushroom Bisque Shooters
\$3pp / Lobster Bisque Shooters
\$5pp* (min 40)

SALADS

Select Two

- Pasta Salad** bocconcini, cherry tomatoes
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing
- Red and Green Romaine Caesar** grape tomatoes, garlic croutons, caesar dressing

ENTRÉES

Select Two

*Served with Roasted Winter Root Vegetables,
Warm Rolls and Whipped Butter*

Carving Board: Choice of **Glazed Pork Loin** apple sauce **or Herb Roasted Prime Rib of Beef** au jus **or Roast Turkey**

Shrimp Scampi with a lemon butter sauce, capers, parsley and sundried tomatoes

Jidori Chicken pan roasted, au jus

Horseradish Crusted Atlantic Salmon beet emulsion

Boneless Short Ribs braised in red wine

Vegetable Wellington red pepper coulis

Upgrade to an Action Station to include attendant \$5 pp Pasta Bar / \$8 pp Taco Bar / \$7 pp Bananas Foster Station (minimum 50)

ACCOMPANIMENTS

Select One

Yukon Gold Mashed Potatoes

Herb Roasted Potatoes

Saffron Rice

Chef's Selection of Assorted Holiday Desserts, Cakes and Cookies Display

Eggnog Display

Seasonal Royaltine Crunch

Add butler passed dessert shots!
Egg Nog Pana Cotta with Gingerbread crumble & Rum or Fresh Donut & Kahlua or Candy Cane Spoons with Peppermint Schnapps \$5pp* (Min 40)

DESSERT

Select One

Ask Your Event Specialist for Pricing

CLOVE buffet

Served with Coffee, Tea, Water, Unlimited Soft Drinks, and Champagne Cocktail Upon Guest Arrival*

HORS D'OEUVRES

Butler Passed, Select Three,
Four Pieces per Person

- Bacon Wrapped Scallops** sweet chili sauce
- Coconut Shrimp** sweet and spicy sauce
- Individual Beef Wellingtons**
- Shrimp Cocktail Cup** cocktail sauce, lemon
- Bacon Wrapped Dates**
- Teriyaki Beef Skewers**
- Antipasto Skewer** pesto, balsamic glaze
- Tomato Basil Caprese Skewers** pesto sauce
- Crispy Mahon Cheese** with membrillo
- Vegetable Crudites Display**
- Domestic & Imported Cheese Board** with crackers
- Hummus, Olives and Pita Chip Display**
- Fried Macaroni and Cheese Bites**

Enhanced Hors D' Oeuvres! Tomato Soup & Grilled Cheese or Mushroom Bisque Shooters \$3pp / Lobster Bisque Shooters \$5pp* (min 40)

SALADS

Select Two

- Red and Green Romaine Caesar** grape tomatoes, garlic croutons, caesar dressing
- California Baby Greens** roasted pear, toasted almonds, crumbled bleu cheese, white balsamic dressing

ENTRÉES

Select Two

Served with Roasted Winter Root Vegetables, Warm Rolls and Whipped Butter

- Carving Board:** Choice of **Glazed Pork Loin Rack** apple sauce or **Herb Roasted Prime Rib of Beef** au jus or **Roast Turkey**
- Semi Boneless Game Hen** fig-mint balsamic gastrique
- Horseradish Crusted Atlantic Salmon** beet emulsion
- Seared Chilean Seabass** red pepper sauce
- Filet Mignon** farmer's market mushrooms, bordelaise sauce
- Slow Braised Short Ribs of Beef** braised in red wine
- Butternut Squash Ravioli** sprout leaves, brown butter, sage
- Shrimp Scampi** with a lemon butter sauce, capers, parsley and sundried tomatoes

Upgrade to an Action Station to include attendant \$5 pp Pasta Bar / \$8 pp Taco Bar / \$7 pp Cotton Candy Station (minimum 50)

ACCOMPANIMENTS

Select One

- Yukon Gold Mashed Potatoes**
- Sweet Potatoes** bourbon, pecans, marshmallows
- Roasted Fingerling Potatoes**
- Saffron Rice**
- Au Gratin Potatoes**

DESSERT

Select One

- Chef's Selection of Assorted Holiday Desserts**
- Cakes & Cookie Display**
- Eggnog Display**
- Bananas Foster Action Station**

Ask Your Event Specialist for Pricing

Add butler passed dessert shots! Egg Nog Pana Cotta with Gingerbread crumble & Rum or Fresh Donut & Kahlua or Candy Cane Spoons with Peppermint Schnapps \$5pp* (Min 40)

ENHANCEMENT *add ons*

CUISINE

Martini Mashed Potato Bar
Gourmet Mac N Cheese Bar
Butcher Block Carving Station
Asian Stir Fry Bar
Italian Pasta Bar
Sushi Bar
Raw Bar

DESSERT

Candy Station
Holiday Cookie Corner
Banana Foster's Action Station
Caramel Apple Station with a variety of dipping sauces

BEVERAGES

International Coffee Station
Martini Bar
Wine Pairings
Signature Cocktail
Welcome Cocktail
After Dinner Cordials

FAVORS

Gourmet Popcorn Station
Gourmet Popcorn Favors
Personalized Company Logo Cookie Favors
Buckeye Chocolate Favors
Candy Station

ENTERTAINMENT & DECOR

Live Music
Magician
Elves
Carolers
Photo Booth
Mr. & Mrs. Claus
Cigar Roller
Floral Centerpieces
Gingerbread Houses
Ice Sculptures

ENHANCEMENT *add ons*

ADDITIONS

Late Night Holiday Action Stations Minimum of 40pp

Fajita Action Station \$14 pp Enhancement / \$30 pp Meal Choice of beef, chicken or shrimp (add \$2 shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

Taco Bar \$12 pp enhancement / \$24 pp meal - Action Station upon request Choice of beef, chicken, pork or shrimp (add \$2 shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

Pasta Bar Action Station \$12 pp enhancement / \$25 pp meal Choice of three pastas, marinara, alfredo and pesto sauce, assorted vegetables, assorted protein (chicken, meatballs, shrimp and scallops) and parmesan cheese.

Cotton Candy Action Station \$6 pp enhancement / \$ 15 pp Dessert only Cotton Candy Machine, cotton candy mix and cones

Mashed Potato Bar \$7 pp enhancement / \$14 pp meal (No attendant needed) Mashed potatoes presented in our cosmopolitan martini glasses. An assortment of toppings to include bacon, roasted mushrooms, green onion, sour cream, cheese sauce, gravy, shredded cheese and caramelized onions.

Omelet bar Action Station \$8 pp enhancement / \$ 16 pp meal Choice of egg or egg whites, assorted vegetables, sausage, bacon, ham, assorted cheeses and accompaniments.

Mini Holiday pastry station \$9 pp enhancements / \$ 17 pp meal (No attendant needed) An assortment of miniature pastries to include mousse cups, torte, eclairs, cream puffs, tarts, cakes and chef's specialties

Mini beef slider and fries station \$15 pp enhancement / \$25 pp meal (No attendant needed) Wagyu beef, cheese, pickle chip, grilled onion or tomato, garlic fries and accompaniments

Raw bar \$18 pp enhancement / \$ 28 pp meal (No attendant needed) Peel and eat shrimp, crab claws, oysters on a half shell, sushi rolls and accompaniments (Lobster add \$6 pp)

Injected Chocolate Covered Strawberry Action Station \$7 pp enhancement

To include milk and white chocolate covered strawberries based on one per person, choice of one liquor to be injected

Choice of Frangelico, Chambord or Gran Marnier

PRICING

BUFFET

Peppermint 51
Cinnamon 63
Clove 81

PLATED

Peppermint 45
Cinnamon 60
Clove 75