

Special Event Menus



S|E

SPECIALTY EVENTS

— Odyssey —

15600 Odyssey Dr, Granada Park, CA 91344 | 818.366.5817 | specialtyevents.com
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Odyssey
Restaurant • Lounge • Special Events

CONTINENTAL BREAKFAST

30 guest minimum

CONTINENTAL

Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

AURORA

Assorted Mini Danishes, Muffins, Croissants and Bagels Served with Sweet Butter, Assorted Jam, and Cream Cheese

Fresh Seasonal Fruit

Greek Yogurt with Fresh Berries and Granola

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

BREAKFAST BUFFET

60 minutes of service. 50 guest minimum

SUNRISE

Assorted Breakfast Danishes Served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

RISE AND SHINE

Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Greek Yogurt with Fresh Berries and Granola

Fresh Seasonal Fruit

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

BREAKFAST PLATED

IRON GRIDDLE

Breakfast Burrito with chorizo, cotija cheese, pinto beans, eggs, crema fresca wrapped in a flour tortilla.

Sides guacamole, roasted tomato salsa, home style potatoes

MORNING GLORY

Basket of Mini Croissants served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

BREAKFAST ENHANCEMENTS

ADD ONS

Brioche French Toast topped with seasonal toppings

Yogurt and Berries assorted yogurts, granola, dried and fresh berries

Meats ham steaks, turkey, sausage or steak

Eggs egg white florentine

Oatmeal Bar assorted nuts, dried fruits, brown sugar, maple syrup and milk

Made-to-Order Omelet Bar choice of eggs or egg whites, assorted vegetables, breakfast meats and cheese

BISTRO BUFFET

60 minutes of service. 50 guest minimum

SALADS

Choice of two

Traditional Caesar Salad

Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette

Seasonal Fresh Fruit

Mostaccioli Bruschetta

ENTRÉES

Choice of two

Sliced Sirloin Medallions mushroom sauce

Grilled Salmon marinated in lemon preserves and harissa

Seasonal Fish lemon caper sauce

Pan Roasted Chicken Breast pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce

Mushroom Ravioli white truffle vermont cheddar sauce V

Saffron Orzo with mediterranean vegetables V

Chicken Scaloppini with mushrooms, capers, and a lemon cream sauce

SIDE

Choice of one

Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

VEGETABLE

Seasonal Vegetable Medley

INCLUDES

Chef's Choice of Assorted Desserts

Rolls and Butter

Coffee, Decaf or Tea Upon Request

EXECUTIVE LUNCH BUFFET

60 minutes of service. 50 guest minimum

SALADS

Choice of two

Traditional Caesar Salad

Asian Chicken Salad

Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette

Seasonal Fresh Fruit

Cobb Salad

ENTRÉE

Choice of two

Grilled Salmon choice of sauce: pomegranate or lemon dill

Seasonal Fish lemon caper sauce

Chicken Marsala with mushrooms and marsala wine

Chicken Roulade baked stuffed chicken breast, spinach, sun dried tomato, mozzarella and basil sauce

Mushroom Ravioli white truffle vermont cheddar sauce V

Saffron Orzo with mediterranean vegetables V

Carving Board choice of prime rib, turkey

SIDE

Choice of one

Yukon Gold Mashed Potatoes

Saffron Rice

Parmesan Au Gratin Potatoes

Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

Broccolini and Baby Carrots

INCLUDES

Chef's Choice of Assorted Desserts

Rolls and Butter

Coffee, Decaf or Tea Upon Request & Unlimited Soda Bar

SPECIALTY AND ACTION STATIONS

60 minutes of service. 40 guest minimum. Minimum of 2 Stations if using as meal selection

FAJITA ACTION STATION Choice of beef, chicken or shrimp (add shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

TACO BAR Choice of beef, chicken, pork or shrimp (add 2.00 shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

PASTA BAR ACTION STATION Choice of three pastas, marinara, alfredo and pesto sauce, assorted vegetables, assorted protein (chicken, meatballs, shrimp and scallops) and parmesan cheese.

MINI FRIED CHICKEN AND WAFFLE STATION Fried chicken, waffle squares, syrup, butter, whipped cream, strawberry or raspberry sauce.

OMELET BAR ACTION STATION Choice of egg or egg whites, assorted vegetables, sausage, bacon, ham, assorted cheeses and accompaniments.

MINI BEEF SLIDER AND FRIES STATION Brisket, short rib and chuck beef patty, cheese, pickle chip, grilled onion or tomato, garlic fries and accompaniments.

RAW BAR Peel and eat shrimp, crab claws, oysters on a half shell, sushi rolls and accompaniments (add Lobster).

ACTION STATION *(only certain stations)*

DESSERT STATIONS

40 guest minimum. Minimum of 2 Stations if using as meal selection

COTTON CANDY ACTION STATION Cotton Candy Machine, cotton candy mix and cones

MINI ASSORTED PASTRY STATION An assortment of miniature pastries to include mousse cups, tarte, eclairs, cream puffs, tarts, cakes and chef's specialties.

INJECTED CHOCOLATE COVERED STRAWBERRY ACTION STATION 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 Grand Marnier

LUNCH PLATED – TWO COURSE BISTRO

25 guests minimum. Includes rolls and butter. Coffee and tea available upon request.

SALAD

Choice of one

Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette

Traditional Caesar Salad
Fresh Fruit

ENTRÉE

Choice of two
One per guest

Sirloin Steak with an herb butter

Meatloaf bacon wrapped and port wine sauce with seasonal vegetables

Seasonal Fish lemon caper sauce, rice pilaf and seasonal vegetables

Cobb Salad chopped lettuce, tomatoes, egg, blue cheese, bacon, avocado, with choice of balsamic vinaigrette or ranch dressing

Mushroom Ravioli white truffle vermont cheddar sauce V

Seasonal Fresh Fruit Plate with greek yogurt and fresh berries

Pan Roasted Chicken Breast pan roasted, choice of marsala or lemon herb sauce

LUNCH PLATED – THREE COURSE BISTRO

Rolls and Butter | Coffee, Decaf or Tea Upon Request

SALAD

Choice of one

Traditional Caesar Salad

Fresh Fruit Cup

Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette

ENTRÉE

Choice of two
One per guest

Sirloin Steak served with Yukon mashed potatoes and seasonal vegetables

Short Ribs braised in red wine accompanied with yukon gold mashed potatoes and seasonal vegetables

Seasonal Fish with lemon caper sauce, saffron rice and seasonal vegetables

Grilled Salmon marinated in lemon preserves and harissa, saffron rice and seasonal vegetables

Pan Roasted Chicken Breast served with herb potatoes and seasonal vegetables

Chicken Scaloppini served with Yukon mashed potatoes and seasonal vegetables

Cobb Salad chopped lettuce, tomatoes, egg, blue cheese, bacon, avocado, with choice of balsamic vinaigrette or ranch dressing

Mushroom Ravioli in a white truffle vermont cheddar sauce V

Seasonal Fresh Fruit Plate with greek yogurt and berries

DESSERT

Choice of one

Cheesecake

Royaltine Crunch

Chocolate Brioche Bread Pudding

Seasonal Dessert

RECEPTION

PLATTERS

25 Guest Minimum

Vegetable Crudite Display served with choice of dips: ranch, thousand island or blue cheese

Seasonal Fruit Display served with greek yogurt infused with honey and olive oil

Imported and Domestic Cheese Display served with assorted crackers, nuts and dried fruit

Charcutiere Plate Display a selection of salami, prosciutto, olive tapenade, cornichons and baguettes

DIPS

25 Guest Minimum

Mediterranean Dips tzatziki, hummus and tapenade, served with pita bread and lavash

Guacamole, Salsa and Chips

Artichoke and Spinach Dip with lavash crackers

ICED SEAFOOD

2 Dozen Minimum

All served with cocktail sauce, lemons and appropriate condiments such as bottled hot sauce or horseradish

Oysters on a Half Shell

Shrimp Cocktail

Snow Crab Legs

New Zealand Mussels

Ceviche Portion served with tortilla chips and lime

Smoked Salmon served with capers, red onion and lemons
(serves approx. 18-20 guests)

RECEPTION AND HORS D'OEUVRES

Minimum of 50 Guests

ENHANCE- MENT

Only Valid in Addition to Meal

5 Pieces per person Select three from classic hors d' oeuvres

LIGHT COCKTAIL RECEPTION

8 Pieces per person Select four from classic or vintage

HEAVY COCKTAIL RECEPTION

12 Pieces per person Select six from classic or vintage

HORS D'OEUVRES

5 Dozen Minimum
per item

Butler Passed or
Stationed

Swedish Meatballs

Habanero Chicken Wings with blue
cheese dressing

Spring Rolls with sweet thai
chili sauce

Spanakopitas with Tzatziki

Assorted Deviled Eggs plain, bacon
and caviar

Mini Vegetable Quesadillas roasted
tomato salsa and cilantro crema fresca

Sesame Crusted Chicken Skewers
lemon aioli

Miniature Cheese Pizzas

Vegetable Pot Stickers with hoisin
sauce and scallions

Beef Crostini with chimichurri

PREMIUM HORS D'OEUVRES

5 Dozen Minimum
per item

Butler Passed or
Stationed

Swordfish Ceviche Spoons micro
cilantro and crispy tortilla strips

Coconut Shrimp with papaya
cocktail sauce

Assorted Mini Quiche

Shrimp Cocktail Cup cocktail sauce
and lemon

Pigs in a Blanket served with mustard
and ketchup

**Miso Glace Portobello Mushroom
Skewers** with sweet soy reduction,
toragashi and green onions

Mini Crab Cakes remoulade and
tomato confit

Rumaki bacon wrapped dates stuffed
with cheddar cheese served with
chive crème fraîche

Antipasto Skewer bocconcini, sun
dried tomato, kalamata olive and
artichoke heart, served with pesto and
balsamic glaze