

Special Occasion Menus



S|E SPECIALTY EVENTS — Odyssey —

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

Odyssey
Restaurant • Lounge • Special Events

SPECIAL OCCASION PACKAGES

All packages to include a Specialty Cake, Champagne, or Cider Toast & Meal Service.

CLASSIC

Champagne or Sparkling Cider Toast
Unlimited Soda Bar
Specialty Cake or Dessert
Odyssey Linen selection of color
Classic Dinner Menu or Classic Buffet

VINTAGE

Champagne or Sparkling Cider Toast
First Hour Hosted House Bar
Specialty Cake or Dessert
Odyssey Linen selection of color
Vintage Dinner Menu or Vintage Buffet

EXCLUSIVE

Champagne or Sparkling Cider Toast
First Two Hours Hosted House Bar
Glass of Wine with Dinner
Specialty Cake or Dessert
Odyssey Linen selection of color
Exclusive Dinner Menu or Exclusive Buffet

EXCLUSIVE PLUS

Choice of Chair Covers or Floor length Linen
*Chiavari Chairs ½ price with this package only.
Champagne or Sparkling Cider Toast
First Three Hours Hosted House Bar
Glass of Wine with Dinner
Specialty Cake or Dessert
International Coffee Station
Odyssey Linen selection of color
Exclusive Dinner Menu or Exclusive Buffet

CLASSIC PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

SALAD

Choice of one

Traditional Caesar Salad

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

ENTRÉE

Choice of two
One per guest

Sirloin Steak with a herb butter

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

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

Grilled Salmon with choice of sauces: pomegranate or lemon dill

Mushroom Ravioli with white truffle vermont cheddar sauce V

Saffron Orzo with mediterranean vegetables V

SIDE

Choice of one

Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

DESSERT

Choice of one

Royaltine Crunch

Cheesecake

Flourless Chocolate Cake

available Sunday through Friday. Not available Saturday.

CLASSIC BUFFET

60 minutes of service. Minimum 50 people. Rolls and Butter. Coffee, Decaf or Tea Upon Request

SALAD

Choice of two

Traditional Caesar Salad

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

Seasonal Fresh Fruit Display

ENTRÉE

Choice of two

Sliced Sirloin Medallions

 mushroom sauce

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

Pasta Primavera with seasonal vegetables

Seasonal Fish with a lemon caper sauce

Mushroom Ravioli white truffle vermont cheddar sauce V

Saffron Orzo with mediterranean vegetables V

SIDE

Choice of one

Yukon Gold Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

VEGETABLES

Seasonal Vegetable Medley

DESSERT

Chefs' Choice of Assorted Desserts

available Sunday through Friday. Not available Saturday.

VINTAGE PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

HORS D'OEUVRES PLATTER

Choice of two

Vegetable Crudité
Seasonal Fresh Fruit Tray
Domestic Cheese and Cracker Display

SALAD

Choice of one

Asian Chicken Salad
Traditional Caesar Salad
Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette

ENTRÉE

Choice of two
One per guest

Prime Rib au jus and creamy horseradish
Pan Roasted Chicken Breast pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce
Pasta Primavera with seasonal vegetables
Seasonal Fish with a lemon caper sauce
Chef's Selection Seasonal Fish lemon caper sauce
Shrimp Scampi with a lemon butter sauce, capers, parsley and sun dried tomatoes
Mushroom Ravioli white truffle vermont cheddar sauce V
Saffron Orzo with mediterranean vegetables V

SIDE

Choice of one

Mashed Potatoes
Saffron Rice
Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetables Medley
Grilled Mixed Vegetables

DESSERT

Cheesecake
Royaltine Crunch
Flourless Chocolate Cake
Lemon Bomb

VINTAGE BUFFET

60 minutes of service. rolls and butter. coffee, decaf or tea upon request. Minimum 50 people.

HORS D' OEUVRES PLATTER

Choice of two

Vegetable Crudité
Seasonal Fresh Fruit Tray
Domestic Cheese and Cracker Display

SALAD

Choice of two

Traditional Caesar Salad
Organic Baby Greens with candied walnuts, gorgonzola cheese and balsamic vinaigrette
Fresh Fruit Display

ENTRÉE

Choice of two

Short Ribs braised in red wine
Carving Board Choice of prime rib, turkey
Pan Roasted Chicken Breast pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce
Chicken Roulade baked stuffed chicken breast, spinach sun dried tomato, mozzarella, and basil sauce
Grilled Salmon with a choice of sauces: pomegranate or lemon dill
Shrimp Scampi with a lemon butter sauce, capers, parsley and sun dried tomatoes
Chef's Selection Seasonal Fish lemon caper sauce

VEGETARIAN

Choice of one

Mushroom Ravioli with truffle vermont, cheddar sauce
Pasta Primavera with seasonal vegetables
Saffron Orzo with Mediterranean vegetables

SIDE

Choice of one

Mashed Potatoes
Saffron Rice
Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetables Medley
Grilled Mixed Vegetables

DESSERT

Chefs Choice of Assorted Desserts

EXCLUSIVE PLATED

Rolls and Butter. Coffee, Decaf, Tea or Iced Tea Upon Request

HORS D'OEUVRES PLATTER

Choice of 4,
4 pieces per person

Assorted Mini Quiche

Swedish Meatballs

Habanero Chicken Wings
with blue cheese dressing

Spring Rolls with sweet chili sauce

Deviled Eggs

Beef Crostini with chimichurri sauce

Mini Vegetable Quesadilla with
roasted tomato salsa and cilantro
crema fresca

Sesame Crusted Chicken Skewers
with a lemon aioli

Coconut Shrimp with papaya
cocktail sauce

SALAD

Choice of one

Asian Chicken Salad

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

Traditional Caesar Salad

ENTRÉE

Choice of two
One per guest

*Combination Available

Boneless Short Ribs braised in
red wine

Prime Rib au jus and creamy
horseradish (no combo)

Filet Mignon red wine demi glace

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

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

Grilled Salmon with a choice of
sauces: pomegranate or lemon dill

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

Mushroom Ravioli white truffle
vermont cheddar sauce V

Chef's Selection Seasonal Fish
lemon caper sauce

SIDE

Choice of one

Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Saffron Rice

VEGETABLES

Choice of one

Seasonal Vegetables

Grilled Mixed Vegetables

Broccolini and Baby Carrots

DESSERT

Cheesecake

Royaltine Crunch

Flourless Chocolate Cake

Lemon Bomb

Seasonal Dessert

EXCLUSIVE BUFFET

75 minutes of service. rolls and butter. coffee, decaf, tea or iced tea upon request. Minimum 50 people.

HORS D'OEUVRES PLATTER

Choice of 4,
4 pieces per person

Assorted Mini Quiche

Swedish Meatballs

Habanera Chicken Wings
with blue cheese dressing

Spring Rolls with sweet chili sauce

Deviled Eggs

Beef Skewers with chimichurri sauce

Mini Vegetable Quesadilla with
roasted tomato salsa and cilantro
crema fresca

Sesame Crusted Chicken Skewers
with a lemon aioli

Coconut Shrimp with papaya
cocktail sauce

SALAD

Choice of two

Traditional Caesar Salad

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

Cobb Salad

Greek Salad

Asian Chicken Salad

Fresh Fruit Display

ENTRÉE

Choice of two

Short Ribs braised in red wine

Carving Board Choice of prime rib or turkey

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

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

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

Chef's Selection Seasonal Fish lemon caper sauce

Grilled Salmon with choice of pomegranate or lemon dill sauce

VEGETARIAN

Choice of one

Mushroom Ravioli with truffle vermont, cheddar sauce

Pasta Primavera with seasonal vegetables

Saffron Orzo with Mediterranean vegetables

SIDE

Choice of one

Parmesan Au Gratin Potatoes

Rosemary Red Rose Potatoes

Yukon Gold Mashed Potatoes

Saffron Rice

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

Broccoli and Baby Carrots

Grilled Asparagus

DESSERT

Chefs Choice of Assorted Desserts or Cake

WEDDING CEREMONY PACKAGE

10-11am or 5-6pm

Preparation for your Wedding Day, 1-2 weeks prior to wedding date

- Includes Wedding Arch, White Ceremony Chairs Set up and break down, Water Station, Ceremony Table, Wired Mic + Portable Speaker for Officiant
- Outdoor heaters (2) or umbrellas whichever is weather necessary (additional can be rented from the Odyssey if needed)

Rehearsal

- Organize wedding rehearsal within one week prior to wedding day (1 hour maximum). Specific Days Apply.
- Couples must bring all necessary ceremony items for day of rehearsal

Wedding Day Coordination for Ceremony

- Manage/Direct wedding party through ceremony only
- Organize & distribute all flowers to wedding party, family members & special guests
- Organize/Direct vendors involved in ceremony
- Facilitate the wedding ceremony
 - Check for any items necessary to properly conduct the ceremony
 - Oversee ushers & guest book attendants
 - Make sure that all members of the wedding party are looking picture perfect
 - +Brush tuxes so that they are lint free
 - +Check ladies gowns, bra straps & hair
 - Properly line up processional & cue musicians
- Be prepared to handle emergency situations that may arise

**Does not include an officiant*

