

# Corporate Menus



S|E

SPECIALTY EVENTS

— Odyssey —

15600 Odyssey Dr, Granada Park, CA 91344 | 818.366.5817 | [specialtyevents.com](http://specialtyevents.com)  
[theodysseyrestaurant.com](http://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

# CONFERENCE PACKAGE

Minimum 30 guests.

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## BREAKFAST

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### Continental Buffet

**Assorted Mini Danishes, Muffins, Croissants, and Bagels** served with sweet butter, assorted jam, and cream cheese

**Coffee, Assorted Teas, Orange Juice, and Cranberry Juice**

### PLATED LUNCH *two course*

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## SALAD

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Choice of one

**Traditional Caesar Salad**

**Organic Baby Greens**

**Fresh Fruit Cup**

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## ENTRÉE

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Choice of two,  
one per guest

**Sirloin Steak** with an herb butter

**Seasonal Fish** lemon caper sauce, rice pilaf and seasonal vegetables

**Chicken Caesar Salad** chopped lettuce, croutons, parmesan cheese and caesar dressing

**Mushroom Ravioli** white truffle vermont cheddar sauce

**Seasonal Fresh Fruit Plate** with greek yogurt and fresh berries

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

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## AFTERNOON BREAK

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**The Traditional** assorted freshly baked cookies, brownies and lemon bars

**Water, Coffee, Iced Tea**

# EXECUTIVE PACKAGE – 1

Plated Luncheon - Three Course - Includes Rolls and Butter. Minimum 30 guests.

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## BREAKFAST

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### Aurora Buffet

**Assorted Mini Danishes, Muffins, Croissants and Bagels Served** served with sweet butter, assorted jam, and cream cheese

### Fresh Seasonal Fruit

**Coffee, Assorted Teas, Orange Juice, and Cranberry Juice**

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## SALAD

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Choice of one

**Garden Salad** with cucumbers and tomatoes

**Traditional Caesar Salad**

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

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## ENTRÉE

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Choice of two,  
one per guest

**Sirloin Steak** with an herb butter

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

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

**Chicken Marsala** with roasted herb potatoes and seasonal vegetables

**Chicken Roulade** served with herb potatoes and seasonal vegetables

**Mushroom Ravioli** in a white truffle vermont cheddar sauce V

**Pasta Primavera** with seasonal vegetables V

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## DESSERT

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Choice of one

**Cheesecake**

**Chocolate Brioche Bread Pudding**

**Seasonal Dessert**

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## AFTERNOON BREAK

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**The Traditional** assorted freshly baked cookies, brownies and lemon bars, and milk

**Water and Canned Soda**

*Minimum of 50 people. Please refer to Bistro Luncheon Buffet*

# EXECUTIVE PACKAGE – 2

Plated Luncheon - Three Course - Includes Rolls and Butter. Minimum 30 guests.

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## BREAKFAST

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### Sunrise Buffet

**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**

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## SALAD

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Choice of one

**Oriental Salad**

**Traditional Caesar Salad**

**Organic Baby Greens**

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## ENTRÉE

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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

**Chicken Marsala** with roasted herb potatoes and seasonal vegetables

**Chicken Roulade** served with herb potatoes and seasonal vegetables

**Mushroom Ravioli** in a white truffle vermont cheddar sauce V

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## DESSERT

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Choice of one

**Cheesecake**

**Mango or Raspberry Sorbet**

**Chocolate Brioche Bread Pudding**

**Seasonal Dessert**

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## AFTERNOON BREAK

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**The Traditional** assorted freshly baked cookies, brownies and lemon bars, and milk

**Water and Canned Soda**

*Minimum of 50 people. Please refer to Bistro Luncheon Buffet*

# BREAK ENHANCEMENTS

Minimum 30 guests.

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## ENERGIZE

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Assorted Energy Bars  
Chocolate Covered Nuts  
Red Bull Energy Drink

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## SNACK BAR

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Assorted Candy Bars  
Assorted Bag of Chips  
Soda Station

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## FIT FARE

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**House Made Trail Mix** includes assorted nuts, dried fruit  
**Fresh Juice** (carrot, orange or watermelon)