

# Special Event Menus



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SPECIALTY EVENTS

— Odyssey —

15600 Odyssey Dr, Granada Park, CA 91344 | 818.366.5817 | [specialtyevents.com](http://specialtyevents.com)  
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*Odyssey*  
Restaurant • Lounge • Special Events

# SPECIAL EVENT PACKAGE ONE

Table Linen, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Plated Entrée, Chef's Custom Dessert

## SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Selection**

## BEVERAGES

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# SPECIAL EVENT PACKAGE TWO

Table Linen, House Chairs, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Chef's Custom Dessert

## HORS D'OEUVRES

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer  
Turkey Meatballs Skewer  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Selection**

## BEVERAGES

**Two Hours Beer and Wine Service**

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water



# SPECIAL EVENT PACKAGE THREE

Table Linen, House Chairs, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of One Entrées, Chef's Custom Dessert

## HORS D'OEUVRES

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer  
Turkey Meatballs Skewer  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Custom Dessert**

## BEVERAGES

**Wine Service** with dinner

**Four Hour Deluxe Bar**

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water

# ENHANCEMENTS

## HORS D'OEUVRES

Per Person  
Minimum Count 25

### HOT

**Crab Cake Bite**

**Pig n Blanket**

**Marinated Beef Skewer**

### COLD

**Ahi Tuna Poke**

**Shrimp Cocktail**

### VEGETARIAN

**Tomato Gazpacho**

**Mushroom Goat Cheese Tart**

## APPETIZERS

**Crab Cake** served with chipotle aioli

**Shrimp Cocktail** served with cocktail sauce

## SALADS

**Wedge** iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing

**Beet** cherry tomatoes, arugula, champagne vinaigrette

**Goat Cheese** cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette

**Heirloom Tomato** balsamic marinated strawberries, crunchy basil, ricotta cheese

## ENTRÉES

**8oz Filet** fingerling potatoes, asparagus, wild mushroom demi-glace

**8oz Manhattan Steak (NY)**  
sautéed mushrooms, onions,  
fingerling potatoes

**Halibut Creamy Coconut Orzo** arugula,  
corn salad, roasted red pepper coulis

**Chilean Seabass** sweet Thai chili sauce,  
black forbidden rice

**Shrimp Scampi** garlic butter

**Lobster** chef's choice of vegetable,  
herb drawn butter

**Surf & Turf** grilled filet mignon & broiled  
lobster tail, mash potatoes, grilled  
broccolini, herb drawn butter

**Chicken Parmesan** topped with  
provolone, mozzarella served with  
linguini pomodoro

**Prime Rib** au jus, horseradish crème,  
Chef's choice of vegetable

**Portobello Mushroom Ravioli** roasted  
mushrooms, spinach puree,  
truffle vinaigrette

**Garden Vegetable Risotto** peas,  
mushroom, organic carrots, finished  
with rosemary, parsley

# MINGLING STATIONS

Attendant required

**Street Tacos** seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas

**Sushi** (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce

**Snacks** gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice

**On the Fry** french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider

**Southern** BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread

**Raw Bar** oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon

**Antipasto** american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads

**Cheese** assorted international and artisanal domestic cheeses

**Pasta** rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto

# CARVING STATIONS

Priced per person, comes with attendant

**Atlantic Salmon** caper lime tartar sauce

**Oven - Roasted Turkey**

**Honey Spiral Ham**

**Suckling Pig**

**Roasted Prime Rib** au jus and horseradish cream