

The Odyssey Restaurant

This package is available Sunday thru Friday for dinner only

Plush Package

Package Includes:

Complete Facility Set-up, Linen Selection, Full Service Staffing, and Complimentary Parking

Selection of Hot and Cold Hors d'oeuvres
(based on 4 pieces per person)

First Hour Hosted Bar of Well Brands

Specialty Cake

Unlimited Tropical Fruit Punch

Champagne or Martinelli's Apple Cider Toast

Glass of California Wine, served with the meal

Elegant Ivory Chair Covers

Elegant Ceiling Drapes

Pasta Primavera
Portobello Mushroom Ravioli
Chicken Marsala
Chicken Scaloppini
Herb Crusted Prime Rib of Beef
Filet Mignon
Fresh Atlantic Salmon
Alaskan Halibut
Shrimp Scampi

Buffet

Odyssey Combination:
Filet Mignon or Prime Rib
Choice of Shrimp Scampi, Salmon or Chicken

** If two entrées are chosen for a sit down meal, the higher price will prevail for both entrées

ALL CHARGES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

The Odyssey Restaurant & Banquet Center
15600 Odyssey Drive, Granada Hills, California 91344
Catering: 818.366.5817 ~ Restaurant: 818.366.6444 ~ Fax: 818.368.7355

09/09

Hors d'oeuvre Selections

Hot Selections

(Choice of Two)

Crab Stuffed Mushrooms

Spinach and Feta Phyllo Kisses

Spinach and Feta Cheese delicately wrapped in a Flaky Phyllo

Popcorn Rock Shrimp
with Ancho Chili Sauce

Chicken Brochettes
Marinated with Garlic, Lemon and Cilantro

Vegetarian Spring Rolls
with a Sweet and Sour Dip

Beef Skewers
with Soy Honey Glaze

Asparagus
Grilled Asparagus Spears rolled over Eggplant with Balsamic Basil Glaze

Golden Fried Zucchini
with a Cucumber Dill Dipping Sauce

Coconut Chicken
served with an Apricot Dipping Sauce

Roasted Baby Potatoes
with Herbed Garlic Cream Cheese, topped with Smoked Salmon

Cold Selections

(Choice of Two)

Smoked Salmon Canapés

Ahi Poke
on a Crisp Wonton

Ceviche
on Red Belgium Endive

Bruchetta Crostini
Fresh Basil, Tomatoes, Garlic and Olive Oil

Seasonal Fresh Fruit and Domestic Cheeses

Vegetable Crudité
with Ranch Dip

Salami Coronettes
stuffed with Herbed Cream Cheese

Salad Selections

(Choice of One)

San Francisco Salad

with Seasonal Greens, Radicchio, Sliced Vegetable Chips and Champagne Vinaigrette

Caesar Salad

with Traditional Caesar Dressing and Croutons

Wild Field Salad

with Bleu Cheese, Candied Walnuts and Balsamic Vinaigrette

Entrée Selections

(Choice of Two – The higher price will prevail for both entrées)

Pasta Primavera

Penne with fresh basil tomato sauce

Portobello Mushroom Ravioli

Finished with a Pesto Sauce

Chicken Marsala

with Sautéed Mushrooms and Marsala Wine Sauce

Chicken Scaloppini

Boneless breast of chicken with mushrooms, capers, lemon cream sauce

Herb Crusted Roast Prime Rib of Beef, Au Jus

served with Creamed Horseradish

Broiled Filet Mignon

finished with a cabernet demi glaze

Fresh Atlantic Salmon

finished with a papaya relish, beurre blanc

Roasted Alaskan Halibut

finished with fresh basil concasse

Shrimp Scampi

White Mexican shrimp sautéed with olive oil, garlic and chardonnay wine

Accompaniments

Choice of Rice or Potatoes served with your meal

(Couscous, Basmati Rice, Rice Pilaf, Garlic Mashed Potatoes or Rosemary Roasted Potatoes)

Seasonal Vegetables

Warm Rolls and Butter

Coffee, Decaf, and Tea

Dinner Buffet

Cold Selections

(Choice of Four)

Garden Mixed Greens
served with 3 dressings

Penne and Bay Shrimp Salad

Greek Salad

Mushroom Vinaigrette

Asian Chicken Salad

Montage of Seasonal Fruit

Cobb Salad

Traditional Caesar Salad

Odyssey Organic Baby Greens
with Gorgonzola and Candied Walnuts

Waldorf Salad
Red and green apples, walnuts, celery and crème fraiche

Jicama Cucumber Citrus Salad

Mostacolli Brushetta Salad
Fresh basil, garlic, tomatoes with extra virgin olive oil & parmesan cheese

Hot Selections

(Choice of Three)

Portobello Mushroom Ravioli
Finished with a Pesto Sauce

Pollo Al Forno
Boneless chicken breast Stuffed with Ricotta Cheese, Pine Nuts and Sundried Tomatoes in a Basil Cream Cheese

Mediterranean Chicken
Baked with Fresh Herbs, Garlic and a Hint of Lemon

Fresh Atlantic Salmon
Finished with a papaya relish, beurre blanc

Fettuccini Alfredo
With shrimp and scallops

Collage of Seafood Newburg
Shrimp, scallops, crabmeat sautéed in extra virgin olive oil and a light tomato cream sauce

Stuffed Pork Loin, Roasted and Sliced
With dried plums, carrots, onions and celery

Carolina Roasted Turkey
Carved at Buffet

Honey Glazed Baked Ham
Carved at Buffet

Roast Top Sirloin of Beef, Au Jus
Carved at buffet and served with creamed horseradish

Accompaniments

(Choice of Two)

Basmati Rice
White and Wild Rice

Garlic Mashed Potatoes
Rosemary Roasted Potatoes

Green Beans Almandine
Seasonal Vegetables

Also Includes

Warm Rolls and Butter, Coffee, Decaf, and Tea