

The Odyssey Restaurant

This package is available Sunday thru Friday for dinner only, and Monday thru Sunday for lunch

Special Occasion Package

Package Includes:

Elaborate Display of Fresh Sliced Fruit
Selection of Domestic Cheeses and Crackers
Tropical Fruit Punch served continuously
Champagne or Martinelli's Cider Toast
Specialty Cake

Package Also Includes:

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

Accompaniments:

Choice of Salad
(Mixed Greens Salad or Caesar Salad)
Choice of Rice or Potatoes
(Couscous, Basmati Rice, Rice Pilaf, Garlic Mashed Potatoes or Rosemary Roasted Potatoes)
Seasonal Fresh Vegetables
Warm Rolls and Butter
Coffee, Decaf, Hot Tea, and Iced Tea served upon request

Pasta Primavera

Fettuccini with Seasonal Vegetables and a Fresh Tomato Basil Sauce

Portobello Mushroom Ravioli

Finished with a Pesto Sauce

Odyssey Chicken

Boneless Breast of Chicken finished with Artichoke Hearts,
Mushrooms and a White Wine Sauce

Chicken Marsala

Boneless Breast of Chicken finished with Mushrooms and a Marsala
Wine Sauce

Herb Crusted Prime Rib of Beef, Au Jus

Oven Roasted and served with Creamed Horseradish

Petite Filet Mignon

Finished with a Cabernet Demi Glaze

Fresh Atlantic Salmon

Finished with a Papaya Relish and a Beurre Blanc

Shrimp Scampi

Sautéed with Garlic, White Wine and Olive Oil

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

Buffet

Lunch Buffet

Choice of 3 Cold Selections,
3 Hot Entrées, and 2 accompaniments

Dinner Buffet

Choice of 4 Cold Selections,
3 Hot Entrées, and 2 accompaniments

Cold Selections

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

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

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