

The Odyssey Restaurant

All Packages Include:

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

Traditional Package

Pasta Primavera or Portobello Mushroom Ravioli

Chicken Marsala

Chicken Scaloppini

Roast Prime Rib of Beef

Filet Mignon (8oz.)

Fresh Atlantic Salmon

Alaskan Halibut

Shrimp Scampi

Buffet

Odyssey Combination:

Filet Mignon or Prime Rib and a choice of Shrimp Scampi, Salmon or Chicken

Deluxe Package

Pasta Primavera or Portobello Mushroom Ravioli

Chicken Marsala

Chicken Scaloppini

Roast Prime Rib of Beef

Filet Mignon (8oz.)

Fresh Atlantic Salmon

Alaskan Halibut

Shrimp Scampi

Buffet

Odyssey Combination:

Filet Mignon or Prime Rib and a choice of Shrimp Scampi, Salmon or Chicken

Premier Package

Pasta Primavera or Portobello Mushroom Ravioli

Chicken Marsala

Chicken Scaloppini

Roast Prime Rib of Beef

Filet Mignon (8oz.)

Fresh Atlantic Salmon

Alaskan Halibut

Shrimp Scampi

Buffet

Odyssey Combination:

Filet Mignon or Prime Rib and a 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

Traditional Package

Selection of Hot and Cold Hors d' oeuvres
(6 pieces per person)

First Hour Hosted Bar of Well Brands

Four Course Meal or Buffet

Deluxe Specialty Cake or Ivory Chair Covers

Tropical Fruit Punch served continuously

Champagne or Martinelli's Cider Toast

Glass of California Wine served with the meal

* cutting fee for providing own cake is \$1.50++ per person

Deluxe Package

Selection of Hot and Cold Hors d' oeuvres
(6 pieces per person)

First Three Hours Hosted Bar of Well Brands

Four Course Meal or Buffet

Deluxe Specialty Cake

Ivory Chair Covers or Elegant Ceiling Drapes

Tropical Fruit Punch served continuously

Champagne or Martinelli's Cider Toast

Glass of California Wine served with the meal

Cappuccino service after dinner served with
chocolate covered mints

* cutting fee for providing own cake is \$1.50++ per person

All packages include:
Complete Room Set-Up, Choice of Linen Colors, and Complimentary Parking

Premier Package

Selection of Hot and Cold Hors d' oeuvres
(6 pieces per person)

The First Four Hours Hosted Bar of Premium Brands

Elegant Ice Carving

Four Course Meal or Buffet

Deluxe Specialty Cake

Ivory Chair Covers

Elegant Ceiling Drapes

Tropical Fruit Punch served continuously

Champagne or Martinelli's Cider Toast

Glass of California Wine served with the meal

Cappuccino service after dinner served with chocolate covered mints

Hors d'oeuvre Selections

Hot Selections

(Choice of Three)

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 Three)

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

Dessert Selections

(Choice of One)

Peach Melba

New York Style Cheese Cake

Crème Brulée

Raspberry Sorbet

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 3 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 Fresh Vegetables

Also Includes

Warm Rolls and Butter, Coffee, Decaf, and Tea