

# Special Occasion Menus



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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://www.twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)

*Odyssey*  
Restaurant • Lounge • Special Events

# SPECIAL OCCASION PACKAGES

All packages to include a Specialty Cake, Champagne, or Cider Toast & Meal Service.

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## CLASSIC

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Champagne or Sparkling Cider Toast  
Unlimited Soda Bar  
Specialty Cake or Dessert  
Odyssey Linen selection of color  
Classic Dinner Menu or Classic Buffet

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## VINTAGE

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Champagne or Sparkling Cider Toast  
First Hour Hosted House Bar  
Specialty Cake or Dessert  
Odyssey Linen selection of color  
Vintage Dinner Menu or Vintage Buffet

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## EXCLUSIVE

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Champagne or Sparkling Cider Toast  
First Two Hours Hosted House Bar  
Glass of Wine with Dinner  
Specialty Cake or Dessert  
Odyssey Linen selection of color  
Exclusive Dinner Menu or Exclusive Buffet

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## EXCLUSIVE PLUS

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Choice of Chair Covers or Floor length Linen  
\*Chivari Chairs ½ price with this package only.  
Champagne or Sparkling Cider Toast  
First Three Hours Hosted House Bar  
Glass of Wine with Dinner  
Specialty Cake or Dessert  
International Coffee Station  
Odyssey Linen selection of color  
Exclusive Dinner Menu or Exclusive Buffet

# CLASSIC PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

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## SALAD

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Choice of one

### Traditional Caesar Salad

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

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## ENTRÉE

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Choice of two

One per guest

**Boneless Short Ribs** braised in red wine

**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce

**Chicken Roulade** baked stuffed chicken breast, spinach, sun dried tomato, mozzarella and basil sauce

**Grilled Salmon** with choice of sauces: pomegranate or lemon dill

**Mushroom Ravioli** with white truffle vermont cheddar sauce V

**Saffron Orzo** with mediterranean vegetables V

**Sirloin Steak** with a herb butter

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## SIDE

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Choice of one

**Mashed Potatoes**

**Saffron Rice**

**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetable Medley**

**Grilled Mixed Vegetables**

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## DESSERT

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Choice of one

**Royaltine Crunch**

**Lemon Bomb**

**Cheesecake**

**Flourless Chocolate Cake**

*Available Sunday through Friday. Not available Saturday.*

# CLASSIC BUFFET

90 minutes of service. Minimum 50 people. Rolls and Butter. Coffee, Decaf or Tea Upon Request

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## SALAD

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Choice of two

### Traditional Caesar Salad

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

### Seasonal Fresh Fruit Display

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## ENTRÉE

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Choice of three

**Sliced Sirloin Medallions** mushroom sauce

**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce

**Chicken Roulade** baked stuffed chicken breast with spinach, sun dried tomatoes, mozzarella, and basil sauce

**Grilled Salmon** choice of sauce: pomegranate or lemon dill

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

**Saffron Orzo** with mediterranean vegetables V

**Boneless Short Ribs** braised in red wine

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## SIDE

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Choice of one

**Yukon Gold Mashed Potatoes**

**Saffron Rice**

**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetable Medley**

**Grilled Mixed Vegetables**

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## DESSERT

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**Chefs' Choice of Assorted Desserts**

*Available Sunday through Friday. Not available Saturday.*



# VINTAGE PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

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## HORS D'OEUVRES PLATTER

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Choice of two

**Vegetable Crudité**  
**Seasonal Fresh Fruit Tray**  
**Domestic Cheese and Cracker Display**

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## SALAD

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Choice of one

**Oriental Chicken Salad**  
**Traditional Caesar Salad**  
**Organic Baby Greens** with candied walnuts, gorgonzola cheese and balsamic vinaigrette

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## ENTRÉE

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Choice of two  
One per guest

**Boneless Short Ribs** braised in red wine  
**Prime Rib** au jus and creamy horseradish  
**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce  
**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato, mozzarella, and basil sauce  
**Grilled Salmon** with a choice of sauces: pomegranate or lemon dill  
**Chef's Selection Seasonal Fish** lemon caper sauce  
**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried tomatoes  
**Mushroom Ravioli** white truffle vermont cheddar sauce V  
**Saffron Orzo** with mediterranean vegetables V

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## SIDE

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Choice of one

**Mashed Potatoes**  
**Saffron Rice**  
**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetables Medley**  
**Grilled Mixed Vegetables**  
**Broccoli and Baby Carrots**

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## DESSERT

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**Cheesecake**  
**Royaltine Crunch**  
**Flourless Chocolate Cake**  
**Lemon Bomb**

# VINTAGE BUFFET

90 minutes of service. rolls and butter. coffee, decaf or tea upon request. Minimum 50 people.

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## HORS D' OEUVRES PLATTER

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Choice of two

**Vegetable Crudité**  
**Seasonal Fresh Fruit Tray**  
**Domestic Cheese and Cracker Display**

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## SALAD

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Choice of two

**Traditional Caesar Salad**  
**Organic Baby Greens** with candied walnuts, gorgonzola cheese and balsamic vinaigrette  
**Asian Chicken Salad**  
**Fresh Fruit Display**

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## ENTRÉE

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Choice of three

**Short Ribs** braised in red wine  
**Carving Board** Choice of prime rib, turkey  
**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce  
**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato, mozzarella, and basil sauce  
**Grilled Salmon** with a choice of sauces: pomegranate or lemon dill  
**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried tomatoes  
**Mushroom Ravioli** white truffle vermont cheddar sauce V  
**Saffron Orzo** with mediterranean vegetables V  
**Chef's Selection Seasonal Fish** lemon caper sauce

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## SIDE

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Choice of one

**Mashed Potatoes**  
**Saffron Rice**  
**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetables Medley**  
**Grilled Mixed Vegetables**  
**Broccoli and Baby Carrots**

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## DESSERT

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**Chefs Choice of Assorted Desserts**

# EXCLUSIVE PLATED

Rolls and Butter. Coffee, Decaf, Tea or Iced Tea Upon Request

## HORS D'OEUVRES PLATTER

Choice of 4,  
4 pieces per person

**Assorted Mini Quiche**

**Swedish Meatballs**

**Habanero Chicken Wings**  
with blue dressing

**Spring Rolls** with sweet chili sauce

**Deviled Eggs**

**Beef Crostini** with chimichurri sauce

**Mini Vegetable Quesadilla** with  
roasted tomato salsa and cilantro  
crema fresca

**Sesame Crusted Chicken Skewers**  
with a lemon aioli

**Coconut Shrimp** with papaya  
cocktail sauce

## SALAD

Choice of one

**Oriental Chicken Salad**

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

**Traditional Caesar Salad**

**Heirloom Tomato** with burrata,  
wild arugula, olive oil and balsamic  
glace (seasonal)

## ENTRÉE

Choice of two

One per guest

\*Combination Available

**Boneless Short Ribs** braised in red wine

**Prime Rib** au jus and creamy horseradish (no combo)

**Filet Mignon** red wine demi glace

**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb,  
marsala or whole grain mustard sauce

**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato,  
mozzarella, and basil sauce

**Grilled Salmon** with a choice of sauces: pomegranate or lemon dill

**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried  
tomatoes

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

**Chef's Selection Seasonal Fish** lemon caper sauce

## SIDE

Choice of one

**Au Gratin Potatoes**

**Twice Baked Potato**

**Yukon Gold Mashed Potatoes**

**Saffron Rice**

## VEGETABLES

Choice of one

**Seasonal Vegetables**

**Grilled Mixed Vegetables**

**Broccoli and Baby Carrots**

**Grilled Asparagus**

## DESSERT

**Cheesecake**

**Royaltine Crunch**

**Flourless Chocolate Cake**

**Lemon Bomb**

**Seasonal Dessert**

# EXCLUSIVE BUFFET

90 minutes of service. rolls and butter. coffee, decaf, tea or iced tea upon request. Minimum 50 people.

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## HORS D'OEUVRES PLATTER

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Choice of 4,  
4 pieces per person

**Assorted Mini Quiche**

**Swedish Meatballs**

**Habanera Chicken Wings**  
with blue dressing

**Spring Rolls** with sweet chili sauce

**Deviled Eggs**

**Beef Skewers** with chimichurri sauce

**Mini Vegetable Quesadilla** with  
roasted tomato salsa and cilantro  
crema fresca

**Sesame Crusted Chicken Skewers**  
with a lemon aioli

**Coconut Shrimp** with papaya  
cocktail sauce

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## SALAD

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Choice of three

**Traditional Caesar Salad**

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

**Cobb Salad**

**Greek Salad**

**Asian Chicken Salad**

**Fresh Fruit Display**

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## ENTRÉE

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Choice of three

**Short Ribs** braised in red wine

**Carving Board** Choice of prime rib or turkey

**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb,  
marsala or whole grain mustard sauce

**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato,  
mozzarella, and basil sauce

**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried  
tomatoes

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

**Chef's Selection Seasonal Fish** lemon caper sauce

**Grilled Salmon** with choice of pomegranate or lemon dill sauce

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## SIDE

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Choice of one

**Parmesan Au Gratin Potatoes**

**Rosemary Red Rose Potatoes**

**Yukon Gold Mashed Potatoes**

**Saffron Rice**

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## VEGETABLES

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Choice of one

**Seasonal Vegetable Medley**

**Grilled Mixed Vegetables**

**Broccoli and Baby Carrots**

**Grilled Asparagus**

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## DESSERT

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**Chefs Choice of Assorted Desserts or Cake**



# WEDDING CEREMONY PACKAGE

## Preparation for your Wedding Day, 1-2 weeks prior to wedding date

- Initial consultation to explain the ceremony planning & coordination process
- Provide general timeline to assist in properly scheduling your ceremony on the day of
- Outdoor heaters (2) or umbrellas whichever is weather necessary (additional can be rented from the Odyssey if needed)

## Rehearsal

- Organize wedding rehearsal within one week prior to wedding day (1 hour maximum). Specific Days Apply.
- Couples must bring all necessary ceremony items for day of rehearsal

## Wedding Day Coordination for Ceremony

- Manage/Direct wedding party through ceremony
- Organize & distribute all flowers to wedding party, family members & special guests
- Organize/Direct vendors involved in ceremony
- Facilitate the wedding ceremony
  - Check for any items necessary to properly conduct the ceremony
  - Oversee ushers & guest book attendants
  - Make sure that all members of the wedding party are looking picture perfect
    - +Brush tuxes so that they are lint free
    - +Check ladies gowns, bra straps & hair
  - Properly line up processional & cue musicians
- Be prepared to handle emergency situations that may arise

