

# 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

# CONTINENTAL BREAKFAST

30 guest minimum

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## CONTINENTAL

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Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

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## AURORA

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Assorted Mini Danishes, Muffins, Croissants and Bagels Served with Sweet Butter, Assorted Jam, and Cream Cheese

Fresh Seasonal Fruit

Greek Yogurt with Fresh Berries and Granola

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

# BREAKFAST BUFFET

50 guest minimum

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## SUNRISE

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Assorted Breakfast Danishes Served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

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## RISE AND SHINE

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Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Greek Yogurt with Fresh Berries and Granola

Fresh Seasonal Fruit

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

# BREAKFAST PLATED

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## IRON GRIDDLE

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**Breakfast Burrito** with chorizo, cotija cheese, pinto beans, eggs, crema fresca wrapped in a flour tortilla.

**Sides** guacamole, roasted tomato salsa, home style potatoes

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## MORNING GLORY

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**Basket of Mini Croissants served with Sweet Butter, Assorted Jam, and Cream Cheese**

**Freshly Prepared Scrambled Eggs or Egg Whites**

**Breakfast Potatoes**

**Choice of Sausage or Applewood Smoked Bacon**

**Coffee, Assorted Teas, Orange Juice, and Cranberry Juice**

# BREAKFAST ENHANCEMENTS

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## ADD ONS

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**Waffles** maple nectar and fresh seasonal berries

**Brioche French Toast** topped with seasonal toppings

**Yogurt and Berries** assorted yogurts, granola, dried and fresh berries

**Meats** ham steaks, turkey, sausage or steak

**Eggs** egg white florentine

**Oatmeal Bar** assorted nuts, dried fruits, brown sugar, maple syrup and milk

**Made-to-Order Omelet Bar** choice of eggs or egg whites, assorted vegetables, breakfast meats and cheese

# BISTRO BUFFET

50 guest minimum

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## SALADS

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Choice of two

### Traditional Caesar Salad

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

### Asian Chicken Salad

### Seasonal Fresh Fruit

### Cobb Salad

### Mostaccioli Bruschetta

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## ENTRÉE

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Choice of two

### Sliced Sirloin Medallions

 mushroom sauce

**Grilled Salmon** marinated in lemon preserves and harissa

### Seasonal Fish

 lemon caper sauce

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

### Mushroom Ravioli

 white truffle vermont cheddar sauce V

**Saffron Orzo** with mediterranean vegetables V

### Short Ribs

 braised in red wine

**Chicken Scaloppini** with mushrooms, capers, and a lemon cream 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 Vegetable Medley

### Grilled Mixed Vegetables

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## INCLUDES

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### Chef's Choice of Assorted Desserts

### Rolls and Butter

### Coffee, Decaf or Tea Upon Request

### 90 Minutes of Service

# EXECUTIVE LUNCH BUFFET

50 guest minimum

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## SALADS

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Choice of two

**Traditional Caesar Salad**

**Asian Chicken Salad**

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

**Seasonal Fresh Fruit**

**Cobb Salad**

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## ENTRÉE

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Choice of two

**Short Ribs** braised in red wine

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

**Seasonal Fish** lemon caper sauce

**Chicken Marsala** with mushrooms and marsala wine

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

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

**Saffron Orzo** with mediterranean vegetables V

**Carving Board** choice of prime rib, turkey

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## SIDE

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Choice of one

**Yukon Gold Mashed Potatoes**

**Saffron Rice**

**Parmesan Au Gratin Potatoes**

**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetable Medley**

**Grilled Mixed Vegetables**

**Broccolini and Baby Carrots**

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## INCLUDES

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**Chef's Choice of Assorted Desserts**

**Rolls and Butter**

**Coffee, Decaf or Tea Upon Request & Unlimited Soda Bar**

**90 Minutes of Service**

# SPECIALTY AND ACTION STATIONS

40 guest minimum. Minimum of 2 Stations if using as meal selection

**FAJITA ACTION STATION** Choice of beef, chicken or shrimp (add 2.00 shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

**TACO BAR** Choice of beef, chicken, pork or shrimp (add 2.00 shrimp). Salsa and guacamole bar, flour and corn tortillas, Spanish rice and pinto or refried beans.

*Action Station upon request*

**PASTA BAR ACTION STATION** Choice of three pastas, marinara, alfredo and pesto sauce, assorted vegetables, assorted protein (chicken, meatballs, shrimp and scallops) and parmesan cheese.

*(Must have an attendant)*

**MINI FRIED CHICKEN AND WAFFLE STATION** Fried chicken, waffle squares, syrup, butter, whipped cream, strawberry or raspberry sauce.

**OMELET BAR ACTION STATION** Choice of egg or egg whites, assorted vegetables, sausage, bacon, ham, assorted cheeses and accompaniments.

**MINI BEEF SLIDER AND FRIES STATION** Brisket, short rib and chuck beef patty, cheese, pickle chip, grilled onion or tomato, garlic fries and accompaniments.

**RAW BAR** Peel and eat shrimp, crab claws, oysters on a half shell, sushi rolls and accompaniments (Lobster add 6.00 per person)

**ACTION STATION** *(only certain stations)*

# DESSERT STATIONS

40 guest minimum. Minimum of 2 Stations if using as meal selection

**COTTON CANDY ACTION STATION** Cotton Candy Machine, cotton candy mix and cones

**MINI ASSORTED PASTRY STATION** An assortment of miniature pastries to include mousse cups, torte, eclairs, cream puffs, tarts, cakes and chef's specialties.

**INJECTED CHOCOLATE COVERED STRAWBERRY ACTION STATION** To include milk and white chocolate covered strawberries based on one per person, choice of one liquor to be injected. Choice of Frangelico, Chambord or Gran Marnier

# LUNCH PLATED – TWO COURSE BISTRO

## SALAD

Choice of one

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

**Traditional Caesar Salad**

**Fresh Fruit**

## ENTRÉE

Choice of two  
One per guest

**Sirloin Steak** with an herb butter

**Meatloaf** bacon wrapped and port wine sauce with seasonal vegetables

**Seasonal Fish** lemon caper sauce, rice pilaf and seasonal vegetables

**Cobb Salad** chopped lettuce, tomatoes, egg, blue cheese, bacon, avocado, with choice of balsamic vinaigrette or ranch dressing

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

**Seasonal Fresh Fruit Plate** with greek yogurt and fresh berries

**Pan Roasted Chicken Breast** pan roasted, choice of marsala or lemon herb sauce

# LUNCH PLATED – THREE COURSE BISTRO

Rolls and Butter | Coffee, Decaf or Tea Upon Request

## SALAD

Choice of one

**Oriental Chicken Salad**

**Traditional Caesar Salad**

**Fresh Fruit Cup**

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

## ENTRÉE

Choice of two  
One per guest

**Sirloin Steak** served with Yukon mashed potatoes and seasonal vegetables

**Short Ribs** braised in red wine accompanied with yukon gold mashed potatoes and seasonal vegetables

**Seasonal Fish** with lemon caper sauce, saffron rice and seasonal vegetables

**Grilled Salmon** marinated in lemon preserves and harissa, saffron rice and seasonal vegetables

**Pan Roasted Chicken Breast** served with herb potatoes and seasonal vegetables

**Chicken Scaloppini** served with Yukon mashed potatoes and seasonal vegetables

**Cobb Salad** chopped lettuce, tomatoes, egg, blue cheese, bacon, avocado, with choice of balsamic vinaigrette or ranch dressing

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

**Seasonal Fresh Fruit Plate** with greek yogurt and berries

## DESSERT

Choice of one

**Cheesecake**

**Royaltine Crunch**

**Chocolate Brioche Bread Pudding**

**Seasonal Dessert**

# RECEPTION

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## PLATTERS

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25 Guest Minimum

**Vegetable Crudite Display** served with choice of dips: ranch, thousand island or blue cheese

**Seasonal Fruit Display** served with greek yogurt infused with honey and olive oil

**Imported and Domestic Cheese Display** served with assorted crackers, nuts and dried fruit

**Charcutiere Plate Display** a selection of salami, prosciutto, olive tapenade, cornichons and baguettes

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## DIPS

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25 Guest Minimum

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**Mediterranean Dips** tzatziki, hummus and tapenade, served with pita bread and lavash

**Guacamole, Salsa and Chips**

**Artichoke and Spinach Dip** with lavash crackers

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## ICED SEAFOOD

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2 Dozen Minimum

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*All served with cocktail sauce, lemons and appropriate condiments such as bottled hot sauce or horseradish*

**Oysters on a Half Shell**

**Shrimp Cocktail**

**Snow Crab Legs**

**New Zealand Mussels**

**Ceviche Portion** served with tortilla chips and lime

**Smoked Salmon** served with capers, red onion and lemons  
(serves approx. 18-20 guests)



# RECEPTION AND HORS D'OEUVRES

Minimum of 50 Guests

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## ENHANCE- MENT

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*Only Valid in Addition to Meal*

**5 Pieces per person** Select three from classic hors d' oeuvres

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## LIGHT COCKTAIL RECEPTION

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**8 Pieces per person** Select four from classic or vintage

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## HEAVY COCKTAIL RECEPTION

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**12 Pieces per person** Select six from classic or vintage

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## HORS D'OEUVRES

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5 Dozen Minimum  
per item

Butler Passed or  
Stationed

**Swedish Meatballs**

**Habanero Chicken Wings** with blue  
cheese dressing

**Spring Rolls** with sweet thai  
chili sauce

**Spanakopitas with Tzatziki**

**Assorted Deviled Eggs** plain, bacon  
and caviar

**Mini Vegetable Quesadillas** roasted  
tomato salsa and cilantro crema fresca

**Sesame Crusted Chicken Skewers**  
lemon aioli

**Miniature Cheese Pizzas**

**Vegetable Pot Stickers** with hoisin  
sauce and scallions

**Beef Crostini** with chimichurri

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## PREMIUM HORS D'OEUVRES

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5 Dozen Minimum  
per item

Butler Passed or  
Stationed

**Swordfish Ceviche Spoons** micro  
cilantro and crispy tortilla strips

**Coconut Shrimp** with papaya  
cocktail sauce

**Assorted Mini Quiche**

**Shrimp Cocktail Cup** cocktail sauce  
and lemon

**Pigs in a Blanket** served with mustard  
and ketchup

**Miso Glace Portobello Mushroom  
Skewers** with sweet soy reduction,  
toragashi and green onions

**Mini Crab Cakes** remoulade and  
tomato confit

**Rumaki** bacon wrapped dates stuffed  
with cheddar cheese served with  
chive crème fraîche

**Antipasto Skewer** bocconcini, sun  
dried tomato, kalamata olive and  
artichoke heart, served with pesto and  
balsamic glaze