

Special Occasion Menus



S|E SPECIALTY EVENTS — Odyssey —

15600 Odyssey Dr, Granada Park, CA 91344 | 818-366-5817 | specialtyevents.com
theodysseyrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.instagram.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.

CLASSIC

Champagne or Sparkling Cider Toast

Unlimited Soda Bar

Specialty Cake or Dessert

Odyssey Linen selection of color

Classic Dinner Menu or Classic Buffet

54 per person / 59 per person buffet

VINTAGE

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

69 per person / 74 per person buffet

EXCLUSIVE

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

82 per person / 88 per person buffet

EXCLUSIVE PLUS

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

91 per person / 98 per person buffet

CLASSIC PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

SALAD

Choice of one

Traditional Caesar Salad

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

ENTRÉE

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

SIDE

Choice of one

Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

DESSERT

Choice of one

Royaltine Crunch

Lemon Bomb

Cheesecake

Flourless Chocolate Cake

38 per person - 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

SALAD

Choice of two

Traditional Caesar Salad

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

Seasonal Fresh Fruit Display

ENTRÉE

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

SIDE

Choice of one

Yukon Gold Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

DESSERT

Chefs' Choice of Assorted Desserts

44 per person - available Sunday through Friday. Not available Saturday.

VINTAGE PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

HORS D' OEUVRES PLATTER

Choice of two

SALAD

Choice of one

ENTRÉE

Choice of two

One per guest

SIDE

Choice of one

VEGETABLES

Choice of one

DESSERT

Vegetable Crudité
Seasonal Fresh Fruit Tray
Domestic Cheese and Cracker Display

Oriental Chicken Salad
Traditional Caesar Salad

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

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

Mashed Potatoes

Saffron Rice

Herb Roasted Potatoes

Seasonal Vegetables Medley

Grilled Mixed Vegetables

Broccoli and Baby Carrots

Cheesecake

Royaltine Crunch

Flourless Chocolate Cake

Lemon Bomb

47 per person

VINTAGE BUFFET

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

HORS D' OEUVRES PLATTER

Choice of two

Vegetable Crudité
Seasonal Fresh Fruit Tray
Domestic Cheese and Cracker Display

SALAD

Choice of two

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

ENTRÉE

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

SIDE

Choice of one

Mashed Potatoes
Saffron Rice
Herb Roasted Potatoes

VEGETABLES

Choice of one

Seasonal Vegetables Medley
Grilled Mixed Vegetables
Broccoli and Baby Carrots

DESSERT

Chefs Choice of Assorted Desserts

52 per person

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

58 per person

EXCLUSIVE BUFFET

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

HORS D'OEUVRES PLATTER

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

SALAD

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

ENTRÉE

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

SIDE

Choice of one

Parmesan Au Gratin Potatoes

Rosemary Red Rose Potatoes

Yukon Gold Mashed Potatoes

Saffron Rice

VEGETABLES

Choice of one

Seasonal Vegetable Medley

Grilled Mixed Vegetables

Broccoli and Baby Carrots

Grilled Asparagus

DESSERT

Chefs Choice of Assorted Desserts or Cake

63 per person

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

1,200++

