

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

Odyssey
Restaurant • Lounge • Special Events

CONFERENCE PACKAGE

BREAKFAST

Continental Buffet

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

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

SALAD

Choice of one

Traditional Caesar Salad

Organic Baby Greens

Fresh Fruit Cup

ENTRÉE

Choice of two, one per guest

Sirloin Steak with an herb butter

Seasonal Fish lemon caper sauce, rice pilaf and seasonal vegetables

Cobb Salad chopped lettuce, tomatoes, egg, bleu cheese, bacon, avocado, with balsamic vinaigrette or ranch

Mushroom Ravioli white truffle vermont cheddar sauce

Seasonal Fresh Fruit Plate with greek yogurt and fresh berries

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

AFTERNOON BREAK

The Traditional assorted freshly baked cookies, brownies and lemon bars, and milk

Bottled Water and Canned Soda

43++ per person

EXECUTIVE PACKAGE – 1

Plated Luncheon - Three Course - Includes Rolls and Butter

BREAKFAST

Aurora Buffet

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

SALAD

Choice of one

Oriental Chicken Salad

Traditional Caesar Salad

Organic Baby Greens

ENTRÉE

Choice of two, one per guest

Sirloin Steak with an herb butter

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

Chicken Marsala with roasted herb potatoes and seasonal vegetables

Chicken Roulade served with herb 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

AFTERNOON BREAK

The Traditional assorted freshly baked cookies, brownies and lemon bars, and milk

Bottled Water and Canned Soda

49++ per person

Buffet 5.00 additional per person. Minimum of 50 people. Please refer to Bistro Luncheon Buffet

EXECUTIVE PACKAGE – 2

Plated Luncheon - Three Course - Includes Rolls and Butter

BREAKFAST

Sunrise Buffet

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

SALAD

Choice of one

Oriental Chicken Salad

Traditional Caesar Salad

Organic Baby Greens

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

Chicken Marsala with roasted herb potatoes and seasonal vegetables

Chicken Roulade served with herb 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

AFTERNOON BREAK

The Traditional assorted freshly baked cookies, brownies and lemon bars, and milk

Bottled Water and Canned Soda

56++ per person

Buffet 5.00 additional per person. Minimum of 50 people. Please refer to Bistro Luncheon Buffet

BREAK ENHANCEMENTS

ENERGIZE

Assorted Energy Bars
Chocolate Covered Espresso Beans
Red Bull Energy Drink
8.00 per person

SNACK BAR

Assorted Candy Bars
Assorted Bag of Chips
Soda Station
5.00 per person

FIT FARE

Assorted Nuts
Chocolate Bites
Dried Berries and Fruit
Vitamin Water
5.00 per person

REVITALIZE

Fresh Fruit Cups
Make Your Own Ice Beverage Station
Sparkling Water
7.00 per person