

Dinner Buffet Menu

(Minimum of 50 guests)

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

\$36.00

Salad Selections:

Choice of three

- Garden Mixed Greens- Served with 3 dressings
- Traditional Salad
- Penne and Bay Shrimp Salad
- Odyssey Organic Baby Greens- With Gorgonzola and Candied Walnuts
- Greek Salad
- Waldorf Salad- Red and Green Apples, Walnuts, and Crème Fraiche
- Mushroom Vinaigrette
- Jicama Cucumber Citrus Salad
- Asian Chicken Salad
- Mostacolli Brushetta salad- Fresh Basil, Garlic, Tomatoes with Extra Virgin Olive Oil & Parmesan Cheese
- Montage of Seasonal Fruit
- Cobb Salad

Entrée Selections:

Choice of three

- Pollo al Forno- Boneless Chicken breast stuffed with Ricotta Cheese, Pine Nuts and Sundried Tomatoes in Basil Cream Cheese
- Portobello Mushroom Ravioli- Finished with pesto Sauce
- Mediterranean Chicken- Baked with Fresh Herbs, Garlic and a hint of Lemon
- Stuffed Pork Loin, Roasted and Sliced- With dried Plums, Carrots, Onions and Celery
- Fresh Atlantic Salmon- Finished with a Papaya Relish, Beurre Blanc
- Carolina Roasted Turkey- Carved at Buffet
- Fettuccini Alfredo- With Shrimp and Scallops
- Honey Glazed Baked Ham- Carved at Buffet
- Roasted Top Sirloin of Beef, Au Jus- Carved at Buffet with Horseradish

Additional Specialties:

In place of one entrée

- Herb crusted Prime Rib of Beef \$5
- Broiled Halibut, Meuniere \$5
- New York Strip Loin \$5

Accompaniments

- Choice of Rice or Potato- Basmati Rice, Rice Pilaf, Garlic Mashed Potatoes, or Rosemary Red Rose Potatoes
- Fresh Seasonal Vegetables
- Warm Rolls and Butter
- Coffee and Tea

Desserts:

- An Assortment of Cakes, Pastries, and Cheesecakes

Available all evenings except Saturday

ALL CHARGES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX
ALL PRICES ARE SUBJECT TO CHANGE

Odyssey
Restaurant • Lounge • Special Events

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