

Vintage Plated

\$60.00++ per person

One Hour Hosted House Bar, Champagne Toast, Selection of Hors d'oeuvres, Deluxe Specialty Cake or Dessert & Specialty Linen (selection of color)

Hors d'Oeuvres Selections:

Choice of four hors d'oeuvres and three pieces per guest

- Spinach & Feta Phyllo Kisses
- Chicken Brochettes
- Vegetarian Spring Rolls
- Beef Skewers
- Grilled Asparagus Spears
- Golden Fried Zucchini
- Coconut Chicken
- Salami Coronettes
- Seasonal Fresh Fruit Display
- Domestic Cheese & Crackers Display
- Vegetable Crudités Display

Salad Selections:

Choice of one salad selection

- San Francisco Salad- seasonal greens, radicchio, sliced vegetable chips & champagne vinaigrette
- Traditional Caesar Salad- with Caesar dressing and croutons
- Organic Baby Green Salad- with candied walnuts and gorgonzola & balsamic vinaigrette

All salads are served with warm rolls & butter

Entrée Selections:

Choice of two entrée selections

- Pasta Primavera- penne with fresh basil tomato sauce
- Portobello Mushroom Ravioli- finished with a pesto cream sauce
- Chicken Marsala- with sautéed mushrooms in a marsala wine reduction
- Chicken Scaloppini- boneless breast of chicken with mushrooms, capers, and lemon cream sauce
- Herb Crusted Roast Prime Rib of Beef- served with creamed horseradish
- Fresh Atlantic Salmon- finished with a papaya relish & beurre blanc

Accompaniment Selections:

All entrees are served with seasonal vegetables and selection of one accompaniment

- Mashed Potatoes
- Roasted Rosemary Potatoes
- Basmati Rice
- Rice Pilaf
- Couscous

The logo for Odyssey, featuring the word "Odyssey" in a large, elegant, red cursive font. The logo is positioned in the bottom right corner of the page, partially overlapping a decorative swirl graphic.

Please note prices do not include 20% service charge and current sales tax.

15600 Odyssey Drive, Granada Hills, 91344 & Catering: 818.366.5817 & Fax: 818.368.7355

Restaurant • Lounge • Special Events

09/2011