

# 2008 Odyssey Dinner Food Station Menu

## CHEF'S SELECTIONS OF HORS D'OEUVRES

### SALADS

#### **Chipotle Caesar Salad**

Crisp Romaine Hearts tossed with Chipotle Caesar Dressing, Herb Croutons and Parmesan Cheese

#### **Asian Chicken Salad**

Exotic Mixed Greens with Sesame Chicken, Carrots, Scallions, Bean Sprouts, Tomatoes and Crispy Wonton Noodles in a Sesame Ginger Dressing

### ENTRÉES

#### **Lemon-Basil Chicken Breast**

Pan-Seared Chicken Breast served with Button Mushrooms, Red and Yellow Peppers and a Chardonnay Wine Reduction

#### **Whole Roasted Atlantic Salmon**

Served with a Whole Grain Mustard Crust and Fresh Lemon

#### **Tri-Color Tortellini**

Imported Tortellini Pasta tossed with Roasted Red Peppers, Broccoli, Wild Mushrooms and Grape Tomatoes in a Parmesan Pesto Cream

### CARVED TO ORDER

#### **Black Pepper-Crusted Sirloin**

Roasted Whole with Natural Juices and served with Horseradish Cream

### ACCOMPANIMENTS

Citrus-Rosemary Red Bliss Potatoes

Herb Roasted Fresh Seasonal Vegetables

### DESSERTS

Assortment of Freshly Baked Pastries and Seasonal Fruit.

Odyssey's Signature Chocolate Fountain and Accompaniments are available for an additional charge.

\*Menu items subject to change.

# ODYSSEY®