

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 with Fresh Seasonal Berries

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

*Menu items subject to change.

ODYSSEY®