



The Odyssey Venue catering

Theodysseyvenue.com | 708.429.7400



Themed Buffet Packages



SABOR STATION

All selections serve 25
*Orders come with Paper Plates,
Plastic Cutlery and Plastic
serving Utensils*

Baja Chopped Salad

Romaine Lettuce, Roasted Corn, Cilantro,
Tomatoes, Jicama, Cucumbers, Onions,
Roasted Chiles, Black Beans, Queso, Tortilla
Strips, Chipotle Ranch and Cilantro Lime
Vinaigrette

Street Tacos

Carne Asada- Marinated Sirloin Steak
Al Pastor- Pork Shoulder with Onions and
Pineapple
Chicken Tinga- Shredded Chicken with
Tomatoes, Garlic, Spices and Chipotle

Condiments

Cilantro, Salsa Roja, Salsa Verde, Diced
Tomatoes, Jalapenos, Shredded Lettuce, Red
Onions, Queso, Crema, Flour and Corn Tortillas

Mexican Red Rice

Long Grain Rice, Tomato Paste, Garlic, Onions
and Spices

Drunken Beans

Pinto Beans, Onions, Jalapenos, Red Peppers,
and Cilantro

Street Corn

Roasted Corn, Lime Juice, Mayonnaise, Queso
Fresco and Spices

\$625 Plus Sales Tax

SMOKEHOUSE

All selections serve 25
*Orders come with Paper Plates,
Plastic Cutlery and Plastic
serving Utensils*

Cowboy Salad

Romaine Lettuce, Tomatoes, Cucumbers,
Cheddar Cheese, Black Eye Peas, Roasted
Corn, Peppers, Cilantro, Black Olives, BBQ
Dressing

Burnt Ends

Beef Brisket, Smoky BBQ Sauce, Brown
Sugar, Hot Sauce, and Butter

Smoked Pulled Pork

Pork Shoulder, Mustard, Spices, Brown Sugar,
Maple Bourbon

Garlic Sausage

Beef Brisket

Beef Brisket, Mustard, Salt Pepper, Spices

Sauces

Alabama, Carolina, Sweet and Smoky BBQ
Sauces

Bread

Sausage Rolls, Brioche Rolls, and White
Bread

Campfire Beans

Navy Beans, Tomato Sauce, Molasses, Bacon,
Onions, Apple Cider Vinegar, Mustard,
Peppers, and Jalapeno.

Baked Macaroni and Cheese

Elbow Macaroni, Creamy Cheddar Cheese
Sauce

Creamy Coleslaw

\$875 Plus Sales Tax

ITALIAN

All selections serve 25
*Orders come with Paper
Plates, Plastic Cutlery and
Plastic serving Utensils*

Caesar Salad

Pasta Carbonara

Bucatini Pasta, Creamy Egg Yolk cream
Sauce, Parmesan Cheese, Pancetta, Cracked
Pepper

Baked Mostaccioli with Italian Sausage

Penne Pasta, Sweet Italian Sausage,
Robust Marinara, Parmesan & Mozzarella
Cheese

Italian Spiced Bone In Chicken

Cheese Tortellini

Cheese Tortellini, Baby Spinach, Roasted
Tomatoes, Basil Cream Sauce

Roasted Italian Vegetables

Roasted Meatballs

Veal, Pork and Beef Meatballs with Sicilian
Cherry Tomato Sauce

\$625 Plus Sales Tax

*Minimum group of 25. Final menu selections must be confirmed 7 Days before the event. A 50%
deposit is required when selections are submitted. Additional menu requests can be accommodated
in consultation with our head chef.*





THEMED BUFFET PACKAGES



AMERICANA

All selections serve 25
Orders come with Paper Plates, Plastic Cutlery and Plastic serving Utensils

Garden Salad

Mixed Greens, Tomato, Cucumbers, Red Onions, Radish, Croutons, Buttermilk Ranch

Roasted Corn Salad

Roasted Corn, Tomatoes, Peppers, Red Onion, and Cilantro

Grilled Angus Beef Burgers

All Beef Hot Dogs

Hot Dog & Brioche Rolls

Toppings

American Cheese, Lettuce, Tomato, Sliced Onions, Pickle Relish, Diced Tomatoes, Sport Peppers, Ketchup, Mustard, Mayonnaise

Grilled Polish Sausage with Caramelized Onions

Roasted Potato Wedges

\$375 Plus Sales Tax

BUILD YOUR OWN DINNER BUFFET

All selections serve 25
Orders come with Paper Plates, Plastic Cutlery and Plastic serving Utensils

Garden Salad

Mixed Greens, Tomato, Cucumbers, Red Onions, Radish, Croutons, Buttermilk Ranch & Italian

Dinner Rolls

Choice of 2 Sides

Steamed Vegetables
Roasted Vegetables
Roasted Garlic Green Beans
Garlic Whipped Potatoes
Au Gratin Potatoes
Rosemary Roasted Potatoes

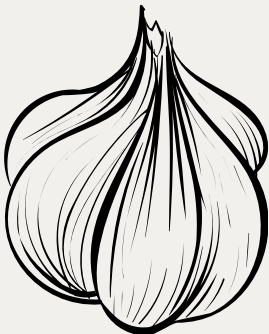
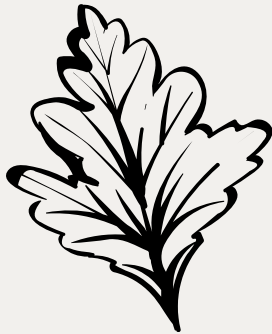
Choice of 2 Entrees

Roasted Bone in Chicken
Sliced Turkey Breast with Gravy
Beef Pepper Steak
Lemon Pepper White Fish

Choice of 1 Pasta

Cheese Tortellini with Baby Spinach and Tomatoes
Penne Basta with Tomato Basil Sauce
Pasta Primavera with Roasted Vegetables

\$875 Plus Sales Tax



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