

LUNCH

SANDWICH BOXED LUNCHES

\$12 per box

Includes sandwich, side, pickle, cookie sandwich & bottled water

SANDWICH BUFFET

\$16 per person

Includes assorted sandwich tray with pickles, two sides, assorted cookie tray & bottled water

sandwiches

For quantities less than 15, select **two** options from the list below.

For quantities of 15 or more, select **three**.

- turkey, bacon & swiss with basil mayo
- roast pork, shaved fennel & white cheddar with barbecue vinaigrette
 - roast beef & swiss with whole grain mustard slaw & aioli
- roasted free-range chicken salad, pecans & golden raisins with mixed greens
- seasonal grilled vegetables with vinaigrette, hummus & goat cheese

sides

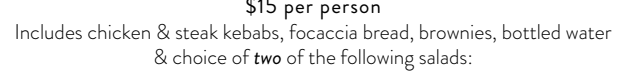
For boxed lunch, select **one**. For sandwich buffet, select **two**.

- dijon herb potato salad
- pasta salad with grilled vegetables & feta
- kale & napa slaw

cookie sandwiches

For boxed lunch, select **one**. For sandwich buffet, select **two**.

- housemade 'oreo'
- oatmeal cookies with buttercream
- chocolate chip with vanilla buttercream
- sugar cookies with chocolate buttercream



KEBAB & SALAD BUFFET

\$15 per person

Includes chicken & steak kebabs, focaccia bread, brownies, bottled water

& choice of **two** of the following salads:

- sweet potato & arugula salad with tahini dressing
- dijon-herb potato salad
- rice & field pea salad with basil vinaigrette
- pasta salad with grilled vegetables & feta
- kale & napa salad with julienned vegetables, yogurt-herb dressing & sesame seeds
- green salad with house ranch & lemon vinaigrette

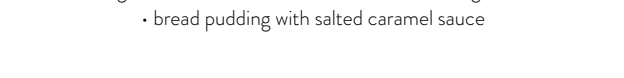


PLATE LUNCH

\$10 per person

Includes grilled chicken kebab, loaded twice-baked potato casserole,

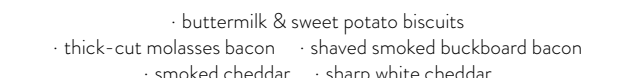
green salad with house ranch & lemon vinaigrette, brownie & bottled water



SOUTHERN-STYLE LUNCH BUFFET

\$20 per person

- house-ground meatloaf with homemade red pepper-thyme ketchup
 - buttermilk-brined fried chicken
- braised greens
- macaroni & cheese
- cornbread
- green salad with house ranch & lemon vinaigrette
- bread pudding with salted caramel sauce



BRUNCH & BREAKFAST

BISCUIT BAR

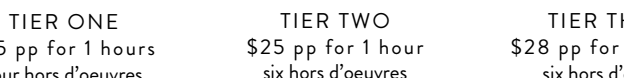
\$12 per person

- buttermilk & sweet potato biscuits
- thick-cut molasses bacon
- shaved smoked buckboard bacon
- smoked cheddar
- sharp white cheddar
- apple chutney
- blueberry jam
- strawberry-jalapeño jam
- local honey-whipped butter

BREAKFAST BUFFET

\$15 per person

- buttermilk biscuits & sausage gravy
- white cheddar scrambled farm eggs
- house-cured molasses bacon
- caramelized onion potato hash
- housemade muffins or scones
- coffee & orange juice



RECEPTION

HORS D'OEUVRES

TIER ONE

\$15 pp for 1 hours
four hors d'oeuvres

TIER TWO

\$25 pp for 1 hour
six hors d'oeuvres
cheese or crudités station

TIER THREE

\$28 pp for 1.5 hours
six hors d'oeuvres
cheese & crudités stations

hors d'oeuvres (can be passed or plated)

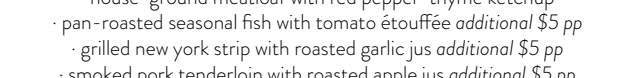
- chilled potato cakes with olive tapenade
- phyllo cup with kale & parmesan
- red curry deviled farm eggs
- pimento cheese-stuffed peppadew peppers
- polenta cake with bacon jam
- meatballs with mango chutney
- ginger-lemongrass pork kebabs
- pickled shrimp skewers
- mini buttermilk biscuits with house bacon & jam
- roasted beet & goat cheese crostini
- smoked chicken skewers with white sauce
- mini chocolate brownies with vanilla buttercream

stations

- cheese: regional artisan cheeses with bread & cracker selection, toasted nuts, dried fruits, local honey, jams & chutneys
- crudités: assorted raw & charred vegetables with olive tapenade & roasted garlic-herb dressing

additional stations

- house-ground local beef cheeseburger sliders additional \$8 pp
- slow-roasted salmon with johnny cakes & orange-dill remoulade additional \$10 pp
- 'grits & grillades' (braised pork with white cheddar grits) \$8 pp
- crispy chicken & waffle with maple mousse & house hot sauce additional \$9 pp
- carving: roast pork or beef with pimento cheese, grain mustard & potato rolls \$12 pp + \$25 for attendant



DINNER

SEASONAL BUFFET

\$28 per person

includes cheddar-corn muffins & focaccia bread

meats

select **two** options

- roasted chicken breast with pink peppercorn cream
- rosemary-braised pulled pork shoulder
- house-ground meatloaf with red pepper-thyme ketchup
- pan-roasted seasonal fish with tomato étouffée *additional \$5 pp*
- grilled new york strip with roasted garlic jus *additional \$5 pp*
- smoked pork tenderloin with roasted apple jus *additional \$5 pp*

salad

select **one** option; additional salad \$5 pp

- romaine salad with toasted pecans, sweet onions, golden beets & spiced honey vinaigrette
- mixed greens with seasonal fruit, toasted almonds & roasted onion-buttermilk vinaigrette
- kale caesar with cornbread croutons & buttermilk caesar dressing

sides

- select **two** options; *additional side \$3 pp*
- roasted squash & fennel gratin
 - rosemary roasted fingerling potatoes
 - broccoli with shallot-lemon vinaigrette
 - goat cheese polenta
 - fontina mac-n-cheese

dessert

- select **one** option; *additional dessert \$5 pp*
- cardamom apple crumble
 - bread pudding with salted caramel sauce
 - vanilla bean banana pudding with shortbread cookies
 - chocolate meringue pie



BURGER BUFFET

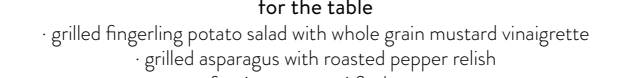
\$20 per person

odette cheeseburger station

- fresh-ground beef patties with melted white cheddar & american cheese
 - molasses-cured bacon
 - pimento cheese
 - house pickles (dill, bread & butter)
- red pepper-thyme ketchup, mayo & housemade yellow mustard
- toasted potato buns

sides

- mixed greens with seasonal fruit, toasted almonds & onion-buttermilk vinaigrette
- fresh bbq potato chips
- chipotle baked beans
- chocolate chip cookies



PLATED DINNERS

We offer personalized plated meals to best suit your needs,

from intimate at-home dinner parties to large multi-course events.

All plated meals are built around our philosophy of highlighting fresh, seasonal & local ingredients.

Please ask us about customizing & servicing your next plated lunch or dinner.



MORE OPTIONS

FAMILY-STYLE SUPPER

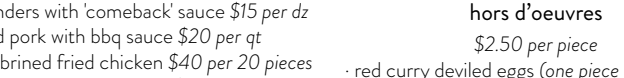
\$40 per person

available in-house or off-site

for the table

- grilled fingerling potato salad with whole grain mustard vinaigrette
- grilled asparagus with roasted pepper relish
 - fontina macaroni & cheese
- sugar snap peas & smoked sweet potatoes with chipotle lime butter
- grilled shrimp skewers with creole vinaigrette
 - smoked prime rib with bbq jus
 - housemade bread
- buttermilk chess pie with house preserves

also available: Mexican & Italian family-style dinners; inquire for details



À LA CARTE

spreads & dips

- chicken salad with crackers \$24 per qt
- pimento cheese with crackers \$22 per dz
- yogurt-herb dip with veggies \$34 per qt
- smoked catfish salad with tortilla chips \$24 per qt
- beer cheese dip with tortilla chips \$16 per qt
- buffalo chicken dip with tortilla chips \$24 per dz
- parmesan spinach dip with tortilla chips \$18 per qt

snacks

- buffalo chicken wings with celery
- blue cheese sauce \$12 per dz
- smoked chicken skewers
- chicken tenders with 'comeback' sauce \$15 per dz
- pulled pork with bbq sauce \$20 per qt
- buttermilk-brined fried chicken \$40 per 20 pieces
- loaded potato croquettes \$24 per dz
- bbq pork & mac-n-cheese spring roll \$36 per dz

sides

- 1 qt serves 7-8 ppl, 1 pan serves approx 20 ppl
- cole slaw \$9 per qt
 - potato salad \$12 per qt
 - lentil salad \$12 per qt
 - macaroni & cheese \$28 per pan
 - baked beans \$25 per pan
 - braised greens \$28 per pan

finger sandwiches

- house-roasted turkey, swiss
- molasses bacon \$24 per dz
- house roast beef, white cheddar & horseradish sauce \$24 per dz
- chicken salad with lettuce \$24 per dz
- egg salad with pickled onion \$15 per dz
- pimento cheese on sourdough \$15 per dz
- pulled pork sliders with bbq sauce \$30 per dz
- cold meatloaf slider with red pepper ketchup & house mayo \$30 per dz
- pulled pork sliders with bbq sauce \$30 per dz
- odette cheeseburger sliders \$30 per dz

hors d'oeuvres

\$2.50 per piece

- red curry deviled eggs (one piece = two halves)
- tomato-mozzarella skewers with pesto
- pimento cheese-stuffed peppadews
- bacon & cheese-stuffed mini potatoes
- crispy fontina mac-n-cheese squares
- smoked sausage & cheddar skewers
- with sweet mustard bbq
- mini scallion biscuits with ham & honey mustard



HOUSEMADE BAKED GOODS

BREADS & ROLLS

- sourdough boule \$7 per boule
- rye boule \$7 per boule
- whole wheat boule \$7 per boule
- burger buns \$3 per pack of 4
- banana nut bread \$10 per loaf
- cranberry-walnut bread \$10 per loaf

COOKIES & BROWNIES

- cookies by the dozen \$9 per dz chocolate chip, peanut butter, snickerdoodle
- cookie sandwiches by the dozen \$30 per dz
- housemade 'oreo', oatmeal cream, peanut butter-chocolate, sugar-chocolate
- chocolate-chip pecan cookies \$10 per dz
- brownies with buttercream \$18 per dz

CAKES

sizes & pricing

- chocolate or vanilla cupcakes with chocolate or vanilla buttercream \$24 per dz
 - 6" round, two layers: serves 6-8 ppl \$29 ea
 - 9" round, two layers: serves 12-16 ppl \$35 ea
 - 1/2 sheet: serves 40 ppl \$50 ea

flavors

- lemon: white cake with lemon curd filling & italian meringue frosting
- red velvet: red velvet cake with cream cheese frosting
- strawberry: strawberry cake with strawberry frosting
- chocolate: chocolate cake with chocolate or vanilla buttercream
- yellow: yellow cake with chocolate or vanilla buttercream

PIES

- buttermilk chess pie \$20 ea
- lemon chess pie \$20 ea
- chocolate chess pie \$22 ea
- pumpkin pie \$20 ea
- pecan pie \$25 ea
- chocolate meringue pie \$22 ea

MORE SWEETS

- nut brittle \$10 per lb
- nutella rice crispy squares \$18 per dz
- chocolate fudge \$10 per lb
- peanut butter fudge \$10 per lb