

WEDDING & COCKTAIL RECEPTION

Full-service Odette staffing required.

HORS D'OEUVRES

TIER ONE
\$15 pp
four hors d'oeuvres

TIER TWO
\$25 pp
six hors d'oeuvres
cheese or crudités station

TIER THREE
\$28 pp
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