



CHRISTMAS CATERING

Please email or call by Sunday, December 20th with your order, and pick it up on Thursday, December 24th between 10 am & 2 pm.
kristy@odettealabama.com, 256.349.5219

CHRISTMAS BREAKFAST PACKAGE

\$32, serves 4-5 (\$38 value)

house-cured molasses bacon (*15 pieces, cooked*)

house sausage, egg & cheese casserole

small cinnamon rolls (*6*)

spiced hot chocolate mix

add fresh Grove Family non-homogenized whole milk \$10 per gallon

CHRISTMAS DINNER PACKAGE

\$150, serves 4-5 (\$178 value)

chorizo-manchego sausage balls with smoked paprika aioli
herb cream cheese with jalapeño pepper jelly & fried saltines
gulf shrimp gumbo with jasmine rice

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herb-crusted slow-roasted prime rib with au jus
smoked cheddar & caramelized onion scalloped potatoes
roasted vegetables with bacon vinaigrette
honey-tahini glazed carrots & parsnips
yeast rolls with salted butter (*6*)

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choice of dessert

chocolate-peanut butter pie

chocolate chess pie

caramel apple pie

buche de noel or white chocolate-peppermint cheesecake *additional \$10*

A LA CARTE

APPETIZERS

- chorizo & manchego sausage balls with smoked paprika aioli \$6 per dozen
- cajun-spiced shrimp with house cocktail sauce \$20 per pound
- herb cream cheese with jalapeño pepper jelly & fried saltines \$12, serves 4
- smoked tuna dip with toasted sourdough \$10 per cup, \$16 per pint
- antipasto (three cheeses, housemade coppa & pork terrine, peppadews, olives, toasted sourdough, mustard, house jam) \$18, serves 4
- gulf shrimp gumbo with jasmine rice \$28 per quart

MAINS

- herb-cruste slow-roasted prime rib with au jus \$28 per pound
- orange-chipotle smoked salmon with lemon-dill mustard \$28 per pound

SIDES

small serves 4-5, large serves 8-10

- smoked cheddar & caramelized onion scalloped potatoes \$17 small, \$30 large
- roasted vegetables (brussels sprouts, rutabaga, turnip, pearl onion with bacon vinaigrette) \$17 small, \$30 large
- fancy mac (macaroni with caramelized onions, roasted peppers, three-cheese sauce & country ham-cornbread croutons) \$17 small, \$30 large
- honey-tahini glazed carrots & parsnips \$17 small, \$30 large
- cauliflower gratin with gruyere bechamel & focaccia crumbs \$17 small, \$30 large
- yeast rolls with salted whipped butter \$7 per dozen

SWEETS

- chocolate-peanut butter pie \$22
- chocolate chess pie \$22
- caramel apple pie \$25
- buche de noel \$35
- white chocolate-peppermint cheesecake \$35

BREAKFAST BREADS & DISHES

- banana-walnut bread \$10
- large cinnamon rolls \$15 (6)
- house sausage, egg & cheese casserole \$14 *small*, \$26 *large*
- sausage & pimento cheese-stuffed croissant ring \$16
- house-cured bacon (uncooked) \$12 *per pound*

BEVERAGES

- egg nog \$10 *per quart*
- spiced cider \$5 *per quart*
- spiced hot chocolate mix \$4 (*makes 4 cups*)
- fresh Grove Family non-homogenized whole milk \$10 *per gallon*