

## LUNCH

### SANDWICH BOXED LUNCHES

\$14 per box

Includes sandwich, side, pickle, cookie & bottled water

### SANDWICH BUFFET

\$18 per person

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

#### sandwiches

*Pick two sandwiches, additional sandwich option \$2pp, 10 person minimum*

- house roasted turkey breast, bacon, swiss with basil mayo
- grilled steak & onion, white cheddar, arugula, tomato chutney
- all-natural ham, wickles pickles, white cheddar, lettuce, garlic-herb mayo
- roasted chicken salad, pecans, golden raisins, lettuce, dijonnaise
- seasonal grilled vegetables, black eyed pea hummus, goat cheese, arugula, herb vinaigrette

#### sides

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

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

#### cookies

- chocolate chip
- peanut butter
- maple-snickerdoodle

## LUNCH BUFFET

\$26 per person

*Includes soup or salad, two mains, two sides & dessert*

*add an additional entrée \$5pp or side \$3pp*

#### soup

- fire-roasted tomato-basil
- braised beef & vegetable
- seasonal selection

#### salad

- mixed greens with shaved radish, julienne carrots, gorgonzola, buttermilk herb & lemon vinaigrette
- baby romaine caesar with parmesan crisp, focaccia croutons & buttermilk caesar dressing
- spring & summer salad-heirloom tomatoes, roasted cherry tomatoes, arugula, basil-dijon vinaigrette
- fall & winter salad-roasted brussels sprouts, dried cranberries, roasted sweet potato, pepitas, goat cheese, whole grain mustard vinaigrette

#### mains

- grass-fed beef meatloaf with red pepper-thyme ketchup
- blackend catfish with san marzano tomato cream
- pesto-grilled chicken breast with smoked mozzarella
- herb-cruste porkloin with white cream sauce
- grilled vegetable lasagna
- smoked chicken campanelle pasta with fresh green beans, burrata, grilled summer squash & arugula-basil pesto

#### sides

- braised greens
- fontina mac-n-cheese
- yellow squash, fennel & white cheddar gratin
- sautéed fresh green beans with cherry tomato relish
- smoked gouda grits
- herb roasted fingerling potatoes
- goat cheese polenta
- grilled broccolini with shallot vinaigrette

#### dessert

- bread pudding with bourbon-caramel sauce
- chocolate espresso layer cake with chocolate ganache
- vanilla bean cheesecake with mixed berry compote

## **BRUNCH & BREAKFAST**

### **BISCUIT BAR**

\$15 per person

- buttermilk & sweet potato biscuits
- thick-cut molasses bacon · country ham
- sausage gravy · smoked cheddar · sharp white cheddar
- apple butter · blueberry jam · strawberry jam
- local honey-whipped butter

### **BREAKFAST BUFFET**

\$18 per person

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

# RECEPTION

## HORS D'OEUVRES

**\$18pp includes four hors d'oeuvres**

**\$4.50pp for each additional hors d'oeuvres**

- ginger-lemongrass pork kebabs
- ham & melon skewers with mint vinaigrette
- pickled shrimp skewers
- mini buttermilk biscuits with house bacon & jam
- roasted beet & goat cheese crostini
- smoked chicken skewers with white sauce
- chilled potato cakes with olive tapenade
- phyllo cup with kale & parmesan
- red curry deviled farm eggs
- pimento cheese-stuffed peppadew peppers
- phyllo cup with tomato pie
- fried saltine with pimento cheese

### stations

- cheese: regional artisan cheeses with bread & cracker selection, toasted nuts, dried fruits, local honey & jams \$5pp
- crudités: assorted raw & charred vegetables with olive tapenade & roasted garlic-herb dressing \$4pp

### additional stations

- odette cheeseburger sliders, red pepper ketchup & house mayo additional \$10 pp
- assorted slider station with accoutrements additional \$14 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

\$35 per person

Includes soup or salad, two mains, two sides & dessert  
add an additional entrée \$5pp or side \$3pp

### soup

- fire-roasted tomato-basil • braised beef & vegetable
- seasonal selection

### salad

- mixed greens with shaved radish, julienne carrots, gorgonzola, buttermilk herb & lemon vinaigrette
  - baby romaine caesar with parmesan crisp, focaccia croutons & buttermilk caesar dressing
- spring & summer salad-heirloom tomatoes, roasted cherry tomatoes, arugula, basil-dijon vinaigrette
  - fall & winter salad-roasted brussels sprouts, dried cranberries, roasted sweet potato, pepitas, goat cheese, whole grain mustard vinaigrette

### mains

- sweet-tea brined duroc pork chop with maple-mustard jus
  - rosemary braised duroc pork roast with natural jus
- grilled bistro steak with roasted garlic-shiitake jus & caramelized pearl onion
  - herb roasted chicken breast with pink peppercorn cream
- pan roasted gulf fish with creole relish & lemon-herb butter
  - garam masala seared catfish with tikka sauce
- alfresco pasta mushroom ravioli with grilled steak, blistered tomatoes, balsamic red onion, gorgonzola cream, focaccia crumbs

### sides

- braised greens • fontina mac-n-cheese
- yellow squash, fennel & white cheddar gratin
- sautéed fresh green beans with cherry tomato relish
- smoked gouda grits • herb roasted fingerling potatoes
- goat cheese polenta • grilled broccolini with shallot vinaigrette

### dessert

- bread pudding with bourbon-caramel sauce
- chocolate espresso layer cake with chocolate ganache
- vanilla bean cheesecake with mixed berry compote

## PLATED DINNERS

*Three-course option \$32pp; pick soup or salad, one entrée, one dessert.*

*Four-course option \$36pp; pick soup or salad, one appetizer, one entrée, one dessert.*

### soup

- fire-roasted tomato-basil • braised beef & vegetable
- seasonal selection

### salad

- mixed greens with shaved radish, julienne carrots, gorgonzola, buttermilk herb & lemon vinaigrette
- baby romaine caesar with parmesan crisp, focaccia croutons & buttermilk caesar dressing
- spring & summer salad-heirloom tomatoes, roasted cherry tomatoes, arugula, basil-dijon vinaigrette
- fall & winter salad-roasted brussels sprouts, dried cranberries, roasted sweet potato, pepitas, goat cheese, whole grain mustard vinaigrette

### appetizers

- conecuh sausage arancini, smoky tomato cream, pickled sweet peppers
- smoked scottish salmon cake, dill tartar sauce, fresh citrus salad
- smoked shrimp salad, frisee, piquillo peppers, celery root remoulade
- lamb meatballs, tzatziki, roasted pepper couscous, grilled veggies, pickled red onion
- white cheddar pimento cheese, fried saltines, bacon jam
- burrata, roasted brussels sprouts, spiced honey, parsley vinaigrette

### mains

- seared gulf mahi, new orleans bbq shrimp, stone ground grits, braised greens, tomato relish
- sweet-tea brined pork chop, bourbon sweet potato purée, grilled broccolini, maple-mustard relish
- garam masala seared catfish, biryani, sautéed green beans, tikka masala sauce, cilantro chutney, cashews
- grilled bistro steak, loaded potato gratin, roasted seasonal veggies, shiitak-jus, parsley vinaigrette
- herb roasted free-range chicken breast, buttermilk whipped potatoes, sautéed broccolini & peppadews, pink peppercorn cream
- lemon-ricotta ravioli, grilled chicken breast, blistered cherry tomatoes, grilled summer squash, herbs, garlic-thyme jus

### dessert

- bread pudding with bourbon-caramel sauce
- chocolate espresso layer cake with chocolate ganache
- vanilla bean cheesecake with mixed berry compote

## **BURGER BUFFET**

\$26 per person

### **odette cheeseburger station**

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

### **sides**

- mixed greens with shaved radish, julienne carrots, gorgonzola, buttermilk herb & lemon vinaigrette
  - fresh bbq potato chips
  - chipotle baked beans
  - chocolate chip cookies

# À LA CARTE

## spreads & dips

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

## 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 red onion \$15 per dz
- pimento cheese on sourdough \$15 per dz
- chilled meatloaf slider with red pepper ketchup & house mayo \$30 per dz
  - pulled pork sliders with sweet mustard bbq sauce \$35 per dz
- odette cheeseburger sliders with red pepper ketchup & house mayo \$48 per dz

## hors d'oeuvres

\$3 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
- ham & melon skewers with mint vinaigrette

## snacks

- smoked chicken skewers with white bbq sauce \$20 per dz
- chicken tenders with 'comeback' sauce \$20 per dz
- pulled pork with bbq sauce \$20 per qt
- loaded potato croquettes \$24 per dz
- bbq pork & mac-n-cheese spring roll \$36 per dz

## sides

1 qt serves 4-5 ppl, 1 pan serves 8-10 ppl

- cole slaw \$9 per qt
- potato salad \$12 per qt
- lentil salad \$12 per qt
- macaroni & cheese \$32 per pan
- baked beans \$25 per pan
- braised greens \$28 per pan