



Poultry Entrées

Chicken Marsala^{GF}

Grilled chicken breast in a Marsala wine & mushroom sauce

\$22/person

Chicken Cordon Bleu

Ham & Swiss rolled into breaded chicken breast & topped with a light hollandaise sauce

\$23/person

Pesto Chicken^{GF}

Grilled chicken breast covered w/ pesto sauce, sliced tomatoes & fresh mozzarella

\$23/person

Holiday Chicken

Cubed chicken breast tossed w/ broccoli, cranberries, Parmesan & bread stuffing

\$22/person

Cider Chicken^{GF}

Roasted chicken with champagne butter sauce

\$23/person

Chicken Roulade^{GF}

Chicken breast stuffed with bacon, Fontana cheese & fresh basil

\$23/person

Thai Chicken^{GF}

Chicken simmered in a coconut curry sauce with chickpeas

\$23/person

Roast Turkey

Sliced turkey served with all the holiday trimmings – sourdough stuffing, mashed potatoes, gravy & cranberries

\$24/person {served with Chef's sidekicks}

Asian Turkey^{GF}

Asian braised turkey breast atop rice noodles with pistachios, bell peppers, dried cranberries in a light Serrano sauce. Served with cranberry, orange & ginger chutney & sliced baguettes.

\$24/person {served with Chef's sidekicks}

Beef & Pork Entrées

Traditional Lasagna

Italian Sausage, house made marinara, ricotta & fresh mozzarella

\$23/person

Fettuccine Bolognese

House made pasta in a ground beef, tomato & red wine sauce

\$22/person

Flank Steak^{GF}

Your choice of Teriyaki or Merlot Marinade

\$24/person

Beef Tenderloin^{GF}

Tenderloin roast with a blue cheese butter sauce

\$26/person

Beef Burgundy^{GF}

Cubed beef, bacon, mushrooms and onions atop herbed egg noodles

\$24/person

Prime Rib^{GF}

Served with au jus & either fresh horseradish or a horseradish sauce.

\$28/person {Additional fee for a carving station}

Apple Pork Tenderloin^{GF}

Roasted pork tenderloin with apple brandy sauce

\$23/person

Festive Pork Roast^{GF}

Pork loin roast stuffed with colorful seasonal fruit

\$24/person

Stuffed Pork Chops

Savory stuffed chops with sage-onion gravy

\$23/person

Moroccan Pork

Braised pork shoulder with apricot couscous, carrots & Moroccan sauce reduction

\$25/person {served with Chef's sidekicks}

Vegetarian Entrées

Spinach Fettuccine

House made spinach pasta with roasted red peppers, goat cheese, portabello mushrooms, caramelized onions & fresh sage

\$19/person

Fennel Leek Pasta

Bow tie pasta with roasted fennel, leeks, tomatoes in a light chevre sauce

\$18/person

Vegetable Baked Ziti

Ziti pasta mixed with bell peppers, mushrooms, onion, spinach & tomatoes tossed in a marinara sauce & topped with mozzarella & Parmesan

\$18/person

Salad Entrée (no minimum required)

\$16/person

Choose from Ode menu salads
Mixed Green, Mandarin Orange, Goat Cheese, Champagne Tomato or Chef's Caesar

Popular add-ons

Iced Tea &/or Lemonade - \$2/person

Bottled Water &/or Canned Soda - \$1.50/each

Coffee, Milk, Cream, Sugar - \$2/person

Smoked Whole Salmon Filet Served w/ Mango Chutney & Crackers - \$120

Jumbo Shrimp Cocktail - \$3/person

Smoked Salmon Bruschetta {1 dozen} - \$18

Tomato & Basil Bruschetta {1 dozen} - \$14

Cucumber Salmon Bites w/ Herbed or Ghost Pepper Cheese {1 dozen} - \$25

Szechwan Ribs & Cucumber Salad {16 ribs} - \$40

Chef Bob's Crazy Good Cookies {1 dozen mini} - \$18

Chocolate Covered Strawberries - \$1.75/each

Cheesecake Stuffed Strawberries - \$1.50/each

Black Hills Cake {10 pieces} - \$75

Chocolate Candied Bacon Cake {10 pieces} - \$75

25 Person minimum add-ons – price/person

Cowboy Caviar w/ Tortilla Chips - \$1.50

Vegetable Crudites Platter w/ Dip & Hummus - \$1.20

Fancy 5 Cheese Display w/ Fruit & Nuts - \$2.40

Spinach & Artichoke Dip - \$1.80

Fig & Cherry Goat Cheese Bruschetta - \$1.80

Prosciutto Cups with Melon - \$2.20

Spinach & Feta Empanadas - \$2.15

Mini Chicken Quesadillas - \$2

Warm Duck Triangles w/ Cherry Pecan Brie - \$2.20

Jerk Chicken Salad on Fried Plantains - \$2.50

Teriyaki Chicken Skewers - \$2.50

Thai Chicken Lettuce Wraps - \$2.50

Bacon Wrapped Smokies in Sweet Sauce - \$2

Sweet & Spicy Pork Meatballs - \$2.20

Spring Rolls w/ Sweet & Sour Sauce - \$2

Fruity Lamb Samosas w/ Mango Dipping Sauce - \$2.60

Sweet Maryland Crab Cakes w/ Remoulade - \$2.75

Thai Crab Cakes with Chili Sauce - \$2.75

Ahi Tuna w/ Soy & Fuji Apples - \$2.60

Spicy Tuna Tartar w/ Avocado on Corn Cakes - \$2.75

Parmesan Crisps w/ Crab Salad - \$2.60

Buffalo Shrimp wrapped in Bacon - \$2.50

{ask to see our full catering menu for additional appetizer & dessert options}

One entrée selection for every 20 guests. Additional selections available with a 10 plate minimum.

Buffet Set Up with 1 Entrée + 2 Sidekicks = Price Shown

Additional Sidekick = \$5/person

Served Plated Entrée = \$5/person

Server/Bartender = \$35/hour

Sidekicks

Mixed Green Salad

{croutons, almonds, berries, Honey Balsamic dressing}

Caesar Salad

{romaine, croutons, shaved parmigiano-romano cheese, house-made dressing}

Thai Salad ^{GF}

{cabbage, jicama, roasted pineapple, mandarin oranges & red onion with spicy Thai dressing}

Greek Salad ^{GF}

{mixed greens, feta cheese, bell peppers, olives & oregano vinaigrette}

Orzo Salad

{Orzo pasta, basil & cherry tomatoes with pinot noir vinaigrette}

Caprese Salad ^{GF}

{tomatoes, buffalo mozzarella, basil, balsamic vinegar}

Cheesy Garlic Bread

Triple Baked Beans ^{GF}

Soup of the Day

Kale Rice Pilaf

Mango, Lime & Ginger Quinoa

Garlic Smashed Potatoes

Pan Roasted Rosemary Potatoes

Potato Au Gratin

Roasted Sweet Potatoes ^{GF}

Roasted Asparagus ^{GF}

Roasted Mixed Vegetables ^{GF}

Fennel & Leeks ^{GF}

Creamed Spinach ^{GF}

GF = Gluten Free

Beer, Wine, Spirits

Full House Bar or Cash Bar Available

605-275-6332

www.OdeToGoodFood.com