



ODE

to-food and drinks

### Poultry Entrées

#### Chicken Marsala <sup>GF</sup>

Grilled chicken breast in a Marsala wine & mushroom sauce

#### Chicken Cordon Bleu <sup>GF</sup>

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

#### Pesto Chicken <sup>GF</sup>

Grilled chicken breast covered w/ creamy pesto sauce

#### Holiday Chicken

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

#### Cider Chicken <sup>GF</sup>

Roasted chicken with champagne butter sauce

#### Chicken Roulade <sup>GF</sup>

Chicken breast stuffed with spinach & provolone

#### Fried Chicken

Bone in breaded & deep fried, served with bacon baked beans, corn bread stuffing, mashed potatoes & gravy

{served with Chef's sidekicks}

#### Roast Turkey

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

{served with Chef's sidekicks}

#### Asian Turkey <sup>GF</sup>

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

{served with Chef's sidekicks}

### Beef & Pork Entrées

#### Traditional Lasagna

Italian Sausage, house made marinara, ricotta & fresh mozzarella

#### Fettuccine Bolognese

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

#### Flank Steak <sup>GF</sup>

Your choice of Teriyaki or Merlot Marinade

+\$6/serving

#### Beef Tenderloin <sup>GF</sup>

Tenderloin roast with a blue cheese butter sauce

+\$6/serving

#### Beef Burgundy <sup>GF</sup>

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

+\$6/serving

#### Prime Rib <sup>GF</sup>

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

+\$9/person {includes a carving station}

#### Apple Pork Tenderloin <sup>GF</sup>

Roasted pork tenderloin with apple brandy sauce

#### Festive Pork Roast <sup>GF</sup>

Pork loin roast stuffed with colorful seasonal fruit

#### Stuffed Pork Chops

Savory stuffed chops with sage-onion gravy

#### Honey Ham

Glazed & roasted, served with cheesy hash browns, green bean casserole & garden salad

{served with Chef's sidekicks}

## Vegetarian Entrées

### Spinach Fettuccine (10 serving min)

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

### Fennel Leek Pasta (10 serving min)

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

### Vegetable Baked Ziti (10 serving min)

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

### Single Entrée (no minimum required)

Choose from Ode menu entrée salads  
Spring Greens or Mandarin Orange

-or-

Veggie Stir-Fry {kale, broccoli, carrots, asparagus, onions, peppers, rice sautéed in Szechwan brown sauce

### Popular add-ons

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

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

Coffee, Milk, Cream, Sugar - \$2.50/person

Beef Chislic + Ghost/Asian Peanut/Ranch - \$3.50/person

Ahi Tuna Poke w/ Avocado & Wontons - \$4/person

Thai Chicken Lettuce Wraps - \$3/person

Smoked Whole Salmon Filet Served w/ Mango Chutney & Crackers - \$125

Jumbo Shrimp Cocktail - \$3.50/person

Mango & Goat Cheese Bruschetta {1 dozen} - \$25

Tomato & Basil Bruschetta {1 dozen} - \$16

Flatbreads {8 pieces} – Italian \$14, Ghost \$17, Southwest Chicken \$17

Cucumber Salmon Bites w/ Herbed or Ghost Pepper Cheese {1 dozen} - \$35

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

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

Chocolate Covered Strawberries - \$2/each

Cheesecake Stuffed Strawberries - \$2/each

Caramel Brownie Bites w/ Fresh Whipped Cream - \$2/each

Cheesecake {pre-order 48 hours; serves 18} - \$85

### 25 Person minimum add-ons – price/person

Cowboy Caviar w/ Tortilla Chips - \$1.60

Vegetable Crudites Platter w/ Dip & Hummus - \$1.80

Fancy 5 Cheese Display w/ Fruit & Nuts - \$3.20

Spinach & Artichoke Dip - \$2

Jalapeno Poppers w/ Ranch - \$2

Mini Chicken Quesadillas - \$2.60

Warm Duck Crustini w/ Cherry Pecan Brie - \$3

Teriyaki Chicken Skewers - \$2.60

Bacon Wrapped Smokies in Sweet Sauce - \$2.20

Sweet & Spicy Pork Meatballs - \$2.20

Italian Pork Meatballs - \$2.20

Buffalo Shrimp wrapped in Bacon - \$3.40

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

Kids Buffet {12 & under w/ Dinner Package}

Chicken tenders, Mini Corn Dogs, Fries, Fruit - \$15/person

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

Buffet Set Up with 1 Entrée + 2 Sidekicks inc. in Packages

Additional Sidekick = \$6/person

Served Plated Entrée = \$6/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 <sup>GF</sup>

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

### Greek Salad <sup>GF</sup>

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

### Orzo Salad

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

### Caprese Salad <sup>GF</sup>

{tomatoes, buffalo mozzarella, basil, balsamic vinegar}

### Cheesy Garlic Bread

### Triple Baked Beans <sup>GF</sup>

### Soup of the Day

{Chef takes soup requests w/ 1 week notice}

### Kale Rice Pilaf

### Mango, Lime & Ginger Quinoa

### Garlic Smashed Potatoes

### Pan Roasted Rosemary Potatoes

### Potato Au Gratin

### Roasted Sweet Potatoes <sup>GF</sup>

### Roasted Asparagus <sup>GF</sup>

### Roasted Mixed Vegetables <sup>GF</sup>

### Fennel & Leeks <sup>GF</sup>

### Creamed Spinach <sup>GF</sup>

GF = Gluten Free

## Beer, Wine, Spirits

Full House Bar or Cash Bar Available

605-275-6332

www.OdeToGoodFood.com