

# ODG CATERING

EXECUTIVE CHEF PATRICK OWENS

## SAMPLE MENUS

*All menus can be completely customized. If you don't see what you are looking for, we can create it for you!  
Menus evolve based on seasonality and availability.*

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### BAR SERVICE

*We also offer bar service and can provide a talented and creative team of mixologists, pourers and servers as needed.*

### DINE IN

*Our restaurants Langdon's and Opal are available to rent out if that is preferable. Call us to discuss details and pricing.*

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## P A S S E D H O R S D ' O E U V R E S

Duck Sausage + Farro Lettuce Wraps  
Crab-Mango Salad on Crispy Wonton  
Pork Spring Rolls with Ponzu  
Tuna + Salmon Crudo with Estate Olive Oil, Citrus, Fennel, Sea Salt and Red Chili Oil  
Heirloom Tomatoes and Buffalo Mozzarella with Fig Vinegar on Toast Points  
Warm Coppa and Talleggio Cheese with Spicy Mustard  
Smoked Chicken and Wild Spinach Agnolotti with Truffle and Pecorino  
Clam Fritters with Poblano Aioli  
Foie Gras Toasts with Kumquat Gelee  
Local Vegetable Gazpacho Shooters  
Lobster Bisque Shooters  
Crab, Corn and Poblano Shooters  
Scallop Carpaccio with Smoked Citrus Vinaigrette and Chips  
Mini Spicy Shrimp Bruschetta with Mascarpone Cream  
Lamb Lollipops with Habanero-Mint Gastrique  
Short Rib and Local Roasted Carrot Skewer  
Mini Kobe Beef Sliders with Petite Milkshake

## S A L A D S

Classic Caesar with Hand Torn Croutons  
Local Strawberry and Bibb Lettuce with Goat Cheese and Pistachios  
Warm Beet and Roquefort with Pecans  
Chopped Romaine and Arugula with Celery, Tomatoes, Creamy Lemon-Oregano Dressing and Fried Croutons  
Local Organic Heirloom Tomatoes with Purple Onion, Basil and Valdeón Cheese  
Shaved Heirloom Carrot Salad with Raisins, Pine Nuts and Toasted Cumin-Yogurt Dressing  
Local Field Lettuce with Onion, Heirlooms and Creamy Gorgonzola-Herb Dressing

## B U I L D - Y O U R - O W N C H A R C U T E R I E B A R

*Gourmet Spread of House-Cured Meats, Artisan Cheeses with Mustards, Mostardas, Pickled Vegetables and Relishes*

Prosciutto Di San Daniele  
Salame Al Tartufo  
Finochietta  
Smoked Duck Ham  
Salami Biellese  
Salami Con Porcini  
Smoked Surryano Ham  
Coppa  
Iberico Lomo  
Sottocenere  
Gorgonzola Dolce  
Midnight Moon  
Quadrello Di Bufala  
Gran Delitia  
Campo De Montalban  
Bucheron  
Saint Andre

ODG RAW BAR

*Artfully Displayed on an Ice Sculpture*

Lobster  
Oysters (East and West Coast)  
Shrimp  
Scallop Ceviche  
Crab Claws  
Crawfish  
Crackers, Citrus  
**Sauces:**  
Cocktail  
Mignonette  
Fresh Horseradish  
Chipotle Tabasco Aioli  
Habanero-Coriander Vinaigrette

HICKORY GRILLED PRIME  
TENDERLOIN OF BEEF STATION

*Sliced to Order*  
Warm Housemade Rolls  
Béarnaise  
Wild Mushroom Demi-Glace  
Ginger-Cilantro Puree

BLACKENED LOCAL GROUPER STATION

Andouille-Scallion and Corn Risotto  
Lemon Butter

LOCAL SHRIMP AND GRITS STATION

Applewood Smoked Bacon  
Roasted Tomatoes  
Garlic  
Prosciutto  
White Wine and a Touch of Cream

## SEASONAL PASTA STATION

### ***Housemade Pastas:***

Handmade Cavatelli  
Tagliatelle  
Pappardelle  
Whole Wheat Chitarra  
Porcini Agnolotti  
Tagliolini

### ***Meats:***

Local Shrimp  
Local Clams  
Lobster Pork Ragu  
Spicy Pork-Fennel Sausage  
Lamb Meatballs  
Veal-Ricotta Meatballs  
Duck Confit  
Duck Sausage  
Duck Meatballs  
Prosciutto  
Smoked Duck Ham  
Smoked Bacon

### ***Vegetables:***

English Peas  
Roasted Cauliflower  
Wild Mushrooms  
Roasted Tomatoes  
Brussels Sprouts  
Local Wilted Spinach  
Roasted Zucchini

### ***Other:***

Ramp Butter  
Parmigiano Reggiano

## RACK OF LAMB STATION

Mint Chimichurri  
Preserved Lemon-Basil Relish  
Tapanade

## SEARED TUNA STATION

Avocado Relish  
Mango Sticky Rice  
Ginger-Soy Vinaigrette

## HICKORY SMOKED BABY BACK RIBS PORK SHOULDER OR BELLY STATION

Spicy Mustard Sauce  
Carolina Vinegar Sauce  
Chipotle-Pomegranate

## DESSERTS

Warm Chocolate Cakes with Cashew Toffee and Coffee Gelato  
Mascarpone and Honey Panna Cotta with Local Strawberries, 20-Year-Old Balsamic and Tarragon  
Red Curry-Mexican Chocolate Panna Cotta with Toasted Coconut Crema  
Meyer Lemon Crème Brulee  
Hazelnut Pots De Crème with Baileys Whipped Crème  
Seasonal Berry Crisps with Vanilla Bean Ice Cream  
Goat Cheese Cheesecake with White Peach Compote  
Sticky Date Cake With Goslings Rum Caramel  
Bananas Foster  
Assortment of House-Made Gelatos and Sorbets