



**OTTO'S**  
FULL SERVICE  
**PRIVATE EVENTS**





## HORS D' OEUVRE Selection

(Choose five, \$25/person, for one hour)

Bacon Blue Croquetas

Beef Carpaccio Crostini

Classic Pigs in Blankets

Cajun Fried Oysters

Charred Java Beef Picks

Fig & Goat Cheese Phyllo

Flaky Baked Spanakopita

Little Sicilian Meatballs

Mushroom Pâté Crostini

Peking Duck Chips

Peruvian Ceviche Spoons

Pizza & Salumi Boards

Pork Barbecue Sliders

Prosciutto Wrapped Fruit

Spanish Beef Empanadas

Spicy Indo Chicken Satay

Vegetable Spring Rolls

Vietnamese Meatballs

### Luxury Add-ons

(Add/Replace \$5 each, per person)

Asian Tuna Tartare Chips

Mini Crab Cakes, Remoulade

Proper Shrimp Cocktail

Sweet Crab Tostadas

(Add/Replace \$10 per person)

Little Lobster Rolls, Brioche





## Dine Around Lunch Menu

A

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
FRESH FRUIT BOWLS

\$60

B

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

\$70

C

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
PREMIUM STEAK CARVING  
CANDIED BACON TOPPING  
MARCHAND DE VIN SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

\$85



## Dine Around Brunch Menu

A

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
BREADS & PASTRY WHIPPED  
BUTTER SPREADABLE  
FRUITS BRIOCHE FRENCH  
TOAST MEZZI RIGATONI  
CALABRESE CARVED  
TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
FRESH FRUIT BOWLS

\$60

B

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
BREADS & PASTRY WHIPPED  
BUTTER SPREADABLE FRUITS  
FARMSTAND FRITTATA  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

\$70

C

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
BREADS & PASTRY  
WHIPPED BUTTER  
SPREADABLE FRUITS  
SMOKED SALMON BISCUITS  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
PREMIUM STEAK CARVING  
CANDIED BACON TOPPING  
MARCHAND DE VIN SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

\$85



## Dine Around Dinner Menu

A

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
FRESH FRUIT BOWLS

55

B

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

70

C

SEASONAL SALAD STATION  
TOPPINGS, DRESSINGS  
ARTISANAL BREADS  
WHIPPED BUTTER  
VIRGIN OLIVE OIL  
BOCCONCINI MOZZARELLA  
MEZZI RIGATONI CALABRESE  
CARVED TUSCAN CHICKEN  
PERUVIAN GREEN SAUCE  
PLANCHA SALMON FILLET  
LEMON DIJON DILL SAUCE  
PREMIUM STEAK CARVING  
CANDIED BACON TOPPING  
MARCHAND DE VIN SAUCE  
GARLIC BROCCOLI RABE  
FINGERLING POTATOES  
CHOCOLATE SOUFFLÉ CAKES  
SEASONAL FRUIT COBBLERS  
FRESH FRUIT BOWLS

85



## **BEVERAGE SERVICE AND PACKAGES**

### **ON CONSUMPTION**

GUESTS ARE WELCOME TO ORDER AS THEY WISH FROM THE BAR AND WE'LL RUN A NORMAL TAB FOR THE DRINKS ORDERED



### **BEER AND WINE**

HOUSE SELECT RED & WHITE WINES, BEERS, JUICES AND SODA

\$45 PER PERSON FOR TWO HOURS

\$15 EACH ADDITIONAL HOUR



### **STANDARD BEVERAGE PACKAGE**

HOUSE SELECT LIQUORS, RED AND WHITE WINES, SPARKLING WINES,  
BEERS, JUICES AND SODA

(DOES NOT INCLUDE SHOTS, HIGH END SCOTCHES, COGNACS OR CORDIALS)

\$60 PER PERSON FOR TWO HOURS

\$25 EACH ADDITIONAL HOUR



### **PREMIUM BEVERAGE PACKAGE**

PREMIUM LIQUORS, HOUSE SELECT RED AND WHITE WINES, SPARKLING WINES, BEERS, JUICES AND SODA

(DOES NOT INCLUDE SHOTS, HIGH END SCOTCHES, COGNACS OR CORDIALS)

\$80 PER PERSON FOR TWO HOURS

\$35 EACH ADDITIONAL HOUR

*GUESTS ARE WELCOME TO ORDER HIGH END SCOTCHES, COGNAC AND CORDIALS AT Á LA CARTE  
PRICES WHICH WILL BE ADDED TO THE FINAL BILL*



## **CATERING POLICIES**

1-11 Guests - regular a la carte dining

12-29 Guests - limited set menu of choices

- Discuss venue options - minimum spend
- Cocktail reception (optional)
  - Passed hors d' oeuvres
- Guests choose from the current a la carte menu
  - 3 starters
  - 4 mains
  - 3 desserts

30 or more guests - dine around stations

- Events are 3 hours plus/including an optional cocktail hour
- Discuss venue options - minimum spend
- Cocktail reception (optional)
  - Passed Hors d' Oeuvres

*Let's plan your party!*

(845)-359-5900

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