

O.T.H.

Chophouse

& OYSTER BAR

Special Events and Large Parties
Appetizers and Menu Options

540-339-3940

events@othchophouse.com

Banquet Style Appetizers

Crab dip... up to 10 guests \$60
 up to 25 guests \$145
 up to 50 guests \$275

Marinated Olives... up to 15 guests \$50
 up to 30 guests \$95

Ahi Tuna... 4oz portions \$12

Raw Oysters... Market price

Jumbo Shrimp Cocktail... (Grilled or Chilled)
25pcs \$175 50pcs \$150

Fruit & Cheese... up to 15 guests \$75
 up to 35 guests \$125
 up to 50 guests \$175

Vegetable Tray... up to 15 guests \$45
 up to 35 guests \$65
 up to 50 guests \$85

Buffet Packages

(Required for parties larger than 30)

Tier 1: \$55

- Mixed Greens
- (Choose 2) Herb and Garlic marinated sliced pork tenderloin, Roast Beef with Au Jus, Caprese Chicken Pasta, Pasta Primavera or BBQ Salmon
 - Sides: Mashed Potatoes and Mixed Vegetables
 - (Choose 1) Chocolate Mousse or Brownies and Cookies

Tier 2: Add Ons

- Carving Station (Pork Tenderloin): \$200
 - Baked Potato Bar: \$5/person
(Butter, Sour Cream, Chives, Bacon and Cheese)
 - Miso Glazed Sea Bass: \$15/person
- Raw Bar Set Up: \$100
Ahi tuna, Oysters (Market Price) and/or Shrimp Cocktail

\$70 Limited Menu

(Required for parties larger than 20)

Salad

(Choose One)

Classic Caesar Salad

Mixed Greens Salad

Entrée

(Choose One)

Certified Angus Beef™ Filet 8oz.

Served with mashed potatoes & asparagus

Grilled Carolina Gold BBQ Salmon

Served with mashed potatoes & asparagus

Bone In Chicken Breast with Herb Seasoning

Served with mashed potatoes & asparagus

Pasta Primavera

Artichoke hearts, mushrooms & roasted tomatoes served over linguine pasta

Dessert

(Choose One)

Limoncello Cake

Chocolate Torte

