

Ottoman Taverna

Ottoman Taverna Events and Catering Information



Thank you for thinking of Ottoman Taverna for your special occasion.

Contact Information:
info@ottomantaverna.com

Ottoman Taverna

Private Spaces

Room Name

Sultan's Table
Cappadocia
Ayasofya
Ephesus
Ayasofya + Ephesus
Topkapi

Capacity

15 guests
32 guests
50 guests
50 guests
100 guests
115 guests



Ottoman Taverna

Reception Style Event

Passed Items:

Sigara Böreği

Homemade Dough Wrapped with Feta Cheese, Onions & Parsley (vg) \$3 per piece

Falafel

Chickpea-Vegetable Fritters with Tahini Sauce (vg) \$3 per piece

Patates Köfte

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg) \$3 per piece

Içli Köfte

Bulgur Wheat Kibbeh Stuffed with Ground Lamb & Beef, Onion, Garlic, Walnuts & Parsley
\$4 per piece

Tavuk Köfte

Char-Grilled Ground Chicken Kofta \$3 per piece



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Cold Mezze Station

Served with Pita Bread and Carrots

Choice of 3 Mezzes - \$150

Choice of 5 Mezzes - \$250

feeds 20-25

Hummus

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (gf-vg-df)

Moutabal

Charred-Eggplant, Yogurt, Tahini, Garlic, Olive Oil (gf-vg)

Haydari

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil & Walnut (gf-vg)

Atom

Garlic-Yogurt, Celery, Sundried Chili & Tomato (gf-vg)

Ezme

Sundried Tomato Paste with Onion, Green Pepper, Garlic, Parsley and Turkish Spices (gf-vg-df)

Pembe Sultan

Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

Muhammara

Red Pepper Spread with Walnuts, Feta Cheese & Olive Oil (gf-vg)





Express Lunch

Family Style Menu or Choice Menu
(available Monday-Friday 11 am to 2 pm)
\$40 per person

1ST COURSE

Hummus

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (gf-vg-df)

Greek Salad

Romaine Hearts, Beets, Red Onion, Olives, Tomatoes, Feta Cheese, Lemon & Oregano Dressing

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Turkish Spices & Served with Bulgur Pilav, Ezme(Turkish Salsa) & Carrot-Red Cabbage Slaw

Adana Kebab

Char-Grilled Spicy Ground Beef Kebap Seasoned with Red Peppers & Spices. Served with Bulgur Pilav, Ezme(Turkish Salsa) and Carrot-Red Cabbage Slaw

Cauliflower - Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots, Brussel Sprouts (vg-gf)

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

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DINNER MENUS





Family Style or Choice Menu
\$50 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Greens Peppers, Walnuts, Parsley, Lemon Dressing (gf-vg-df)

Falafel

Chickpea Fritters, Tahini Sauce (vg)

Haydari

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil & Walnut (gf-vg)

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Turkish Spices & Served with Bulgur Pilav, Ezme(Turkish Salsa) & Carrot-Red Cabbage Slaw

Adana Kebab

Char-Grilled Spicy Ground Beef Kebap Seasoned with Red Peppers & Spices. Served with Bulgur Pilav, Ezme(Turkish Salsa) and Carrot-Red Cabbage Slaw

Iskender

Thinly Sliced Beef Döner Kebab Served Over Toasted Pita Bread with Tomato Sauce and Yogurt

Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots (V, GF)

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup



Family Style or Choice Menu
\$60 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Greens Peppers, Walnuts, Parsley, Lemon Dressing (gf-vg-df)

2ND COURSE

Sigara Boregi

Feta Cheese, Onions & Parsley Wrapped in Homemade Dough (vg)

Muhammara

Red Pepper Spread with Walnuts & Olive Oil (gf-vg)

Patates Köfte

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

3rd COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Turkish Spices & Served with Bulgur Pilav, Ezme(Turkish Salsa)
& Carrot-Red Cabbage Slaw

Adana Kebab

Char-Grilled Ground Beef Kebab Seasoned with Red Pepper and Herbs
Served with Bulgar Pilaf

Salmon

Char-Grilled Salmon Served with Mashed Potatoes, Beetroot & Spinach (gf)

Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots(vg-gf)

4rd COURSE

Sütlaç

Homemade cinnamon rice pudding

Baklava



Family Style or Choice Menu
\$75 per person

1ST COURSE

Lentil Soup (Per Person Item)
Red Lentils, Onions, Tomatoes, Paprika Oil (vg-gf)

2ND COURSE

Pembe Sultan
Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

Shepherd Salad
Chopped Tomatoes, Cucumbers, Onions, Greens Peppers, Walnuts, Parsley,
Lemon Dressing (gf-vg-df)

Muhammara
Red Pepper Spread with Walnuts & Olive Oil (gf-vg)

Hummus
Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (gf-vg-df)

3rd COURSE

Falafel
Chickpea Fritters, Tahini Sauce (vg)

İçli Kofte
Bulgur Wheat Köfte Stuffed with Ground Lamb & Beef, Walnuts and Parsley Sauce

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4rd COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Turkish Spices & Served with Bulgur Pilav, Ezme(Turkish Salsa) & Carrot-Red Cabbage Slaw

Cauliflower - Vegetable Stew

Cauliflower, Chickpeas, Onions, Tomatoes, Carrots & Served with White Rice (vg-gf)

Kuzu Pirzola

Thyme & Pepper Marinated Lamb Chops Served with Sautéed Vegetables & Sweetened Wheat Berries (gf)

Salmon

Char-Grilled Salmon Served with Mashed Potatoes, Beetroot & Spinach (gf)

5th COURSE

Kunefe

Crispy Kadayif Pastry Soaked in Anise Syrup

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup



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Drink Packages

Premium Drink Package

\$35.00 per person

House sparkling, white and red wine & draft beer

or

Deluxe Drink Package

\$55.00 per person

House sparkling, white and red wine & draft beer & rail spirits

or

Based on consumption



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Event Services

Place Cards & Printed Menus

Custom printed menus are provided on each place setting.
Place cards can be available with notice.

Floral Design

We do not have florals on site, but we can arrange to have them
delivered from a local florist..





Event Policies

Confirmation of Reservation and Deposit

Events are not confirmed until a signed contract and a credit card deposit authorization have been received. Deposits are non-transferable and will be applied towards the final bill. Rooms fees and food and beverage minimums for each space are outlined in the contract and do not include 10% DC sales tax, 2% event fee, and 20% service charge.

Payment

Full payment will be required upon conclusion the event. Payment will be applied from the previously authorized credit card on file, unless otherwise arranged by the host.

All events are subject to one master bill.

Cancellation and Refund of Deposit

All cancellations must be received by the restaurant in writing. Cancellations made more than 2 weeks in advance of the event date will receive a full refund of their deposit.

Cancellations made within less than two weeks of the event date forfeit the deposit.

Events cancelled within less than 72 hours of the event are subject to a total charge of 100% of the contracted food and beverage minimum and any applicable room fee.

Guest Counts and Final Menu Selections

During the initial planning, we request an approximate guest count which is due no later than two weeks before the event. Food and beverage selections are also due from the host at this time. The final guest count guarantee is required 2 days before the event.

Outside Food and Beverage

There is a \$3.50 per person fee for outside desserts.

Outside beverages and corkage are not permitted at private events.