

Ottoman Taverna

Ottoman Taverna Events and Catering Information



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

Ottoman Taverna pays tribute to an empire, which absorbed the ideas and practices of those around them, rather than forcing its way of life onto the conquered. The cuisine of the Ottomans is influenced by all the great ingredients and techniques found throughout the region, melded into a complex flavor profile that is familiar to all, yet unique at the same time.

Our culinary team has crafted menus which pay homage to Turkey. Ottoman Taverna is a passion project of Hakan Ilhan; bringing the Turkish cuisine to the taste buds of guests.

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





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

İçli 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

Ottoman Taverna

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 Garlic and Paprika Oil

Greek Salad

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

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

Char Grilled Ground Beef Kebab Seasoned with Red Pepper and Herbs Served with Bulgur Pilaf & Vegetables

Cauliflower - Vegetable Stew

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

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

Ottoman Taverna

DINNER MENUS





Family Style or Choice Menu
\$50 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Parsley,
Lemon & Oregano Dressing

Falafel

Chickpea Fritters, Tahini Sauce

Haydari

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

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

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

Iskender

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

Cauliflower - 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, Green Peppers, Parsley,
Lemon & Oregano Dressing

2ND COURSE

Sigara Boregi

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

Muhammara

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

Patates Köfte

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

3rd COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

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

Salmon

Served with Whipped Potatoes and Sautéed Spinach

Cauliflower - Vegetable Stew

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

2ND COURSE

Pembe Sultan

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

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Grated Feta Cheese, Marinated Olives

Muhammara

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

Hummus

Chickpeas Spread with Garlic and Paprika Oil

3rd COURSE

Falafel

Chickpea Fritters, Tahini Sauce

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 Herbs & Served with Bulgur Pilaf

Cauliflower - Vegetable Stew

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

Kuzu Pirzola

Thyme & Pepper Marinated Lamb Chops Served with Charred Eggplant and Onions

Salmon

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

5th COURSE

Kunefe

Crispy Kadayif Pastry Soaked in Anise Syrup

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

Ottoman Taverna

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





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 offer floral design services for your event, however,
please inquire about a custom proposal.

AV

Please inquire about AV requests at least a week prior to the event.



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.