

**PRIVATE LUNCHEON MENU**

**MINIMUM 15 GUESTS**

**OPTION 1 \$40 +TAX & 20%GRATUITY**

**HOUSE SALAD**

MIXED GREENS, RED ONION, CUCUMBER

TOMATO, ITALIAN VINAIGRETTE

**ENTREES**

**GRILLED SALMON**

AU GRATIN POTATOES, GREEN BEANS, BEURRE BLANC

**GNOCCHI POMODORO**

OLIVE OIL GARLIC FLAKES, CHERRY TOMATOES, FRESH BASIL, AND FRESH MOZZARELLA

CHEESE

**GRILLED PORK CHOP**

CREAMY MUSHROOM SAUCE, GRATIN POTATOES, SAUTEED SPINACH

**SOFT DRINKS, ICED TEA, & WATER**

**OPTION 2 \$ 50 +TAX &20%GRATUITY**

**OTTO'S BREAD AND BUTTER**

**SPINACH SALAD**

CANDIED PECANS GOLDEN RAISINS, RED ONION, BLUE CHEESE CRUMBLES, RASPBERRY

VINAIGRETTE

**ENTREES**

**GRILLED SKIRT STEAK**

MARINATED IN FINE HERBS, MASHED POTATOES, SAUTEED VEGGIES

**LINGUINE AND PRAWN PASTA**

FENNEL, CHERRY TOMATOES, SCALLIONS, PERNOD BUTTER SAUCE

**BREADED CRISPY CALAMARI STEAK**

PENNE PASTA IN VODKA SAUCE STEAMED BROCCOLI, LEMON CAPER SAUCE

**TUSCANY MUSHROOMS RISOTTO**

WILD MUSHROOM AND ITALIAN CREAMY SAUCE

**GRILLED RED SNAPPER,**

AU GRATIN POTATOES SAUTEED VEGGIES AND WHITE WINE SAUCE

**SOFT DRINKS, ICE TEA, & WATER**

**OPTION 3 \$80 +TAX & 20%GRATUIT**

**OTTO’S BREAD AND BUTTER**

**EUROPEAN SALAD OR SOUP OF THE DAY**

**ENTREES**

**8 OZ FILET MIGNON**

AU GRATIN POTATOES SAUTEED SPINACH GREEN PEPPERCORN SAUCE

**BUCATINI BLACKENED SALMON PASTA**

CHERRY TOMATOES, MUSHROOMS, SCALLIONS, GARLIC, AND SPICY LEMON CREAM SAUCE

**NEW YORK STEAK**

AU GRATIN POTATOES GREEN BEANS AND DEMI GLACÉ

**DIVERS SCALLOPS,**

MASHED POTATOES SAUTEED SPINACH, LEMON BEURRE BLANC

**LOBSTER RAVIOLI**

VODKA ROSE CREAM SAUCE

**GOLDEN CALIFORNIA PASTA**

SAUTEED CARROTS, ZUCCHINI, YELLOW SQUASH, AND GREEN BEANS

TOMATO, ONION, BROCCOLI, SPINACH GARLIC TOSSED IN AU ALFREDO CREAMY SAUCE OVER

PAPPADELLE

**SOFT DRINKS, ICE TEA, & WATER**

**PEAR STRUDEL DESSERT**