

O.T.H.

Chophouse

& OYSTER BAR

Special Events and Large Parties
Appetizers and Menu Options

540-339-3940

events@othchophouse.com

Events Coordinator: Mary Kathryn

Banquet Style Appetizers

Vegetable Tray...

SMALL up to 15 guests \$45

MEDIUM up to 35 guests \$65

LARGE up to 50 guests \$85

Bruschetta Tray...

MEDIUM up to 25 guests \$65

LARGE up to 50 guests \$100

Cookie/Brownie Tray...

\$20/dozen

Petit Fours...

\$36/dozen

Buffet Packages

(Required for parties larger than 30)

\$55 per person

Mixed Green Salad

(Choose 2 Dressings)

Blue Cheese, Ranch, Honey Mustard, Balsamic, Sweet Vidalia Onion

Entrée (Choose 2)

Herb and Garlic Marinated Sliced Pork Tenderloin

Roast Beef with Au Jus

Caprese Chicken Pasta

Pasta Primavera

BBQ Salmon

Sides (Choose 2)

Garlic Mashed Potatoes

Creamy Grits

Mixed Seasonal Vegetables

Grilled Asparagus

Dessert (Choose 1)

Chocolate Mousse

Brownies & Cookies

Buffet Packages

Buffet 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 Fee: \$100

Ahi tuna, Oysters (Market Price) and/or Shrimp Cocktail

Pricing based upon selection

\$75 Limited Menu

(Required for parties larger than 20)

Salad

(Choose One)

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