

O.T.H.  
**Chophouse**  
**& OYSTER BAR**

Special Events and Large Parties  
Appetizers and Menu Options

540-339-3940

[events@othchophouse.com](mailto:events@othchophouse.com)

Events Coordinator: Mary Kathryn

## *Banquet Style Appetizers*

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

Mini Crab Cakes: \$7 per piece

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)  
25 pieces \$75  
50 pieces \$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

Bruschetta Tray...

up to 25 guests \$65

up to 50 guests \$100

Cookie/Brownie Tray...

\$20/dozen

Petit Fours...

\$36/dozen

# *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 Fee: \$100  
Ahi tuna, Oysters (Market Price) and/or Shrimp Cocktail

# *\$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