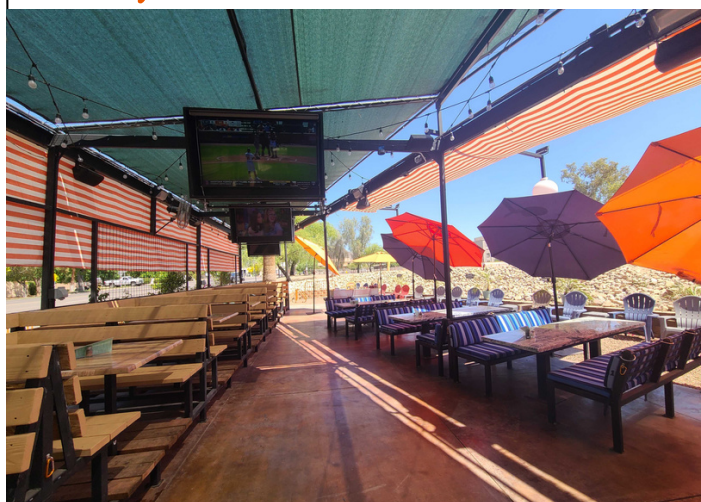




GROUP DINING MENU



The LOCATION DETAILS



OHSO Patio

Capacity 75

75 Reception
54 Seated

Indoor Semi-Private Dining

Capacity 40

40 Reception
30 Seated



Little O's Patio

Capacity 35

35 Reception



COCKTAIL PARTY

passed or stationed MENU

\$26 PER PERSON

Select 3 | Additional Option \$8pp

SELECT ONE

Tomato Caprese Skewer | GF

Cherry Heirloom Tomato, Mozzarella, Fresh Italian Basil, Aged Balsamic

Traditional Tomato Bruschetta

Oven Roasted Tomato, Chopped Garlic, Fresh Basil, Balsamic Reduction

Roasted Eggplant Bruschetta

EVOO Roasted Eggplant, Smoked Red Pepper, Oregano, Toasted Pine Nuts

Trio of Salsa and Chips | GF

Roasted Tomato, Tomatillo & Avocado, Habanero Mango Salsa

Mexican Street Corn "Esquites" | GF

Roasted Corn, Spicy Mayo, Cilantro, Cotija Cheese, Paprika

SELECT ONE

Garlic Pesto Hummus | GF

Garlic Hummus, Carrots, Cucumbers, Radish, Basil Pesto, Honey Drizzle, Grilled Pita Bread

Beef Satay with Chimichurri | GF

Tender Beef Skewers, Grilled, Chimichurri Sauce

Thai Chicken Satay | GF

Grilled Chicken Skewers, Grilled, Sweet Chili Peanut Sauce

Guacamole with Chili Dusted Tortilla Chips | GF

Smashed Avocado, Tomato, Red Onion, Cilantro, Fresh Lime, Southwest Spices

Calabacitas Stuffed Mushrooms | GF

Roasted Squash, Black Beans, Corn, Cremini Mushroom, Asadero Cheese, Southwest Spice

Spicy Italian Sausage Stuffed Mushroom

Italian Sausage, Three Cheese, Panko, Italian Herb

Mini Beef Meatballs

Crushed Tomato, Grated Parmesan Cheese, Fresh Herb

COCKTAIL PARTY

passed or stationed

MENU CONTINUED

SELECT ONE

Bacon Wrapped Dates | GF

Diglet Dates, Smoked Bacon, Goat Cheese, Bourbon Maple Syrup

Shrimp Ceviche Spoon | GF

*Lime & Tajin Marinated Shrimp, Red Onion, Cilantro,
Avocado Crema, Toasted Corn Nuts*

Shrimp Ceviche Tostada | GF

Mini Tortilla, Chili Lime Shrimp, Red Onion, Cilantro, Fresh Jalapeño

Mini Crab Cakes

Maryland Crab, Celery, Panko, Paprika, Whole Grain Mustard, Aioli

Brie and Prosciutto Tartlets

Triple Cream Brie, Shaved Prosciutto, Apricot Preserves, Fresh Thyme

Chicken Quesadilla Cone

Roasted Chicken, Red Pepper, Onion, Monterey Jack Cheese, Tortilla Cone

Mini Beef or Chicken Empanadas

*Shredded Beef or Chicken, Southwest Spice, Warm Butter Dough,
Chipotle Cream*

Red Chili Flautas | GF

Braised Pork, Guajillo Chili, Citrus, Corn Tortilla, Lime Crema

Sweet **GOODBYE**

\$10 PER PERSON

Select 2 | Additional Option \$5pp

Churros

Cinnamon and Sugar Fried Churros, Traditional Cajeta Caramel, Sweet Milk, and Nutella

Mini Donut Display

House Made Mini Donuts, Assorted Glazes and Toppings

Chefs Choice Assorted Cookies and Brownies

Elevated

HORS D'OEUVRES

\$20 PER PERSON

Select 2 | Additional Option \$8pp

Hamburger Sliders

Seasoned Ground Beef, Shaved Onion, Cheddar Cheese, OHSO Sauce, Slider Bun

Assorted Quesadillas | CHOOSE ONE PROTEIN

Beef Machaca, Chicken Tinga, Pork Carnitas, Asadero Cheese, Pico de Gallo, Sour Cream, Roasted Red Salsa

Loaded Mac & Cheese Bar

Cavatappi Pasta, Three Cheese Sauce, Toasted Bread Crumb
Toppings: Bacon, Jalapeno, Green Onion, Diced Tomato

Asian Stir-Fry Rice and Pot Stickers | GF

Beef, Chicken or Vegetable Fried Rice, Choice of Potsticker (Pork or Vegetable) Ponzu Sauce, Hot Mustard, Sweet and Sour Sauce

Duo of Hummus with Crudite | GF

Garlic Pesto Hummus, Roasted Tomato Hummus, Fresh Seasonal Vegetables, Pita Bread and Crackers

Chef's Charcuterie Board | GF

Chefs Choice of Cured Meats, Cheese, Mixed Nuts, Jams, Crackers and Bread

Shrimp Cocktail | GF

Lemon Herb Poached Shrimp, House Made Cocktail Sauce, Fresh Lemon



a la carte

ITALIAN MENU

\$20 PER PERSON

Select 2

*Additional Flatbread \$8pp



FLATBREAD PIZZAS

Stationed or Family Style

Four Cheese

Artisan Four Cheese Blend, Dried Oregano, Thyme, Neapolitan Red Sauce

Classic Pepperoni

Cured Italian Pepperoni, Roasted Fennel, Four Cheese Blend, Crushed Red Pepper Flakes

Margherita

Red Sauce, Cheese Blend, Fresh Mozzarella, Oven Roasted Tomato, Fresh Basil, Fennel Pollen, EVOO

Funghi con Formaggio Blu

Rosemary Scented Mushroom, Cippolini Onion, Bleu Cheese, Garlic Cream, Fresh Herbs

Italian Sausage & Calabrian Chili

Four Cheese Blend, Garlic Fennel Sausage, Calabrian Chili, Garlic Cream, Fresh Basil

Grilled Vegetable & Goat Cheese

White Sauce, Grilled Squash, Piquillo Pepper, Eggplant, Broccolini, Mission Fig, Goat Cheese, Sea Salt and Cracked Pepper

\$20 PER PERSON

Select 2

*Additional Pasta \$8pp



PASTAS

Stationed or Family Style

Italian Sausage Penne

Sweet and Spicy Italian Sausage, Roasted Peppers, Caramelized Onions, Spicy Tomato Ragu, Torn Basil, Shaved Parmesan

Grilled Shrimp Pasta

Orecchiette Pasta, Garlic Shrimp, Peas, Sun Dried Tomato, Pesto Cream, Fresh Chopped Parsley

Rigatoni Bolognese

Rigatoni Pasta, Traditional Meat Sauce, Hearty Tomato Base, Grated Parmesan Cheese, Fresh Herbs

Vegetable Penne

Penne Pasta, Grilled Eggplant, Zucchini, Onion, Broccolini, Fresh Basil tossed with Garlic, EVOO

Lasagna Bolognese or Vegetable Lasagna

Lasagna Sheets, Herbed Ricotta, Parmesan Cream, Mozzarella Cheese, Fresh Herbs

Lasagna Bolognese with Meat and Red Sauce

Vegetable Lasagna with Chef's Choice of Vegetables and White Cheese Sauce

****Gluten Free/ Vegan Option Available Upon Request, Additional Charges May Apply**

a la carte

ITALIAN MENU

\$15 PER PERSON

Select 2

*Additional Salad \$5pp



SALADS

Stationed or Family Style

Mixed Green Salad | GF

Spring mix, Cucumber, Tomato, Shaved Carrot, Ranch Dressing

Traditional Caesar

*Romaine Hearts, Focaccia Croutons, Shaved Parmesan,
Tuscan Caesar Stone Ground Mustard Dressing*

Tuscan Kale Salad

*Kale, White Fig, Pistachio, Grana Padano Cheese, Shaved Pear, Toasted Breadcrumbs,
Parmesan Vinaigrette*

Seasonal Vegetable Salad

*Romaine, Kale Mix, Brussels Sprouts, Butternut Squash, Farro, Grana Padano Cheese,
Shaved Apples, Goat Cheese, White Balsamic Vinaigrette*

Simple Chopped Salad

*Mixed Greens, Cherry Heirloom Tomato, Shaved Carrots, Cucumbers,
Toasted Pine Nuts, Oregano Vinaigrette*

Greek Salad

*Mix greens, Cucumber, Tomato, Chickpeas, Red Onion, Greek Olive Mix, Feta Cheese,
Warm Pita Bread, Oregano Vinaigrette*

Harvest Kale Salad | Seasonal

*Baby Kale Mix, Shaved Parmesan, Shaved Brussel Sprout, Pistachio, White Fig, House Crouton,
White Balsamic Dressing*

\$10 PER PERSON

Select 2

*Additional Dessert \$5pp



DESSERTS

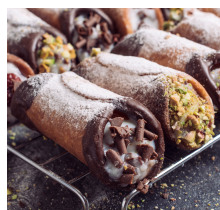
Stationed or Family Style

Mini Tiramisu

Mini Italian Donuts

Freshly Baked Cookies & Brownies

Mini Cannolis



a la carte

ITALIAN MENU

\$25 PER PERSON

Select 2

*Additional Entree \$10pp



MAIN ENTREES Stationed or Family Style

Chicken Saltimbocca

Herb Marinated Chicken Breast, Fresh Sage, Crispy Prosciutto, Roasted Garlic Cream

Pan Seared Salmon

Salmon, Puttanesca Sauce, Fresh Chopped Parsley

Beef Short Rib

*Braised Beef Short Rib, Roasted Red Potatoes, Portobello Mushrooms,
Oven Roasted Tomatoes, Fresh Italian Herbs, Porter Demi*

Marinated Pork Loin

*Sliced Rosemary and Garlic Pork Tenderloin, White Polenta, Caramelized Cipollini Onion, Spinach,
Natural Pan Jus*

Roasted Vegetable Medley

*Portobello Mushrooms, Zucchini, Yellow Squash, Roasted Red Pepper, EVOO,
Balsamic Drizzle, Fresh Herbs*

\$10 PER PERSON

Select 2

*Additional Side \$5pp



SIDES Stationed or Family Style

Toscana Zucchini

Sautéed Zucchini Tossed with Golden Raisins, Onion, Garlic and Fresh Mint

Creamy Ricotta Polenta

White Polenta, Mascarpone Cheese, Cracked Pepper

Grilled Broccolini

Baby Broccolini, Spicy Vinaigrette, Lemon Oil, Herb Bread Crumbs Garnish

Herb Roasted Potatoes

Red Bliss Potato, Fresh Garlic, Fresh Rosemary

SOUTHWEST *a la carte* MENU

\$25 PER PERSON

Select 2

*Additional Side \$10pp



Roasted Chicken Enchiladas

*Al Pastor Marinade, Cilantro and Corn Mix, Asadero Cheese, Verde Sauce,
Mexican Crema, Shaved Radish*

Arrachera "Grilled Marinated Skirt Steak"

Garlic, Cumin and Jalapeño Lime Marinade, Chimichurri Sauce

Street Tacos | Choice of Two:

*Al Pastor Pork, Cilantro Lime Chicken, Chipotle Shrimp,
Southwest Roasted Vegetables
Accompanied with Cilantro, White Onion, Queso Fresco, Salsa, Corn Tortillas*

Fajitas | Choice of Two:

*Al Pastor Pork, Achiote Marinated Chicken, Chipotle Shrimp,
Southwest Roasted Vegetables
Accompanied with Seasoned Peppers and Onions, Sour Cream, Salsa,
Flour Tortilla*

Quesadillas

*Choice of Marinated Chicken, Beef, or Shrimp
Asadero Cheese Mix, Cilantro, Southwest Spices*

Tamales

Choice of Red Chile Beef or Green Chile Chicken

Elevated

SOUTHWEST MENU

\$35 PER PERSON

Select 2

*Additional Side \$10pp



MAIN ENTREES Stationed or Family Style

Chili Dusted Salmon

Roasted Poblano Crema, Citrus Salsita

Cornmeal Crusted Halibut

*Tequila Grilled Pineapple Salsa, Cornmeal Crust,
Fresh Cilantro, Toasted Pepitas*

Beef Short Rib

*Braised Beef Short Rib, Guajillo, Ancho Chile,
Arbol Infused Demi*

Grilled Marinated New York Strip Steak

*Southwest Seasoning, Roasted Cipolini Onion and
Mushroom Ragu, Jalapeño Orange Glaze*

Chipotle BBQ Ribs

Slow Cooked Baby Back Ribs, Chipotle Peach BBQ Sauce

Cochinita Pibil

*Slow Roasted Achiote Sliced Pork Loin,
Habanero Pickled Onion, Pan Au Jus Gravy*

\$10 PER PERSON

Select 2

*Additional Side \$5pp



SIDES Stationed or Family Style

*Cilantro Lime Rice | Roasted Poblano and Charred Tomato Rice
Roasted Garlic and Poblano Mashed Potato | Smoked Pinto Beans
Charred Onion Black Beans | Ancho Dusted Potato and Vegetable Hash*

a la carte

SOUTHWEST MENU



SALADS Stationed or Family Style

\$15 PER PERSON

Select 2

*Additional Side \$5pp

Southwest Caesar Salad

Romaine Hearts, Cherry Tomatoes, Roasted Corn, Black Beans, Tortilla Strips, Jalapeño Cornbread Croutons, Ancho Chili Dressing

Mixed Green Salad

Mix Greens, Charred Tomatoes, Cucumber, Avocado, Shaved Carrots, Cotija Cheese, Creamy Avocado Dressing

Spicy Sandia

Diced Watermelon, Cucumbers, Toasted Pepitas, Mint, Queso Fresco, Chamoy Dressing

Farm Citrus Romaine Salad

Romaine Hearts, Orange Segments, Cherry Tomatoes, Red Onion, Jicama, Tortilla Strips, Jalapeño Citrus Vinaigrette

\$10 PER PERSON

Select 2

*Additional Side \$5pp



DESSERTS Stationed or Family Style

Traditional Churros

Cinnamon, Sugar, Cajeta Caramel

Tres Leches Cake

Sweet Milk, Sponge Cake, Whipped Cream, Canela Dust, Vanilla Crema

Sweet Potato Flan

Egg Custard, Sweet Potato, Caramel, Sweet Corn Dulce Glaze

Chocoflan Cup

Egg Custard, Chocolate Sponge Cake, Ancho Chili Ganache

RAISING THE BAR MENU

Drink Tickets

\$10 per Ticket

Pint of Beer, Wine by the Glass, Standard Liquor, or
Signature Cocktail

Starter Bar

\$19 per person first hour | \$11pp additional hour

Choice of 36 beers on tap, including gluten-free and non-
alcoholic options glass of red or white house wine, standard
liquor-#vodka, #gin, #rum, Arcadia flavored vodkas,
Arcadia Blanco, benchmark
(ex; #vodka tonic, #rum and coke)
excludes shots and Signature Cocktails

Gold Bar

\$26 per person per hour | \$15pp additional hour

all drinks included in the starter bar, any wine, mimosa or
sangria, and signature cocktails. excludes shots

Platinum Bar

\$36 per person per hour | \$17pp additional hour

all drinks included in the starter & gold bar packages,
premium liquor (dependent on location) excludes shots



TERMS *and* CONDITIONS

Guest counts are due to the Events Catering Coordinator 14 days prior to your event. All group reservation requests come with a food and beverage revenue guarantee. Minimums vary based on the day of the week and the time of the year. The revenue guarantee represents the minimum dollars that must be spent to secure the event space(s).

All catering is provided by O.H.S.O. Culinary Team. We are required to follow the Arizona Department of Health's regulations, which states, "No food of any kind, except professional specialty desserts or wedding cake, may be brought in or leave the facility or be taken at the conclusion of the event. No outside food and bar items may be prepared, served, or stored in or on-premise refrigeration."

You are responsible for personal items brought into the venue and anything vendors have brought into the space. Little O's is not responsible for decor or personal items left after the event.

A non-refundable reservation deposit is required to reserve the special event date. The special event date is not considered reserved until the reservation deposit has been paid with a signed contract.

All payments must be made in the form of an approved credit card. Upon event completion, one check will be prepared with all food, beverage, incidental charges, a 3% admin fee, sales tax, and gratuity. We require a single check for groups over 20 or if there are any pre-ordered food items. We may ask to hold credit cards for tabs, either single or split checks. How you decide to make payment on a single check is solely up to you.

In the event of cancellation, all deposits are non-refundable. All cancellations must be made in writing. If cancellation is less than 30 business days prior to the event date, the Client is liable for all anticipated costs. Larger events and buy-outs will have different cancellation conditions.

All prices are subject to a state sales tax, a 3% admin fee, and 20% gratuity