

Little O's

Catering & Private Events



Ashley Schroeder
Group Events Coordinator

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4910 E INDIAN SCHOOL RD
PHOENIX, AZ 85018

The

LOCATION DETAILS



The Patio

Capacity 210

Stunning Backdrop of Camelback Mountain.
Offers an Intimate and Exclusive Setting

210 Reception
120 Seated

Fire Pit Lounge

Capacity 12

Cozy Fire Pit Seating



Side Lawn

Capacity 50

Customizable Layout, Perfect for Cocktail
Hour and Outdoor Lounge Space

50 Reception

COCKTAIL PARTY

passed or stationed MENU

\$26 PER PERSON

Select 3 | Additional Option \$6pp

Minimum 50 pieces per item

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

Beef Satay with Chimichurri | GF

Tender Beef Skewers, Grilled, Chimichurri Sauce

Thai Chicken Satay | GF

Grilled Chicken Skewers, Grilled, Sweet Chili Peanut Sauce



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

COCKTAIL PARTY

passed or stationed MENU CONTINUED

Cumin Scented White Bean Hummus | GF

White Bean, Toasted Cumin, Roasted Jalapeño, Cilantro, Toasted Pepitas, Grilled Pita

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 Meatballs

Beef Meatballs, Crushed Tomato, Grated Parmesan Cheese, Fresh Herb

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



a la carte

ITALIAN MENU

\$20 PER PERSON

Select 3

*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

\$15 PER PERSON

Select 2

*Additional Salad \$5pp



SALADS

Stationed or Family Style

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

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

a la carte

ITALIAN MENU

\$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, Green 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

\$8 PER PERSON

Select 2

*Additional Dessert \$4pp



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*

\$8 PER PERSON

Select 2

*Additional Side \$5pp



SIDES Stationed or Family Style

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 MENU

a la carte

\$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 Beef, Cilantro Lime Chicken, Chipotle Shrimp, Southwest Roasted Vegetables
Accompanied with Cilantro, White Onion, Queso Fresco, Salsa, Corn Tortillas*

Fajitas | Choice of Two:

*Al Pastor Beef, 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



SOUTHWEST MENU

Elevated

\$35 PER PERSON

Select 2

*Additional Side \$10pp



\$8 PER PERSON

Select 2

*Additional Side \$5pp



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, Roasted Garlic and Poblano Mash Potato

Grilled Marinated New York Strip Steak

Southwest Seasoning, Roasted Cipolini Onion and

Mushroom Rugu, Jalapeño Orange Glaze

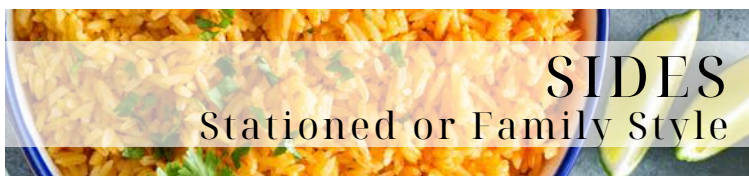
Chipotle BBQ Ribs

Slow Cooked Baby Back Ribs, Chipotle Peach BBQ Sauce

Cochinita Pibil

Slow Roasted Achiote Sliced Pork Loin,

Habanero Pickled Onion, Pan Au Jus Gravy



SIDES

Stationed or Family Style

Cilantro Lime Rice | Roasted Poblano and Charred Tomato Rice

Charred Onion Black Beans | Smoked Pinto Beans

Ancho Dusted Potato and Vegetable Hash

SOUTHWEST MENU

a la carte



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

\$8 PER PERSON

Select 2

*Additional Side \$4pp



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



The background of the top section is a photograph of an outdoor patio area. It features several large, dark-colored patio umbrellas, some of which are open. There are also hanging lanterns or lights suspended from the ceiling. The patio is set against a backdrop of trees and a clear sky, suggesting a pleasant outdoor setting.

TERMS *and* CONDITIONS

Guest counts are due to the Events Catering Coordinator 7 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 outside vendors have brought into the space.

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, and sales tax. We require a single check for private events 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 done in writing. If cancellation is less than 14 business days prior to the event date, Client is liable for all anticipated costs. Larger events and buy-outs will have different cancellation conditions.

All prices are subject to a 20% gratuity and state sales tax

COCKTAIL PARTY

MENU

passed or stationed

\$26 PER PERSON

Select 3 | Additional Option \$6pp | Minimum 50 pieces per item

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

Beef Satay with Chimichurri | GF

Tender Beef Skewers, Grilled,
Chimichurri Sauce

Thai Chicken Satay | GF

Grilled Chicken Skewers, Grilled,
Sweet Chili Peanut Sauce

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

Cumin Scented

White Bean Hummus | GF

White Bean, Toasted Cumin, Roasted Jalapeño,
Cilantro, Toasted Pepitas, Grilled Pita

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 Meatballs

Beef Meatballs, Crushed Tomato,
Grated Parmesan Cheese, Fresh Herb

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

a la carte

SOUTHWEST MENU

\$25 PER PERSON

Select 2

*Additional Side \$10pp



MAINS

Stationed or Family Style

Roasted Chicken Enchiladas

Al Pastor, 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 Beef, Cilantro Lime Chicken, Chipotle Shrimp, Southwest Roasted Vegetables

Accompanied with Cilantro, White Onion, Queso Fresco, Salsa, Corn Tortillas

Fajitas | Choice of Two:

Al Pastor Beef, 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



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*