



OTTO Weddings

A MEDITERRANEAN KITCHEN FOR MODERN CELEBRATIONS

Vibrant food. Thoughtful hospitality.
Full-service celebrations across Central Virginia.

CHARLOTTESVILLE & RICHMOND • TASTINGS BY APPOINTMENT



MEDITERRANEAN KITCHEN & CATERING



The OTTO Wedding Experience

At OTTO, we pair vibrant Mediterranean cuisine with calm, thoughtful service to create celebrations that feel warm, personal, and unforgettable. From the first toast to the last goodbye, we handle the details so you can be fully present on your day.

What We Offer

- ☛ Cocktail hour and passed hors d'oeuvres
- ☛ Elevated buffet, family-style, and plated dinners
- ☛ Professional bartending and beverage service
- ☛ Full setup, service, clearing, and cleanup
- ☛ Delivery and buffet setup options
- ☛ Personalized menus, tastings, and venue coordination
- ☛ Vegetarian, vegan, gluten-conscious, halal, and allergy-aware options

The food was incredible... the entire team was so easy to work with.

Alex • WeddingWire • June 2026



Recognition

- The Knot Best of Weddings 2025 & 2026
- WeddingWire Couples' Choice Awards 2026
- 5.0 rating • 26 reviews • 100% recommended



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THE KNOT BEST OF WEDDINGS 2025 & 2026 • WEDDINGWIRE COUPLES' CHOICE AWARDS 2026



Cocktail Hour

PASSED HORS D'OEUVRES

Select Two • \$12 per guest

Select Three • \$15.75 per guest

GARDEN & SEASONAL

- Watermelon, feta, and mint skewers
- Caprese skewers with balsamic glaze
- Peach and burrata crostini
- Fig jam on crisp crackers

WARM & SAVORY

- Mini kofta meatballs with roasted tomato glaze
- Bacon-wrapped dates

MEDITERRANEAN FAVORITES

- Mini falafel bites with tahini
- Hummus cups with pita crisps
- Stuffed grape leaves with tzatziki
- Crispy Mediterranean spring rolls with pomegranate-chili glaze

FROM THE SEA

- Smoked salmon crostini with dill and capers
- Shrimp cocktail shooters
- Mini crab cakes

A vibrant start to the celebration, served with warmth and polish.



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The Mediterranean Feast



ELEVATED BUFFET DINNER

Starting at \$60 per guest

A generous and beautifully presented buffet with colorful salads, house-made dips, warm sides, and crowd-pleasing entrées.

INCLUDES

Includes four salads, appetizers, or sides; three entrées; steamed white rice; warm pita; house-made sauces; baklava bites; buffet equipment; serving utensils; and menu labels.



HOUSE-MADE DIPS & STARTERS

- Creamy hummus with extra-virgin olive oil and pita chips
- Muhammara with house-made pita
- Stuffed grape leaves with tzatziki
- Spinach and artichoke dip with OTTO crackers



FRESH SALADS

- Mediterranean salad with feta, cucumbers, tomatoes, and olives
- Pear and arugula salad with goat cheese and walnuts
- Beet salad with goat cheese and citrus vinaigrette
- House garden salad with cherry tomatoes, red grapes, chèvre, and lemon vinaigrette
- Roasted sweet potato salad



WARM SIDES

- Garlic-herb mashed potatoes
- Roasted fingerling potatoes
- Herb-sautéed green beans
- Roasted Brussels sprouts with pomegranate glaze
- Fire-roasted seasonal vegetables
- Sweet potato purée

Culinary prices shown. Staffing, delivery, rentals, taxes, and venue requirements are quoted separately.

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Entrées & Family-Style Dinner

Buffet Entrées

CHICKEN

- Mediterranean-spiced chargrilled chicken
- Lemon-herb roasted chicken

BEEF

- Mini kofta meatballs with roasted tomato sauce
- Sirloin strips with seasonal vegetables
- NY strip steak with caramelized onions • *add \$7 per guest*

SEAFOOD

- Garlic-butter sautéed shrimp
- Roasted salmon with herb rice and seasonal vegetables
- Seared red snapper

VEGETARIAN

- Crispy falafel with tahini
- Creamy mushroom risotto
- Mediterranean vegetable pasta Napolitana
- Lentil mash with caramelized onions and fresh herbs

Family-Style Dinner

Starting at \$70 per guest



A warm, shared-table dining experience served on platters at each table.

Includes three salads, appetizers, or sides; two entrées; steamed white rice or warm pita; house-made sauces; and baklava for dessert.

A third entrée may be added for *\$8 per guest*.

NY strip steak may be selected for an additional *\$7 per guest*.

Culinary prices shown. Staffing, delivery, rentals, taxes, and venue requirements are quoted separately.



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Plated Dinner

STARTING AT \$85 PER GUEST



An elegant individually served dinner with thoughtfully paired courses and polished table service.

INCLUDES ONE FIRST COURSE, UP TO TWO ENTRÉE SELECTIONS, ACCOMPANYING SIDES, ONE DESSERT, AND PROFESSIONAL PLATED DINNER SERVICE.



First Course

• SELECT ONE

- Arugula salad with pear, goat cheese, and toasted walnuts
- Beet salad with Granny Smith apples, walnuts, and goat cheese
- Mediterranean salad with feta and olives
- Burrata with roasted tomatoes, fresh basil, basil oil, and balsamic glaze
- Mixed greens with cherry tomatoes, red grapes, almonds, feta, and pomegranate vinaigrette



Entrées

- Creamy mushroom risotto with seasonal vegetables
- Lemon-herb roasted chicken with crispy Brussels sprouts and herb rice
- Seared red snapper with sweet potato purée and sautéed asparagus
- Roasted salmon with herb rice and seasonal vegetables
- NY strip steak with roasted fingerling potatoes and asparagus
- Filet mignon with sweet potato purée and sautéed asparagus • *add \$8 per guest*



Dessert

• SELECT ONE

- Strawberry cheesecake
- Classic tiramisu
- Pistachio or walnut baklava
- Hazelnut chocolate cake
- Dark chocolate custard with seasonal berries

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Bar & Beverage Collections



Beer, Wine & Zero-Proof

Starting at \$32 per adult guest

- Three house wines: white, red, and sparkling
- Three beers: IPA, lager, and pilsner
- Lemonade, Coca-Cola, Diet Coca-Cola, ginger ale, club soda, and tonic water
- Standard mixers and citrus garnishes



Beer, Wine & Signature Cocktails

Starting at \$39 per adult guest

- Includes everything in the Beer, Wine & Zero-Proof collection
- Two custom signature cocktails
- Standard cocktail mixers and garnishes



Premium Full Bar

Starting at \$50 per adult guest

- Includes everything above plus vodka, gin, tequila, rum, and bourbon or whiskey



Professional Bartenders

Starting at \$500 per bartender

Final staffing depends on guest count, service time, bar locations, and venue needs.

Additional Wedding Services

- Coffee and tea service
- Non-alcoholic beverage stations
- Water and ice service
- Elegant disposables
- China, glassware, and flatware coordination
- Linen and equipment coordination
- Late-night food service
- Custom cultural or family-inspired menu planning

Beverage pricing varies with guest count, service duration, venue requirements, and whether OTTO or the couple provides the alcohol.



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Planning & Full-Service Support

Our team can remain onsite to manage setup, cocktail hour, dinner service, buffet replenishment, clearing, breakdown, and cleanup of OTTO's food and beverage areas. Staffing is quoted according to the guest count, service style, venue, timeline, and scope of work. Delivery and buffet setup options are also available for celebrations that do not require ongoing service.



Menu prices reflect culinary selections. Staffing, delivery, rentals, taxes, bar service, and venue-specific requirements are quoted separately unless included in your custom proposal.

How It Works

1. Share your date, venue, guest count, and service needs
2. Receive a personalized menu and service proposal
3. Join us for a tasting and refine the details
4. Finalize the timeline, staffing, and celebration plan

Dietary Accommodations

We can create and clearly label selections for vegetarian, vegan, gluten-conscious, halal, dairy-free, nut-aware, and allergy-aware guests.



OTTO operates from a shared commercial kitchen and cannot guarantee a completely allergen-free or gluten-free environment.

Let's create something memorable.

Share your vision with us, and we will build a celebration that feels generous, polished, and true to you.



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