



WINTER SOLSTICE MENU

hospitality@otterlygingertastic.com | 945.394.7040 | otterlygingertastic.com

WINTER BRUNCH 1

Minimum of 10 Guests

18.50/Guest



BREAKFAST SELECTIONS

Choose One:

CHOCOLATE BABKA FRENCH TOAST
with **CHOCOLATE CRÈME ANGLAISE** | **V**

INDIVIDUAL CRÈME BRÛLÉE FRENCH TOAST | **V**
Thickly Sliced Caramelized Challah and Apples
with Fresh Strawberry Compote

LEMON RICOTTA PANCAKES | **V**
Blueberry Compote

APPLE CRÊPES | **V** | **CN**
Apple Compote with Pecans & Cinnamon

FLORENTINE CRÊPES | **V**
Spinach & Cream

MINI BELGIAN WAFFLES | **V**
Powdered Sugar, Whipped Butter & Maple Syrup

NOODLE KUGEL | **V**
Egg Noodles, Cream Cheese, Sour Cream, Cinnamon Sugar Topping

MONTE CRISTO SANDWICHES
Ham, Raspberry Jam

FRITTATAS

Choose One:

ASPARAGUS, CARAMELIZED ONION & CREAM CHEESE | **V** | **GF**

HAM, BROCCOLI & CHEDDAR | **GF**

ITALIAN SAUSAGE, ONION, MIXED BELL PEPPERS & POTATO | **GF**

APPLEWOOD BACON & CHEDDAR | **GF**

MUSHROOM, SPINACH, ONION & SWISS | **V** | **GF**

OR

QUICHE

QUICHE LORRAINE
Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

DENVER QUICHE
Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

GARDEN QUICHE | **V**
Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses



BREAKFAST MEATS

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON | **GF** | **DF**

GLAZED BAKED HAM | **GF** | **DF**

BREAKFAST PORK SAUSAGE LINKS | **GF** | **DF**

TURKEY BACON | **GF** | **DF**

ALL-NATURAL TURKEY SAUSAGE | **GF** | **DF**

STARCH

Choose One:

NEW POTATOES | **V** | **GF** | **DF** | **VGN**

POTATOES O'BRIEN | **V** | **GF**
Sautéed Onion, Red & Green Bell Pepper

DINER-STYLE HASH BROWN POTATOES | **V** | **GF**

WINTER BRUNCH 2

Minimum of 10 Guests

20.50/Guest



FRESH FROM THE GARDEN

Choose One:

DAYBREAK FRESH FRUIT PLATTER |V|GF|DF|VGN

A Selection of Melons, Citrus & Berries

DILLED ISRAELI COUSCOUS SALAD |V|DF

Cucumber, Tomato, Dill, Parsley, Dijon Vinaigrette

SPINACH SALAD |V|GF|DF|VGN|CN

Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges
Scallions, Toasted Almonds with Toasted Sesame Vinaigrette

HEARTH BAKED BREADS

Choose Two:

PETITE BAGELS |V

Plain Cream Cheese

HOUSE-MADE PETITE MUFFINS |V|CN

Blueberry • Banana Nut • Lemon Poppyseed

HOUSE-MADE TEA BREADS |V

Banana • Strawberry • Lemon Poppyseed

CHOCOLATE BABKA |V

RASPBERRY BABKA |V

FRESH-BAKED STRAWBERRY BREAD |V|CN

Pistachio Streusel

HOMEMADE SCONES |V|CN

Chocolate Chip • Mango/Pineapple • Pistachio

MIMOSA CUPCAKE |V

Orange Cupcake, Orange Curd Filling, Champagne Buttercream
Champagne Crunch Pearls

LEMON MERINGUE CUPCAKE |V

Lemon Cupcake, Lemon Curd Filling, Toasted Meringue Frosting

S'MORES CUPCAKE |V

Chocolate Cupcake, Graham Cracker Crumbs
Toasted Marshmallow Frosting, Chocolate Drizzle

HONEY & LAVENDER CUPCAKE |V

Honey Cupcake, Lavender Buttercream, Candied Lime Garnish

GLUTEN-FREE STRAWBERRY STREUSEL BAR |V|GF





A LA CARTE

NOVA LOX PLATTER

Thinly Sliced Nova Lox, Sliced Fresh Roma Tomato
Sliced Cucumber, Sliced Red Onion, Kalamata Olives

Accompanied by:

Petite Bagels, Whipped Plain Cream Cheeses

135.00 (Serves 10)

PETITE COLD SANDWICHES

OVEN-ROASTED TURKEY BREAST |DF

Lettuce, Tomato, Cranberry Chutney on a Pretzel Roll

SMOKED HAM & CHEDDAR

Lettuce, Tomato, Honey Mustard on a Multi-Grain Roll

CLASSIC ALBACORE TUNA SALAD |DF

Lettuce on a Brioche Roll

ROAST SIRLOIN OF BEEF |DF

Lettuce, Tomato, Horseradish Mayo on a Brioche Roll

HARVEST CHICKEN SALAD |DF |CN

Lettuce & Tomato on a Raisin & Walnut Roll

ITALIAN

Italian Meats, Provolone, Crisp Lettuce, Tomato & Sweet Red Onion
Italian Vinaigrette on a French Roll

EGG SALAD |V

Pita Pocket

GRILLED VEGETABLE |V |DF

Grilled Zucchini, Roasted Red Peppers, Carrots, Yellow Squash
Crisp Lettuce, Balsamic Mayo on Tomato Focaccini

Small 86.50 (24 Sandwiches - Please Choose 2)

Medium 126.50 (36 Sandwiches - Please Choose 3)

Large 168.50 (48 Sandwiches - Please Choose 4)



BAKED BRIE EN CROUTE |V |CN

Choice of One Flavor:

Fig Jam & Toasted Cashew Pieces |V |CN

Apricot Preserves & Sliced Toasted Almonds |V |CN

Dried Fruit & Candied Walnuts |V |CN

Raspberry Preserves |V

Accompanied by:

Wheat Crackers

96.50 (Serves 12)

BREADS

CHOCOLATE BABKA |V

16.00/loaf

RASPBERRY BABKA |V

16.00/loaf

STRAWBERRY BREAD with PISTACHIO STREUSEL |V |CN

Strawberry, Cream Cheese, Pistachio Streusel

12.00/loaf

BUTTERMILK BISCUITS |V

Vanilla-Honey-Peach Spread or

Cranberry, Pomegranate with Cabernet Sauce

19.00/dozen

APPETIZERS

TRADITIONAL DEVILED EGG |V |GF |DF

16.50/dozen

AVOCADO DEVILED EGG |V |GF |DF

17.50/dozen

BLOODY MARY DEVILED EGGS |V |GF |DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

MUFFULETTA DEVILED EGGS |GF |DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives,
Mayonnaise, Oregano, Green Onion

21.50/dozen



WINTER LUNCH/DINNER

Minimum of 10 Guests

22.50/Guest



FRESH FROM THE GARDEN

Choose One:

MIXED GREEN SALAD |V|GF|DF|VGN

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings

Creamy Herb |V|GF • 1000 Island |V|GF|DF

French |V|GF|DF|VGN • Italian |V|GF|DF|VGN

Raspberry Champagne Vinaigrette |V|GF|DF|VGN

Lemon White Wine Vinaigrette |V|GF|DF

CAESAR SALAD

Romaine, Grape Tomato, Grated Parmesan & House-made Croutons
Classic Caesar Dressing

MEDITERRANEAN SALAD |V|GF

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage,
Shredded Carrots, Kalamata Olive, & Feta Cheese
Italian Vinaigrette to the Side

ENTRÉES

Choose One:

CHICKEN LIMONE |GF

Extra Virgin Olive Oil, Lemon, Butter, Provolone Cheese

SMOKED MOZARELLA-STUFFED CHICKEN |GF

Sun Dried Tomato Cream Sauce

PANKO-CRUSTED STUFFED CHICKEN BREAST

Stuffed with Baby Spinach, Roasted Red Peppers, Smoked Gouda
Lemon-Thyme Cream Sauce

TILIPIA PICCATA |GF

Fresh Mushrooms, White Wine, Capers & Lemon Butter Sauce

Choose One:

"SIMPLY THE BEST" PEPPER STEAK |GF

Green Bell Peppers, Sweet Onions, Mushrooms & Merlot Wine

TRADITIONAL ROASTED PORK LOIN

Pork Gravy, Applesauce

TRADITIONAL POT ROAST |GF|DF

Carrots, Onions

VEGETABLE & SIDES

Choose Two:

MEDITERRANEAN POTATOES |V|GF|DF|VGN

Red Onion, Oregano & EVOO

CLASSIC REDSKIN MASHED POTATOES |V|GF

RICE PILAF |V|GF|DF|VGN

Onions, White Wine & Vegetable Stock

SNAPPY WHOLE GREEN BEANS |V|GF

Julienned Roasted Red Peppers

BROCCOLI FLORETS WITH BIAS-CUT CARROTS |V|GF

SWEET PEAS, MUSHROOMS & ONIONS |V|GF|DF|VGN

EVOO & Herbs

CHEESE RAVIOLI |V

Filled with a Savory Ricotta Cheese, Marinara Sauce

RIGATONI WITH MARINARA |V|DF

FRESH BAKED GOURMET BRIOCHE ROLLS |V

Butter

BITE SIZE SWEETS

Choose Two:

HIBISCUS LIME BAR |V

Hibiscus Lime Curd, Shortbread Crust, Powdered Sugar Dusting

VOLUPTUOUS BAR |V

Cheesecake, Cookie Dough, Oreo, Whoppers

SALACIOUS BITE |V|CN

Chocolate Chip Cookie Dough, Peanut Butter Cup
Oreo, Rice Krispie, Chocolate Ganache

CLASSIC LEMON BAR |V

Lemon Curd, Shortbread Crust, Powdered Sugar Dusting

DARK CHOCOLATE-DIPPED STRAWBERRIES |V|GF

Juicy Ripe Strawberry Dipped in Dark Chocolate &
Drizzled with White Chocolate

ALA CARTE VEGETARIAN ENTREES

SWEET & SPICY CAULIFLOWER |V|DF

Panko, Honey, Chili Garlic Sauce, Soy, Scallion

65.50 (Serves 10-12)

GRILLED VEGETABLE & POLENTA |V|GF|DF|VGN

Portobello Mushroom, Bell Peppers, Zucchini, Polenta
Bed of Spinach

72.00 (Serves 10-12)

