



2017 BANQUET MENUS



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ABOUT OSETRA FISHHOUSE

Osetra is an independently owned seafood restaurant, located in the heart of downtown San Diego's historic Gaslamp Quarter. Our menu features fresh seafood, caviar, homemade pastas, and aged beef and has influences from the culinary traditions of Europe and Asia.

To complement our cuisine, Osetra also features an award-winning wine collection house in a showcase three-story wine tower. Our spacious, split level floor plan features classic yet contemporary décor and a relaxed cosmopolitan ambiance.

Location:

Osetra is located **904 Fifth Avenue** (at E street) in the Gaslamp Quarter just a short walk from the San Diego Convention Center and most downtown hotels.

Parking:

Valet Parking is located on the E street side of the restaurant and is available nightly. To have your valet parking be included in the bill please give us a 24 advance notice.

Hours:

Osetra is open nightly for dinner from 4PM to 10PM on weeknights and until 12AM on weekends.

Standing Receptions:

Unless the *exclusive-use* of the restaurant or one of its dining rooms has been contracted *and* the express consent of Osetra has been given, groups should expect to be seated immediately upon arrival. Otherwise, Osetra is unable to support standing receptions.

Banquet Menus:

In order to provide best possible service to you and all of our guests, we may require **groups larger than 20 persons** to order from a limited menu. A minimum of 8 persons is required for the use of our banquet menus. Osetra can work with you in assembling a custom menu. We will print these custom menus for you at no cost.

Beverages:

All beverages are billed on consumption. We recommend that wines be pre-selected the week preceding the event to ensure we have sufficient quantities for your event. If a specific type or quantity of wine or beverage is requested that is not normally stocked by Osetra, we may require the selection to be pre-purchased.

Minimum Spend Requirements:

Osetra reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If on the evening of the event, the total dollar amount of the bill for food and beverage does not reach the specified requirement, the difference will be assessed as a room charge.

Billing/Payment:

Osetra reserves the right to require an advance deposit to confirm group reservations. **Reservations cannot be considered confirmed until a deposit and/or a completed credit card authorization form has been received.** Unless otherwise agreed upon, the account balance is due upon conclusion of the event. We do not offer payment terms, nor do we accept company or personal checks. The following credit cards are accepted: **Visa, MasterCard, Discover, Diners Club and American Express.**

CAPACITIES

Osetra has a total seated dining capacity of **350 people**. The restaurant and each of its different seating sections are available for either private or semi-private events.

Atlantic Room: 16 people Located on our Mezzanine level, this completely private room features a single rectangular table.

Pacific Room: 30 people Located on our Mezzanine level, this is our largest completely private dining space with a single royal table for your guests.

Cocktail Lounge: 100 people This semi-private space can be roped off for your group and is perfect for hosting a reception with stations or tray passed Hors d'Oeuvres.

Mezzanine Level: 150 -190 people This is Osetra's single largest section of event space located on our second floor. We offer the option of booking the mezzanine level with or without the use of the Atlantic & Pacific Rooms.

Full Venue Buyout: 350 people Osetra Fishhouse offers full venue buyout options. Please ask our Event Sales Manager for more details.



Atlantic Room



Pacific Room



Cocktail Lounge



Mezzanine Level

PRIVATE PARTY MENUS

Basic Menu

\$49++ per person*

Starter:

House Salad

Spring Mix/ Cherry Tomatoes
Aged Balsamic Vinaigrette

Entrée:

Choose 3

Italian Sausage Rigatoni

Shitake Mushrooms / Garlic /
Olive Oil / Tomato Sauce /
Shaved Parmesan

Rosemary Chicken

Double Breasted Airline Chicken/
Rosemary Mustard Lemon
Sauce/ Spinach/ Mashed
Potatoes

12oz. New York Steak

Porcini Brandy Cream Sauce/
Roasted Garlic Mashed Potatoes/
Spinach

Salmon

Pan-Seared
Roasted Vegetables Crab Meat/
Risotto/ Ginger Carrot Coulis

Mahi Mahi

Green Beans/Lobster Mashed
Potatoes/Lemon-Brown Butter
Emulsion/ Roasted Almonds

Dessert

Tiramisu

American Coffee or Tea

Standard Menu

\$59++ per person*

Starter:

Choice of

Caesar Salad

Baby Romaine/ House Made
Caesar Dressing/ Shaved
Parmesan

or

Soup of the Day

Daily Chef Selection

Entrée:

Choose 3

Swordfish

Crab Meat Topping / Wild Rice/
Baby Bok Chok / Lemon Dill
Beure Blanc

Rosemary Chicken

Double Breasted Airline Chicken/
Rosemary Mustard Lemon
Sauce/ Spinach/ Mashed
Potatoes

Bone-in Rib Eye

Roasted Potatoes/ Green Beans/
Madeira Bordelaise

Filet Mignon

Asparagus / Roasted Garlic
Mashed Potatoes/ Red Zinfandel
Reduction

Mahi Mahi

Green Beans/Lobster Mashed
Potatoes/Lemon-Brown Butter
Emulsion/ Roasted Almonds

Dessert

Choose 2

Hazelnut Choco Mousse

Tiramisu

NY Cheesecake

American Coffee or Tea

Gaslamp Menu

\$69++ per person*

Family Style Appetizer Sampler

Choose 3 appetizers (p.8)

Comes with a House Salad

Entrée:

Choose 3

Salmon

Pan-Seared
Roasted Vegetables Crab Meat/
Risotto/ Ginger Carrot Coulis

Lobster Ravioli

Homemade Ravioli/ Maine
Lobster/ Creamy Pink Vodka
Sauce/ Touch of Pesto

Stuffed Sole

Spinach/ Shrimp/ Crab/ Fresh
Herbs/ Potato & Leeks Cake/
Salted Carrots / Roasted Garlic &
Chive Emulsion

Rosemary Chicken

Double Breasted Airline Chicken/
Rosemary Mustard Lemon
Sauce/ Spinach/ Mashed
Potatoes

Filet Mignon

Asparagus/ Garlic Mashed
Potatoes/ Red Zinfandel
Reduction

Dessert

Choose 2

Hazelnut Choco Mousse

Tiramisu

NY Cheesecake

American Coffee or Tea

Osetra Menu

\$79++ per person*

Family Style Appetizer Sampler

Choose 3 Appetizers (p.8)

Choice of

Osetra Pear Salad

Butter Lettuce / Pear / Goat
cheese / Caramelized Walnuts /
Cherry Tomatoes / Cranberries
Blood Orange Vinaigrette

or

Soup of the Day

Entrée

Choose 3

Swordfish

Crab Meat Topping / Wild Rice/
Baby Bok Chok / Lemon Dill
Beure Blanc

Rosemary Chicken

Double Breasted Airline Chicken/
Rosemary Mustard Lemon
Sauce/Spinach/Mashed Potatoes

Filet Mignon

Asparagus/Garlic Mashed
Potatoes/Red Zinfandel
Reduction

Chilean Sea Bass

Fennel Risotto/Asparagus/
Pomegranate Reduction

Cioppino

Clams/Crab Legs/ Shrimp/
Mussels/ Assorted Fresh Fish/
Light Tomato Broth

Dessert

Choose 2

Hazelnut Choco Mousse

Pear Tart

NY Cheesecake

American Coffee or Tea

Signature Menu

\$89++ per person*

Family Style Appetizer Sampler

Choose 4 Appetizers (p.8)

Choice of

House Salad

Spring Mix/ Cherry Tomatoes
Aged Balsamic Vinaigrette
or

Lobster Bisque

Entrée

Choose 3

Chilean Sea Bass

Fennel Risotto/Grilled
Asparagus/Pomegranate
Reduction

Cioppino

Clams/Crab Legs/ Shrimp/
Mussels/ Assorted Fresh Fish/
Light Tomato Broth

Rosemary Chicken

Rosemary Mustard Lemon
Sauce/Spinach/Mashed Potatoes

Rib Eye

Roasted Potatoes/Green Beans/
Madeira Bordelaise

Alaskan Crab Legs

1 lb/ Steamed/Mashed Potato/
Grilled Asparagus

Dessert

Choose 2

Hazelnut Choco Mousse

Tiramisu

Crème Brule Cheesecake

American Coffee or Tea

Impress Menu

\$99++ per person*

Family Style Appetizer Sampler

Choose 5 Appetizers (p.8)

Choice of

Osetra Pear Salad

Butter Lettuce / Pear / Goat
cheese / Caramelized Walnuts
Cherry Tomatoes /Cranberries
Blood Orange Vinaigrette

or

Soup of the Day

Entree

Choose 3

Rosemary Chicken

Rosemary Mustard Lemon
Sauce/Spinach/Mashed Potatoes

Steak & Crab Legs

Filet Mignon & Alaskan king crab
Legs/Mashed Potatoes/ Grilled
Asparagus/ Madeira Bordelaise
Sauce

*Maine Lobster

2.5 lb/ Mashed Potatoes/
Sautéed Vegetables

Chilean Sea Bass

Fennel Risotto /Asparagus,
Pomegranate Reduction

Surf & Turf

Filet Mignon & Maine Lobster,
Chive Mashed Potatoes/Sautéed
Vegetables

Dessert

Choose 2

Hazelnut Choco Mousse

Tiramisu

Assorted Gelato

APPETIZERS & MENU ENHANCEMENTS

3 for \$14 | 4 for \$18 | 5 for \$22 (prices are per person)

Served Individually or Family Style

Can be Applied to Dinner Menus or as Reception Option

Tempura Shrimp

Tempura Style/ Mango Chutney

Maryland Crab Cakes

Sautéed White Lump Crab Meat/ Fresh Mango Salsa/ House-made Remoulade

Crispy Calamari

Fried Baby Calamari/ Marinara/ Chipotle Aioli

Mushroom Caps

Champignon Mushroom Caps / Cheese/ Bread Crumbs/ Fresh Herbs/ White Wine Sauce

Kobe Beef Skewers

Marinated With Chipotle Sauce and Herbs

Bruschetta

House-made Italian Country Bread/ Roasted Garlic/ Organic Tomato Salsa

Mozzarella and Tomato skewers

Italian Mozzarella / Organic Cherry Tomato / Basil

Spicy Tempura Tuna Roll

Tempura-style/ Soy Glaze Wasabi Paste

Chicken Skewers

Coconut Curry Sauce

Osetra Premium Additions

Pre-Dinner Half Hour Reception – Choose one of the appetizer options above

Osetra Signature Shellfish Platter (serves 4) - \$85

Osetra Caviar (serves 4) - \$150

Artisan Cheese Platter (serves 4) - \$45

Add 6oz Australian Lobster Tail to any dish - \$20

Black Truffle (shaved over entrée, imported from Italy) - \$10 per dish

Steak Oscar style - \$10

Bottled Water (Panna & S. Pelegrino) - \$7 per bottle (1L)

Side Orders (serves 4 guests) - \$20

Lobster Mashed Potatoes

Roasted Wild Mushrooms, Truffle Oil

Beer Battered Fries

Mashed Potato

Shrimp and Crab Macaroni & Cheese

Roasted Sweet Corn and Bacon

Grilled Asparagus

Sautéed Spinach

BEVERAGE PACKAGES

	1 hour	2 hours	3 hours	4 hours	5 hours
Basic	\$16	\$26	\$35	\$43	\$50
Silver	\$25	\$40	\$55	\$65	\$75
Gold	\$30	\$50	\$65	\$80	\$95
Platinum	\$35	\$65	\$80	\$95	\$110

BASIC

House Wine Selection Red and White
 Domestic and Imported Beers
 (Draft and Bottled)
 Sparkling Wine
 Soft Drinks & Juices

SILVER

Svedka Vodka
 Barton Gin
 Montezuma Tequila
 Jameson Whiskey
 Dewar's Scotch
 Barton Rum
 House Wine Selection Red and White
 Domestic and Imported Beers
 (Draft and Bottled)
 Sparkling Wine
 Soft Drinks & Juices

GOLD

Kettle One Vodka
 Titos Vodka
 Tanqueray Gin
 Bacardi Rum
 Herradura Blanco Tequila
 Dewar's 12 Yr Scotch
 Johnnie Walker Red Label Whiskey
 Napa Valley Cabernet
 California Chardonnay
 Domestic and Imported Beers
 (Draft and Bottled)
 Sparkling Wine
 Soft Drinks & Juices

PLATINUM

Grey Goose Vodka
 Belvedere Vodka
 Bombay Sapphire Gin
 Patron Silver Tequila
 Bacardi Rum
 Johnnie Walker Black Label Whiskey
 Woodford Reserve Bourbon Whiskey
 Basil Hayden Bourbon
 Macallan 12 Yr Scotch Whiskey
 Glenlivet 12 Yr Scoych Whiskey
 Hennessy VSOP
 Remy Martin VSOP
 Napa Valley Cabernet
 Sonoma County Chardonnay
 Sparkling Wine/ Prosecco
 Domestic and Imported Beers
 (Draft and Bottled)
 Soft Drinks & Juices