



OLLIE & SOUS

CRAFTED EVENTS



BASE PACKAGE

Our prices start at

\$1000 for 30 person pizza party
(tax & 18% service charge not included above)

\$1100 for 30 person happy hour
(tax & 18% service charge not included above)

For larger groups and custom, a la carte experiences, please refer to our menu and dont forget to request a quote!



MENU

powered by

dōma

FOOD & WINE MIAMI WYNWOOD





HORS D'OUVRES

starting at \$18 pp

Choose 1 Salad \$10pp

Choose 3 (0 premium items) \$18pp

Choose 3 (1 premium item) \$20pp

Choose 3 (2 premium items) \$25pp

Choose 4 (2 premium items) \$30pp

- Tuna tartar (citrus gel, avocado puree, micro cilantro)
- Fusion Tuna tartar (Ahi, truffle soy vinaigrette, cilantro, parmigiano)
 - Traditional Beef Tartar (Filetto, Aioli and toasted Brioche crumb)
 - Salmon tartar (lemon evoo, mango, avocado puree, micro cilantro)
- Caesar Salad (focaccia croutons, rosemary panko, parmigiano reggiano) (v)
- Panzanella Salad (focaccia croutons, heirloom tomato, cucumber, scallion, balsamic) (v)
- Tonno Salad (Cannellini, Preserved Ventresca Tuna, Scallion, Cherry tomato, Basil,)
 - Watermelon Salad (heirloom tomato, feta, basil, mint, chive, evoo) (v)
- Pane e salame (baguette, chorizo, salame nostrano, white wine, cilantro aioli)
 - Beef/Veal Meatball w/ Pomarola, Ricotta and Rosemary Focaccia

**Premium Menu Items

- Arancini (Saffron or Asparagus/mint or Truffle) ** (V)
- Tuna Slider (brioche bun, ahi patty, ginger mayo, heirloom tomato) **
- Kobe Slider (brioche bun, heirloom tomato, smoked gouda, truffle aioli) **
 - Lamb Slider (brioche bun, heirloom tomato, tzatziki, mint, chives) **
- Kansas City BBQ Shrimp Tacos (Mango Salsa, Crema, Cotija, Cilantro) **

(v) : Vegetarian





PIZZA

starting at \$25 pp

- Regina margherita (v)
- Pepperoni (sopressata) + burrata
- Mushroom + truffle + parsley (v)
- Cacio e pepe (v)
- Sausage + friarielli (broccolini)
- Purple Potato and garlic cream, Chorizo, Fennel Pollen
- Cherry tomato, Parmigiano and arugula (v)
- Prosciutto Cotto, Mushrooms, arugula, teggiasca olives
 - Mortadella, Burrata, Pistacchio Flour
 - Red tropea Onion and Preserved Tuna
 - Hawaiian (Prosciutto cotto, Pineapple)
- New York Style (San Marzano, Mozzarella, Organic Dehydrated Garlic, Evoo)
 - San Marzano, Oregano, Teggiasca Olives, Basil, evoo (v)
 - Nutella (v)

(v) : Vegetarian



PASTA / RAVIOLI / RISOTTO

starting at \$20 pp

Choose 1 - \$20pp

Choose 2 - \$28 pp

- Rigatoni cacio e pepe
- Rigatoni all'Arrabbiata and Pecorino
 - Rigatoni alla Carbonara
 - Rigatoni all' Amatriciana
 - Rigatoni alla Bolognese
- Rigatoni w/ Chorizo and Saffron Ragù
 - Rigatoni w/ Black Truffle
- Spinach Ricotta Ravioli w/ butter and sage
 - Pear Ravioli w/ taleggio and asparagus
- Risotto ai funghi
 - Risotto Saffron
 - Risotto Asparagus Mint
 - Risotto Rose Champagne

(v) : Vegetarian



GRILL / CARVING STATION

starting at \$30 pp

- Organic Spatchcock Chicken grilled whole (al mattone)
 - Churrasco Steak
 - Argentinian Chorizo
 - Babyback Ribs
 - Assorted Skewers

SIDES

- Garlic & Rosemary roasted potatoes
- Caponnata (Pepper, Zucchini, Eggplant)
- Truffle french fries
- Arugula Salad (Parmigiano, Evoo/balsamic dressing, cherry tomato)

DESSERTS

starting at \$5 pp

- Tiramisu
- Dark chocolate mousse
- Panna cotta (Strawberry or Mango)

(v) : Vegetarian





BEVERAGE MENU

We can serve a variety of non-alcoholic & alcoholic beverages and are able to fulfill virtually any request when choosing what to serve from our three taps on the Ape.

We will work with you to set up a perfect bar experience.



DRAFT

Starting at \$30 pp

- Watermelon Basil Mule
 - Mojito
- Pineapple Sage Margarita
- Rosemary Lemon Gin + Tonic
 - Aperol Spritz
 - Negroni Sbagliato
 - Bellini
 - Prosecco
 - Beer
- Wine (Red, White, Rose)