



Oakavenue  
catering

## courses wedding menu – fall & winter

in the interest of serving only the highest quality product, substitutions may be necessary due to product availability and seasonality

all meat will be prepared to a medium temperature

wheat flour, nuts, and raw egg products are used in our kitchen and some menu items

all menus are priced exclusive of california sales tax and exclusive of service charges

due to the unpredictable impact of california's drought on the agricultural market, prices are subject to change with notice



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referrals.

Thank you for considering Oak Avenue Catering for your special day. It will be an honor and a pleasure to be a part of your wedding day.

If you would like a better understanding of our services and pricing, we will be happy to confirm our availability for your day of choice and forward you menus and a preliminary proposal.

However, in order to provide you with the very best experience we do require that you have the consultation of a wedding coordinator. More comprehensive and individually tailored proposals will be provided after a coordinator is confirmed.

Your wedding day is comprised of multiple vendors coming together to create the perfect ceremony and reception. He or she will be able to present you with options for each vendor service and speak with vendors on your behalf to create the wedding you envision.

We have provided a list of coordinators that we have been fortunate enough to partner with over the years. Each is as good as the next.

If you have a preferred coordinator not on our list, we will be happy to approve the coordinator of your choice based on their experience and



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 (V): vegetarian  
 (VG): vegan

china, flatware, ivory napkins,  
 wait staff and chefs included  
 in the per person price  
 of the meal

a minimum guest count of 30 is required;  
 please inquire about additional labor charges for  
 parties less than 30 guests

## flavors from the earth

full belly farms rapini •  
 la brea crostini •  
 gilroy garlic chips •  
 bellwether ricotta (V)

soufflé gruyere cheese puffs (V)

manchego croquettes •  
 smoked paprika aioli (V)

crisp polenta • wild mushrooms • smoked  
 mozzarella •  
 balsamic reductions (V)

empanada • wild greens •  
 artisan goat cheese (V)

crimini mushroom caps •  
 braised leeks • ricotta (GF/V)

the season's best stone fruit • laura chenel goat  
 cheese •  
 marcona almonds • arugula • flatbread (V)

fava bean paté • pecorino •  
 garden thyme • lemon zest •  
 la brea crostini (V)

## flavors of the feather

torchon of foie • peasant's bread •  
 season's best marmalade •



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pistachio croquant

chicken polpette spoonful •  
pomodoro sauce (GF/DF)

smoked duck breast •  
season's best fruit salsa • crostini (DF)

quail egg benedict spoonful •  
bacon hollandaise •  
english muffin crumble

chicken liver paté •  
candied apple •  
grilled peasant's bread



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service staff and chef labor  
will be added to the  
final bill

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## flavors of the feather (cont.)

buffalo chicken croquette • buttermilk ranch dip

smoked chicken empanada •  
spinach • red pepper aioli

grilled tuscan chicken spiedini •  
tomato, pancetta, basil, and bread • lemon-  
garlic evoo

chicken popper • fiscalini cheddar •  
ham • bacon wrapped (GF)

“kfc wings”

korean fried chicken wings (DF)

foraged mushroom bruschetta •

fried quail egg • mushroom aioli (DF)

“negima yakitori”

grilled japanese chicken skewer (GF/DF)

thai chicken meatball popper •

sriracha dipping sauce or

peanut dipping sauce

farm fresh deviled egg •

bacon marmalade (GF)

## flavors from the sea

coconut milk marinated prawn • macadamia nut  
crust • kaffir lime • thai garlic sauce (GF/DF)

asian tuna poke • lotus chip •

lemon aioli (DF)

house smoked wild salmon •

round of toast • lemon air (DF)

beet cured salmon • rye toast •

tarragon aioli (DF)



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## flavors from the sea (cont.)

sautéed prawn • basil •  
 prosciutto wrapped (GF/DF)

season's best oyster on ½ shell • classic  
 champagne mignonette • cilantro (GF/DF)

siu mai dumpling •  
 fried crab & shrimp •  
 sweet chili sauce (DF)

crab cake • old bay remoulade

season's best fried oyster •  
 deviled farm fresh egg • lemon air •  
 fried caper

hamachi & ahi spoonful •  
 caviar • chive (GF/DF)

## flavors from the pasture

oak avenue smoked bacon fritter • vietnamese  
 dipping sauce (DF)

mini pork belly reuben • swiss •  
 light rye bread • sauerkraut •  
 thousand island aioli

cocktail lamb chop •  
 pomegranate juice • soy sauce • balsamic  
 vinegar (GF/DF)

kobe beef cocktail meatball (DF)

bouchee of escargot • pernod •  
garlic butter

pork rillettes • grainy mustard • balsamic roasted  
grapes •  
la brea crostini (DF)

blt canapé • tomato •  
house smoked bacon •  
basil mayo • toasted brioche



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## stationary flavors

*\*available as stationary*

*hors d'oeuvres or on the table*

trio of toppings platter

- 1: feta & roasted red bell pepper
- 2: olive tapenade
- 3: fava bean, thyme and lemon zest toasted la  
 brea crostini

crudité platter

the season's best raw vegetables • house made  
 green goddess dressing or roasted red bell  
 pepper hummus

cured and cooked platter

oak avenue pork rillettes • prosciutto • balsamic  
 grapes •  
 caper berries • cornichons •  
 oak avenue grainy mustard •  
 oak avenue cured olives •  
 la brea baguettes

charcuterie platter

mortadella • hot coppa • toscano • finnocchiona  
 • salami cotto • prosciutto di parma • olives •  
 roasted peppers • mustards •  
 gourmet crackers •  
 la brea sliced baguettes

artisan cheese platter

seasonal cheeses • dried fruit • nuts •  
 seasonal fruit compote • rustic bakery crackers •

la brea sliced baguettes

the taste of italy platter

the best of the crudité, charcuterie, and artisan

cheese platters all in one!

gourmet crackers • sliced bread



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## firsts (choose one)

house made bresaola carpaccio • arugula •  
 basil oil •  
 reduced balsamic • capers • evoo •  
 grilled peasant's bread (DF)

ricotta dumpling • reduced whey • tomato, basil,  
 cream sauce •  
 black garlic puree •  
 seeds and nuts (V)

baby greens • mache • mesclun •  
 citrus suprême • seeds & nuts • ginger  
 vinaigrette (GF/VG)

caramelized onion-gruyere-crème fraîche tart •  
 local greens • champagne vinaigrette (V)

roasted rainbow beets •  
 winter citrus • goat cheese • pistachios • olive  
 oil •  
 flaky sea salt (GF/V)

arugula • baby spinach •  
 belgium endive • toasted hazelnuts • season's  
 best julienned fruit • white balsamic vinaigrette  
 (GF/VG)

mixed organic baby greens •  
 roasted beets • toasted walnuts • laura chenel  
 goat cheese •  
 white balsamic vinaigrette (GF/V)

fall-winter leaves • pear • fiscalini bandaged  
cheddar •  
dried cranberries •  
honeyed walnuts •  
meyer lemon vinaigrette (GF/V)

radicchio, fennel, apple, and  
orange salad • pomegranate seeds • mustard  
seed and lemon dressing (GF/VG)

salad of arugula • baby spinach • belgium  
endive • persimmons • candied pecans •  
white balsamic vinaigrette (GF/VG)



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## mids (optional 4<sup>th</sup> course)

*\*available as first course*

duck sugo and paccheri pasta •  
 parmesan cream •  
 balsamic reduction

mexican gulf shrimp and  
 handmade ricotta gnocchi •  
 cherry tomatoes • basil •  
 white wine cream

wild boar ragu and  
 pappardelle pasta •  
 porcini mushrooms • red wine • parmesan  
 cheese

penne pasta and pomodoro •  
 local goat cheese • purple onion • basil (V)

seared sea scallops and  
 raw tuscan kale salad •  
 honey crisp apples •  
 fennel • endive • radish •  
 hazelnuts • pecorino •  
 calabrian chiles (GF)

maine lobster and  
 mexican gulf shrimp pot pie •  
 lobster cream •  
 puff pastry topper

seared sea scallop and

crisp pork belly •  
trumpet mushroom •  
bacon hollandaise • dried tomato • micro greens  
(GF)

cauliflower budino and  
porcini ragu • red wine reduction •  
micro herb salad (GF/VG)

grilled ahi and  
singed balsamic radicchio •  
lemony haricot verts •  
calabrian chiles • toasted garlic • anchovies  
(GF) (GF/DF)



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## mains (choose one)

*\*additional vegetarian option available at no  
 additional cost*

boneless sterling beef short ribs •  
 white wine and vegetable braised •  
 fuji apple, pecorino, kale mélange • brown butter  
 whipped yukons (GF)

lemony, herb marinated and  
 grilled mary's air chilled chicken •  
 tomato, feta, cracked olive salad • golden raisin  
 and pine nut basmati • wild arugula (GF)

snake river pork tenderloin •  
 blasted radish and asparagus •  
 carrot puree • salsa verde •  
 black garlic puree (GF)

roasted new york strip •  
 pt. reyes blue cheese butter •  
 red wine reduction •  
 bubble n' squeak • peppergrass

seared halibut filet •  
 preserved lemon browned butter •  
 fava bean mashed potatoes •  
 white wine • shallots •  
 potato puree •  
 sautéed baby spinach

grilled filet of beef •  
 pistachio pesto butter •

goat cheese crushed yukons •  
torn tuscan kale • cherry tomatoes • local olive  
oil (GF)

eggplant involtini • spinach • bellwether ricotta •  
smoked mozzarella • agro dolce •  
chef's choice of side (GF/V)

the season's best squash •  
quinoa, chick peas, mushrooms, and kale stuffed  
• smoked pimenton oil • chef's choice of side  
(VG)

oversized wild mushroom  
beggar's purse •  
fresh herb vinaigrette •  
chef's choice of side (V)



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## mains (cont.) (choose one)

*\*additional vegetarian option available at no  
 additional cost*

olive oil and lemon

roasted halibut •

goat cheese crushed yukons •

torn tuscan kale • cherry tomatoes • local olive  
 oil (GF)

grainy mustard marinated and

grilled mary's air chilled chicken •

tomato, feta, cracked olive skewer • red quinoa  
 and toasted brown rice • rosmarino sauce  
 (GF)

red wine and rosemary

grilled flat iron steak •

parsley and parmesan salad •

roasted fingerlings, portabellas and caramelized  
 shallot (GF)

beef wellington deconstructed •

roasted beef tenderloin •

wild mushroom beggar's purse •

fingerling and marble potatoes • wilted chard •

shallot, red wine, and

pink peppercorn sauce

roasted beef tenderloin •

black truffle butter •

goat cheese mash •

bacon and brussels sprouts •

maitake mushrooms •  
truffle emulsion (GF)

akaushi wagyu beef “manhattan” •  
roasted hen-of-the-woods •  
marchand de vin •  
blasted root vegetables •  
potato and parsnip puree •  
maldon salt (GF)

duo-plate: roasted new york and mexican gulf  
shrimp •  
parmesan budino •  
blasted vegetables •  
fresh herb vinaigrette



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## cheese (optional course)

artisanal & seasonal cheeses  
 cowgirl creamery • cypress grove • local honey  
 • dried fruit •  
 seeds and nuts •  
 rustic bakery crackers •  
 california dried apricots

## lasts

wedding cakes will be provided by the client and  
 happily served by  
 oak avenue catering

there are many talented confectioners and cake  
 designers throughout the napa valley;  
 for a list of bakery recommendations please  
 inquire with the oak avenue catering design and  
 sales team

if you would prefer an  
 alternative or supplemental desserts (e.g.  
 donuts, s'mores, candy bar, mignardise, or  
 carnival fare) please speak directly with the  
 catering design and sales team to discuss  
 options and pricing