



# Oak avenue catering

fall & winter • al fresco hors d'oeuvres

## menu details

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

all red meat will be prepared to a medium rare temperature

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk products may increase your risk of food borne illness

\*allergen warning: fish, shellfish, wheat flour, soy, milk, eggs, peanuts, and tree nuts are used in our kitchen and some menu items

oak avenue catering will happily make a reasonable attempt to accommodate allergies and dietary restrictions

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

## hors d'oeuvres (individually priced)

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### flavors from the earth

belgium endive petal •  
eggplant caponata (GF/VG)

belgium endive petal • goat cheese mousse •  
candied pecans • dried mission fig (GF/V)

belgium endive petal • ratatouille (GF/VG)

pecan & fiscalini cheddar wafer •  
goat cheese mousse • pear •  
apple balsamic (GF/V)

garden slider • roasted eggplant •  
roasted squash • basil mayo • mozzarella •  
soft roll (V)

caprese skewer • cherry tomato • bocconcini •  
garden basil (V)

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

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

### flavors of the feather

chicken caesar slider • romaine • pecorino

ginger & kim chee pancake •  
tea-smoked duck • sriracha mayo •  
micro cilantro (GF/DF)

seared duck breast • wild rice pancake •  
huckleberry conserva (DF)

farm fresh deviled egg • bacon marmalade (GF)

### flavors from the sea

house smoked wild salmon • round of toast •  
lemon aioli (DF)

house smoked wild salmon slider •  
goat cream cheese • cucumber • red onion •  
caper • soft roll

beet cured salmon • brioche medallion •  
beet relish (DF)

marble potato • sour cream •  
salmon caviar (GF)

## hors d'oeuvres (continued)

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### flavors from the pasture

argentinean slider • sliced sirloin • chimichurri aioli

roasted beef rollup • bleu cheese mousse •  
dried mission fig (GF)

prosciutto wrapped seasons best melon lollipop  
(GF/DF)

shaved ham slider • orange marmalade •  
grainy mustard • biscuit

### additional flavors

trio of toppings platter...priced per person  
1: feta & roasted red bell pepper (GF/V)  
2: olive tapenade (GF/VG)  
3: fava, pecorino, thyme & lemon zest (GF/V)  
toasted crostinis

crudité platter...priced per person  
the season's best raw vegetables •  
roasted red bell pepper hummus (GF/VG)

smoked & cured fish platter...priced per person  
beet cured salmon • pickled shrimp •  
cold smoked salmon • smoked trout rillettes •  
rye toast • water crackers • toast triangles •  
pickled red onion • dill cream cheese •  
horseradish sauce

charcuterie platter...priced per person  
mortadella • hot coppa • toscano •  
finocchiona • salami cotto •  
prosciutto di parma • olives • roasted peppers •  
grainy mustard • gourmet crackers •  
la brea sliced baguettes

artisan cheese platter...priced per person  
chef's choice of artisan & seasonal cheeses •  
dried fruit • nuts • seasonal fruit compote •  
rustic bakery crackers • la brea sliced baguettes

the taste of italy platter...priced per person  
chef's choice of artisan & seasonal cheese,  
charcuterie, and crudite • green goddess •  
fruit compote • grainy mustard •  
gourmet crackers • la brea sliced baguettes

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