



Oak avenue catering

fall & winter • al fresco platters

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

salads (choose one)

salad of fall & winter greens • glazed walnuts •
tangerine-walnut oil vinaigrette •
house made goat cheese •
persimmon (GF/V)

radicchio & arugula salad • pears •
dried cranberries • torn mozzarella • pine nuts •
pear vinaigrette (GF/V)

shredded lacinato kale salad •
cider roasted baby beets • dried persimmon •
seeds and nuts • ver jus vinny (VG)

kale caesar • shaved parmesan •
crispy prosciutto • torn croutons

roasted cauliflower and butternut squash salad •
smoked bellwether ricotta •
hazelnuts • italian parsley • wild arugula •
hazelnut vinaigrette (VG)

shaved brussels sprouts salad • bleu cheese •
bacon • maple glazed pecans •
miso-mustard dressing

main course complements (choose one)

roasted root vegetables • salsa verde (GF/VG)

blue lake beans • grilled lemon (GF/VG)

orechiette • broccoli rabe • goat cheese •
grana padan • lemon oil (V)

roasted carrots • labne • savory granola (V)

shelled peas • marble potatoes •
bleu cheese crumble (GF/V)

fingerling potatoes & pearl onions •
roasted garlic puree • parsley oil (GF/VG)

basmati pilaf • vermicelli • wheat berries •
dried fruit (V)

winter panzanella • oven cured romas •
fresh mozzarella • sage pesto •
balsamic vinegar (V)

main dish (choose one)

grilled mary's farm chicken •
green peppercorn sauce (GF/DF)

roasted mary's farm chicken •
roasted lemon • salmorigilio (GF/DF)

pork tenderloin • salsa verde (GF)

california sea bass • charred lemon •
basil pistou (GF)

california sea bass • mahummara (GF/DF)

flat iron steak • chimichurri (GF/DF)

the season's best squash • quinoa, chick pea,
mushroom, and kale stuffed •
smoked pimenton oil (VG)

dessert (choose one)

fruit & almond cream puff pastry tart •
toasted nuts • sugar dusting (V)

chocolate hazelnut tart • whipped cream (V)

wine makers grape cake • Zabaglione (V)

lemon bars • sugar dusting (V)

walnut brownies

accompaniments

model bakery pain levain • salted butter

manchego, cheddar, and gouda • nuts •
dried fruit • artisan crackers

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