



# Oak avenue catering

fall & winter • buffet dinner

## 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 (choice of three)

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### flavors from the earth

soufflé gruyere cheese puffs (V)  
manchego croquettes • smoked paprika aioli (V)  
paella croquettes • romesco (VG)  
falafel croquette • roasted red pepper tahini (VG)  
bellwether ricotta fritters • pomodoro dip (V)  
macaroni n' cheese arancini •  
smoked gouda dip (V)  
fried olives a la ascolana •  
seasoned goat cheese stuffing (V)  
belgium endive petal •  
eggplant caponata (GF/VG)  
belgium endive petal • goat cheese mousse •  
candied pecans • dried fruit (GF/V)  
belgium endive petal • ratatouille (GF/VG)  
pecan & fiscalini cheddar wafer •  
goat cheese mousse • pear •  
apple balsamic (GF/V)  
crimini mushroom caps • braised leeks •  
ricotta (GF/V)  
caprese skewer • cherry tomato • bocconcini •  
garden basil (V)  
crisp polenta • wild mushrooms •  
smoked mozzarella • balsamic reductions (V)  
empanada • wild greens • local goat cheese (V)  
fava bean paté • pecorino • garden thyme •  
lemon zest • la brea crostini (V)  
full belly farms rapini • la brea crostini •  
gilroy garlic chips • bellwether ricotta (V)

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### flavors of the feather

chicken polpette spoonful •  
pomodoro sauce (GF/DF)  
smoked chicken empanada • spinach •  
red pepper aioli  
grilled sambal chicken skewer (GF/DF)  
smoked duck phyllo tart • marmalade •  
crispy shallot  
ginger & kim chee pancake •  
tea-smoked duck • sriracha mayo •  
micro cilantro (GF/DF)  
seared duck breast • wild rice pancake •  
huckleberry conserva (DF)  
foraged mushroom bruschetta •  
cured egg yolk shavings • mushroom aioli (DF)  
quail egg benedict spoonful • rice pearls •  
bacon hollandaise • english muffin crumble  
farm fresh deviled egg • bacon marmalade (GF)

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### flavors from the sea

branade (provençal cod) croquette  
coconut milk marinated prawn •  
macadamia nut crust • kaffir lime •  
thai garlic sauce (GF/DF)  
sautéed prawn • basil •  
prosciutto wrapped (GF/DF)  
asian tuna poke • savory cone •  
lemon-wasabi aioli (DF)  
house smoked wild salmon • round of toast •  
lemon aioli (DF)  
beet cured salmon • brioche medallion •  
crème fraîche  
season's best oyster on the ½ shell •  
classic champagne mignonette (GF/DF)  
cauliflower fritter • salmon caviar •  
crème fraîche • chive (GF)

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## hors d'oeuvres continued

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### flavors from the pasture

brisket croquette • roasted garlic aioli

american kobe beef meatball • pomodoro (DF)

swedish style american kobe meatball (GF)

sliced sirloin • fiscalini cheddar fondutta • balsamic roasted grape • round of toast

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

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

oak avenue bacon fritter • asian dipping sauce (DF)

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

pork rillettes • fried quail egg • pickled mustard seeds • crostini (DF)

oak avenue bacon wrapped artichoke heart • parmesan sprinkle (GF)

shaved ham slider • orange marmalade • grainy mustard • biscuit

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## hors d'oeuvres platters

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### additional flavors

trio of toppings platter  
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  
the season's best raw vegetables • roasted red bell pepper hummus (GF/VG)

smoked & cured fish platter  
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  
mortadella • hot coppa • toscano • finocchiona • salami cotto • prosciutto di parma • olives • roasted peppers • grainy mustard • gourmet crackers • la brea sliced baguettes

artisan cheese platter  
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  
chef's choice of artisan & seasonal cheese, charcuterie, and crudite • green goddess • fruit compote • grainy mustard • gourmet crackers

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**salad (choose one)**

*\*please enquire about bread and butter service*

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

grilled radicchio & arugula salad •  
plancha seared 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

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**main dish (choose two)**

hunter's braised chicken •  
wine forest mushroom (GF/DF)

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

pork tenderloin • carrot puree • salsa verde (GF)

california sea bass •  
lemon beurre blanc (GF)

blue nose sea bass filet •  
mahummara • crispy shallots (GF/DF)

flat iron steak • chimichurri (GF/DF)

flank steak • madeira sauce (GF/DF)

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

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**main course complements (choose two)**

roasted carrots • labne • savory granola (V)

roasted root vegetables • salsa verde (GF/VG)

sautéed brocolini • candied garlic confit (GF/VG)

creamed peas • baby carrots (GF/V)

blue lake beans • grilled lemon (GF/VG)

brabant potatoes • parsley and garlic (GF/V)

steakhouse creamed spinach (GF/V)

cauliflower steak • cauliflower puree •  
crushed hazelnuts • salmorigilio (GF/V)

lacinato kale • caramelized onion •  
pomegranate molasses (GF/VG)

sweet & sour braised greens • pecorino •  
bellwether ricotta (GF/V)

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

whipped yukon gold potatoes •  
caramelized shallots (GF/V)

goat cheese mashed potatoes (GF/V)

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

ricotta cavatelli • parmesan crema (V)

farro gnocchi • sage cream • crispy cheese (V)

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## desserts (choose one)

*\*please enquire about coffee and tea service*

white & dark chocolate namelaka •  
chocolate almond crumble •  
blood orange whip (V)

baked apple dumpling • dried fruit and nuts •  
butterscotch sauce • crème fraiche (V)

flourless chocolate soufflé cake •  
coffee jelly • white chocolate malted crémeux •  
croquant (GF/V)

lemon tart • lemon thyme shortbread crumble •  
candied almonds • crème fraîche (V)

chocolate almond torte •  
bittersweet chocolate sauce • cocoa nib tuile •  
whipped cream (V)

bellwether ricotta “cheesecake” •  
meyer lemon curd • huckleberry sauce •  
pistachio croquant (V)

bolzano apple cake • bourbon caramel •  
cinnamon mascarpone •  
spiced walnut croquant (V)

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