



Oak avenue catering

fall & winter • buffet lunch

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

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

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)

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)

desserts (choose one)

**please enquire about coffee and tea service*

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

chocolate hazelnut tart • whipped cream (V)

rosemary pear galette • honey caramel whipped
cream (V)

buttermilk panna cotta • coconut shortbread (V)

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