



Oak avenue catering

fall & winter • coursed 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: 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

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)

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)

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

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

hors d'oeuvres platters

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

first course (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 •
burrata • pine nuts •
pear vinaigrette (GF/V)

shredded lacinato kale salad • burrata cheese •
cider roasted baby beets • dried persimmon •
seeds and nuts • ver jus vinny • toast (V)

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

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

kale caesar • shaved parmesan • pancetta •
poached and fried farm egg

burrata and cider vinegar roasted beets •
arugula and mache • citrus supremes •
poppy seed dressing • grilled ciabatta •
lemon olive oil • pangrattato (V)

fig and mountain gorgonzola onion tart •
fall & winter greens salad •
pomegranate dressing • pomegranate pearls •
puffed wild rice (V)

tartar of angus beef • quail egg yolk • arugula •
mustard sauce • toast soldiers

cream of cauliflower soup • pork belly •
vadouvan spice • crispy shallot •
chive oil (GF)

roasted kabocha and apple soup •
crème fraiche • pumpkin seed oil • pepitas •
chunky apple sauce (GF/V)

first course (cont.)

irish potato and carrot soup • duck confit •
cultured cream • crispy onions • chives

roma tomato soup and pecorino budino •
frico • basil oil • micro basil (GF/V)

fall & winter vegetable fricassee •
slow cooked egg • watercress emulsion •
black pepper cream

einkorn risotto with wine forest mushrooms •
braised duck leg • red wine reduction •
fresh herb labne (GF)

spinach ricotta gnocchi •
roasted pumpkin sauce • parmesan cream •
pumpkin seeds • sage oil and crispy leaves

butternut squash ravioli • speck • pears •
parmesan cream • toasted pine nuts

ricotta and spinach ravioli • walnut pesto • sage

scallops verde • basil pesto •
sun dried tomatoes • pine nuts •
white wine cream • cavatelli pasta •
pangrattato • parmesan cream (V)

scallops bourguignon • red wine poached •
beurre l'escargots • almonds • en cocotte •
bread soldiers

day boat scallops with wine forest mushrooms •
sherry wine sauce • black garlic •
emmer flour ricotta gnocchetti •
soft herbs

mixed greens & smoked fish •
cider roasted beets • beet gel •
lemon-parsley vinaigrette (GF/DF)

main course (choose one)

**additional vegetarian alternative available at no additional cost*

mary's farm chicken roulade •
pistachio chicken mousse stuffed •
green peppercorn sauce • cauliflower puree •
brabant potatoes (GF)

smoked quail salad • watercress and mache •
fall leaves and petals • mushroom vinaigrette (GF)

pork tenderloin • charred root vegetables •
carrot puree • salsa verde (GF)

sausage stuffed braised duck legs •
mustard sauce • bubble and squeak •
frisee salad (GF)

lemon ricotta dunderi • wild prawns •
roasted shrimp nage • cherry tomato • fennel •
watercress cream • fines herbs (DF)

seared california sea bass • watercress espuma •
parsnip-celery root puree • lemon beurre blancs •
celery leaf and parsley salad (GF)

seared halibut • chickpea gnocchetti • peas •
bacon dashi • mushroom aioli •
sunflower sprouts

pan fried trout fillet •
orange saffron butter sauce •
arugula and citrus salad (GF)

6-hour red wine braised beef brisket •
truffle mashed potatoes •
roasted root vegetables •
brussels sprouts leaves • braising jus •
horseradish cream (GF)

flat iron steak • red wine marinated •
parsley-parmesan salad • fingerling potatoes •
portabella mushroom •
caramelized shallot (GF)

beef tenderloin medallion • madeira sauce •
potato risotto • sautéed brocolini •
butternut squash • candied garlic confit

roasted new york steak •
wine forest mushroom sauce •
caramelized shallot mashed potatoes •
chard and kale gratin (GF)

main course (cont.)

farro gnocchi • wild boar ragu • sage cream •
crispy cheese • fried egg

superior farms lamb ragu • ricotta cavatelli •
parmesan crema • nantes carrot puree

rack of new zealand lamb • red currant jus •
smoky potato-leek brioche bread pudding •
creamed peas • baby carrots

surf and turf • steak and lobster •
grilled petit fillet of beef tenderloin •
grilled half maine lobster • blue lakes •
brabant potatoes • grilled lemon •
spicy roasted garlic chimichurri

surf and turf • steak and wild prawns •
roasted new york "manhattan" steak •
grilled jumbo wild prawns • hasselback potato •
steakhouse creamed spinach

eggplant involtini • bellwether ricotta •
smoked mozzarella • agro dulce •
chef's choice of accompaniments (GF/V)

oversized wild mushroom beggar's purse •
chef's choice of accompaniments (V)

farmer's market squash • smoked pimenton oil •
quinoa, chick pea, mushroom, and kale stuffed •
chef's choice of accompaniments (VG)

spaghetti & vegan "meat" balls •
three tomato sauce (VG)

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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)

family style or stationary dessert bites •
choice of three mignardise
