



# Oak avenue catering

fall & winter • coursed 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

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### 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)

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)

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

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

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 (V)

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### 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)

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

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

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

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

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### 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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