



Oak avenue catering

fall & winter • family style 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

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)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

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)

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

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

main course (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)

braised boneless short ribs •
lemon-herb gremolata (GF/DF)

sausage stuffed braised duck legs •
mustard sauce

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*

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
