



Oak avenue catering

fall & winter • hors d'oeuvres reception

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)

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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
