



Oak avenue catering

fall & winter • stations

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

savory stations (choose three)

paella

***barcelona style paella prepared and presented in an authentic paella pan*

prawns • free range chicken • prince edward island mussels • manila clams • calamari • chorizo • sausage • peas • tomatoes • saffron (GF/DF)

catalan salad of organic greens • kalamata olives • celery • radishes • roasted tomato dressing (GF/VG)

island inspiration

banana leaf roasted pork shoulder

coconut rice • kaffir lime • toasted coconut (DF/VG)

asian slaw • ginger • cilantro (VG)

tropical fruit salsa (GF/VG)

king's hawaiian rolls

risotto italiano

canaroli rice risotto with florida rock shrimp • lemon zest (GF)

kale caesar salad with torn croutons • shaved parmesan (V)

garlic bread

cluck cluck

roasted mary's farm chicken • house smoked sausages • onions (GF/DF)

marble potatoes • chive sour cream (GF/V)

bakery fresh rolls

pig roast

***whole pig roasted in china box*

***rotisserie cooked pig available but subject to additional labor charges*

whole pig with balsamic bbq sauce (GF/DF)

rancho gordo barbecued beans (GF/VG)

napa valley cole slaw (GF/DF)

bakery fresh rolls

carving

marinated beef roast (GF/DF)

sweet hot mustard and horseradish cream

scalloped yukon gold potato (GF/V)

frenched green beans • slivered almonds (GF/VG)

bakery fresh rolls

gaucho

marinated argentinian skirt steak (GF/DF)

linguiça portuguesa sausages (GF/DF)

chimichurri salsa (GF/VG)

roasted vegetables and plantains • lime-cilantro vinaigrette (GF/VG)

ensalada salpicon • crisp romaine • avocado • tomato • radish • scallion • cilantro • lemon vinaigrette (GF/VG)

southern station

faux fried chicken

little gems • cherry tomatoes • torn croutons • house smoked bacon • pt. reyes buttermilk vinaigrette

baked mac n' cheese (V)

jalapeño cheddar drop biscuits (V)

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(VG): vegan

savory stations (continued)

hand-shucked oysters

***addition of house smoked salmon, sardines and/or trout available for additional charges*

oysters shucked and served on the ½ shell (GF/DF)

champagne mignonette • lemon wedges • crystal hot sauce (GF/VG)

latin grill

choice of beef, chicken, pork or gulf shrimp (GF/DF)

choice of rojo or mojo marinade (GF/DF)

black bean and brazilian rice salad • garlic • peppers • cilantro • cumin • turmeric (GF/VG)

pão de queijo "cheesy bread" (V)

shawarmas

vertically roasted choice of beef, chicken, turkey or pork

***lamb available for additional charge*

flatbread • onion • tomatoes • pickled cucumber • tzatziki (V)

greek garlic fries • oregano oil • parsley (GF/VG)

mozzarella

***addition of hand-carved prosciutto or hand-carved schmitz ranch natural ham available for additional charge*

hand-pulled mozzarella (V)

grilled pain levain (VG)

aged balsamic • evoo • roma tomato salsa • roasted peppers (GF/VG)

touch of curry

chicken tikka masala

spiced eggplant skewers (GF/VG)

naan • mango mint chutney • toasted cashews • creamy raita (V)

tacos

choice of carne asada (beef), pollo adobado (chicken) or al pastor (pork) (GF/DF)

soft corn tortillas (GF/VG)

coquito cheese • cilantro • shredded lettuce • pico de gallo • lime crema • smoky black beans (V)

dim sum

shrimp siu mai

steamed pork buns (DF)

egg rolls (V)

sweet thai chili sauce • sriracha • spicy thai garlic sauce (GF/VG)

thai noodle and vegetable salad (V)

all american

baby back pork ribs

grilled vegetables

bourbon bbq sauce (V)

american picnic potato salad (V)

grilled corn on the cob • lime cayenne butter (V)

spud bar

mashed yukon gold potatoes (GF/VG)

chopped bacon • broccoli florets • scallions • shredded cheddar • pickled jalapenos • gravy • salsa • sour cream (GF)

wood-fired pizzas

***please ask for a comprehensive list of pizza and bruschetta choices*

choice of 2 wood-fired pizzas or bruschettas

arugula • spinach • belgium endive • strawberry • candied pecan • golden balsamic vinaigrette (GF/VG)

non-savory stations

artisan platters

***choice of 2 platters*

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

crudité platter

farmer's market raw vegetables •
roasted red bell pepper hummus (GF/VG)

artisan cheese platter

chef's choice of artisan & seasonal cheeses •
dried fruit • nuts • seasonal fruit compote •
rustic bakery crackers • la brea sliced baguettes

dessert bites

***choice of five mini desserts*

pana cotta flavors: (GF/V)

- berry panna cotta
- caramel panna cotta
- lemon verbena panna cotta
- candy apple panna cotta

cheesecake flavors: (V)

- chocolate cheesecake
- dulce de leche cheesecake
- stilton cheesecake

financier flavors: (V)

- almond, cream cheese, and orange
- candied ginger and blueberry
- pistachio and brown sugar crumble
- walnut and salted caramel
- walnut and red wine soaked cherry

tartlette flavors: (V)

- apricot pistachio tart
- chocolate ganache tart
- chocolate pecan tart
- fromage blanc tart
- key lime tart
- fresh fruit tart
- lemon meringue tart
- pecan tart
- sea salt, caramel, chocolate tart

cookie and bar flavors: (V)

- biscotti, almond
 - biscotti, chocolate cherry
 - brownie bite
 - toffee bar
 - peanut butter cookie
 - chocolate mudslide cookie
 - chocolate dipped coconut frangipane
 - chocolate bouchon
 - cinnamon almond bouchon
 - coconut macaroons
 - coconut shortbread
 - cornmeal apricot bar
 - lemon bar
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