



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • BUFFET DINNER

Service staff and chef labor are included for a 3.5 hour event. A minimum guest count of 30 is required. Please inquire about additional charges for parties of less than 30 guests.

Oak Avenue will provide white restaurant standard china, stainless steel restaurant standard flatware, white signature linen napkins, white china coffee cups, serving platters and utensils, and food preparation and kitchen equipment.

In the interest of serving only the highest quality ingredients, substitutions may be necessary due to product availability and seasonality. Oak Avenue will happily make a reasonable attempt to accommodate allergies and dietary restrictions. All red meat will be prepared medium.

**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.*

HORS D'OEUVRES

THREE HORS D'OEUVRES ARE INCLUDED IN MENU PRICING. ADDITIONAL HORS D'OEUVRES ARE PRICED A LA CARTE.

CHEESE, FRUIT, AND VEG

- Grilled Manchego Cheese Sandwich • Wine Forest Mushroom (V)
- Summer Fruit and Skyhill Chevre • Marcona Almond • Arugula • Flatbread (V)
- Macaroni n' Cheese Arancini • Smoked Gouda Dip (V)
- Eggplant Caponata on Belgium Endive Petal (GF/VG)
- Pear and Skyhill Chevre Mousse • Pecan & Cheddar Wafer • Apple Balsamic (GF/V)
- Stuffed Crimini Mushroom Cap • Braised Leeks and Ricotta (GF/V)
- Mini Potato Taco • Cotija Cheese • Cilantro-Cabbage Slaw • Salsa Verde (GF/V)
- Cherry Tomato and Bocconcini Caprese Skewer • Basil Pistou (GF/V)
- Wine Forest Mushroom and Smoked Mozzarella • Polenta • Balsamic Reduction (V)
- Fava Bean, Pecorino, Thyme and Lemon Zest Paté • La Brea Bakery Crostini (V)
- Soufflé Gruyere Cheese Puffs (V)
- Mission Fig and Skyhill Chevre Mousse • Belgium Endive Petal • Candied Pecans (GF/V)

FISH AND SHELLFISH

- Sesame Tuna Poke Cone • Lemon-Wasabi Aioli (DF)
- Coconut Milk Marinated and Macadamia Crusted Prawn (GF/DF)
- Prosciutto & Basil Wrapped Prawn (GF/DF)
- House Smoked Salmon • Lemon Aioli • Brioche Toast (DF)
- Shrimp Mini Taco • Red Cabbage Slaw and Avocado Crema (GF)
- Oyster on the ½ Shell • Champagne Mignonette (GF/DF)
- Crab Stuffed Deviled Egg (GF)

FOWL

- Pomodoro Chicken Polpette Spoonful (GF/DF)
- Sambal Chicken Skewer (GF/DF)
- Cuban Chicken Mini Taco • Black Beans • Mango Salsa (GF)
- Tea-Smoked Duck on Ginger & Kimchi Pancake • Sriracha Mayo • Micro Cilantro
- Seared Duck Breast on Wild Rice Pancake • Huckleberry Conserva (DF)
- Quail Egg Benedict • Bacon Hollandaise • Rice Pearls • English Muffin Crumb

HORS D'OEUVRES

BEEF AND PORK

Carne Korean BBQ Mini Taco • 'Quickled' Cucumber and Lime Crema (GF)

Swedish Style American-Kobe Meatball • Cabernet Glaze

Steak Sirloin and Cheddar Fondutta • Balsamic Roasted Grape • Crostini

Mini BBMT • House Smoked Bacon • Basil Mayo • Cherry Tomato • Toast

Pomegranate, Soy, and Balsamic Marinated Cocktail Lamb Chop (GF/DF)

Mini Pork Belly Reuben • Kraut • Swiss • Light Rye

GRAZING PLATTERS

GRAZING PLATTERS ARE NOT INCLUDED IN MENU PRICING. GRAZING PLATTERS ARE PRICED A LA CARTE.

Toasted Crostinis & Trio of Dips

Feta & Roasted Red Bell Pepper (GF/V)

Olive Tapenade (GF/VG)

Fava Bean, Pecorino, Thyme and Lemon Zest Paté (GF/V)

Crudité

Garden Vegetables • Roasted Red Bell Pepper Hummus (GF/VG)

Smoked & Cured Fish

Beef 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 • Coppa • Toscano Salami • Finocchiona • Salami Cotto • Prosciutto di Parma

Olives • Roasted Peppers • Mustard

Crackers • Baguettes

Artisan Cheese

Chef's Four Selections of Seasonal Cheeses • Dried Fruit • Nuts • Fruit Compote

Crackers • Baguettes

PLATTERED MAIN (CHOOSE TWO)
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER INCLUDED.

FISH

Seared Salmon
Balsamic-Red Wine Sauce • Micro Greens (GF/DF)

FOWL

Mary's Farm Chicken Breast
Balsamic Marinated • Micro Greens (GF/DF)

Peruvian Style Spatchcock Chicken
Tangy Green Sauce (GF/DF)

Mary's Farm Chicken Thighs
Lemon and Oregano (GF/DF)

PORK

Natural Pork Tenderloin
Lemongrass Sauce (GF)

BEEF

Boneless Sterling Beef Short Rib
Lemon-Herb Gremolata (GF)

Flat Iron Steak
Coffee and Cocoa Nib Rub (GF/DF)

VEGETABLE

Eggplant, Ricotta, and Smoked Mozzarella Involtni
Agro Dulce (GF/V)

Summer Squash
Quinoa, Chick Pea, Mushroom, and Kale Stuffed (GF/VG)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED SIDES (CHOOSE THREE)

VEGETABLE

Summer Vegetables
Tarragon Butter • Chopped Almonds (GF/V)

Asparagus
Orange & Lemon Zest • Pine Nuts • Lemon Oil

Broccoli Rabe
Gypsy Peppers • Hazelnut Romesco (GF/VG)

Tri-Color Cauliflower
Whipped Skyhill Farms Goat Feta • Arugula (GF/V)

Sugar Snap Peas
Sumac Labne • Pine Nut Kasha Granola (V)

Rainbow Carrots
Arugula • Mezze Flavors • Pomegranate Molasses Dressing (GF/VG)

Green Beans and Emmer
Kalamata Olives • Hazelnuts • Balsamic Dressing (VG)

POTATOES

Whipped Buttermilk Potatoes (GF/V)

Skyhill Farms Goat Cheese Mashed Potatoes (GF/V)

Fingerlings and Pearl Onions
Roasted Garlic Puree • Parsley Oil (GF/VG)

Olive Oil Smashed Creamers (GF/VG)

GRAINS

Summer Farro
Tomatoes • Cucumber • Feta • Scallion • Mint • Parsley • Basil • Red Wine-Olive Oil Vinaigrette (V)

Basmati and Wild Rice
Chickpeas • Currants • Fresh Herbs • Crispy Garlic • Fried Onions (GF/VG)

SALADS

Tomato and Melon Salad
Skyhill Farms Goat Feta • Arugula • Pine Nuts • Balsamic Vinegar • Lemon Olive Oil (GF/V)

Butter Leaf and Gem Leaves
Shaved Rainbow Carrot • Cherry Tomatoes • Watermelon Radish • Avocado Buttermilk Goddess (GF/V)

Mixed Greens
Skyhill Farms Goat Feta • Shaved Fennel • Puffed Rice • Golden Balsamic (GF/V)

Arugula, Spinach, and Belgium Endive
Strawberry • Candied Pecan • Golden Balsamic Vinaigrette (GF/VG)

Hearts of Romaine Caesar
Torn Croutons • Shaved Parmesan (dressing contains anchovy)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATED DESSERT (CHOOSE ONE)
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE INCLUDED.

TRADITIONAL SWEETS

Brown Butter Hazelnut Financier
Red Wine Soaked Fruit • Brown Sugar Crumble • Praline Cream

Dark Chocolate Tart
Orange Blossom Marshmallow • Chocolate Crème Anglaise

Pistachio Frangipane Tart
Summer Fruit • Chantilly • Pistachio Croquant

Chocolate Marquise Framboise
Raspberries • Chocolate Sauce • Raspberry Coulis • Meringue Crumble • Whipped Cream (GF)

Chocolate Budino
Vanilla Bean Gelato • Candied Almonds • Cherry Compote • Lingue di Gatto Cioccolato

French Lemon Tart
Blueberry Coulis • Toasted Meringue

Chocolate Coconut Banana Cream Tart
Mocha sauce • Macadamia Nut Crumble

White Peach Panna Cotta
Whipped Crème Fraîche • Sugar Cookie Wafer

Cheesecake
Apricot Crème Anglaise • Brown Sugar Almond Brittle

Three Dessert Bites (groups of 20 or more)
Lemon-Raspberry Cheesecake
Chocolate Bouchon
Lemon Cream Fruit Tartlette
S'More Tartlette
Brown Sugar Pistachio Financier
Assorted French Macarons
(Raspberry, Hazelnut, Blackberry, Chocolate, Grape, Lemon, Pistachio, Espresso)

VEGAN SWEETS

Coconut Milk Crème Brulee
Strawberry Compote • Chocolate Almond Flour Cookie (VG)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan