



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • BUFFET LUNCH

Service staff and chef labor are included for a 2.5 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.*

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED MAIN (CHOOSE TWO)

**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)

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PLATTERED SIDES (CHOOSE THREE)

**VEGETABLE**

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

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)

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)

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PLATED DESSERT (CHOOSE ONE)

**TRADITIONAL SWEETS**

Berry Crisp  
Vanilla Bean Ice Cream

Dark Chocolate Almond Tart  
Caramel Sauce • Whipped Cream

Strawberry Cornmeal Cake  
Buttermilk Glaze • Strawberries • Whipped Cream

Mocha Pots au Crème  
Coconut Shortbread

Warm S'Mores Chocolate Cake  
Toasted Marshmallow • Graham Cracker Crumb • Caramel

White Peach Panna Cotta  
Whipped Crème Fraîche • Sugar Cookie Wafer

**VEGAN SWEETS**

Spiced Bouchon  
Roasted Stone Fruit • Berries • Orange Carmel Sauce (VG/GF)

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