



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • COURSED DINNER

Coursed dinners are priced per person based on selections.

All prices are inclusive of a 20% service charge and exclusive of California sales tax. 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, 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

## HORS D'OEUVRES

### 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

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## 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

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

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

Olives • Roasted Peppers • Mustard

Crackers • Baguettes

Artisan Cheese

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

Crackers • Baguettes

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PLATED FIRST (CHOOSE ONE)  
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

**SALADS**

Tomato and Melon Salad

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

Napoleon of Heirloom Tomatoes

Fresh Mozzarella • Basil • Frisee • Reduced Balsamic • Olive Oil • Spring Onion Vinaigrette (GF/V)

Gem Lettuce

Crispy Prosciutto • Grilled Bread • Shredded Parmesan • Black Garlic Aioli Dressing

Arugula, Spinach, and Belgium Endive

Strawberry • Candied Pecan • Golden Balsamic Vinaigrette (GF/VG)

Mixed Greens and Arugula

Asian Pear • Skyhill Chevre • Spiced Pepitas • Vinaigrette (GF/V)

Hearts of Romaine Caesar

Crispy Soft Cooked Egg • Shaved Parmesan (dressing contains anchovy)

Heirloom Tomato Rounds and Wild Arugula

Basil Sprouts • Burrata Cream • Pickled Onions • Basil Emulsion • Grilled Bread (V)

Mixed Greens

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

**GRAINS**

Penne

Mascarpone • Asparagus • Haricots Verts • Summer Squash • Chilies (V)

Pappardelle

Wine Forest Mushroom Ragu • Shaved Parmesan (V)

**TREATS**

Tartar of Angus Beef

Quail Egg Yolk • Summer Greens • Capers • Radish • Olive Oil • Horseradish Cream • Toast

Seared Tuna

Heritage Tomatoes • Avocado • Mesclun • Smoked Bread Crumbs • Basil Vinaigrette (DF)

Tuna Poke

Mizuna and Mustard Greens • Cucumber • Radish • Avocado • Tomato • Sesame Vinaigrette • Nori Cracker (GF)

Plancha Seared Day Boat Scallop

Basil Sprouts • Roasted Tomato-Basil Beurre Blanc • Lemon Oil (GF)

Gin and Herb Cured Salmon

Little Gems • Radishes • Cherry Tomatoes • Spring Onions • Sun Seeds • Lemon Cream (GF)

Lobster Risotto

Charred Cherry Tomatoes • Peas out of the Pod • Micro Greens

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PLATED MAIN (CHOOSE ONE)

**FISH**

Petrale Sole  
Lemon Parsley Sauce • Olive Oil Smashed Potatoes • Spinach (GF)

Salmon Paillard  
Sauce Verte • Spinach • Steamed Marble Potatoes (GF)

Fillet of Halibut  
Hazelnut Romesco Sauce • Haricots Verts • Cauliflower Polenta

**FOWL**

Chicken Saltimbocca  
Prosciutto and Sage Stuffed • Brown Butter and Caper Sauce • Roasted New Potatoes • Kale

French Chicken Breast Tarragon  
White Wine, Lemon, Chive and Crème Fraiche • Marble Potatoes • Wilted Spinach (GF)

Chicken Roulade of Chevre, Mozzarella and Sun Dried Tomato  
Basil and Cherry Tomato Butter Sauce • Pappardelle • Spring-Summer Vegetables

Roasted Duck Breast  
Cherry Sauce • Summer Vegetable Clafoutis • Black Garlic-Eggplant Puree

**PORK**

Grilled Pork Chop  
Cocoa-Chili Rub • Blackberry Demi-Glace • Fingerling Potatoes • Green Beans • Cauliflower • Spring Onions (GF)

Natural Pork Tenderloin  
Wine Forest Mushrooms • Potato-Parmesan Roses • Haricots Verts and Charred Corn (GF)

**LAMB**

California Leg of Lamb  
Moroccan Spiced • Vegetable Tabouli • Labne • Mild Green Harissa • Crispy Garlic

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## **BEEF**

Boneless Sterling Beef Short Rib

Caramelized Spring Baby Vegetables • Lemon-Herb Gremolata • Olive Oil Mashed Potatoes (GF/DF)

8oz Flat Iron Steak

Coffee and Cocoa Nib Rub • Roasted Fingerling Potatoes • Caramelized Shallot • Fresh Green Beans (GF/DF)

New York Steak

Black Truffle Butter • Haricots Verts • Skyhill Farms Chevre Mashed Potatoes • Maitake • Balsamic Reduction (GF)

Beef Tenderloin

Cabernet Sauce • Fingerling Potatoes • Carrot Coins • Morels • Brussels Leaves • Roasted Soubise (GF)

## **SURF & TURF**

4oz Fillet of Beef Tenderloin • Prawns

Blue Lake Beans • Peruvian Potatoes • Grilled Lemon • Roasted Garlic Chimichurri (GF)

## **VEGETABLE**

Eggplant, Ricotta, and Smoked Mozzarella Involtni

Agro Dulce • Chef's Garden Selections (GF/V)

Wild Nettle Lasagnette

Truffle Fondutta • Chef's Garden Selections (V)

Hen-of-the-Woods

Parsley Oil • Chef's Garden Selections (GF/VG)

PLATED DESSERT (CHOOSE ONE)  
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE 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 Fraiche • 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)

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