



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • COURSED 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, 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

PLATED FIRST (CHOOSE ONE)

SALADS

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

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

Butter Leaf and Radicchio
Strawberries • Slivered Almonds • Honey-Paprika Vinaigrette (GF/VG)

Hearts of Romaine Caesar
Crispy Soft Cooked Egg • Shaved Parmesan (dressing contains anchovy)

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)

TREATS

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

PLATED MAIN (CHOOSE ONE)

FISH

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

Salmon Pesto alla Trapanese
Basil Risotto • Sautéed Cherry Tomatoes (GF)

FOWL

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

Parmesan Chicken Breast
Caesar Roasted Romaine • Orzo Pasta • Vegetables al Forno

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)

VEGETABLE

Eggplant, Ricotta, and Smoked Mozzarella Involtini
Agro Dulce • Chef's Garden Selections (GF/V)

Summer Squash
Quinoa, Chick Pea, Mushroom, and Kale Stuffed • Chef's Garden Selections (GF/VG)

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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 Fraiche • Sugar Cookie Wafer

VEGAN SWEETS

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

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