



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • FAMILY STYLE 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.*

PLATTERED MAIN (CHOOSE TWO)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

FISH

Sea Bass
Cherry Tomato-Basil Beurre Blanc (GF)

Salmon Fillet
Roasted Tomato and Herb Butter (GF)

Salmon Fillet
Balsamic-Red Wine Sauce (GF/DF)

FOWL

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

Chicken Thighs
Lemon and Oregano (GF/DF)

PORK

Fillet of Pork
Lemongrass Sauce (GF)

BEEF

Boneless Sterling Beef Short Rib
Braising Jus • Lemon-Herb Gremolata (GF/DF)

Beef Brochettes
Balsamic Marinade (GF/DF)

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

VEGETABLE

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

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

PLATTERED SIDES (CHOOSE THREE)

VEGETABLE

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

Beets Two Ways
Roasted Golden Beets • Ruby Beet Puree • Favas • Vegetable Chips (GF/VG)

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)

Ricotta Cavatelli
Parmesan Crema (V)

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)

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

Panzanella
Torn Bread • Tomato • Cucumber • Arugula • Balsamic Vinegar (VG)

Heirloom Tomato Rounds and Wild Arugula
Basil Sprouts • Burrata Cream • Pickled Onions • Basil Emulsion • Grilled Bread (V)

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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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