



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • FAMILY STYLE WOOD-FIRED PIZZA 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

FAMILY STYLE PIZZAS (CHOOSE TWO)
ADDITIONAL PIZZAS ARE PRICED A LA CARTE.
GLUTEN FREE DOUGH IS AVAILABLE BY REQUEST.

BEEF, PORK, AND FOWL

Ducati

6-Hour Braised Pork Shoulder • Italian Sausage • Roma Sauce • Mozzarella • Parmesan • Provolone

Salsiccia

Italian Sausage • Roma Sauce • Mozzarella • Parmesan • Provolone

Anatra

Duck Confit • Caramelized Onion • Mushroom • Béchamel • Smoked Mozzarella

Maiale

Prosciutto • Cherry Tomato • Roasted Garlic • Arugula • Roma Sauce • Ricotta • Parmesan

SHELLFISH

Gamberetto

Gulf Shrimp • Cherry Tomato • Lemon • Basil Pesto • Mozzarella • Parmesan

Mollusco

Clams • Parsley • Roasted Garlic • Lemon • Béchamel • Teleme • Parmesan

VEGETABLE

Melanzana

Grilled Eggplant • Roma Tomatoes • Parsley • Basil • Oregano • Roasted Garlic • California EVOO • Mozzarella (V)

Funghi

Wine Forest Mushrooms • Tomato • Artichoke • Black Olive • Asparagus • Roasted Garlic • Béchamel • Mozzarella (V)

Vegetariano

Broccoli Rabe • Roasted Sweet Peppers • Kalamata Olives • Roma Sauce • Ricotta • Mozzarella (V)

Caprese

Heirloom Tomato • Basil • California EVOO • Fresh Mozzarella (V)

Margherita Bianca

Basil • California EVOO • Fresh Mozzarella • Parmesan (V)

Figura

Black Mission Fig • Pine Nut • Caramelized Onion • California EVOO • Mozzarella • Gorgonzola (V)

Patata

Heritage Potatoes • Leeks • Braised Greens • Béchamel • Smoked Mozzarella (V)

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PLATTERED SIDES (CHOOSE THREE)

VEGETABLE

Wood-Fired Carrots (GF/VG)

Wood-Fired al Forno Vegetables (GF/VG)

Wood-Fired Asparagus (GF/VG)

Wood-Fired Broccoli Rabe (GF/VG)

SALADS

Tomato and Melon Salad

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

Mixed Greens and Arugula

Asian Pear • Skyhill Chevre • Spiced Pepitas • Vinaigrette (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)

Butter Leaf and Radicchio

Strawberries • Slivered Almonds • Honey-Paprika Vinaigrette (GF/VG)

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)

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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