



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • HORS D'OEUVRES PLATTER DELIVERY

Oak Avenue will provide white restaurant standard serving platters.

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. All food will be delivered at room temperature.

*\*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

SELECT NO MORE THAN 6 HORS D'OEUVRES PER ORDER.

### CHEESE, FRUIT, AND VEG

Summer Fruit and Skyhill Farms Chevre • Marcona Almond • Arugula • Flatbread (V)

Grilled Squash Slider • Skyhill Farms Chevre • Basil • Bakery Roll (V)

Eggplant Caponata on Belgium Endive Petal (GF/VG)

Pear and Skyhill Chevre Mousse • Pecan & Cheddar Wafer • Apple Balsamic (GF/V)

Cherry Tomato and Bocconcini Caprese Skewer • Basil Pistou (GF/V)

Fava Bean, Pecorino, Thyme and Lemon Zest Paté • La Brea Bakery Crostini (V)

Mission Fig and Skyhill Chevre Mousse • Belgium Endive Petal • Candied Pecans (GF/V)

### FISH AND SHELLFISH

Sesame Tuna Poke • Cucumber Medallion • Lemon-Wasabi Aioli (GF/DF)

Cold Smoked Salmon Slider • Cream Cheese • Caper • Red Onion • Cucumber • Bakery Roll

Smoked Salmon Rosette • Lemon Aioli • Brioche Toast (DF)

Crab Stuffed Deviled Egg (GF)

### FOWL

Sambal Chicken Skewer (GF/DF)

Chicken Caesar Slider • Romaine • Pecorino • Caesar Dressing • Bakery Roll (dressing contains anchovy)

Tea-Smoked Duck on Ginger & Kimchi Pancake • Sriracha Mayo • Micro Cilantro

Seared Duck Breast on Wild Rice Pancake • Huckleberry Conserva (DF)

### BEEF AND PORK

Flat Iron Steak Slider • Chimichurri • Arugula • Bakery Roll

Prosciutto Wrapped Melon Pop (GF)

Ham Slider • Biscuit • Marmalade • Mustard

Roast Beef • Skyhill Farms Chevre Mousse • Black Mission Fig

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## GRAZING PLATTERS

Toasted Crostini & Trio of Dips  
Feta & Roasted Red Bell Pepper (GF/V)  
Olive Tapenade (GF/VG)  
Fava Bean, Pecorino, Thyme and Lemon Zest Pate (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

### DELIVERY & RETRIEVAL

DELIVERIES WILL BE SCHEDULED BETWEEN 10:30AM AND 4:00PM.  
RETRIEVALS WILL BE SCHEDULED THE DAY FOLLOWING DELIVERY BETWEEN 10:30AM AND 4:00PM.  
PLATTERS WILL BE RETURNED SCRAPED OF FOOD DEBRIS. UNSCRAPED PLATTERS WILL BE SUBJECT TO A CLEANING FEE.

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