



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • LOBSTER FEED

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 disposable lobster bibs, galvanized serving trays, white signature linen hot towels, galvanized lobster crackers, 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.*

## HORS D'OEUVRES

THREE HORS D'OEUVRES ARE INCLUDED IN MENU PRICING. ADDITIONAL HORS D'OEUVRES ARE PRICED A LA CARTE.

### 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

## 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

GRAZING PLATTERS ARE NOT INCLUDED IN MENU PRICING. GRAZING PLATTERS ARE PRICED A LA CARTE.

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

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

Crackers • Baguettes

PLATED LOBSTER FEED

**SERVED IN A GALVANIZED TIN**

1.25 lb. Whole Maine Lobster

Whole Gulf Prawns

Hot Link

Whole Corn on the Cob

Boiler Potatoes

Whole Artichoke

Whole Head of Roasted Garlic

Lemon Star

**SHARED ON THE TABLE**

Drawn Butter

Mayonnaise

Crystal Louisiana Hot Sauce

Creole Seasoning

Bakery Rolls

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)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan