



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • LUNCH PLATTER DELIVERY

A minimum guest count of 20 is required. Please inquire about additional charges for parties of less than 20 guests.

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

PLATTERED MAIN (CHOOSE ONE)

FISH

Petrale Sole
Lemon Parsley Sauce (GF)

Baked Salmon
Pesto alla Trapanese (GF/DF)

FOWL

Peruvian Style Spatchcock Chicken
Tangy Green Sauce • Avocado-Cucumber Salad (GF/DF)

Chicken Breast and Thigh
Charred Corn and Peppers • Pistachio Salsa

PORK

Natural Pork Tenderloin
Lemongrass Sauce (GF)

BEEF

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

VEGETABLE

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

Polenta Stack
Roasted Tomato • Basil Oil (GF/V)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED SIDES (CHOOSE TWO)

VEGETABLE

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

Broccoli Rabe
Gypsy Peppers • Hazelnut Romesco (GF/VG)

Beets Two Ways
Roasted Golden Beets • Ruby Beet Puree • Favas • Vegetable Chips (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

Fingerlings and Pearl Onions
Roasted Garlic Puree • Parsley Oil (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)

Orecchiette Pasta
Sweet Corn • Basil • Cherry Tomato • Basil Dressing (V)

SALADS

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

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)

Mixed Greens
Skyhill Farms Goat Feta • Shaved Fennel • Puffed Rice • Golden Balsamic (GF/V)

Hearts of Romaine Caesar
Torn Croutons • Shaved Parmesan (dressing contains anchovy)

Summer Panzanella
Torn Bread • Tomato • Cucumber • Arugula • Cucumber • Balsamic (DF)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

ADDITIONAL SIDES
ADDITIONAL SIDES ARE INCLUDED IN THE MENU PRICING.

CHEESE AND BREAD

Model Bakery Pain Levain

Clover Stornetta Salted Butter

Manchego, Aged Gouda, and Bandaged Cheddar
Almonds • Dried Fruit • Artisan Crackers

PLATTERED DESSERT (CHOOSE ONE)

TRADITIONAL SWEETS

Pistachio Pound Cake and Berries

Chocolate Almond Tart

Lemon Tart
With Lemon Thyme Crumble

Berry Croustade

Chocolate Macadamia Nut Torte

VEGAN SWEETS

Orange Truffle Torte with Strawberries (VG)

Flourless Chocolate Torte with Raspberries (GF/VG)

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.

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan