



## OAK AVENUE CATERING

### SPRING & SUMMER • WEDDING COURSED DINNER

Thank you for considering Oak Avenue Catering for your special day. It will be an honor and a pleasure to be a part of your wedding day. If you would like a better understanding of our services and pricing, we will be happy to confirm our availability for your day of choice and forward you menus and a preliminary proposal.

In order to provide you with the very best experience we do require that you have the consultation of a wedding coordinator. More comprehensive and individually tailored proposals will be provided after a coordinator is confirmed. Your wedding day is comprised of multiple vendors coming together to create the perfect ceremony and reception. He or she will be able to present you with options for each vendor service and speak with vendors on your behalf to create the wedding you envision.

We will be happy to provide a list of coordinators that we have been fortunate enough to partner with over the years. Each is as good as the next. If you have a preferred coordinator not on our list, we will be happy to approve the coordinator of your choice based on their experience and referrals.

Wedding coursed dinners are priced per person. Pricing is inclusive of a 20% service charge and exclusive of California sales tax. Service staff and chef labor are included for a 3.5 hour event. Additional event time will require additional event work hours. A minimum guest count of 50 is required. Please inquire about additional charges for parties of less than 50 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.*

## 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

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

Crackers • Baguettes

PLATED FIRST (CHOOSE ONE)  
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

### SALADS

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

Napoleon of Heirloom Tomatoes  
Fresh Mozzarella • Basil • Frisee • Reduced Balsamic • Olive Oil • Spring Onion Vinaigrette (GF/V)

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)

Mixed Greens and Arugula  
Asian Pear • Skyhill Chevre • Spiced Pepitas • Vinaigrette (GF/V)

Hearts of Romaine Caesar  
Crispy Soft Cooked Egg • Shaved Parmesan (dressing contains anchovy)

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

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

### GRAINS

Penne  
Mascarpone • Asparagus • Haricots Verts • Summer Squash • Chilies (V)

Pappardelle  
Wine Forest Mushroom Ragu • Shaved Parmesan (V)

### TREATS

Tartar of Angus Beef  
Quail Egg Yolk • Summer Greens • Capers • Radish • Olive Oil • Horseradish Cream • Toast

Seared Tuna  
Heritage Tomatoes • Avocado • Mesclun • Smoked Bread Crumbs • Basil Vinaigrette (DF)

Tuna Poke  
Mizuna and Mustard Greens • Cucumber • Radish • Avocado • Tomato • Sesame Vinaigrette • Nori Cracker (GF)

Plancha Seared Day Boat Scallop  
Basil Sprouts • Roasted Tomato-Basil Beurre Blanc • Lemon Oil (GF)

Gin and Herb Cured Salmon  
Little Gems • Radishes • Cherry Tomatoes • Spring Onions • Sun Seeds • Lemon Cream (GF)

Lobster Risotto  
Charred Cherry Tomatoes • Peas out of the Pod • Micro Greens

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATED MAIN (CHOOSE TWO)  
ENTRÉES MUST BE PRE-SELECTED BY GUESTS.

**FISH**

Petrale Sole  
Lemon Parsley Sauce • Olive Oil Smashed Potatoes • Spinach (GF)

Salmon Paillard  
Sauce Verte • Spinach • Steamed Marble Potatoes (GF)

Fillet of Halibut  
Hazelnut Romesco Sauce • Haricots Verts • Cauliflower Polenta

**FOWL**

Chicken Saltimbocca  
Prosciutto and Sage Stuffed • Brown Butter and Caper Sauce • Roasted New Potatoes • Kale

French Chicken Breast Tarragon  
White Wine, Lemon, Chive and Crème Fraîche • Marble Potatoes • Wilted Spinach (GF)

Chicken Roulade of Chevre, Mozzarella and Sun Dried Tomato  
Basil and Cherry Tomato Butter Sauce • Pappardelle • Spring-Summer Vegetables

Roasted Duck Breast  
Cherry Sauce • Summer Vegetable Clafoutis • Black Garlic-Eggplant Puree

**PORK**

Grilled Pork Chop  
Cocoa-Chili Rub • Blackberry Demi-Glace • Fingerling Potatoes • Green Beans • Cauliflower • Spring Onions (GF)

Natural Pork Tenderloin  
Wine Forest Mushrooms • Potato-Parmesan Roses • Haricots Verts and Charred Corn (GF)

**BEEF**

Boneless Sterling Beef Short Rib  
Caramelized Spring Baby Vegetables • Lemon-Herb Gremolata • Olive Oil Mashed Potatoes (GF/DF)

New York Steak  
Black Truffle Butter • Haricots Verts • Skyhill Farms Chevre Mashed Potatoes • Maitake • Balsamic Reduction (GF)

Beef Tenderloin *(additional \$5 per person)*  
Cabernet Sauce • Fingerling Potatoes • Carrot Coins • Morels • Brussels Leaves • Roasted Soubise (GF)

**VEGETABLE**

Eggplant, Ricotta, and Smoked Mozzarella Involtni  
Agro Dulce • Chef's Garden Selections (GF/V)

Wild Nettle Lasagnette  
Truffle Fondutta • Chef's Garden Selections (V)

Hen-of-the-Woods  
Parsley Oil • Chef's Garden Selections (GF/VG)

**KIDS 12 AND UNDER (choose one)**

\*Includes Green Salad with Ranch Dressing

Chicken Fingers • Tater Tots • Catsup

Spaghetti with Butter and Parmesan

Hot Dog • Potato Chips • Catsup

Grilled Cheese • French Fries • Catsup

Macaroni n' Cheese • Tater Tots • Catsup

PLATED DESSERT

CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

**WEDDING CAKE**

Wedding cakes will be provided by the client and happily served by Oak Avenue there are many talented confectioners and cake designers throughout the Napa valley. For a list of bakery recommendations please inquire with the Oak Avenue sales team.

If you would prefer alternative desserts (e.g. donuts, s'mores, candy bar, dessert bites, or carnival fare) please speak directly with the Oak Avenue sales team.