



Oak avenue
catering

SPRING & SUMMER • WEDDING FAMILY STYLE 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 family style 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

Beef 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

FAMILY STYLE 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)

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)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED MAIN (CHOOSE TWO)

FISH

Petrale Sole
Lemon Parsley Sauce (GF)

Sea Bass Livornese
Heritage Tomatoes • Gaeta Olives • Chili Threads • California EVOO (GF/DF)

Salmon Paillard
Sauce Verte (GF/DF)

FOWL

Mary's Farm Chicken Breast
Balsamic Marinade • Micro Greens (GF/DF)

French Chicken Breast Tarragon
White Wine, Lemon, Chive and Crème Fraiche (GF)

Chicken Breast Roulade of Spanish Chorizo and Manchego
Reduced Chicken Jus • Smoked Paprika and Tomatoes (GF)

PORK

Fillet of Pork
Lemongrass Sauce (GF)

Grilled Pork Chop
Cocoa-Chili Rub • Blackberry Demi-Glace (GF)

LAMB

California Leg of Lamb
Moroccan Spiced • Mild Green Harissa • Crispy Garlic

BEEF

Boneless Sterling Beef Short Rib
Braising Jus • Lemon-Herb Gremolata (GF/DF)

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

New York Steak
Black Truffle Butter • Red Wine Reduction (GF)

VEGETABLE

Eggplant, Ricotta, and Smoked Mozzarella Involtni
Agro Dulce (GF/V)

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

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED SIDES (CHOOSE TWO)

VEGETABLE

Summer Vegetables

Tarragon Butter • Chopped Almonds (GF/V)

Beets Two Ways

Roasted Golden Beets • Ruby Beet Puree • Favas • Vegetable Chips (GF/VG)

Asparagus

Orange & Lemon Zest • Pine Nuts • Lemon Oil

Broccoli Rabe

Gypsy Peppers • Hazelnut Romesco (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

Watercress Mashed Yukons (GF/V)

Whipped Buttermilk Potatoes (GF/V)

Smoked Potato and Butternut Gratin (V)

Skyhill Farms Goat Cheese Mashed Potatoes (GF/V)

Fingerlings and Pearl Onions

Roasted Garlic Puree • Parsley Oil (GF/VG)

Olive Oil Smashed Creamers (GF/VG)

GRAINS

Summer Farro

Tomatoes • Cucumber • Feta • Scallion • Mint • Parsley • Basil • Red Wine-Olive Oil Vinaigrette (V)

Farro Gnocchi

Sage Cream • Crispy Cheese (V)

Ricotta Cavatelli

Parmesan Crema (V)

Beet Risotto

Basil Cream • Shaved Parmesan (GF/V)

Wine Forest Mushroom Risotto

Red Wine Reduction (GF/V)

Basmati and Wild Rice

Chickpeas • Currants • Fresh Herbs • Crispy Garlic • Fried Onions (GF/VG)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

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.