



OAK AVENUE

C A T E R I N G

FALL & WINTER • BUFFET DINNER

All prices are 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 of 30 guests or more. Please inquire about additional charges for parties of less than 30 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.*

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

HORS D'OEUVRES

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

CHEESE, FRUIT, AND VEG

Soufflé Gruyere Cheese Puffs (V)

Pimento Cheese Croquettes (V)

Macaroni N' Cheese Arancini • Smoked Gouda Dip (V)

Vegan Siu Mai • Sweet Soy Dip (VG)

Fried Olives a la Ascolana • Seasoned Goat Cheese Stuffing (V)

Belgium Endive Petal • Goat Cheese Mousse • Candied Pecans • Dried Fruit (GF/V)

Belgium Endive Petal • Ratatouille (GF/VG)

Warm Brie and Cranberry Tart in Phyllo (V)

Savory Stuffed Mushroom • Tree Nuts (VG)

Fromage Fort Tartines • Apple Marmalade (V)

Crimini Mushroom Caps • Braised Leeks • Ricotta (GF/V)

Mushroom and Feta Cheese Strudel (V)

Truffle Grilled Cheese (V)

Crisp Polenta • Wild Mushrooms • Smoked Mozzarella • Balsamic Reduction (V)

Polenta Squares • Peperonata • Micro Basil (GF/V)

Empanada • Wild Greens • Ricotta Cheese (V)

Frico Chips • Parmesan Cheese Mousse • Pine Nut Crumble (GF/V)

FOWL

Chicken Polpette • Pomodoro Sauce (GF/DF)

Smoked Chicken Empanada • Spinach • Red Pepper Aioli (DF)

Chicken and Waffles • Parmesan Cheese • Hot Honey

Grilled Sambal Chicken Skewer (GF/DF)

Smoked Duck Phyllo Tart • Marmalade • Crispy Shallot

Ginger & Kimchi Pancake • Tea-Smoked Duck • Sriracha Mayo • Micro Cilantro (DF)

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

Foraged Mushroom Bruschetta • Cured Egg Yolk • Mushroom Aioli (DF)

Quail Egg Benedict Spoonful • Bacon Hollandaise • English Muffin Crumble

Sweet Potato Pancake • Duck Confit • Cranberry Chutney

Farm Fresh Deviled Egg • Bacon Marmalade (GF)

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FISH AND SHELLFISH

Coconut Milk Marinated Wild Prawn • Macadamia Nut • Kaffir Lime (GF/DF)

Prosciutto Wrapped Wild Prawn • Basil • (GF/DF)

Smoked Salmon Croque Monsieur

Tuna Poke • Savory Cone • Lemon-Wasabi Aioli (DF)

Smoked Wild Salmon • Round of Toast • Lemon Aioli (DF)

Beef Cured Salmon • Brioche Medallion • Crème Fraîche • Beet Tartar

Southern Hoe Cakes • Trout Caviar • Sour Cream • Chive

Potato-Parship Latkes • Smoked Salmon • Dill Crème Fraiche

Dungeness Crab and Comte Cheese Puffs

Pacific Oyster on the ½ Shell • Champagne Mignonette (GF/DF)

BEEF AND PORK

Korean Beef • Kimchee Taco (GF)

American Kobe Meatball • Pomodoro (DF)

Merguez Boulettes • Creamy Mint Sauce

Swedish Style American Kobe Meatball (GF)

Ricotta and Sage Fried Meatballs • Tomato Sugo Dip

Sirloin • Fiscalini Cheddar Fondutta • Balsamic Grape • Round of Toast

Bresaola and Arugula Wrapped Persimmon (GF)

Cocktail Lamb Chop • Pomegranate Juice • Soy Sauce • Balsamic (GF/DF)

Bacon Fritter • Asian Dipping Sauce (DF)

Mini Pork Belly Rueben • Swiss • Light Rye Bread • Sauerkraut • Thousand Island

Bacon-Avocado-Goat Cheese Toast

Bacon Wrapped Artichoke Heart • Parmesan (GF)

Shaved Ham Slider • Orange Marmalade • Mustard • Sage Biscuit

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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 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 Rilletes
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

Chef Action Station

HAND PULLED MOZZARELLA

Fresh Hand-Pulled Mozzarella

Italian Tomatoes & Basil • Grilled Baguettes • Balsamic Vinegar • EVOO

ARANCINI

Bianco Rosso Verde
Risotto • Basil Pesto • Mozzarella • Tomato (V)

Carne Pizzaiola

Risotto • Tomato-Braised Steak • Oregano • Garlic

Pomodoro Sauce (V)

OYSTER SHUCKING

Oysters on the ½ Shell

Ruby Beet Mignonette and Crystal Hot Sauce (GF/DF)

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PLATTERED MAIN (CHOOSE TWO)
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER INCLUDED.

FISH

Loch Duarte Salmon Filet
Dukkah Crust • Muhammara

California Sea Bass Filet
Pepe Verde (GF)

FOWL

Roasted Cornish Hens
Fennel Spice Rubbed • White Wine Pan Sauce • Kasha-Mushroom Pilaf (GF)

Braised Chicken Thighs
Balsamic • Butternut Squash and Mustard Greens (GF)

Duck Leg
Lightly Smoked • Natural Duck Jus with Huckleberries (GF/ DF)

PORK

Herb Crusted Pork Tenderloin
Slow Cooked Balsamic Onions • Rosemary & Fresh Thyme (GF)

Pomegranate-Braised Pork Shoulder
Quince and Apples • Warm Spices • White Wine • Red Currant • Pomegranate Juice (GF)

BEEF

Grilled Red Wine and Herb Marinated Flat Iron Steak
Shiitake Mushrooms • Demi Glaze (GF)

Braised Boneless Short Ribs
Foraged Winter Mushrooms (GF)

New York Peppercorn Steak
Bourbon Sauce (GF)

VEGETABLE

Eggplant Milanese
Pomodoro • Vegan Cheese • Sautéed Spinach • Cashew Parmesan (VG)

Rosti • Crispy Fried Potato, Onion and Garlic Rosti • Creamed Spinach • Smoked Tofu • Crispy Parsnip
Parsnip Rarebit Cream • Micro Herbs (V)

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PLATTERED SIDES (CHOOSE THREE)

VEGETABLE

Roasted Rainbow Carrots
Tahini-Ginger Dressing • Toasted Sesame (GF/V)

Roasted Winter Squash
Honey • Sage (GF/V)

Root Vegetables
Romesco • Whipped Skyhill Farms Goat Cheese (V)

Grilled Broccoli Rabe
Salsa Rossa (VG)

Blue Lake Beans
Dried Cherries and Walnuts (GF/VG)

Crispy Cauliflower
Garlic Puree • Toasted Breadcrumbs (V)

Roasted Brussels
Spanish Chorizo • Almonds (GF)

Brioche-Mushroom Bread Pudding
Cambozola Cheese • Cream • Caramelized Onions • Fresh Thyme (V)

POTATOES

Parmesan Roasted Fingerling Potatoes (GF/V)

Whipped Yukon Gold Potatoes
Sour Cream • Caramelized Onions (GF/V)

Olive Oil Mashed Potatoes (GF/V)

Roasted Sweet Potatoes
Butternut Squash • Grapes and Sage (GF/V)

Smoked Potato and Butternut Squash Gratin (V)

GRAINS

Ricotta Cavatelli
Parmesan Crema (V)

Farro Gnocchi
Parmesan Sage Cream • Crispy Cheese (V)

Handmade Ricotta Gnocchi with Tuscan Pork Ragù
Parmesan • Romano Cheeses • Virgin Olive Oil

Cacio e Pepe Risotto
Carnaroli Rice • Onions • White Wine • Parmesan Cheese • Toasted Black Pepper (GF/V)

Wine Forest Mushroom Risotto
Red Wine Reduction (GF)

Basmati Rice
Winter Squash and Kale (V)

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SALADS

Red and White Belgium Endive Salad

Pears • Golden Raisins • Pt. Reyes Bay Blue Cheese • Walnuts • Walnut Balsamic Dressing (GF)

Fall & Winter Greens Salad

Persimmon • Toasted Almonds • Dried Cranberries • Walnut Oil Dressing (GF/VG)

Mixed Autumn Greens Salad

Celery Root and Pears • Toasted Hazelnuts • Goat Cheese Dressing (GF/V)

Asian Pear and Chicory Salad

Toasted Walnuts • Manchego Cheese • Membrillo Vinaigrette (GF/V)

Radicchio, Butter Leaf and Arugula

Dates • Smoked Almonds • Skyhill Goat Feta • Cabernet Vinaigrette (GF/V)

Radicchio and Butter Leaf Salad

Roasted Carrots and Red Onions • Crumbled Blue Cheese • Pears • Almonds • Pumpkin Spice Ranch Dressing

Roasted Beet and Citrus

Arugula • Ginger Poppy Seed Dressing • Goat Cheese • Toasted Seeds and Nuts (GF/V)

Baby Spinach Salad

Bosch Pears • Cranberries • Toasted Hazelnuts • Balsamic-Mustard Dressing (GF/V)

Little Gem Leaves

Avocado Goddess • Pickled Onions and Fennel • Radishes • Mint • Spiced Sunflower Seeds (GF/V)

Shredded Kale and Brussel Sprout Caesar Salad

Black Garlic Caesar Dressing • Shredded Parmesan Cheese • Sourdough Crouton

Roast Pumpkin, Radicchio and Feta Salad

Lime-Pomegranate Vinaigrette • Toasted Pumpkin Seeds (V)

PLATED DESSERT (CHOOSE ONE)
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

Warm Apple Galette
Brown Butter Caramel • Almond Strudel • Vanilla Ice Cream

Warm Spice Cake with Red Wine Poached Pear
Candied Pumpkin Seeds • Red Wine Reduction

Chocolate Ciao
Crème Anglaise • Chocolate Crumble • Dark Fruit Compote • Crème Quenelle (GF)

Mascarpone Tart
Gianduja Sauce • Winter Fruit • Chocolate Shavings • Whipped Cream

Double Chocolate Almond Cremeux
Candied Hazelnuts • Bittersweet Chocolate Sauce • Cocoa Nib Tule • Whipped Cream

Fromage Blanc Cheesecake
Speculoos Crust • Winter Fruit (GF)

Milk Chocolate-Coffee Namalaka in a Jar
Cocoa Nib • Nougatine (GF)

Warm Soft Centered Chocolate Cake •
Port Soaked Cherries • Chocolate Crumble

Ricotta Cheese Cake
Roasted Pears and Caramel • Cinnamon whip

Warm Crepes
Caramel Poached Pear • Bourbon Sauce • Vanilla Ice Cream

Chocolate Pots Au Crème
Coconut Shortbread

Three Dessert Bites (groups of 20 or more)

Honey Citrus Cheesecake (GF)
New York Cheesecake (GF)
Cookies n Cream Cheesecake (GF)
Chocolate Brandied Cherry Financier (GF)
Pistachio, White Chocolate and Citrus Financier (GF)
Grand Marnier Hazelnut Financier (GF)

S'more Tartlette
Lemon Cream Tartlette with Seasonal Fruit
Chocolate, Caramel and Sea Salt Tartlette

Toffee Bar

Lemon Bar

Raspberry Linzer Bar

Pecan Mini Pie

Berry Mini Pie

Apple Mini Pie

Chocolate Bouchon (GF)

Chocolate Cherry Biscotti

Pistachio Orange Biscotti

Chocolate Chunk Cookie

Coconut Macaroon (GF)

Assorted French Macarons (contains nut flour)
(Raspberry, Hazelnut, Blackberry, Chocolate, Grape, Lemon, Pistachio, Espresso)

Castagnoli (GF/ VG)

Truffles (GF)

VEGAN SWEETS

Coconut Milk Crème Brulee
Winter Fruit • Brown Sugar Vegan Shortbread (VG)

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