



## OAK AVENUE CATERING

### FALL & WINTER • BUFFET 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 buffet 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 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)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

## 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

(GF): gluten free

(DF): dairy free

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## GRAZING PLATTERS

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

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 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

## Chef Action Station

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

### 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 Ragu  
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)

## 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.

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