



OAK AVENUE

C A T E R I N G

FALL & WINTER • BUFFET LUNCH

All prices are inclusive of a 20% service charge and exclusive of California sales tax. Service staff and chef labor are included for a 2.5 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

PLATTERED MAIN (CHOOSE TWO)

FISH

Loch Duarte Salmon Filet
Dukkah Crust • Muhammara

California Sea Bass Filet
Pepe Verde (GF)

FOWL

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

PORK

Pork Tenderloin
Dried Apricot and Fennel Ragout

Roasted Pork Shoulder
Cippolini Onions and Plums • White Wine • Rosemary (GF)

BEEF

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

Braised Boneless Short Ribs
Foraged Winter Mushrooms (GF)

VEGETABLE

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

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PLATTERED SIDES (CHOOSE THREE)

VEGETABLE

Harissa and Maple Roasted Rainbow Carrots
Spiced Labne • Marcona Almonds (V)

Root Vegetables
Honey • Sage (GF/V)

Roasted Winter Squash
Honey • Sage (GF/V)

Grilled Broccoli Rabe
Salsa Rossa (GF/VG)

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

Roasted Brussels
Spanish Chorizo • Almonds (GF)

POTATOES

Parmesan Roasted Fingerling Potatoes (GF/V)

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

Olive Oil Mashed Potatoes (GF/V)

GRAINS

Ricotta Cavatelli
Parmesan Crema (V)

Farro Gnocchi
Parmesan Sage Cream • Crispy Cheese (V)

Basmati Rice
Winter Squash and Kale (V)

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

SALADS

Mixed Autumn Greens Salad
Celery Root and Pears • Toasted Hazelnuts • Goat Cheese Dressing (GF/V)

Fall & Winter Greens Salad
Persimmon • Toasted Almonds • Dried Cranberries • Walnut Oil Dressing (GF/VG)

Asian Pear and Chicory Salad
Toasted Walnuts • Manchego Cheese • Membrillo Vinaigrette Dressing (GF/V)

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

Radicchio and Butter Leaf Salad
Roasted Carrots and Red Onions • Crumbled Blue Cheese • Pears • Almonds • Pumpkin Spice Ranch Dressing (GF/V)

Shredded Kale and Brussel Sprout Caesar Salad
Black Garlic Caesar Dressing • Shredded Parmesan Cheese • Sourdough Crouton (V)

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PLATED DESSERT (CHOOSE ONE)

TRADITIONAL SWEETS

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

Lemon Tart
Lemon Thyme Shortbread Crumble • Candied Almonds • Crème Fraîche • Micro Mint

Ricotta Cheese Cake
Roasted Pears and Caramel • Cinnamon whip

Milk Chocolate-Coffee Namalaka
Cocoa Nib • Nougatine

Warm Soft Centered Chocolate Cake
Port Soaked Cherries • Chocolate Crumble

Butterscotch Pudding
Cashew Brittle • Crème Fraiche

VEGAN SWEETS

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

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