



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • 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. A minimum guest count of 30 is required. 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

Seared Halibut
Cherry Tomato Vinaigrette (GF/DF)

Salmon Paillard
Sauce Verte (GF/DF)

FOWL

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

Tuscan Chicken Breast
Sun Dried Tomato-Basil Cream (GF)

Roman Style Braised Chicken with Roasted Peppers (GF)

PORK

Grilled Pork Tenderloin
Fresh Peach and Ginger Sauce (GF)

BEEF

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

Flat Iron Steak
Red Wine Reduction (GF/DF)

Thai Grilled Skirt Steak (GF/DF)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATTERED SIDES (CHOOSE THREE)

VEGETABLE & POTATOES

Summer Vegetables
Olive Oil • Maldon Salt (GF/V)

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

Asparagus
Orange & Lemon Zest • Pine Nuts • Lemon Oil (GF/VG)

Broccoli Rabe
Gypsy Peppers • Hazelnut Romesco (GF/VG)

Tri-Color Cauliflower
Whipped Skyhill Farms Goat Feta • Arugula (GF/V)

Rainbow Carrots
Arugula • Mezze Flavors • Pomegranate Molasses Dressing (GF/VG)

Parmesan Roasted Fingerling Potatoes (GF)

Olive Oil Whipped Potatoes (GF/VG)

GRAINS

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

Ricotta Dumplings
Asparagus • Peas • Green Garlic (V)

Basmati and Wild Rice
Chickpeas • Currants • Fresh Herbs • Crispy Garlic • Fried Onions (GF/VG)

SALADS

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

Arugula, Spinach, and Belgium Endive
Strawberry • Candied Pecan • Golden Balsamic Vinaigrette (GF/VG)

Hearts of Romaine Caesar
Torn Croutons • Shaved Parmesan (dressing contains anchovy)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

PLATED DESSERT (CHOOSE ONE)

TRADITIONAL SWEETS

Seasonal Berry Croustade
Whipped Cream

Gianduja Tart
Praline • Candied Hazelnut • Caramel Sauce

Strawberry Almond Tart
Strawberry Sauce • Strawberry Crumble • Whipped Crème Fraiche

Chocolate Pots au Crème
Cocoa Nib Crackle

Lemon Curd Tart
Blueberry Sauce • Candied Almond

Buttermilk Panna Cotta
Seasonal Fruit • Vanilla Crumb

VEGAN SWEETS

Vegan Strawberry Shortcake
Orange Caramel

Vegan Chocolate Cake
Chocolate Sauce • Candied Nuts

Vegan Cheesecake with Nut Crust • Fresh Berries • Coconut Whipped Cream (GF)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan