



OAK AVENUE

C A T E R I N G

FALL & WINTER • COURSED 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, 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

PLATED FIRST (CHOOSE ONE)

SALADS

Fall Harvest Salad

Roasted Mixed Beets and Pears • Wild Arugula • Fall Leaves and Greens • Maple-Dijon Dressing (GF/V)

Fall & Winter Greens Salad

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

Radicchio and Butter Leaf Salad

Roasted Carrots • Crumbled Blue Cheese • Pears • Almonds • Pumpkin Spice Ranch Dressing (GF)

Shredded Kale and Brussel Sprout Caesar Salad

Black Garlic Caesar Dressing • Shredded Parmesan Cheese • Sourdough Crouton

SOUP & SALAD

Creamy Cauliflower Soup with Little Gem Leaves • Black Garlic Caesar (V)

Butternut Squash Soup with Mixed Greens • Pecan • White Balsamic (GF/V)

SOUP

Creamy Roasted Mushroom Soup • Herb Crostini (V)

French Onion Soup with Toasted Cheese Crouton (V)

GRAINS

Pappardelle Pasta Al Funghi

Foraged Mushrooms • Tomato • Soft Herbs • Sofrito • White Wine (V)

Rigatoni Pasta

House made Italian Sausage • White Beans and Greens

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PLATED MAIN (CHOOSE ONE)

FISH

Cedar Planked Porcini Crusted Salmon Filet
Maitake Confit • Herb Salad • Beurre Rouge • Pink Pepper • Shiitake Oats

California Sea Bass Fillet
Pepe Verde • Wilted Spinach • Cauliflower Mashed Potatoes (GF)

FOWL

Chicken Breast Roulade • Sous Vied • Green Peppercorn Jus • Cauliflower Mash • Brabant Carrots (GF)

Chicken Brest Puttanesca • Pappardelle • Olives • Tomatoes • Capers

PORK

Cider Brined & Roasted Pork Tenderloin
Roasted Sweet Potatoes and Apples • Mustard Seed Sauce (GF)

BEEF

Asian Style Braised Beef Short Ribs • Potato-Parsnip Mash • Grilled Baby Bok Choy (GF)

Flat Iron Steak
Port-Rosemary Sauce • Potato and Celery Root Gratin • Roasted Winter Squash (GF)

VEGETABLE

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

Winter Vegetable Lasagnette • Basil Cream and Pomodorina Sauce • Cashew Parmesan (V)

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