



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • 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. 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, 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

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

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

Farmers Market Pappardelle • Pistachio Pesto • Shaved Parmesan (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)

PLATED MAIN (CHOOSE ONE)

FISH

Petrale Sole
Tomato-Coconut Curry • Basil • Lime • Jasmine Rice (GF)

Salmon Pesto alla Trapanese
Basil Risotto • Sautéed Cherry Tomatoes (GF)

FOWL

Chicken Breast Saltimbocca • Balsamic Onion Marmalade • Herb Roasted Marble Potatoes • Dino Kale

Parmesan Chicken Breast
Orzo Pasta • Vegetables al Forno (GF)

BEEF

Boneless Sterling Beef Short Rib
Caramelized Spring Baby Vegetables • Olive Oil Mashed Potatoes (GF/DF)

Flat Iron Steak
Red Wine Reduction • Roasted Fingerling Potatoes • Fresh Green Beans (GF/DF)

VEGETABLE

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

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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 Fraîche

Chocolate Pots au Crème
Cocoa Nib Crackle (GF)

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

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