



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • FAMILY STYLE DINNER

All prices are 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. 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

HORS D'OEUVRES

THREE HORS D'OEUVRES ARE INCLUDED IN MENU PRICING. ADDITIONAL HORS D'OEUVRES ARE PRICED A LA CARTE.

CHEESE, FRUIT, AND VEG

Grilled Manchego Cheese Sandwich (V)

Summer Fruit and Skyhill Chevre • Marcona Almond • Arugula • Flatbread (V)

Macaroni n' Cheese Croquette • Smoked Gouda Dip (V)

Eggplant Caponata on Belgium Endive Petal (GF/VG)

Basil Arancini • Spring Basil Dip (V)

Pear and Skyhill Chevre Mousse • Pecan & Cheddar Wafer • Apple Balsamic (GF/V)

Stuffed Crimini Mushroom Cap • Braised Leeks and Ricotta (GF/V)

Cherry Tomato and Bocconcini Caprese Skewer • Basil Pistou

Wine Forest Mushroom and Smoked Mozzarella • Polenta Triangle • Balsamic Reduction (V)

Ricotta Dumplings • Asparagus • Green Garlic

Frico Cup • Parmesan Cream • Pignoli Crumble (V)

Fava Bean, Pecorino, Thyme and Lemon Zest Paté • La Brea Bakery Crostini (V)

Soufflé Gruyere Cheese Puffs (V)

Cauliflower Manchego Cheese Toast • Sunflower Seed Pesto • Golden Raisins

Crispy Pita • Yogurt Hummus • Toasted Cashew • Sumac

Mission Fig and Skyhill Chevre Mousse • Belgium Endive Petal • Candied Pecans (GF/V)

FISH AND SHELLFISH

Sesame Tuna Poke Cone • Lemon Aioli (DF)

Prosciutto & Basil Wrapped Prawn (GF/DF)

Mini Shrimp and Grits

House Smoked Salmon • Lemon Aioli • Brioche Toast (DF)

Shrimp Mini Taco • Red Cabbage Slaw and Avocado Crema (GF)

Smoked Trout Croquettes • Lemon Aioli

Sweet Pea Pancakes • Smoked Salmon • Lemon Crème Fraiche

Oyster on the ½ Shell • Champagne Mignonette (GF/DF)

Shrimp Aguachiles • Pineapple • Avocado • Tortilla Chip

Salmon Nduja • Pickled Currants • Rustic Cracker

Tuna Tiradito • Purple Potato Chip • Leche di Tigre

Crab Stuffed Deviled Egg (GF)

HORS D'OEUVRES

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FOWL

Pomodoro Chicken Polpette Spoonful (GF/DF)

Tandoori Chicken Skewer (GF/DF)

Cuban Chicken Mini Taco • Black Beans • Mango Salsa (GF)

Tea-Smoked Duck on Ginger & Kimchi Pancake • Sriracha Mayo • Micro Cilantro

Chicken Liver Pate • Brioche • Apple Jam

Curry Chicken Salad • Phyllo Cup

Smoked Duck Empanada • Paprika Mayonnaise

Chicken Meatballs • Preserved Lemons • Harissa

BEEF AND PORK

Came Korean BBQ Mini Taco • 'Quickled' Cucumber and Lime Crema (GF)

Swedish Style American-Kobe Meatball • Cabernet Glaze

Braised Beef Beggars Purse

Mini BLT • House Smoked Bacon • Basil Mayo • Cherry Tomato • Toast

Bresaola Wraps • Ricotta • Pecorino • Arugula

Steamed Chinese Beef Short Rib Dumpling • Cabernet Demi Dip

Pomegranate, Soy, and Balsamic Marinated Cocktail Lamb Chop (GF/DF)

Mini Pork Belly Reuben • Kraut • Swiss • Light Rye

Shawarma Spiced Lamb Meatball • Feta Sauce

Mini Corn Dog • House Ball Park Mustard

Philly Grilled Cheesesteak • Seasoned Sirloin • Grilled Bell Pepper and Onion • Provolone • Grilled Bread

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GRAZING PLATTERS

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

Toasted Crostinis & 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 • Dill-Buttermilk Dip OR Green Goddess (GF/VG)

Charcuterie Platter
Mortadella • Coppa • Toscano Salami • Finocchiona • Salami Cotto • Prosciutto di Parma
Olives • Roasted Peppers • Mustard
Crackers • Baguettes

Artisan Cheese
Manchego • Fiscalini Cheddar • Aged Gouda • Triple Cream Brie
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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FAMILY STYLE FIRST (CHOOSE ONE)
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

Heirloom Tomato and Burrata Caprese
Spring Greens • Grilled Bread • Seasons Best Tomato • Basil and Olive Oil (V)

Mixed Greens
Skyhill Farms Goat Feta • Shaved Fennel • Puffed Rice • Golden Balsamic (GF/V)

Asparagus Puff Pastry Tart
Gruyere and Comte Cheese • Dill Crème Fraiche • Cherry Tomato, Herb and Olive Vinaigrette (V)

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

Beet and Citrus Carpaccio
Wild Arugula • Skyhill Goat Cheese • Citrus Dijon Vinaigrette • Sunflower Seeds
Pickled Shallots • Italian Orange Olive Oil (GF)

Farmers Market Pappardelle • Pistachio Pesto • Shaved Parmesan (V)

Spinach Ricotta Gnudi • Fresh Pomodoro Sauce • Basil • Parmesan (V)

Grilled Peach Salad with Baby Greens and Burrata
Crispy Pancetta • Golden Balsamic-Lemon Vinaigrette • Pine Nuts (GF)

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PLATTERED MAIN (CHOOSE TWO)

FISH

Petrale Sole
Lemon Parsley Sauce (GF)

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)

Chicken Breast Roulade of Spanish Chorizo and Manchego
Reduced Chicken Jus • Smoked Paprika and Tomatoes (GF)

PORK

Grilled Pork Tenderloin
Fresh Peach and Ginger Sauce (GF)

Grilled Pork Chop
Cocoa-Chili Rub • Blackberry Demi-Glace (GF)

LAMB

California Leg of Lamb
Moroccan Spiced • Mild Green Harissa • Crispy Garlic

BEEF

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

Flat Iron Steak • Red Wine Reduction (GF/DF)

New York Steak • Black Truffle Butter (GF)

VEGETABLE

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

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PLATTERED SIDES (CHOOSE TWO)

VEGETABLE

Summer Vegetables
Tarragon Butter • Chopped Almonds (GF/V)

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

Asparagus
Orange & Lemon Zest • Pine Nuts • Lemon Oil

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

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

Rainbow Carrots
Labne • Savory Granola (V)

Blue Lake Green Beans
Snap Peas • Sweet Peppers • Soy-Ginger Butter Sauce

POTATOES

Mustard Seed Mashed Potatoes • Black Garlic Butter
Popped Mustard Seeds (GF/V)

Whipped Buttermilk Potatoes (GF/V)

Skyhill Farms Goat Cheese Mashed Potatoes (GF/V)

Parmesan Roasted Fingerling Potatoes (GF/v)

GRAINS

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

Farro Gnocchi
Sage Cream • Crispy Cheese (V)

Ricotta Cavatelli
Parmesan Crema (V)

Ricotta Dumplings
Asparagus • Peas • Green Garlic

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

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PLATED DESSERT (CHOOSE ONE)
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

TRADITIONAL SWEETS

Almond Cake
Cherry Compote • Amaretti Crumble • Whipped Creme Fraiche

Chocolate Marquise Framboise
Raspberries • Chocolate Sauce • Meringue Crumble (GF)

Dark Chocolate Cremeux
Praline • Gianduja Sauce • Candied Hazelnut

Roasted White Chocolate Panna Cotta
Strawberry • Sable Cookie

Strawberry Frangipane Tart
Summer Fruit • Whipped Mascarpone • Strawberry Crumble

Chocolate Budino
Vanilla Bean Gelato • Candied Almonds • Cherry Compote (GF)

Mascarpone Tart
Seasonal Fruit • White Chocolate • Gianduja Sauce • Almond Tart Shell

Three Dessert Bites-Please Select

Honey Citrus Cheesecake
Cookies and Cream Cheesecake
Passionfruit Cheesecake
Strawberry Gianduja Bite
White Chocolate Pistachio Financier
Salted Caramel Chocolate Cremeux Tartlette
Vanilla Framboise Petit Four
Chocolate Dipped Cream Puffs
Mini Apple Crumb Pie
Mini Berry Pie
Almond Raspberry Jam Shortbread Squares

VEGAN SWEETS

Vegan Strawberry Shortcake
Orange Caramel

Vegan Chocolate Cake
Chocolate Sauce • Candied Nuts

Poached Pear with Red Wine-Caramel Sauce • Vegan Shortbread (GF)

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

Coconut Milk Crème Brulee
Strawberry Compote • Chocolate Almond Flour Cookie (GF)

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