



# OAK AVENUE

C A T E R I N G

## FALL & WINTER • FAMILY STYLE 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)

Roasted Winter Squash  
Honey • Sage (GF/V)

Broccolini  
Lemon Confit • Lemon Oil (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)

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

Basmati Rice  
Winter Squash and Kale (V)

Miso Charred Maitake Mushrooms  
Forbidden Rice Salad (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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