



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • FAMILY STYLE LUNCH

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

SERVED FIRST COURSE (CHOOSE ONE)

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)

PLATTERED MAIN (CHOOSE TWO)

FISH

Sea Bass
Hazelnut Romesco (GF)

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)

VEGETABLE

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

PLATTERED SIDES (CHOOSE TWO)

VEGETABLE & POTATOES

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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)

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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