



OAK AVENUE

C A T E R I N G

FALL & WINTER • HORS D'OEUVRES PLATTER DELIVERY

Hors d'oeuvres platter deliveries are priced per piece.
All prices are exclusive of California sales tax.

Oak Avenue will provide white restaurant standard serving platters.

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. All food will be delivered at room temperature.

**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

SELECT NO MORE THAN 6 HORS D'OEUVRES PER ORDER.

CHEESE, FRUIT, AND VEG

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

Grilled Squash Slider • Skyhill Farms Chevre • Basil • Bakery Roll (V)

Eggplant Caponata on Belgium Endive Petal (GF/VG)

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

Cherry Tomato and Bocconcini Caprese Skewer • Basil Pistou (GF/V)

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

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

Cauliflower and Zucchini Pancake • Roasted Red Pepper • Feta Cheese

Artichoke and Green Olive Crostini

FISH AND SHELLFISH

Sesame Tuna Poke • Cucumber Medallion • Lemon-Wasabi Aioli (GF/DF)

Cold Smoked Salmon Slider • Cream Cheese • Caper • Red Onion • Cucumber • Bakery Roll

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

Crab Stuffed Deviled Egg (GF)

Parsnip and Potato Latke • Smoked Salmon • Dill Cream Cheese

FOWL

Sambal Chicken Skewer (GF/DF)

Chicken Caesar Slider • Romaine • Pecorino • Caesar Dressing • Bakery Roll (dressing contains anchovy)

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

Seared Duck Breast on Wild Rice Pancake • Huckleberry Conserva (DF)

BEEF AND PORK

Flat Iron Steak Slider • Chimichurri • Arugula • Bakery Roll

Prosciutto Wrapped Melon Pop (GF)

Ham Slider • Biscuit • Marmalade • Mustard

Roast Beef • Skyhill Farms Chevre Mousse • Black Mission Fig

Stuffed Deviled Eggs • Bacon Jam

Strombolini • Salami • Provolone Cheese • Sun Dried Tomato Tapenade

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GRAZING PLATTERS

Toasted Crostini & Trio of Dips
Feta & Roasted Red Bell Pepper (GF/V)
Olive Tapenade (GF/VG)
Fava Bean, Pecorino, Thyme and Lemon Zest Pate (GF/V)

Crudité
Garden Vegetables • Roasted Red Bell Pepper Hummus (GF/VG)

Smoked & Cured Fish
Beet Cured Salmon • Pickled Shrimp • Cold Smoked Salmon • Smoked Trout Rillettes
Rye Toast • Water Crackers • Toast Triangles •
Pickled Red Onion • Dill Cream Cheese • Horseradish Sauce

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

Artisan Cheese
Four Chef's Selections of Seasonal Cheeses • Dried Fruit • Nuts • Fruit Compote
Crackers • Baguettes