



OAK AVENUE

C A T E R I N G

FALL & WINTER • HORS D'OEUVRES RECEPTION

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 hour event of 30 guests or more. Please inquire about additional charges for parties of less than 30 guests.

Oak Avenue will provide white compostable linen napkins, 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.*

HORS D'OEUVRES

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

CHEESE, FRUIT, AND VEG

Soufflé Gruyere Cheese Puffs (V)

Pimento Cheese Croquettes (V)

Macaroni N' Cheese Arancini • Smoked Gouda Dip (V)

Vegan Siu Mai • Sweet Soy Dip (VG)

Fried Olives a la Ascolana • Seasoned Goat Cheese Stuffing (V)

Belgium Endive Petal • Goat Cheese Mousse • Candied Pecans • Dried Fruit (GF/V)

Belgium Endive Petal • Ratatouille (GF/VG)

Warm Brie and Cranberry Tart in Phyllo (V)

Savory Stuffed Mushroom • Tree Nuts (VG)

Fromage Fort Tartines • Apple Marmalade (V)

Crimini Mushroom Caps • Braised Leeks • Ricotta (GF/V)

Mushroom and Feta Cheese Strudel (V)

Truffle Grilled Cheese (V)

Crisp Polenta • Wild Mushrooms • Smoked Mozzarella • Balsamic Reduction (V)

Polenta Squares • Peperonata • Micro Basil (GF/V)

Empanada • Wild Greens • Ricotta Cheese (V)

Frico Chips • Parmesan Cheese Mousse • Pine Nut Crumble (GF/V)

FOWL

Chicken Polpette • Pomodoro Sauce (GF/DF)

Smoked Chicken Empanada • Spinach • Red Pepper Aioli (DF)

Chicken and Waffles • Parmesan Cheese • Hot Honey

Grilled Sambal Chicken Skewer (GF/DF)

Smoked Duck Phyllo Tart • Marmalade • Crispy Shallot

Ginger & Kimchi Pancake • Tea-Smoked Duck • Sriracha Mayo • Micro Cilantro (DF)

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

Foraged Mushroom Bruschetta • Cured Egg Yolk • Mushroom Aioli (DF)

Quail Egg Benedict Spoonful • Bacon Hollandaise • English Muffin Crumble

Sweet Potato Pancake • Duck Confit • Cranberry Chutney

Farm Fresh Deviled Egg • Bacon Marmalade (GF)

FISH AND SHELLFISH

Coconut Milk Marinated Wild Prawn • Macadamia Nut • Kaffir Lime (GF/DF)

Prosciutto Wrapped Wild Prawn • Basil • (GF/DF)

Smoked Salmon Croque Monsieur

Tuna Poke • Savory Cone • Lemon-Wasabi Aioli (DF)

Smoked Wild Salmon • Round of Toast • Lemon Aioli (DF)

Beef Cured Salmon • Brioche Medallion • Crème Fraîche • Beet Tartar

Southern Hoe Cakes • Trout Caviar • Sour Cream • Chive

Potato-Parship Latkes • Smoked Salmon • Dill Crème Fraiche

Dungeness Crab and Comte Cheese Puffs

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

BEEF AND PORK

Korean Beef • Kimchee Taco (GF)

American Kobe Meatball • Pomodoro (DF)

Merguez Boulettes • Creamy Mint Sauce

Swedish Style American Kobe Meatball (GF)

Ricotta and Sage Fried Meatballs • Tomato Sugo Dip

Sirloin • Fiscalini Cheddar Fondutta • Balsamic Grape • Round of Toast

Bresaola and Arugula Wrapped Persimmon (GF)

Cocktail Lamb Chop • Pomegranate Juice • Soy Sauce • Balsamic (GF/DF)

Bacon Fritter • Asian Dipping Sauce (DF)

Mini Pork Belly Rueben • Swiss • Light Rye Bread • Sauerkraut • Thousand Island

Bacon-Avocado-Goat Cheese Toast

Bacon Wrapped Artichoke Heart • Parmesan (GF)

Shaved Ham Slider • Orange Marmalade • Mustard • Sage Biscuit

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 Paté (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

Chef Action Station

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)

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan