



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • HORS D'OEUVRES RECEPTION

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.*

(GF): gluten free

(DF): dairy free

(V): vegetarian

(VG): vegan

## HORS D'OEUVRES

FOUR 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)

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# HORS D'OEUVRES

## 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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