



OAK AVENUE

C A T E R I N G

FALL & WINTER • LUNCH PLATTER DELIVERY

Lunch platter deliveries are priced per person.
All prices are exclusive of California sales tax. A minimum guest count of 20 is required. Please inquire about additional charges for parties of less than 20 guests.

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

PLATTERED MAIN (CHOOSE ONE)

FISH

Baked Salmon
Lemon Parsley Sauce (GF)

Baked Salmon
Pesto alla Trapanese (GF/DF)

FOWL

Roman Style Braised Chicken • Roasted Peppers (GF/DF)

Chicken Breast
Green Peppercorn Sauce (GF/DF)

PORK

Natural Pork Tenderloin
Lemongrass Sauce (GF)

BEEF

Flat Iron Steak
Fried Herb Salsa Verde (GF/DF)

VEGETABLE

Winter Squash
Quinoa, Chick Pea, Mushroom, and Kale Stuffed (GF/VG)

Polenta Stack
Roasted Seasonal Vegetables • Basil Oil (GF/V)

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PLATTERED SIDES (CHOOSE TWO)

VEGETABLE

Roasted Root Vegetables
Honey • Sage (GF/V)

Broccoli Rabe
Gypsy Peppers • Hazelnut Romesco (GF/VG)

Beets Two Ways
Roasted Golden Beets • Ruby Beet Puree • Favas • Vegetable Chips (GF/VG)

Tri-Color Cauliflower
Whipped Skyhill Farms Goat Feta • Arugula (GF/V)

Blue Lake Beans
Dried Cherries and Walnuts (GF/VG)

Rainbow Carrots
Arugula • Mezze Flavors • Pomegranate Molasses Dressing (GF/VG)

Green Beans and Emmer
Kalamata Olives • Hazelnuts • Balsamic Dressing (VG)

POTATOES

Fingerlings and Pearl Onions
Roasted Garlic Puree • Parsley Oil (GF/VG)

GRAINS

Winter Farro
Winter Squash • Kale (V)

Basmati and Wild Rice
Chickpeas • Currants • Fresh Herbs • Crispy Garlic • Fried onions (GF/VG)

Orecchiette Pasta
Sweet Corn • Basil • Cherry Tomato • Basil Dressing (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)

Baby Spinach Salad
Bosch Pears • Cranberries • Toasted Hazelnuts • Balsamic-Mustard Dressing (GF/V)

Mixed Greens
Skyhill Farms Goat Feta • Shaved Fennel • Puffed Rice • Golden Balsamic (GF/V)

Hearts of Romaine Caesar
Torn Croutons • Shaved Parmesan (dressing contains anchovy)

Red and White Belgium Endive Salad
Pears • Golden Raisins • Pt. Reyes Bay Blue Cheese • Walnuts • Walnut Balsamic Dressing (GF/V)

ADDITIONAL SIDES

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ADDITIONAL SIDES ARE INCLUDED IN THE MENU PRICING.

CHEESE AND BREAD

Model Bakery Pain Levain

Clover Stornetta Salted Butter

Manchego, Aged Gouda, and Bandaged Cheddar
Almonds • Dried Fruit • Artisan Crackers

PLATTERED DESSERT (CHOOSE ONE)

TRADITIONAL SWEETS

Pistachio Pound Cake and Berries

Chocolate Almond Tart

Lemon Tart
With Lemon Thyme Crumble

Pear Croustade

Chocolate Macadamia Nut Torte

VEGAN SWEETS

Vegan Chocolate Cake with Fresh Raspberries (VG)

Vegan Orange Cake with Seasonal Fruit (VG)

DELIVERY & RETRIEVAL

DELIVERIES WILL BE SCHEDULED BETWEEN 10:30AM AND 4:00PM.

RETRIEVALS WILL BE SCHEDULED THE DAY FOLLOWING DELIVERY BETWEEN 10:30AM AND 4:00PM.

PLATTERS WILL BE RETURNED SCRAPED OF FOOD DEBRIS. UNSCRAPED PLATTERS WILL BE SUBJECT TO A CLEANING FEE.

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