



OAK AVENUE

CATERING

FALL & WINTER • STATION DINNER

Service staff and chef labor are included for a 3.5 hour event of 30 guests or more. Please inquire about additional charges for parties of less than 30 guests.

Oak Avenue will provide three sets of white restaurant standard china, three sets of stainless steel restaurant standard flatware, three sets of 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

SAVORY STATIONS (CHOOSE THREE)
ADDITIONAL SAVORY STATIONS ARE PRICED A LA CARTE.

PAELLA

Paella

PEI Mussels • Manila Clams • Calamari • Chicken Thigh • Chorizo
Pea • Tomato • Saffron • Rice (GF/DF)

Catalan Salad

Winter Greens • Kalamata Olives • Celery • Radish • Roasted Tomato Dressing (GF/VG)

WOOD-FIRED PIZZA

GLUTEN FREE DOUGH AVAILABLE BY REQUEST

Ducati

6-Hour Braised Pork Shoulder • Italian Sausage • Roma Sauce • Mozzarella • Parmesan • Provolone

Gamberetto

Gulf Shrimp • Cherry Tomato • Lemon • Basil Pesto • Mozzarella • Parmesan

Margherita

Tomato Sauce • Basil • California EVOO • Fresh Mozzarella (V)

Hearts of Romaine Caesar

Torn Croutons • Shaved Parmesan (dressing contains anchovy)

ISLAND

Banana Leaf Roasted Pork Shoulder (GF/DF)

Coconut-Lime Rice

Toasted Coconut (GF/VG)

Hawaiian Slaw

Ginger and Cilantro (GF/VG)

King's Hawaiian Rolls

RISOTTO

Rock Shrimp Risotto

Camaroli Rice and Lemon Zest (GF)

Garlic Sourdough

Mixed Winter Greens

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

PIG ROTISSERIE

8-Hour Open-Fire Cooked Whole Pig

Balsamic BBQ Sauce (GF/DF)

Rancho Gordo BBQ Beans (GF/VG)

Purple Cabbage and Vinegar Slaw (GF/VG)

Bakery Rolls

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ROAST

Cross Rib
Horseradish Cream and Au Jus (GF)

Scalloped Yukon Gold Potato (GF/V)

Roasted Winter Squash
Honey • Sage (GF/V)

Bakery Rolls

GAUCHO

Marinated Argentinean Skirt Steak
Chimichurri Salsa (GF)

Linguica Portuguesa Sausages (GF/DF)

Roasted Vegetables and Plantains
Lime-Cilantro Vinaigrette (GF/VG)

FRIED CHICKEN

Fried Chicken

Baked Mac N' Cheese (V)

Mixed Autumn Greens Salad
Celery Root and Pears • Toasted Hazelnuts • Goat Cheese Dressing (GF/V)

Cheddar Drop Biscuits

OYSTER SHUCKING

Oysters on the ½ Shell
Ruby Beet Mignonette and Crystal Hot Sauce (GF/DF)

TWO PER PERSON

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

Shrimp Louie

SHAWARMA

Vertically Roasted Meat
Pork • Beef • Chicken • Turkey • Lamb
CHOICE OF ONE

Flatbread and Fillings
Tzatziki • Sweet Purple Onion • Tomato • Cucumber

Greek Garlic Fries
Oregano Oil • Parsley (GF/VG)

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HAND PULLED MOZZARELLA

Caprese
Italian Tomatoes • Basil

Fresh Hand-Pulled Mozzarella

Grilled Baguettes (V)

Balsamic Vinegar • EVOO (GF/VG)

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

CURRY

Chicken Tikka Masala (GF)

Spiced Eggplant Skewers (V)

Naan and Toasted Cashews

Mango Mint Chutney • Creamy Raita • Walnut Mahummara (V)

MINI TACOS

Mini Potato Taco
Cotija Cheese • Cilantro-Cabbage Slaw • Salsa Verde (GF/V)

Carne Korean BBQ Mini Taco
'Quickled' Cucumber • Lime Crema (GF)

Shrimp Mini Taco
Red Cabbage Slaw • Avocado Crema (GF)

Cuban Chicken Mini Taco
Black Beans • Mango Salsa (GF)

DIM SUM

Shrimp Dumpling

Steamed Pork Bun

Vegetable Egg Roll (V)

Chinese Noodle and Vegetable Salad (V)

Sweet Chili Dipping Sauce (V)

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BBQ

Baby Back Ribs
Oak Avenue Spice Rub • Mesa BBQ Sauce (GF/DF)

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

Corn on the Cob
Sweet Butter • Salt and Pepper (GF/V)

Buttermilk Biscuits (V)

WHEEL OF CHEESE

Penne Carbonara
Tossed in a Half Wheel of Cheese (V)

Parmesan Risotto
Tossed in a Half Wheel of Cheese (V)

Italian Fondutta • Crudité (GF/V)

Model Bakery Baguette

ARANCINI

Bianco Rosso Verde
Risotto • Basil Pesto • Mozzarella • Tomato (V)

Carne Pizzaiola
Risotto • Tomato-Braised Steak • Oregano • Garlic

Pomodoro Sauce (V)

Chef's Italian Salad
Mixed Greens and Radicchio • Cherry Tomato • Olive • Parmesan • Italian Vinaigrette (GF/V)

DESSERT BITES STATION AND COFFEE STATION (CHOOSE 5 BITES)
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

CHEESECAKE

Chocolate

Dulce de Leche

Pumpkin

New York

Cherry

FINANCIER

Almond and Orange

Chocolate Brandied Cherry and Brown Sugar Financier

Pistachio and Brown Sugar

Walnut and Cherry

TARTLETTE

Apricot-Pistachio

S'MORE

Chocolate Ganache

Chocolate Pecan

Lemon Cream

Fromage Blanc

Key Lime

Lemon Meringue

Pecan

Chocolate, Caramel, and Sea Salt

BOUCHON

Chocolate

Cinnamon Almond

COOKIES

Coconut Macaroon

Assorted French Macarons

(Raspberry, Hazelnut, Blackberry, Chocolate, Grape, Lemon, Pistachio, Espresso)

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ADD-ONS

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COOKIE DOUGH BAR

CHOICE OF TWO COOKIE DOUGHS INCLUDES ALL TOPPINGS.

Chocolate Chip Cookie

Sugar Cookie

Peanut Butter Cookie

Oatmeal Raisin Cookie

White Chocolate Chip and Macadamia Nut

Toppings

Whipped Cream • Rainbow Sprinkles • Chocolate Sauce • Caramel Sauce • Strawberries • Pecans
Oreos • Reese's Pieces

AFFOGATO

CHOICE OF THREE INCLUDES COFFEE CUP AND SPOON.

Espresso

Vanilla Ice Cream • Pirouette

Hot Chocolate

Vanilla Ice Cream • Chocolate Chips • Whipped Cream

Chai

Chocolate Ice Cream • Almond Biscotti Crumb • Cinnamon-Sugar

Matcha

Coconut Milk Ice Cream • Sesame-Almond-Sunflower Brittle (VG)

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MOCKTAILS

CHOICE OF THREE INCLUDES TUMBLER GLASS OR MASON JAR SIPPER.

Mango Mule

Mango • Lime • Cucumber • Honey • Ginger Beer

Flying Purple People Eater

Lavender Flower • Lemon • Honey

Blueberry Smash

Blueberry • Lemon • Rosemary • Honey • Sparkling Water

Yuzu Fizz

Yuzu • Elderflower • Mint • Club Soda

The Sweet Life

Jasmine Tea • Lychee • Vanilla • Lemon

High Tea

Green Tea • Lavender • Lemon • Ginger Beer

Paloma

Grapefruit • Lime • Agave • Citrus Salt • Club Soda

The Cooler

Cantaloupe • Orange • Lime • Mint

Shrubbery

Strawberry & Black Peppercorn Shrub • Club Soda

Gimlet

Cucumber • Lime • Club Soda

Wake Me Up

Carrot • Apple • Lime • Ginger Syrup

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