



# OAK AVENUE

C A T E R I N G

## FALL & WINTER • COURSED DINNER TIERS

Oak Avenue will provide white restaurant standard china, stainless steel restaurant standard flatware, white signature linen napkins, white china coffee cups, 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

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)

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## 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

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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 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 Rilletes  
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)

## TIER ONE

PLATED FIRST (CHOOSE ONE)  
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

Fall & Winter Greens Salad  
Seasonal Fruit • Toasted Almonds • Dried Cranberries • Walnut Oil Dressing (GF/VG)

Fall Harvest Salad  
Roasted Mixed Beets and Pears • Wild Arugula • Fall Leaves and Greens • Maple-Dijon Dressing

Salad of Roasted Beets and Arugula  
Oranges • Pistachio • Goat Cheese • Chardonnay-Herb Vinaigrette

Asian Pear and Chicory Salad  
Toasted Walnuts • Manchego Cheese • Membrillo Vinaigrette

Little Gem Wedge Salad  
Tahini Ranch • Toasted Nuts and Seeds

French Onion Soup with Toasted Cheese Crouton (V)

Butternut Squash Fettuccine Carbonara  
Parmesan Cheese • Cream • Six Minute Egg • Parsley • Toasted Black Pepper

PLATED MAIN (CHOOSE ONE)

### FISH

Petrале Sole  
Lemon-Caper Sauce • Creamy Rice and Peas (GF)

Seared Moroccan Spiced Sea Bass  
Citrus Salad • Mache • Watercress • Castelvetrano Olives • Citrus Vinaigrette (GF)

Cedar Planked Porcini Crusted Salmon Filet  
Maitake Confit • Herb Salad • Beurre Rouge • Pink Pepper • Shiitake Oats

### FOWL

Chicken Breast Roulade  
Sous Vied • Green Peppercorn Jus • Cauliflower Mash • Brabant Carrots (GF)

Chicken Breast Puttanesca  
Pappardelle • Olives • Tomatoes • Capers

### PORK

Herb Crusted Pork Tenderloin  
Slow Cooked Balsamic Onions • Creamy Polenta • Sautéed Spinach (GF)

### BEEF

Braised Boneless Short Ribs  
Foraged Winter Mushrooms • Root Vegetables • Potato Puree (GF)

Grilled Red Wine and Herb Marinated Angus Flat Iron Steak  
Wild and Tame Mushrooms • Demi-Glace • Roasted Potatoes (GF)

### VEGETABLE

Eggplant Milanese • Pomodoro • Vegan Cheese • Sautéed Spinach • Farro Pilaf • Cashew Parmesan (VG)

Winter Vegetable Lasagnette • Basil Cream and Pomodorina Sauce • Cashew Parmesan (V)

Rosti • Crispy Fried Potato, Onion and Garlic Rosti • Creamed Spinach • Smoked Tofu  
Crispy Parsnip • Parsnip Rarebit Cream • Micro Herbs (V)

PLATED DESSERT (CHOOSE ONE)

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## TIER TWO

PLATED FIRST (CHOOSE ONE)  
MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

French Onion Tart with Salad of Butter Leaf Lettuce  
Blue Cheese • Walnuts • Forum Red Wine Walnut Vinaigrette

Creamy Roasted Mushroom Soup • Herb Crostini

Carabaccia – Tuscan Onion Soup  
Sage • Grilled Bread • 6 Minute Egg (V)

Chestnut Risotto with Braised Duck and Pancetta  
Rosemary • Parmesan Cheese • White Wine

Pappardelle Pasta Al Funghi  
Foraged Mushrooms • Tomato • Soft Herbs • Sofrito • White Wine

Handmade Ricotta Gnocchi with Tuscan Pork Ragù  
Parmesan • Romano Cheeses • Extra Virgin Olive Oil

PLATED MAIN (CHOOSE ONE)

### FISH

Miso Marinated Loch Duarte Salmon Filet  
Citrus Beurre Blanc and Shiitakes • Pearl Cous Cous • Spinach

Olive Oil Poached Halibut Filet  
Lemon Chive Butter Sauce • Parsnip Puree • Crispy Parsnip Curls

### FOWL

Guinea Hen Roulade  
Roasted Pear Puree • Winter Vegetable Phyllo Tart • Game Jus

Muscovy Duck Breast  
Lightly Smoked • Bluebird Farms Farro with Currants, Almonds and Cippolini •  
Natural Duck Jus with Huckleberries • Brussel Leaves

### LAMB

Red Wine Braised Lamb Shanks  
Creamy Polenta • Olive Gremolata • Rosemary • Fennel (GF)

### BEEF

New York Strip Peppercorn Steak  
Bourbon Sauce • Potato and Root Gratin • Sautéed Spinach (GF)

Beef Tenderloin Steak  
Root Vegetable Anna • Cabernet Sauce • Roasted Marrow Bone-Bacon Marmalade • Creamed Spinach (GF)

### VEGETABLE

Winter Vegetable Lasagnette • Basil Cream and Pomodorina Sauce • Cashew Parmesan (V)  
Cedar Planked Heirloom Rainbow Carrots • Porcini Dust • / Maitake Confit • Shiitake Oats • Pink Pepper Beurre Rouge  
Herb Salad (V)  
Saffron Risotto Cake • Braised Lobster and Trumpet Mushrooms • Lemon-Herb Ricotta Cheese • Roasted Vegetable  
Demi Glace • Beans and Pods (V)

PLATED DESSERT (CHOOSE ONE)

**SEE LAST PAGE**

## TIER THREE

### PLATED FIRST (CHOOSE ONE)

MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

Maine Lobster and Sea Scallop Pot Pie  
Leeks • Carrots • Lobster Cream • Puff Pastry

Wild Shrimp Bisque  
Pea and Ricotta Tortellini • Crème Fraiche • Chives

Smoked Salmon and Caramelized Leek Tart  
Salad of Gem Lettuces • Creamy Lemon-Shallot Dressing

French Onion Tart with Salad of Butter Leaf Lettuce  
Blue Cheese • Walnuts • Forum Red Wine Walnut Vinaigrette

Organic Mixed Chicories and Greens with Speck  
Olive Oil Fried Hen Egg • Grilled Sour Dough Bread • Shaved Parmesan Cheese • Warm Chardonnay Vinaigrette

### PLATED MID (CHOOSE ONE)

Short Rib Ragu with Wild Mushrooms  
Red Wine • Tomato • Anchovy • Salsa Verde • Farro Polenta • Roasted Roots

Seared Sea Scallops  
Celery Root and Meyer Lemon Salad • Frisee • Mache • Lemon Olive Oil

Duck Bolognese  
Hand Made Tajarin Pasta • Parmesan Cream

Carnaroli Risotto with Mushrooms  
Seared Sea Scallop • Black Truffle Butter • White Wine • Shallots • Parmesan Cheese (GF)

### PLATED MAIN (CHOOSE ONE)

#### FISH

Seared Pepper and Olive Crusted Tuna Loin  
Cabernet Reduction • Dried Black Olive Tuile • Green Lip Mussel Gratin • Sautéed Spinach

#### FOWL

Duck Bigarade  
Fall & Winter Citrus-Cognac Sauce • Roasted Herb Potatoes • Spinach (GF)

#### BEEF

Certified Black Angus Beef Tenderloin  
Heritage Marble Potato Cake • Sauce Robert • Roasted Marrow Bone • Bloomsdale Spinach

#### SURF & TURF

New York "Manhattan" Steak and Wild Prawns  
Gratin of Potatoes with Mushrooms and Gruyere • Sautéed Spinach (GF)

#### VEGETABLE

Pasta alla Norma • Slow Cooked Eggplant Ragu with Chocolate • Handmade Chestnut Pappardelle  
Bellwether Peppato Cream (V)

Winter Vegetable and Saffron Cream Pot Pie • Vegan Puff Pastry

Saffron Risotto Cake • Braised Lobster and Trumpet Mushrooms • Lemon-Herb Ricotta Cheese • Roasted Vegetable  
Demi Glace • Beans and Pods (V)

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PLATED DESSERT (CHOOSE ONE)  
CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

Warm Apple Galette  
Brown Butter Caramel • Almond Strudel • Vanilla Ice Cream

Warm Spice Cake with Red Wine Poached Pear  
Candied Pumpkin Seeds • Red Wine Reduction

Chocolate Ciao  
Crème Anglaise • Chocolate Crumble • Dark Fruit Compote • Crème Quenelle (GF)

Mascarpone Tart  
Gianduja Sauce • Winter Fruit • Chocolate Shavings • Whipped Cream

Double Chocolate Almond Cremeux  
Candied Hazelnuts • Bittersweet Chocolate Sauce • Cocoa Nib Tule • Whipped Cream

Milk Chocolate-Coffee Namalaka in a Jar  
Cocoa Nib • Nougatine (GF)

Warm Soft Centered Chocolate Cake •  
Port Soaked Cherries • Chocolate Crumble

Ricotta Cheese Cake  
Roasted Pears and Caramel • Cinnamon whip

Warm Crepes  
Caramel Poached Pear • Bourbon Sauce • Vanilla Ice Cream

Chocolate Pots Au Crème  
Coconut Shortbread

Three Dessert Bites (groups of 20 or more)

Honey Citrus Cheesecake (GF)  
New York Cheesecake (GF)  
Cookies n Cream Cheesecake (GF)  
Chocolate Brandied Cherry Financier (GF)  
Pistachio, White Chocolate and Citrus Financier (GF)  
Grand Marnier Hazelnut Financier (GF)

S'more Tartlette  
Lemon Cream Tartlette with Seasonal Fruit  
Chocolate, Caramel and Sea Salt Tartlette

Toffee Bar  
Lemon Bar  
Raspberry Linzer Bar  
Pecan Mini Pie  
Berry Mini Pie  
Apple Mini Pie

Chocolate Bouchon (GF)  
Chocolate Cherry Biscotti  
Pistachio Orange Biscotti  
Chocolate Chunk Cookie  
Coconut Macaroon (GF)  
Assorted French Macarons (contains nut flour)  
(Raspberry, Hazelnut, Blackberry, Chocolate, Grape, Lemon, Pistachio, Espresso)  
Castagnoli (GF/ VG)  
Truffles (GF)

#### VEGAN SWEETS

Coconut Milk Crème Brulee  
Winter Fruit • Brown Sugar Vegan Shortbread (VG)