



# OAK AVENUE

C A T E R I N G

## SPRING & SUMMER • COURSED DINNER TIERS

All prices are inclusive of a 20% service charge and exclusive of California sales tax. Service staff and chef labor are included for a 3.5-hour event. A minimum guest count of 30 is required. Please inquire about additional charges for parties of less than 30 guests.

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.*

## 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

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 (V)

Wine Forest Mushroom and Smoked Mozzarella • Polenta Triangle • Balsamic Reduction (V)

Ricotta Dumplings • Asparagus • Green Garlic (V)

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 (V)

Crispy Pita • Yogurt Hummus • Toasted Cashew • Sumac (V)

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 (GF)

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 (GF)

Salmon Nduja • Pickled Currants • Rustic Cracker

Tuna Tiradito • Purple Potato Chip • Leche di Tigre

Crab Stuffed Deviled Egg (GF)

# 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 (GF)

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

## GRAZING PLATTERS

GRAZING PLATTERS ARE NOT INCLUDED IN MENU PRICING. GRAZING PLATTERS ARE PRICED A LA CARTE.

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 • 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)

## TIER ONE

### PLATED FIRST (CHOOSE ONE)

MODEL BAKERY BREAD & CLOVER STORNETTA SALTED BUTTER ARE INCLUDED.

Heirloom Tomato and Burrata Caprese

Spring Greens • Grilled Bread • Seasons Best Tomato • Basil and Olive Oil (V)

Mixed Greens

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

Asparagus Puff Pastry Tart

Gruyere and Comte Cheese • Dill Crème Fraiche • Cherry Tomato, Herb and Olive Vinaigrette (V)

Arugula, Spinach, and Belgium Endive

Strawberry • Candied Pecan • Golden Balsamic Vinaigrette (GF/VG)

Beet and Citrus Carpaccio

Wild Arugula • Skyhill Goat Cheese • Citrus Dijon Vinaigrette • Sunflower Seeds  
Pickled Shallots • Italian Orange Olive Oil (GF)

Farmers Market Pappardelle • Pistachio Pesto • Shaved Parmesan (V)

### PLATED MAIN (CHOOSE ONE)

#### FISH

Seared Wild Salmon Filet

Balsamic Red Wine Sauce • Yukon Potato Puree with Watercress (GF)

Grilled Prawns with Penne Pasta and Vodka Sauce

Roasted Peppers and Snap Peas

#### FOWL

Tuscan Chicken Breast

Sun Dried Tomato-Basil Cream • Pappardelle Pasta

#### PORK

Grilled Pork Tenderloin

Fresh Stone Fruit and Ginger Sauce • Grilled Summer Vegetables and Polenta (GF)

#### BEEF

Boneless Sterling Beef Short Rib

Caramelized Spring Baby Vegetables • Olive Oil Mashed Potatoes (GF/DF)

Flat Iron Steak

Red Wine Reduction • Roasted Fingerling Potatoes • Fresh Green Beans (GF/DF)

#### VEGETABLE

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

### PLATED DESSERT (CHOOSE ONE)

**SEE LAST PAGE**

## TIER TWO

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

Seared Moroccan Halibut  
Citrus • Mixed Greens Salad • Castelvetro Olives • Forum Chardonnay Vinaigrette (GF)

Mixed Greens and Arugula  
Asian Pear • Skyhill Chevre • Spiced Pepitas • Vinaigrette (GF/V)  
Spinach Ricotta Gnudi • Fresh Pomodoro Sauce • Basil • Parmesan (V)

Grilled Peach Salad with Baby Greens and Burrata  
Crispy Pancetta • Golden Balsamic-Lemon Vinaigrette • Pine Nuts (GF)

Savory Dutch Baby with Smoked Salmon  
Crème Fraiche • Baby Greens • Lemon-Chive Vinaigrette

Sea Bass Carpaccio  
Italian Lemon Oil • Micro Basil and Petals • Pickled Mustard Seed • Crostini

PLATED MAIN (CHOOSE ONE)

### FISH

Seared Alaskan Halibut  
Cherry Tomato Vinaigrette • Basil Risotto (GF)

### FOWL

Guinea Hen Roulade  
Reduced Game Juice • Pea Puree • Spring Greens and Porcini (GF)

Roasted Muscovy Duck Breast  
Cherry Sauce • Summer Vegetable Clafoutis • Black Garlic-Eggplant Puree

### PORK

Citrus and Soy Marinated Pork Tenderloin  
Grilled Nectarine Salsa • Rice Pilaf • Blue Lake Beans (GF)

### LAMB

Grilled Seven Spice Lamb Chops  
Tomato Fattoush Salad • Muhammara Sauce

### BEEF

New York Steak  
Cabernet Sauce • Fingerling Potatoes • Roasted Carrots (GF)

### VEGETABLE

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

PLATED DESSERT (CHOOSE ONE)

**SEE LAST PAGE**

## TIER THREE

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

Bresaola Carpaccio  
Arugula Salad • Shaved Carrot and Radish • Parmesan Dressing • Grilled Lemon (GF)

Heirloom Tomato and Burrata Caprese  
Spring Greens • Grilled Bread • Seasons Best Tomato • Basil and Olive Oil (V)

Beet and Citrus Carpaccio  
Wild Arugula • Skyhill Goat Cheese • Citrus Dijon Vinaigrette • Sunflower Seeds  
Pickled Shallots • Italian Orange Olive Oil (GF)

Seared Moroccan Halibut  
Citrus • Mixed Greens Salad • Castelvetrano Olives • Forum Chardonnay Vinaigrette (GF)

PLATED MID (CHOOSE ONE)

Plancha Seared Day Boat Scallop  
Basil Sprouts • Roasted Tomato-Basil Beurre Blanc • Pappardelle • Lemon Oil (GF)

Lobster Risotto  
Charred Cherry Tomatoes • Peas out of the Pod • Micro Greens (GF)

Lamb Shoulder Ragù  
Pappardelle Pasta • Shaved Parmesan

Wine Forest Mushroom Ragù  
Pappardelle Pasta • Shaved Parmesan (V)

PLATED MAIN (CHOOSE ONE)

### FISH

Seared Alaskan Halibut  
Cherry Tomato Vinaigrette • Basil Risotto (GF)

### FOWL

Roasted Duck Breast  
Cherry Sauce • Summer Vegetable Clafoutis • Black Garlic-Eggplant Puree

### BEEF

Beef Tenderloin  
Black Truffle Butter • Pommes Anna • Spinach (GF)  
**\*Additional Upcharge Applies\***

### SURF & TURF

Filet of Beef Tenderloin and Prawns  
Peruvian Potatoes • Grilled Lemon • Roasted Garlic Chimichurri (GF)  
**\*Additional Upcharge Applies\***

### VEGETABLE

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

PLATED DESSERT (CHOOSE ONE)

**SEE LAST PAGE**

PLATED DESSERT (CHOOSE ONE)

CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

**TRADITIONAL SWEETS**

Almond Cake  
Cherry Compote • Amaretti Crumble • Whipped Creme Fraiche

Chocolate Marquise Framboise  
Raspberries • Chocolate Sauce • Meringue Crumble (GF)

Dark Chocolate Cremeux  
Praline • Gianduja Sauce • Candied Hazelnut

Roasted White Chocolate Panna Cotta  
Strawberry • Sable Cookie

Strawberry Frangipane Tart  
Summer Fruit • Whipped Mascarpone • Strawberry Crumble

Chocolate Budino  
Vanilla Bean Gelato • Candied Almonds • Cherry Compote (GF)

Mascarpone Tart  
Seasonal Fruit • White Chocolate • Gianduja Sauce • Almond Tart Shell

Three Dessert Bites-Please Select

Honey Citrus Cheesecake  
Cookies and Cream Cheesecake  
Passionfruit Cheesecake  
Strawberry Gianduja Bite  
White Chocolate Pistachio Financier  
Salted Caramel Chocolate Cremeux Tartlette  
Vanilla Framboise Petit Four  
Chocolate Dipped Cream Puffs  
Mini Apple Crumb Pie  
Mini Berry Pie  
Almond Raspberry Jam Shortbread Squares

**VEGAN SWEETS**

Vegan Strawberry Shortcake  
Orange Caramel

Vegan Chocolate Cake  
Chocolate Sauce • Candied Nuts

Poached Pear with Red Wine-Caramel Sauce • Vegan Shortbread (GF)

Vegan Cheesecake with Nut Crust • Fresh Berries • Coconut Whipped Cream (GF)

Coconut Milk Crème Brulee  
Strawberry Compote • Chocolate Almond Flour Cookie (GF)