



OAK AVENUE CATERING

FALL & WINTER • WEDDING COURSED DINNER

Thank you for considering Oak Avenue Catering for your special day. It will be an honor and a pleasure to be a part of your wedding day. If you would like a better understanding of our services and pricing, we will be happy to confirm our availability for your day of choice and forward you menus and a preliminary proposal.

In order to provide you with the very best experience we do require that you have the consultation of a wedding coordinator. More comprehensive and individually tailored proposals will be provided after a coordinator is confirmed. Your wedding day is comprised of multiple vendors coming together to create the perfect ceremony and reception. He or she will be able to present you with options for each vendor service and speak with vendors on your behalf to create the wedding you envision.

We will be happy to provide a list of coordinators that we have been fortunate enough to partner with over the years. Each is as good as the next. If you have a preferred coordinator not on our list, we will be happy to approve the coordinator of your choice based on their experience and referrals.

Wedding coursed dinners are priced per person. Pricing is 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. Additional event time will require additional event work hours. A minimum guest count of 50 is required. Please inquire about additional charges for parties of less than 50 guests.

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

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)

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)

Beet Cured Salmon • Brioche Medallion • Crème Fraîche • Beet Tartar

Southern Hoe Cakes • Trout Caviar • Sour Cream • Chive

Potato-Parsnip Latkes • Smoked Salmon • Dill Crème Fraiche

Dungeness Crab and Comte Cheese Puffs

Pacific Oyster on the ½ Shell • Champagne Mignonette (GF/DF)

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HORS D'OEUVRES

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)

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

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 Beef Mignonette and Crystal Hot Sauce (GF/DF)

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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

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PLATED MAIN (CHOOSE TWO)
ENTRÉES MUST BE PRE SELECTED BY GUESTS.

FISH

Petrale 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)

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KIDS 12 AND UNDER (choose one)

*Includes Green Salad with Ranch Dressing

Chicken Fingers • Tater Tots • Catsup

Spaghetti with Butter and Parmesan

Hot Dog • Potato Chips • Catsup

Grilled Cheese • French Fries • Catsup

Macaroni n' Cheese • Tater Tots • Catsup

PLATED DESSERT

CALISTOGA ROASTERY COFFEE AND ARTISAN BAGGED TEA SERVICE ARE INCLUDED.

WEDDING CAKE

Wedding cakes will be provided by the client and happily served by Oak Avenue there are many talented confectioners and cake designers throughout the Napa valley. For a list of bakery recommendations please inquire with the Oak Avenue sales team.

If you would prefer alternative desserts (e.g. donuts, s'mores, candy bar, dessert bites, or carnival fare) please speak directly with the Oak Avenue sales team.

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