



OAK AVENUE CATERING

SPRING & SUMMER • 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 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

- 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)

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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

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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 Beet Mignonette and Crystal Hot Sauce (GF/DF)

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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)

Pappardelle
Wine Forest Mushroom Ragu • Shaved Parmesan (V)

Seared Moroccan Halibut
Citrus • Mixed Greens Salad • Castelvetrano 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)

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

FISH

Petrale Sole
Lemon Parsley Sauce • Olive Oil Smashed Potatoes • Spinach (GF)

Seared Wild Salmon Filet
Balsamic Red Wine Sauce • Yukon Potato Puree with Watercress (GF)

Fillet of Halibut
Hazelnut Romesco Sauce • Haricots Verts • Cauliflower Polenta

FOWL

Chicken Saltimbocca
Prosciutto and Sage Stuffed • Brown Butter and Caper Sauce • Roasted New Potatoes • Kale

Tuscan Chicken Breast
Sun Dried Tomato-Basil Cream • Pappardelle Pasta

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

Roasted 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)

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)

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

Beef Tenderloin *(additional \$8 per person)*
Black Truffle Butter • Pommes Anna • Spinach (GF)

VEGETABLE

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

Wild Nettle Lasagnette
Truffle Fondutta • Chef's Garden Selections (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.