



## Oak avenue catering

### SPRING & SUMMER • WEDDING FAMILY STYLE 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 family style 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 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

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

Ricotta Dumplings • Asparagus • Green Garlic

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

Crispy Pita • Yogurt Hummus • Toasted Cashew • Sumac

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

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

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

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 Crostinis & 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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FAMILY STYLE 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)

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)

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PLATTERED MAIN (CHOOSE TWO)

**FISH**

Petrale Sole  
Lemon Parsley Sauce (GF)

Seared Halibut  
Cherry Tomato Vinaigrette (GF/DF)

Salmon Paillard  
Sauce Verte (GF/DF)

**FOWL**

Mary's Farm Chicken Breast  
Balsamic Marinade • Micro Greens (GF/DF)

Tuscan Chicken Breast  
Sun Dried Tomato-Basil Cream (GF)

Chicken Breast Roulade of Spanish Chorizo and Manchego  
Reduced Chicken Jus • Smoked Paprika and Tomatoes (GF)

**PORK**

Grilled Pork Tenderloin  
Fresh Peach and Ginger Sauce (GF)

Grilled Pork Chop  
Cocoa-Chili Rub • Blackberry Demi-Glace (GF)

**LAMB**

California Leg of Lamb  
Moroccan Spiced • Mild Green Harissa • Crispy Garlic

**BEEF**

Boneless Sterling Beef Short Rib  
Braising Jus • Lemon-Herb Gremolata (GF/DF)

Flat Iron Steak • Red Wine Reduction (GF/DF)

New York Steak • Black Truffle Butter (GF)

**VEGETABLE**

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

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PLATTERED SIDES (CHOOSE TWO)

**VEGETABLE**

Summer Vegetables  
Tarragon Butter • Chopped Almonds (GF/V)

Beets Two Ways  
Roasted Golden Beets • Ruby Beet Puree • Favas • Vegetable Chips (GF/VG)

Asparagus  
Orange & Lemon Zest • Pine Nuts • Lemon Oil

Broccoli Rabe  
Gypsy Peppers • Hazelnut Romesco (GF/VG)

Tri-Color Cauliflower  
Whipped Skyhill Farms Goat Feta • Arugula (GF/V)

Rainbow Carrots  
Labne • Savory Granola (V)

Blue Lake Green Beans  
Snap Peas • Sweet Peppers • Soy-Ginger Butter Sauce

**POTATOES**

Mustard Seed Mashed Potatoes • Black Garlic Butter  
Popped Mustard Seeds (GF/V)

Whipped Buttermilk Potatoes (GF/V)

Skyhill Farms Goat Cheese Mashed Potatoes (GF/V)

Parmesan Roasted Fingerling Potatoes (GF/v)

**GRAINS**

Summer Farro  
Tomatoes • Cucumber • Feta • Scallion • Mint • Parsley • Basil • Red Wine-Olive Oil Vinaigrette (V)

Farro Gnocchi  
Sage Cream • Crispy Cheese (V)

Ricotta Cavatelli  
Parmesan Crema (V)

Ricotta Dumplings  
Asparagus • Peas • Green Garlic

Basmati and Wild Rice  
Chickpeas • Currants • Fresh Herbs • Crispy Garlic • Fried Onions (GF/VG)

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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.