



OAK AVENUE

C A T E R I N G

SPRING & SUMMER • LOBSTER FEED

Oak Avenue will provide disposable lobster bibs, galvanized serving trays, white signature linen hot towels, galvanized lobster crackers, 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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PLATED LOBSTER FEED

SERVED IN A GALVANIZED TIN

1.25 lb. Whole Maine Lobster

Whole Gulf Prawns

Hot Link

Whole Corn on the Cob

Boiler Potatoes

Whole Artichoke

Whole Head of Roasted Garlic

Lemon Star

SHARED ON THE TABLE

Drawn Butter

Mayonnaise

Crystal Louisiana Hot Sauce

Creole Seasoning

Bakery Rolls

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)

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