



Oak avenue catering

FALL & WINTER • 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 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 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 Beef 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.

SALADS

Red and White Belgium Endive Salad
Pears • Golden Raisins • Pt. Reyes Bay Blue Cheese • Walnuts • Walnut Balsamic Dressing (GF/V)

Fall & Winter Greens Salad
Persimmon • Toasted Almonds • Dried Cranberries • Walnut Oil Dressing (GF/VG)

Mixed Autumn Greens Salad
Celery Root and Pears • Toasted Hazelnuts • Goat Cheese Dressing (GF/V)

Arugula and Mache
Burrata • Cider Roasted Beets • Citrus • Lemon Olive Oil • Pangrattato • Poppy Seed Dressing (V)

Shaved Rainbow Cauliflower Salad
Lolo Rosso • Arugula • Shaved Parmesan Cheese • Lime Dressing (GF/V)

Radicchio, Butter Leaf and Arugula
Dates • Smoked Almonds • Skyhill Farms Goat Feta • Cabernet Vinaigrette (GF/V)

Mixed Chicory Salad
Citrus • Burrata Cheese • Pine Nuts • Balsamic Reduction • Citrus Vinaigrette (GF/V)

Baby Spinach Salad
Bosch Pears • Cranberries • Toasted Hazelnuts • Balsamic-Mustard Dressing (GF/VG)

PASTA & SOUP

Clam, Cod and Potato Chowder
Smokey Bacon • OAC Oyster Crackers • Thyme Oil

French Onion Soup
Comte Cheese • Crouton

Handmade Pumpkin Mezzaluna
Pumpkin Parmesan Cream • Sage Oil • Crispy Leaves • Crispy Seeds (V)

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PLATTERED MAIN (CHOOSE TWO)

FISH

Loch Duarte Salmon Filet
Pumpkin Seed-Cilantro Pesto (GF)

Sea Bass
Miso Glaze • Citrus & Shiitakes (GF)

Petrale Sole
Lemon-Caper Sauce (GF)

Halibut
Mahummara • Crispy Shallots

FOWL

Mary's Farm Chicken
Red Wine Reduction • Crimini Mushrooms (GF)

Duck Leg
Red Wine Braised • Roasted Pears and Pearl Onions (GF)

Guinea Hen
Roulade Game Sauce (GF)

PORK

Cider Brined Pork Tenderloin
Mustard Seed Sauce (GF)

LAMB

Osso Bucco
White Wine Sauce • Horseradish Cream (GF)

BEEF

Flat Iron Steak
Port-Rosemary Sauce (GF)

Braised Boneless Short Ribs
Foraged Winter Mushrooms (GF)

New York Peppercorn Steak
Bourbon Sauce (GF)

VEGETABLE

Eggplant Involtini
Bellwether Ricotta • Smoked Mozzarella • Agro Dolce (GF/V)

Winter Squash
Smoked Pimenton Oil • Wild Rice and Kale Stuffed • (GF/VG)

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PLATTERED SIDES (CHOOSE TWO)

VEGETABLE

Baby Carrots
Labne • Savory Granola (V)

Roasted Winter Squash
Honey • Sage (GF/V)

Root Vegetables
Romesco • Whipped Skyhill Farms Goat Cheese (V)

Broccolini
Lemon Confit • Lemon Oil (GF/VG)

Blue Lake Beans
Dried Cherries and Walnuts (GF/VG)

Crispy Cauliflower
Garlic Puree • Toasted Breadcrumbs (V)

Roasted Brussels
Spanish Chorizo • Almonds (GF)

POTATOES

Parmesan Roasted Fingerling Potatoes (GF/V)

Whipped Yukon Gold Potatoes
Sour Cream • Caramelized Onions (GF/V)

Olive Oil Mashed Potatoes (GF/V)

Roasted Sweet Potatoes
Butternut Squash • Grapes and Sage (GF/V)

Smoked Potato and Butternut Squash Gratin (V)

GRAINS

Ricotta Cavatelli Parmesan Crema (V)

Farro Gnocchi
Parmesan Sage Cream • Crispy Cheese (V)

Butternut Ricotta Gnocchi
Gorgonzola Sauce • Toasted Hazelnuts • Diced Apples (V)

Ruby Beet Risotto
Shaved Parmesan (GF/V)

Wine Forest Mushroom Risotto
Red Wine Reduction (GF)

Basmati Rice with Winter Squash and Kale (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.