



Appetizers

Choice of 3

20-49 people at \$28 per person 50-99 people at \$26 per person

Choice of 4

20-49 people at \$34 per person 50-99 people at \$32 per person
Includes Disposable plates, silverware & napkins

Beef Sliders

Served w/Smoked Cheddar, Cajun Aioli,
Caramelized Onions

Pork Sliders

BBQ Sauce, Pickled Onions, and Farmhouse
Slaw

Ribeye Skewers

Bell Peppers and Onions

Caprese Skewers

Tomatoes, Fresh Mozzarella, Fresh Basil
Leaves Served w/Balsamic Reduction

Grilled Zucchini Hummus Roll

Feta & Roasted Bell Pepper

Mini Beef Wellington

Pork Wine Sauce

Vegetable Spring Roll

Sweet Chili Sauce

Italian Meatballs

Basil Marinara

Mini BLT

Bacon, Spring Mix, Tomato, Garlic
Mayo

Flatbread Pizza

House-made Marinara, Basil,
Mozzarella, & Tomato

Flatbread Pizza

House-made Marinara & Sausage

Flatbread Pizza

Black Mission Fig Honey, Bacon,
Mascarpone & Ricotta Fresh Basil

Buffet Catering Menu

\$45.00 per person
Includes Disposable plates, silverware & napkins

Salad: (choose one)

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, with our House-made Caesar Dressing

Oak Street Salad

Local Greens, Farmhouse Dressing, Manchego Cheese, Radishes, Baby Tomatoes, Red Onion, Cucumber, Sunflower Seeds

Tomato Mozzarella Salad

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Entrée: (choose one)

Sear Atlantic Salmon w/ Lemon Caper Sauce

Smoked Pork Loin w/ Pork Jus

Sliced Smoked Beef Top Round & Beef Bone Jus

Chicken Marsala w/ Shallots & Wild Mushrooms

Three Cheese Tortellini w/ House-made Herb Pesto Sauce

Pasta Con Broccoli w/ House-made Alfredo Sauce and Parmesan

Penne Pasta w/ Seasonal Vegetables, House-made Tomato Sauce

Eggplant Parmesan w/ House-made Tomato Sauce and Fresh Herbs

Buffet Catering Menu Continued

Starches: (choose one).

Truffle Whipped Potatoes

*Roasted Fingerling Potatoes
w/Rosemary*

*Polenta w/Vermont White Cheddar,
Fresh herbs*

Parmesan Risotto

Penne Pasta

Fettuccine Pasta

Cilantro White Rice

Vegetable: (choose one).

Brussel sprouts

Roasted carrots

Green beans w/ white wine & butter

Broccoli w/ garlic and herbs

Boards & Platters

Each Board or Platter serves
up to 20 People

Charcuterie Board \$85

Mix of Aged Cheeses & Cured Meats

Fresh Vegetable Platter \$70

Fresh Carrots, Celery, Cucumbers, Tomatoes & Asparagus
with our Farmhouse Dressing

Fresh Hummus Platter \$65

Fresh Celery, Olives, Roasted Red Bell Peppers, Squash &
Zucchini with Pita Bread

Fresh Fruit Platters \$70

Seasonal Fruit Such as Strawberries, Pineapple, Grapes, and
Melons

Passed Hors d'oeuvres

Choice of 3

20-49 people at \$28 per person 50-99 people at \$26 per person

Choice of 4

20-49 people at \$34 per person 50-99 people at \$32 per person

Italian Meatballs

House-made Marinara, Parmesan, Basil

Ribeye Skewers

Bell Peppers and Onions, Rosemary Olive Oil

Caprese Skewers

Tomatoes, Fresh Mozzarella, Fresh Basil w/Balsamic
Reduction

Bacon Wrapped Dates

Soy Honey Glaze

Shrimp Cocktail

Mini Beef Wellington

Pork Wine Sauce

Grilled Zucchini Hummus Roll

Feta & Roasted Bell Pepper

Deconstructed Taco Bar

Buffet Style

All catering order come with chips and salsa, accouterments for taco fillings, corn and flour tortillas, rice and street corn.

Includes Disposable plates, silverware & napkins

Choice of Protein:

Smoked Chicken Tinga

Pico, Cabbage, Cotija, Morita-Lime Aioli

Garlic & Ancho Chile Braised Beef

Cabbage, Avocado Salsa, Cotija, Onion, Cilantro

Green Chili Pork

Stewed in Tomatillos, Chilis & Garlic, Topped with Cabbage, Cotija, Onion

Achiote Fried Sweet Potato

Cabbage, Texas Style Corn Salsa, Queso Fresco

*Can swap out House-Made Salsa for House-Made Queso or Guacamole for an
upcharge*

Choice of 1 taco \$18 per person

Choice of 2 tacos \$21 per person

Choice of 3 tacos \$24 per person

Sushi Bar

Buffet Style

All catering orders come with wasabi, ginger, and GF soy sauce. Each roll has 8 pieces and can serve 1-2 people.

California Roll \$12

Crab, Cucumber, Avocado

Alaska Roll \$12

Salmon, Avocado, Cucumber

Don Draper Roll \$20

Spicy Tuna, sriracha mayo, carrots, green onion. Topped with avocado and black Tobiko roe, sesame seeds.

Spicy Cottleville Roll \$16*

Spicy Scallop, Scallion, Spicy Mayo,
Shallot Crunchies

Dragon Roll \$16

Tempura Shrimp, Cucumber topped w/avocado, tobiki roe, sesame seeds

Nigiri

Price per piece

All served on rice
with nori

Salmon \$4

Tuna \$5

Avocado \$3

3 Course Plated Dinner

\$75 Per Person
Served with glass plates, silverware and napkins

Choice of Starter:

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, with our House-made Caesar Dressing

Oak Street Salad

Local Greens, Farmhouse Dressing, Manchego Cheese, Baby Tomatoes, Red Onion, Cucumber, Smokey Sunflower Seeds

Tomato Mozzarella Salad

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Choice of Entrée:

Braised Short Rib

Vermont Cheddar Grits, Hibiscus Pickled Red Onions, Smoked Asparagus Salad, Red Wine Beef Rib Reduction

Beef Tenderloin

Cast Iron Seared Tenderloin, Truffle Whipped Potatoes, roasted local carrots, red wine reduction

Pan Seared Halibut

Succotash with Wild Arugula Tossed in our Smoked Ham Vinaigrette

Pan Seared Salmon

Truffle Whipped Potatoes, Local Seasonal Vegetables, with a Lemon Caper Sauce

Roasted Lamb Rack

Roasted Garlic Fingerling Potatoes, & Chimichurri Sauce

Chicken Alfredo

Pan Seared Chicken Breast, Parmesan with our House-made Alfredo Sauce

Pearl Barley Risotto (V)

Local Mushrooms, Garlic Cream, Asparagus, Herbs

Choice of Dessert:

Ask Chef for Current Creations