



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)

Oak Street Salad

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

Ceasar Salad

Romain Lettuce, Shaved parmesan, Red Onion, Croutons, With our house-made Ceasar Dressing

Tomato Mozzarella Salad

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Entre (Choose one)

- Sear Atlantic Salmon with Lemon Caper Sauce
 - Smoked Pork Loin with Pork Jus
- Sliced Smoked Beef Top Round & Beef Bone Jus
- Chicken Marsala with Shallots & Wild Mushrooms
- Gnocchi Three Way with Pesto, House-Made Marinara, and Alfredo
 - Pasta Con Broccoli with House-Made Herb Pesto Sauce
 - Pasta Con Broccoli with House-made Herb Pesto Sauce
- Penne Pasta with Seasonal Vegetables, House-made Tomato Sauce
- Eggplant parmesan with House-made Tomato Sauce and Gresh Herbs

Buffet Catering Menu Continued

Starches: (choose one)

- Garlic Whipped Potatoes
- Roasted Fingerling Potatoes w/Rosemary
 - Parmesan Risotto
- Penne Pasta w/ homemade Marinara
 - Linguine pasta
- Cilantro line White Rice

Vegetables: (Choose One)

- Brussel sprouts
- Roasted Carrots
- Green beans w/white wine & butter
- Broccoli w/garlic & herbs

Add Protein

- Chicken \$3pp
- Beef \$5pp
- Shrimp \$6pp

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

Extras

□ Cake Cutting and plating \$2pp

□ Real glass plates and silverware \$3pp

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

Mini Bruschetta

Balsamic Glaze

Deconstructed Taco Bar

Buffet Style

All ingredients are made in house, catering order come with chips and salsa, accouterments for taco fillings, corn and flour tortillas, Spanish rice and street corn. Includes Disposable plates, silverware & napkins

Choice of Protein:

Smoked Chicken Tinga

Pico, Cabbage, Cotija, Lime Aioli

Ancho Chile Braised Beef

Cabbage, Avocado Salsa, Cotija, Onion, Cilantro

Chili Verde Pork

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

Achiote Fried Sweet Potato

Cabbage, Southwest Black Bean Salsa, Queso Fresco

Extras (Serves 20 ppl)

- Queso \$25- quantity _____
- Guacamole \$30- quantity _____

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 soy sauce. Each roll has 8 pieces and can serve 1-2 ppl

California Roll \$12- Quantity _____

Crab, Cucumber, Avocado

Veggie Roll \$12- Quantity _____

Cucumber, Carrots, Asparagus, Topped with Avocado & Crispy Onions

Alaska Roll \$12- Quantity _____

Salmon, Avocado, Cucumber

Don Draper Roll \$12- Quantity _____

Spicy, Tuna, Siracha Mayo, Carrots, Green Onion. Topped with Avocado and Black Tobiko Roe, Sesame Seeds.

Spicy Cottleville Roll \$16- Quantity _____*

Spicy Salmon, Asparagus, Siracha Mayo, Eel Sauce, Orange Tobiko Roe

Dragon Roll \$16- Quantity _____

Shrimp, Cucumber Topped w/ Avocado, Tobiko Roe, Sesame Seeds

Nigiri

Price Per Piece, all Served on Rice with Nori

Salmon \$4 - Quantity _____

Tuna \$5- Quantity _____

Avocado \$3- Quantity _____

Shrimp \$5- Quantity _____

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, Sunflower Seeds

Tomato Mozzarella Salad

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Choice of Entrée:

Beef Tenderloin

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

Pan Seared Duck Breast

Orange Sauce, Broccolini w/ Roasted Garlic

Pan Seared Halibut

Garlic Cream Succotash, Topped with Herb butter

Pan Seared Salmon

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

Roasted Lamb Rack

Roasted Garlic Fingerling Potatoes, & Chimichurri Verde Sauce

Chicken Alfredo

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

Choice of Dessert:

Ask Chef for Current Creations

Oak Street Catering Event Form

Client Name/Event Name(s): _____

Event Date: _____

Number of Attendees: _____

Event Start Time: _____ Event End Time: _____

Type of Event

Birthday Retirement Graduation Reunion

Anniversary Corporate Event Shower Rehearsal Dinner

Other _____

Phone 1: _____

Phone 2: _____

Address: _____

City: _____ State: _____ Zip _____

Email: _____

- I understand the buffets will only be out for a maximum of 2.5 hours
- I understand that to book my event I will pay half down for my catering and that final head count and payment is due 2 weeks prior. (you can add to your guest count; however, you cannot subtract)
- Buffet Service** staff fee up to 50 ppl \$100, 51pp and over \$200
- Plated Dinner** Service Staff up to 25 ppl \$150, 26-55 ppl \$250, 56-100 ppl \$400
- I understand that we will have a service fee of 10% for events hosted at Public School House.

Client Signature: _____

Date: _____

