



## CATERING MENU

### *Brunch & Lunch Buffet Menu Options*

#### **Choice of 3**

20-49 people at \$28 pp

50-99 people at \$26 pp

#### **Choice of 4**

20-49 people at \$34 pp

50-99 people at \$32 pp

\*ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS\*

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

*Can choose a combination from brunch and lunch categories*

### **Brunch**

#### ☐ ***Greek Yogurt & Fruit Parfaits***

Strawberries, Blueberries,  
Raspberries, Granola

#### ☐ ***Chicken & Waffles***

Butter Chips & Syrup

\*Chicken Can Be Made Spicy  
with In-house Nashville  
Seasoning

#### ☐ ***Mini Pancakes Skewers***

Topped w/Blueberries &  
Raspberries

#### ☐ ***Biscuits & Gravy***

House-Made Sausage Gravy

#### ☐ ***French Toast***

Texas Toast, Cinnamon Sugar,  
Powdered Sugar, Butter Chips

#### ☐ ***Mini Avocado Toast***

Sourdough, Olive Oil, Sea Salt,  
Cherry Tomatoes, Onions

#### ☐ ***Breakfast Tacos***

Flour Tortillas, Fried Fiesta  
Potatoes, Egg or Chorizo,  
Avocado, Pickled Red Onions  
House-Made Salsa

#### ☐ ***Deviled Egg Platter***

Traditional, Bloody Mary, Elote, &  
Carbonara



## **Lunch**

☐ ***Chicken Salad Sandwich***

Lettuce, Tomato, on a Croissant

☐ ***Egg Salad Sandwich***

Lettuce on a Croissant

☐ ***Tuna Salad Sandwich***

Lettuce, Tomato, on a Croissant

☐ ***Cucumber Rolls***

Thyme Cream Cheese & Honey  
Drizzle

☐ ***Chicken Caesar Wrap***

Seasoned Chicken Breast  
Tossed in House-Made Caesar  
Dressing Parmesan, on a  
Spinach Wrap

☐ ***Buffalo Chicken Wrap***

Seasoned Chicken Breast  
Tossed in Buffalo Sauce, Ranch  
Lettuce, Red Onion, Mozzarella  
on a Sundried Tomato Wrap

☐ ***Mini Grilled Cheese Sipper***

Cheddar & Swiss on a  
Sourdough & House-made  
Roasted Tomato Soup

☐ ***Turkey & Swiss***

House-Made Bacon Jam on a  
Hawaiian Roll

☐ ***Italian Trio Sandwiches***

Salami, Capicola, Prosciutto,  
Spring Mix, Red Onion, Cherry  
Tomato, Roasted Red Peppers,  
Fresh Mozzarella, Balsamic  
Glaze

☐ ***Prosciutto Crostini***

Arugula, Goat Cheese, Honey  
Drizzle on a Crostini

☐ ***Bruschetta***

Cherry Tomatoes, Red Onions,  
Basil, Olive Oil, Balsamic Glaze  
on a Crostini

☐ ***Pasta Salad***

Rotini, Olive Oil, Sun Dried  
Tomatoes, Olives, Parmesan,  
Red Onion

☐ ***Potato Salad***

Red Potato, Red Onion, Egg



## ***Appetizer Buffet Menu Options***

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

### **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

## **Appetizers**

### ☐ ***Beef Sliders***

Served with Smoked Cheddar,  
Cajun Aioli, Caramelized Onions

### ☐ ***Pork Sliders***

BBQ Sauce, Pickled Onions,  
Farmhouse Slaw

### ☐ ***Ribeye Sliders***

Bell Peppers and Onions

### ☐ ***Caprese Skewers***

Tomatoes, Fresh Mozzarella,  
Fresh Basil Leaves Served with  
Balsamic Reduction

### ☐ ***Grilled Zucchini Hummus Roll***

Feta & Roasted Bell Pepper

### ☐ ***Mini Beef Wellington***

Red Wine Reduction

### ☐ ***Vegetable Spring Roll***

Sweet Chili Sauce

### ☐ ***Italian Meatballs***

Basil Marinara

### ☐ ***Mini BLT***

Bacon, Spring Mix, Tomato,  
Garlic Mayo

### **Flatbread Pizzas**

☐ House-made Marinara, Basil,  
Mozzarella, & Tomato

☐ House-made Marinara &  
Sausage

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



## ***Dinner Buffet Catering Menu***

**\$45 Per Person**

**CHOOSE ONE FROM EACH CATEGORY**

**\*ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS\***

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

### ***Salad Choices (Choose One)***

☐ ***Oak Street Salad***

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

☐ ***Caesar Salad***

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

☐ ***Tomato Mozzarella Salad***

Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

### ***Entrée Choices (Choose One)***

☐ Seared Atlantic Salmon with Lemon

Caper Sauce

☐ Chicken Marsala with Shallots &

Wild Mushrooms

☐ Smoked Pork Loin with

Pork Jus

☐ Pasta Con Broccoli with House-made

Alfredo Sauce

☐ Sliced Beef Top Round &

Beef Bone Jus

☐ Penne Pasta with Seasonal Vegetables,

House-made Marinara Sauce

☐ Gnocchi Three Ways with

House-made Pesto, Marinara  
& Alfredo

☐ Eggplant Parmesan with House-made

Marinara Sauce & Fresh Herbs



## ***Dinner Buffet Catering Menu (Continued)***

### **Starch Choices (Choose One)**

- ☐ Garlic Whipped Potatoes
- ☐ Roasted Fingerling Potatoes with Rosemary
- ☐ Parmesan Risotto
- ☐ Penne Pasta with House-made Marinara
- ☐ Linguine Pasta with Olive Oil
- ☐ Cilantro Lime White Rice

### **Vegetable Choices (Choose One)**

- ☐ Brussel Sprouts
- ☐ Roasted Carrots
- ☐ Green Beans with White Wine & Butter
- ☐ Broccolini with Garlic & Herbs

### **Add A Protein To A Pasta Side (Optional)**

- ☐ Chicken (\$3 Per Person)
- ☐ Beef (\$5 Per Person)
- ☐ Shrimp (\$6 Per Person)



## **Boards & Platters (À la Carte)**

**EACH BOARD OR PLATTER SERVES UP TO 20 PEOPLE**

**\*ALL CATERING INCLUDES DISPOSABLE PLATES, FLATWARE & NAPKINS\***

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

### ☐ ***Charcuterie Board \$85***

Mix of Aged Cheeses, Cured Meats & Assortment of Crackers

### ☐ ***Fresh Vegetable Platter \$70***

Carrots, Celery, Cucumbers, Tomatoes & Asparagus Served with House-made Farmhouse Dressing

### ☐ ***Hummus Platter \$65***

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

### ☐ ***Fresh Fruit Platter \$70***

Seasonal Fruits such as Strawberries, Pineapple, Grapes & Melons

## **Extras**

### ☐ ***Cake Cutting & Plating***

\$1.50 Per Person

### ☐ ***Upgrade to Real Plates, Flatware & Cloth Napkins***

\$2.00 Per Person



## **Passed Hors d'oeuvres**

*Passed on trays by servers throughout agreed upon time during event*

☐ **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 & Onions, Rosemary Olive Oil

☐ ***Caprese Skewers***

Tomatoes, Mozzarella, Fresh Basil & Balsamic Reduction

☐ ***Bacon Wrapped Dates***

Soy Honey Glaze

☐ ***Shrimp Cocktail***

☐ ***Mini Beef Wellington***

Red Wine Reduction

☐ ***Grilled Zucchini Hummus Roll***

Feta & Roasted Bell Pepper

☐ ***Mini Bruschetta***

Baby Tomatoes, Olive Oil, Basil, House-made Pesto, Crustini, Balsamic Glaze



## **Deconstructed Taco Buffet**

All ingredients are made in house. Catering orders come with chips & salsa, accouterments for taco fillings, corn & flour tortillas, spanish rice & street corn.

Includes disposable plates, silverware & napkins.

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

**Choice of 1 taco** \$18 per person

**Choice of 2 tacos** \$21 per person

**Choice of 3 tacos** \$24 per person

### **Protein Choices:**

☐ ***Smoked Chicken Tinga***

Pico, Cabbage, Cotija, Lime Aioli

☐ ***Ancho Chile Braised Beef***

Cabbage, Avocado Salsa, Cotija, Red Onion, Cilantro

☐ ***Chili Verde Pork***

Stewed in Tomatillos, Chilis & Garlic, Topped with Cabbage

☐ ***Achiote Fried Sweet Potato***

Cabbage, Southwest Black Bean Salsa, Queso Fresco

### **Extras (Serves 20 People)**

☐ Queso \$25 (Quantity \_\_\_\_\_)

☐ Guacamole \$30 (Quantity \_\_\_\_\_)





## **Sushi Bar**

***All catering orders come with wasabi, ginger & soy sauce. Each roll has 8 pieces and can serve 1-2 people. Minimum of 10 rolls per catering order.***

*Can upgrade to real plates, flatware & cloth napkins for \$2.00 per person*

☐ **California Roll** \$14 (Quantity \_\_\_\_)

Crab, Cucumber, Avocado

☐ **Veggie Roll** \$10 (Quantity \_\_\_\_)

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

☐ **Don Draper Roll** \$18 (Quantity \_\_\_\_)

Tuna, Sriracha Mayo, Carrots, Green Onion, Topped with Avocado & Black Tobiko Roe, Sesame Seeds

☐ **Ocean Master Roll** \$24 (Quantity \_\_\_\_)

Salmon, Tuna, Yellowtail, Avocado, Cucumber, Topped with Red Tobiko Roe, Eel Sauce

☐ **Spicy Cottleville Roll** \$14 (Quantity \_\_\_\_)

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

☐ **Roots Roll** \$16 (Quantity \_\_\_\_)

Salmon, Cucumber, Avocado, Crispy Onions, Sesame Seeds

## **Nigiri**

Price Per Piece, All Served on Rice with Nori

**Salmon** \$4 (Quantity \_\_\_\_)

**Tuna** \$5 (Quantity \_\_\_\_)

**Avocado** \$3 (Quantity \_\_\_\_)

**Shrimp** \$5 (Quantity \_\_\_\_)

**Yellow Tail** \$5 (Quantity \_\_\_\_)



## **Three Course Plated Dinner**

**\$75 Per Person**

*Served with Signature Plates, Silverware & Cloth Napkins. Served in coursed fashion by servers.*

### **Choose One Starter:**

☐ ***Caesar Salad***

Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, 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

### **Choose One Entree:**

☐ ***Beef Tenderloin***

Cast Iron Seared Tenderloin, Truffle Whipped Potatoes, Roasted Local Carrots, Red Wine Reduction

☐ ***Pan Seared Duck Breast***

Orange Sauce, Broccolini with Roasted Garlic

☐ ***Pan Seared Halibut or Atlantic Salmon***

Garlic Cream Succotash, Topped with Herb Butter

☐ ***Roasted Lamb Rack***

Roasted Garlic Fingerling Potatoes & Chimichurri Verde Sauce

### **Choose One Dessert:**

*Ask Chef for Current Selection*



## **Oak Street Catering Event Form**

Client Name & Event Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Number of Attendees: \_\_\_\_\_

Location Where Event Is Held: \_\_\_\_\_

Event Rental Start Time: \_\_\_\_\_ Event Rental End Time: \_\_\_\_\_

- |                                     |  |   |
|-------------------------------------|--|---|
| <input type="checkbox"/> Birthday   | <input type="checkbox"/> Reunion         | <input type="checkbox"/> Shower           |
| <input type="checkbox"/> Retirement | <input type="checkbox"/> Anniversary     | <input type="checkbox"/> Rehearsal Dinner |
| <input type="checkbox"/> Graduation | <input type="checkbox"/> Corporate Event | <input type="checkbox"/> Other: _____     |

Client Phone Number: \_\_\_\_\_

Client Address: \_\_\_\_\_

Client City: \_\_\_\_\_ Client State: \_\_\_\_\_ Client Zip: \_\_\_\_\_

Client Email: \_\_\_\_\_

- ☐ I understand any buffets purchased will 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 the final head count and remaining payment is due 2 weeks prior. (I understand I can add to the guest count, however, I cannot subtract)
- ☐ Buffet Service staff fee up to 50 people is \$100, 51 people or more is \$200
- ☐ Plated Dinner Service Staff up to 25 people is \$150, for 26-55 people is \$250, and for 56-100 people is \$400
- ☐ I understand that we will have a service fee of 10% for events hosted at Public School House

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_



## **Oak Street Catering Event Form (Continued)**

*Please Note: This Page Must Be Completed & Returned For Your Bar Package To Be Finalized*

☐ Please use the method of payment on invoice to complete this payment.

I \_\_\_\_\_ authorize Oak Street Lounge, LLC to utilize my card/ACH for the method indicated above, via checkbox. I acknowledge Oak Street Lounge, LLC will be executing withdrawal, as indicated by checkbox above, of costs associated with the venue booking.

The info listed below is for my EVENT DATE on \_\_\_\_/\_\_\_\_/\_\_\_\_. The payee will be notified of any additional costs that arise during/after the event date. This payment will be finalized 2-3 weeks prior to the event.

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Billing Phone Number: \_\_\_\_\_ Billing Email: \_\_\_\_\_

### **Account Type:**

☐ Visa ☐ Discover  
☐ MasterCard ☐ ACH (Bank Account) Name: \_\_\_\_\_  
☐ AmEx \_\_\_\_\_

Card or Bank Account Number: \_\_\_\_\_

Routing Number (ACH Only): \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CVV Number: \_\_\_\_\_

I authorize the Oak Street Lounge, LLC to charge the credit card/ACH indicated in this authorization form according to the terms outlined above. This payment authorization is to be utilized as indicated above via checkbox for costs associated with the event outlined in this contract. I certify that I am an authorized user of this credit card/ACH and that I will not dispute the payment with my credit card company or bank; so long as the transaction corresponds to the terms indicated in this form.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_