

oak

l a g u n a b e a c h

Oak Main Event Catering Menu:

Greens

Chopped Salad | bacon, tomatoes, hard boiled eggs, pickled onions, croutons, bleu cheese

Oak House Salad | little gem lettuce, radishes, tarragon, chives, mustard vinaigrette

Arugula Salad | prosciutto, candied walnuts, grapes, feta, champagne vinaigrette

Mixed Green Salad | green apples, pomegranate, cranberries, croutons, orange sage vinaigrette

Burrata & Beet Salad | heirloom beets, burrata cheese, mustard frill, citrus vinaigrette

Mains

Grilled BBQ Ribs | baby back ribs, mango lime BBQ sauce

Buttermilk Fried Chicken | honey bourbon glaze

Grilled Chicken | chimichurri sauce

Braised Short Ribs | veal demi glaze

Cajun Salmon | chipotle aioli

Flat Iron Steak | nopal corn relish, romesco sauce

Chilean Seabass | summer squash, blood orange coulis

Sides

Roasted Cauliflower Mash | butter, garlic, cream

Baked Mac & Cheese | cheddar, mozzarella, toasted breadcrumbs

Potato Au Gratin | Yukon potatoes, creamy leeks, roasted garlic, thyme, parmesan cheese

Green Beans | bacon lardons, slivered almonds, sherry vinaigrette

Crispy Brussel Sprouts | honey butter, almonds, prosciutto, crispy sweet potato strings

Roasted Squash | roasted squash, faro rice, kale, goat cheese

Roasted Veggies | heirloom carrots, broccolini, cauliflower, Brussel sprouts

Oak Catering Laguna Beach | (949) 433-6233 | www.oak-lagunabeach.com

Chris Mahler | VP of Operations/ Executive Chef

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Tray Passed Item Menu

Tray Passed Items \$4 each

Hot Chicken Sliders – buttermilk fried chicken, chili oil, ranch, pickles

Beef Sliders – white Cheddar, pickle onion

Albondigas – Home blend Beef Meatballs, Grilled Ciabatta, Marinara, Shaved Parmesan

Ceviche Tostada – Gulf Shrimp and Bassa Ceviche, Tomato, Chili, Cilantro, Avocado

Sesame Crusted Albacore – Jalapeno, Blood Orange, and Avocado

Jumbo Lump Crab cake – Grilled Pineapple Relish, Tartar Sauce, Hearts of Fire

Chicken Satay – Buttermilk Fried Chicken, Chili Oil, Scallion

Beef Satay – Soy/ginger marinated Flat Iron, Chimichurri

Salmon Satay - Lemon & Dill Aioli, Pistachio

Crispy Pork Belly Al Pastor – Guajillo Chili, Grilled Pineapple Relish, Cilantro

Caprese Skewer – Market Cherry Tomatoes, Buffalo Mozzarella, Fresh Torn Basil

Wild Mushroom Arancini – Roasted Wild Mushrooms, Parmesan Cheese, Fines Herbs

Prosciutto Wrapped Shrimp – Mango/Lime BBQ Sauce

Crab Louie – Jumbo Lump Crab, Spicy Louie Dressing, Avocado, Shaved Pickled Beets

Smoked Salmon – Cucumber Cups, Lemon/Dill Aioli, Salmon Roe

Prosciutto Wrapped Stone Fruit – Brie Cheese, Crostini, Mint

Spicy Albacore – Wild Albacore Tuna, Spicy Mayo, Tempura Eggplant, Wasabi Caviar

(Menu Items Are Subject to Change to Meet Guest Expectations)

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