

# THE OAKS CATERING

## MENU

### Hors d'oeuvres



#### Welcome Platters

Minimum order of 25 people per item  
Pricing is per person

##### MEDITERRANEAN MEZZE PLATTER

Hummus, baba ghanoush, pita chips,  
roasted peppers, artichokes, olives,  
pepperoncini \$ 4.00

##### CHARCUTERIE PLATTER

Assorted meats & cheeses with  
accompaniments, crusty bread,  
crackers \$ 4.50

##### HEIRLOOM TOMATO & MOZZARELLA SALAD \$ 4.00

Olive oil, basil, balsamic reduction

##### FRESH FRUIT BOWL \$3.50

##### SPINACH & ARTICHOKE DIP \$4.00

Pita chips

##### BAKED BRIE - 1 KILO. \$65 each

Serves approximately 25  
Mandarin marmalade

#### Canapes

Minimum order of 25 pieces per item  
Pricing is \$3.50 per piece

##### MINI SPANAKOPITA

Phyllo pockets stuffed with spinach &  
feta cheese

##### SESAME CHICKEN SATAY

Sweet chili sauce

##### CHICKEN SATAY

Peanut sauce

##### TERIYAKI BEEF SATAY

##### BEEF SATAY

Peanut sauce

##### ITALIAN MEATBALLS

Marinara & parmesan cheese

##### TOMATO BASIL BRUSCHETTA

##### SHRIMP COCKTAIL

##### BACON WRAPPED SCALLOPS

#### *Event Liaisons:*

Leigha Beliveau - [events@theoakslakeside.com](mailto:events@theoakslakeside.com)

Liz Pruitt - [liz@theoakslakeside.com](mailto:liz@theoakslakeside.com)

# STATIONED DINING

Minimum of 40 Guests Required

## Standard Entrées

Choose 2 - \$39

Choose 3 - \$46

### STUFFED SALMON

Stuffed with shrimp & crab, topped with lobster bisque

### ASIAN STYLE SALMON

Glazed with sesame, ginger, soy, julienne vegetables

### BAKED COD

Capers, dill, lemon butter sauce

### STIR FRY

Choice of baby shrimp, chicken, or beef

Peppers, onions, sweet & sour sauce

### GORGONZOLA CHICKEN

Spinach, onions, gorgonzola, balsamic reduction

### CHICKEN MARSALA

Wild mushroom marsala sauce

### CABERNET FILET TIPS

Roasted onions, peppers, cabernet sauce

### BAKED PENNE PASTA

Marinara, basil, mozzarella & parmesan

### ISRAELI COUS-COUS

Roasted tomatoes, zucchini, squash, garlic & herbs, olive oil

## Premium Entrées

Choose 2 - \$55

Choose 3 - \$66

To add as third selection on Standard Buffet - \$22 per person

To add as replacement of a Standard Entrée - \$12 per person

### PRIME RIB CARVING STATION

Horseradish cream sauce

### BEEF TENDERLOIN CARVING STATION

Port wine demi-glace

### ROASTED LEG OF LAMB CARVING STATION

Pesto Sauce

### BAKED SHRIMP

Scampi style

Garlic, lemon, butter

### BLACKENED MAHI-MAHI

Pineapple mango salsa

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# BUFFET ACCOMPANIMENTS



Choose up to four (4)

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## GREEK SALAD

Tomatoes, cucumber, olives, feta cheese, Mediterranean dressing

## TOSSED GARDEN SALAD

Mixed greens, shredded carrots, tomatoes, cucumbers, croutons  
Choose two (2) dressings: Ranch, White French, Balsamic, Italian

## OAKS CLASSIC SALAD

Mixed greens, dried cranberries, walnuts, bleu cheese, citrus vanilla dressing

## BULGUR WHEAT SALAD

Roasted peppers, tomatoes, zucchini, herbs, red wine vinaigrette

## STEAMED GREEN BEANS

Toasted almonds

## STEAMED BROCCOLI & CHEESE

## BUTTERED HERB CARROTS

## CAULIFLOWER GRATIN

## SEASONAL VEGETABLE MEDLEY

## AU GRATIN POTATOES

Cheddar cheese & scallions

## BUTTERMILK MASHED POTATOES

## GARLIC & HERB ROASTED RED SKINS

## JASMINE RICE PILAF

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*Contact us at:*

330-769-2601 ext. 4



# PLATED DINING

150 guests & over will have a combo plate of two entrées

Fewer than 150 guests, you may choose up to 3 entrées

Special requests for allergies or vegetarians MUST be preordered

Plated salads are an additional \$3.95 per person. This includes 2 dressings, rolls, and butter

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## PORK ENTRÉES \$34

### GORGONZOLA AU GRATIN PORK CHOP

Gorgonzola Italian crumb, roasted garlic velouté, 10oz. chop

### GRANNY SMITH & ONION CRUSTED PORK LOIN

Sage velouté, 8oz. boneless loin

## POULTRY ENTRÉES \$34

### SAUTÉED BREAST OF CHICKEN GORGONZOLA

Spinach, roasted onion balsamic glazed velouté

### SAUTÉED CHICKEN PICCATA

Lemon caper beurre blanc

### ITALIAN STUFFED CHICKEN BREAST

Roasted shallot, Italian sausage stuffed, simmered in cacciatore sauce

## BEEF ENTRÉES \$36

All beef entrees prepared medium

### SAUTÉED TWIN FILETS

Peppercorn seared with cabernet demi-glace

### PEPPERCORN SEARED STRIP STEAK

Scallion & herb butter, 12oz. steak

### FILET MIGNON +\$3

Roasted garlic spinach butter, 7oz.

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## SEAFOOD ENTRÉES \$35

**CORIANDER SEARED SALMON**  
Spinach & roasted shallot cream

**SHRIMP & CRAB STUFFED SALMON**  
Shrimp bisque

**CRAB CRUSTED BOSTON COD**  
Blue crab, herb crumb, spinach lobster cream

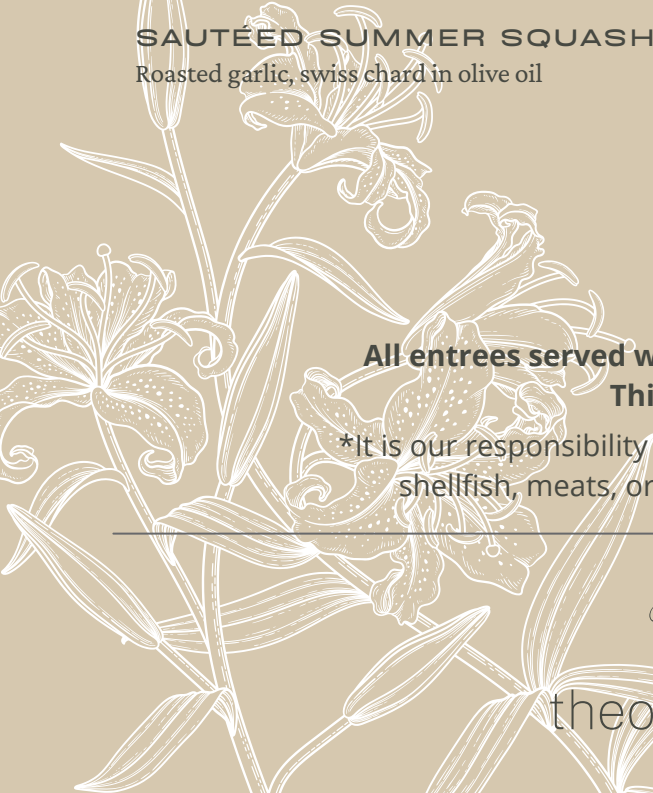
## PASTA & PROTEIN ENTRÉES \$34

**SPINACH & ROASTED GARLIC PASTA**  
Roasted chicken or shrimp, tarragon cream

**ROASTED ARTICHOKE & MUSHROOM PASTA**  
Sautéed chicken or shrimp, parmesan basil creamed butter sauce

**ITALIAN SAUSAGE & MEATBALL PASTA**  
Fresh tomato sauce

**SAUTÉED SUMMER SQUASH PASTA**  
Roasted garlic, swiss chard in olive oil



**All entrees served with chef's choice of starch and vegetables.  
This excludes pasta entrees.**

**\*It is our responsibility to warn you that consuming raw or undercooked fish,  
shellfish, meats, or eggs may increase your risk of food borne illness**

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# PRE-WEDDING LUNCHEON & SNACKS

Pricing is Per Person

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## Luncheon Items

### GREEK CHICKEN SALAD WRAP

Lemon basil marinated chicken, kalamata olives,  
tomatoes, flour tortillas **\$5.50**

### MONTEREY CHICKEN SALAD CROISSANTS

**\$ 6.00**

### DELI MEATS & CHEESE

Choice of tray or subs

Sliced assorted meats & cheeses, condiments &  
rolls/baguette

**\$6.00 Sub  
\$5.50 Tray**

### CHEESE TRAY & CRACKERS

Assorted cheeses

**\$5.00**

### FRUIT KABOBS & MINT GREEK YOGURT

**\$2.25**

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# BAR & BEVERAGE PACKAGES

Bartenders: \$175 (One Bartender for every 80-100 Guests)

## HOUSE BAR

5-hours - \$24/person

### COASTAL VINES WINE

CABERNET  
CHARDONNAY  
MOSCATO  
MERLOT

### BEERS

BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE  
HEINEKEN  
CORONA

### LIQUOR

KAMCHATKA VODKA  
PARAMOUNT GIN  
CASTILLO RUM  
BEAMS & STAR WHISKEY  
BOURBON SUPREME  
LAUDERS SCOTCH  
PARAMOUNT AMARETTO

## CALL BAR

5-hours - \$28/person

### COASTAL VINES WINE

CABERNET  
CHARDONNAY  
MOSCATO  
MERLOT

### BEERS

BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE  
HEINEKEN  
CORONA

### LIQUOR

ABSOLUT VODKA  
BOMBAY GIN  
BACARDI RUM  
SEAGRAM'S 7 WHISKEY  
JIM BEAM BOURBON  
DEWAR'S SCOTCH  
PARAMOUNT AMARETTO

## PREMIUM BAR

5-hours - \$35/person

### COASTAL VINES WINE

CABERNET  
CHARDONNAY  
MOSCATO  
MERLOT

### BEERS

BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE  
HEINEKEN  
CORONA

### LIQUOR

ABSOLUT & TITOS  
BOMBAY & BEEFEATERS  
BACARDI & CAPT. MORGAN  
SEAGRAM'S 7 & C.C  
JIM BEAM & MAKERS  
DEWAR'S & J&B  
PARAMOUNT AMARETTO

**Included in all Packages:** Coca-Cola Products, Club Soda, Tonic, Cranberry Juice, Orange Juice, Grenadine, Lemons, Limes, Cherries

## Up-Charges to Beverage Package

NON-ALCOHOL PACKAGE

\$8.00/PERSON

RESERVE AND SPARKLING WINES

\$4.50/PERSON

HOUSE CHAMPAGNE TOAST

\$27/BOTTLE

SIGNATURE COCKTAILS [PREMIUM BAR PACKAGE ONLY]

TBD

MIMOSA BAR [APPROX. 5 POURS PER BOTTLE]

\$35/BOTTLE

SPARKLING JUICE

\$12/BOTTLE

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