



THE OAKS



MENU

**OUR SERVICES ARE COMPETITIVELY
PRICED AND CAN BE ENGAGED
THROUGH SEVERAL APPROACHES.**

IF YOU HAVE A PRICE POINT OR BUDGET AND GENERAL PARAMETERS AND LOGISTICS, WE CAN DESIGN A MENU TO FIT.

OR WE CAN HELP DEVELOP A MENU AND GENERAL PARAMETERS AND LOGISTICS AND WE'LL GIVE YOU OUR BEST PRICE.

OUR CHEFS PREPARE DISHES THAT ARE AS HEALTHY OR AS DECADENT AS YOU WISH. WE CAN PREPARE VEGAN SPECIALTIES, FAT-FREE MEALS, AS WELL AS GLUTEN FREE MEALS UPON REQUEST. JUST LET US KNOW YOUR DIETARY RESTRICTIONS.

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BREAKFAST & BRUNCH SWEETS

SEASONAL PANCAKES

- BANANA AND/OR BLUEBERRY PANCAKES

SEASONAL WAFFLES

- BELGIAN WAFFLES
- RED VELVET WAFFLES
- EGG NOG WAFFLES
- PUMPKIN SPICE WAFFLES
- FRENCH TOAST WAFFLES
- SWEET POTATO WAFFLES

FRENCH TOAST

BANANA BREAD (WITH OR WITHOUT NUTS)

ASSORTED PASTRIES & CROISSANTS

ASSORTED BREAD LOAFS (BANANA, PUMPKIN, CINNAMON)

CROISSANTS; ENGLISH MUFFINS; BAGELS

LEMON RICOTTA PANCAKES (WITH OR WITHOUT BLUEBERRIES)

FRENCH TOAST (WITH FRESH WHIPPED CREAM AND BERRIES)

ASSORTED JAMS, JELLIES, BUTTER, SYRUP

SAVORY BREAKFAST & BRUNCH

CHICKEN & WAFFLES

EGG SOUFFLÉ

OMELETTES

TURKEY SAUSAGE, HAM, OR VEGGIE ASSORTED FRITTATAS

QUICHE LORRAINE

THICK MAPLE-CRUSTED BACON (PORK/TURKEY/CHICKEN)

SAUSAGE (PORK/CHICKEN)

CHEESE GRITS

FRIED POTATOES

PEPPERS WITH ONIONS

SHRIMP & GRITS

EGG WHITE QUICHE WITH SPINACH AND/OR BROCCOLI & CHEESE

ROSEMARY-CRUSTED SALMON OVER WILTED SPINACH OR SALMON

CAKES

BREAKFAST QUESADILLA

FRIED FISH

COCONUT CHICKEN WITH RICE & BEANS

CHICKEN

- FRIED, GRILLED OR BAKED

LIGHT & FRESH SIDES

BAGEL BAR

FRESH FRUIT & YOGURT

ASSORTED FRUIT- BERRY MIX

YOGURT PARFAITS

MIXED SALAD

QUINOA SALAD

BEAN SALAD

ASSORTED JAMS, JELLIES, BUTTER, SYRUP

BREAKFAST MENU



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HORS D'OEUVRES

CHARCUTERIE BOARDS OR LOADED GRAZING TABLES
TIGER SHRIMP SALAD W/ GINGER LIME
JUMBO SHRIMP COCKTAIL
SMOKED SALMON
PULLED PORK, SALMON, SHRIMP SALAD, CRAB CAKE, BEEF, OR CHICKEN SLIDERS
CHICKEN WINGETTES (GRILLED OR FRIED)
BEEF OR CHICKEN MEATBALLS W/VARIOUS SAUCES
CHICKEN OR CAJUN ANDOUILLE/VEGGIE KEBABS
CHICKEN OR BEEF MINI-TACOS
GOURMET CHEESE BOARD
FRESH GUACAMOLE OR FRESH SALSA AND CHIPS
ASSORTED CRUDITÉS
HUMMUS PLATTER ASSORTMENT

SOUPS AND SALADS

TOSSED SALAD WITH CHOPPED VEGGIES AND ASSORTED VINAIGRETTE OR RANCH DRESSING
KALE SALAD
HEIRLOOM TOMATO, MOZZARELLA, BASIL SALAD
SPRING SALAD WITH YOUR CHOICE OF DRESSINGS
CAESAR SALAD
ALL OF OUR SALADS CAN BE MADE WITH PROTEIN TOPPINGS (LOBSTER, SHRIMP, SALMON, CHICKEN, STEAK)

ADDITIONAL OPTIONS:
(CAN BE ARRANGED AND PRICED DIRECTLY WITH CHEF)



MAIN DISHES

GRILLED, ROASTED, BLACKENED, SMOKED OR BAKED MEATS ANY CHOICE
 ROASTED, FRIED OR GRILLED CHICKEN
 BRAISED SEA BASS
 BRAISED HALIBUT
 HERB CRUSTED SALMON
 BLACKENED FISH
 BLACKENED TENDERLOIN
 ROSEMARY CABERNET RIB EYE STEAK
 LASAGNA (BOLOGNESE, BEEF, TURKEY OR VEGETARIAN)
 ITALIAN PASTA TRIO
 INDIAN BUTTER CHICKEN
 TIKKI MASALA CHICKEN
 JAMBALAYA

SIDES

DIRTY RED RICE
 RICE AND BEANS
 SMASHED RED POTATOES
 GRILLED SPRING VEGGIES
 HOME-STYLE GREENS
 CORNBREAD MUFFINS
 GREEN BEANS WITH PORTABELLA MUSHROOMS
 CURRIED CHICK PEAS
 SAUTÉED SPINACH
 OVEN ROASTED SWEET POTATOES
 SAUTÉED YELLOW SQUASH AND ZUCCHINI
 GRILLED ASPARAGUS
 YELLOW OR BROWN RICE
 SAUTÉED BROCCOLI
 RISOTTO
 MAC AND CHEESE
 TRUFFLED SMASHED RED POTATOES SAUTÉED MUSHROOMS
 ROSEMARY POTATO FINGERLINGS
 SWEET POTATO SOUFFLÉ
 FRENCH STRING BEANS
 SAUTÉED BROCCOLI AND CAULIFLOWER
 PARMESAN-CRUSTED BRUSSEL SPROUTS

SWEETS

DESSERT BOARDS
 BREAD PUDDING (WITH OR WITHOUT RAISINS AND MAPLE WHISKEY GLAZE)
 BLUEBERRY COBBLER
 PEACH COBBLER
 CHERRY PIE
 APPLE PIE WITH VANILLA ICE CREAM
 HOME MADE POUND CAKE WITH BLUEBERRY SAUCE
 COOKIE ASSORTMENT
 MINI CHEESE CAKE ASSORTMENT
 MINI DESSERT CUPS (ASSORTED)
 KEY LIME PIE
 POACHED PEARS WITH SORBET AND CHOCOLATE SAUCE

