



OAK & SAVORY

A KITCHEN COLLECTIVE

½ trays serve 8 - 12 people and full trays serve 20 - 25 people. Prices shown are based on full tray portions. Half tray portions are available upon request at half the listed price.

MAIN COURSES

I. ROASTED GARLIC & HERB CHICKEN...

Succulent chicken roasted to perfection with a fragrant blend of rosemary, thyme, and sage, finished with a silky garlic butter glaze. *Bone-In...* \$125.00 or *Boneless...* \$135.00

II. CITRUS PORK CHOPS...

Heritage chopped, oven-roasted with fresh rosemary and thyme, complemented by a silky orange-lemon reduction. \$115.00

III. BAKED FISH & SAUTÉED SHRIMP...

Delicate tilapia and swai fillets, oven-baked with fresh herbs, paired with tender shrimp sautéed in garlic butter and finished with a light white wine sauce. \$170.00

IV. MISSISSIPPI POT ROAST...

Slow-braised beef chuck, infused with pepperoncini, fresh herbs, and a velvety pan jus, served tender and deeply flavorful. \$150.00

V. SWEET BARBECUE PULLED PORK...

Slow-braised pulled pork, gently smoked and finished with a glaze of sweet barbecue reduction. Served tender and succulent, with subtle notes of molasses and brown sugar. \$150.00



ACCOMPANIMENTS

I. FIRE ROASTED GREEN BEANS...

Tender green beans fire-roasted to perfection, infused with subtle charred notes, and finished with a hint of lemon essence and roasted garlic butter. **\$90.00**

II. BUTTER GARLIC MASHED POTATOES...

Velvety mashed potatoes folded with slow-roasted garlic and sweet cream butter, offering a delicate balance of richness and aroma. **\$80.00**

III. CLASSIC MACARONI & CHEESE...

Tender cavatappi pasta enveloped in a velvety blend of aged cheddar and cream, finished with a golden butter crumb crust. **\$80.00**

IV. SPANISH YELLOW RICE...

Fragrant saffron-infused rice simmered with aromatic herbs, sweet peppers, and a touch of olive oil for a vibrant golden finish. **\$75.00**

V. HOUSE CAESAR SALAD...

Crisp romaine hearts tossed in a house-made Caesar dressing, garnished with shaved Parmesan, garlic croutons, and a hint of freshly cracked black pepper. **\$75.00**

BEVERAGES & DESSERTS

DRINKS (Two 1.5 Gallons)		SWEETS	
SWEETENED TEA	\$16.00	BANANA CREAM PUDDING	\$65.00
RASPBERRY TEA	\$18.00	CLASSIC AMBROSIA	\$65.00
ICED TEA LEMONADE	\$19.00	ASSORTED FRUITS	\$45.00