



CITY OF OAKS CATERING

BRONZE PACKAGE

This includes two entrees and two sides.

adding Hors D'oeuvres are possible for an additional charge of \$4.00 per person each Hors d'oeuvres

There will be an additional 15% gratuity of the total cost including plate rental.

Plate rentals are available for an additional cost of 20% of the total cost excluding gratuity.

HORS D'OEUVRES

BBQ Meatballs
Chicken Salad Crostini
Mediterranean Pasta Salad
Fruit Skewers
Veggie Skewers
Chips and Salsa Shooter
Cheese Skewer
Spinach Dip Shooter

ENTREES

Sweet Roasted Ham
Pulled Pork BBQ
Spaghetti with Meat Sauce
Fettuccine Chicken Alfredo
Baked Ziti
Brown Butter Chicken
Taco Bar
(including ground beef, shredded chicken and toppings)

SIDES

Green Beans
Brown Butter Corn
Mixed Vegetables
Herb Rice
Mashed Potatoes
Salad Bar (including toppings)
Coleslaw
Baked Beans

DESSERTS

Peach Cobbler
Apple Cobbler
Cookies



CITY OF OAKS CATERING

SILVER PACKAGE

This includes two entrees and two sides.

adding Hors D'oeuvres are possible for an additional charge of \$6.00 per person each Hors d'oeuvres

There will be an additional 15% gratuity of total cost including plate rental.

Plate rentals are available for an additional cost of 20% of total cost excluding gratuity.

HORS D'OEUVRES

Asian Chicken Shooter
Creamed Salmon Crostini
Guacamole and Corn Salsa
Chicken and Waffle Skewer
Pita and Hummus
Shrimp and Grit Shooter
Falafel
Kani Salad on Fried Wonton
Lamb and Beef Meatball

ENTREES

Roasted Citrus Chicken (bone-in)
Chicken Marsala
Beef Roast with Rosemary Gravy
Citrus Trout
Orange Chicken (bone-in)
Roasted Pork Tenderloin
Lasagna
Sautéed Shrimp Kaboobs
Smoked Pork Ribs
Smoked Beef Brisket

SIDES

Green Beans
Mac & Cheese
Broccoli Normandy
Fried Rice (contains eggs)
Sweet Potatoes
Salad Bar (including toppings)
Roasted Broccoli
Glazed Carrots

DESSERTS

Original Glazed Doughnuts
Black Bean Chocolate Brownie (V)
Strawberry Shortcake
Apple Crisp
Banana Pudding



CITY OF OAKS CATERING

GOLD PACKAGE

This includes two entrees and two sides.

Adding Hors D'oeuvres are possible for an additional charge of \$8.00 per person for each Hors d'oeuvre

There will be an additional 15% gratuity of the total cost including the price of plate rental.

Plate rentals are available for an additional cost of 20% of the total cost excluding cost of gratuity.

HORS D'OEUVRES

Filet Mignon Steak Bites
Salmon Crostini
Mini Crab Cake
Spicy Argentinian Fish cake
Shrimp Salad
Chicken Caprese Skewer
Seared Scallops
Stuffed Shells

ENTREES

Filet Mignon
Seared Citrus Salmon
Seared Chilean Seabass
Seared Lamb Chops
Crab Cakes
Seared Scallops
Lamb Roast
Chicken Sherry Wine Sauce
Seafood Mac and Cheese

SIDES

Asparagus
Mac & Cheese
Sautéed Mushrooms
Sautéed Zucchini
Roasted Potatoes
House-Made Caesar Salad
Brussel Sprouts
Sautéed Spinach

DESSERTS

Chocolate Mousse with Berry Compote
Strawberry Crisp
Spiced Cake with Butter Cream Icing
Bourbon Praline Pecan Sauce over Ice
Cream
Tres Leche Cake