

Oak Hills

CATERING

Banquet

Japanese Eggplant -17

Grilled Eggplant with a Sweet, Savory Glaze
Served with Roasted Carrots, Rice, Sesame Seeds and Shiso
(GF, VE)

Sweet Potato Succotash -17

Crispy Shredded Sweet Potato with Sharp Cheddar, Greens, Roasted Corn,
Chickpeas, Red Bell Pepper, and a Sweet Maple Sauce
(GF, V)

Stuffed Shell Pasta -18

Jumbo Shell Pasta with Ricotta and Mozzarella Cheese and Marinara Sauce
Add Parmesan Crusted Chicken -\$3
(M)

Butter Chicken -20

Tender Skewers of Curried Chicken Breast with Buttery Tomato Sauce
Served with Basmati Rice and Roasted Seasonal Vegetables
(GF)

Texas Chicken -20

Spicy Chicken Breast stuffed with Pepper-Jack Cheese
Served with Black Beans, Fajita Vegetables, and Basmati Rice
(GF)

Blue Ribbon Chicken -20

The Comfort Classic (Cordon Bleu) with a Creamy Dijon Sauce
Served with Roasted Red Potatoes and Seasonal Vegetables

New Orleans Chicken -24

Cajun Chicken, Andouille Sausage, Shrimp,
Roasted Corn and Potatoes with Spanish Rice
(GF)

Smoked Ham Pasta -20

Blackened Ham, Orecchiette Pasta,
Sundried Tomato, Greens, Roasted Carrot, Parmesan Cheese

Stuffed Pork Loin -21

Herb Rubbed Pork Loin with an Apple and Cranberry Stuffing
Served with Roasted Red Potatoes and Seasonal Vegetables

Beef Stroganoff -22

Tender Strip Steak in a Creamy Mushroom Ragu Served with Egg Noodles,

New York Steak -36

10oz Strip Loin with Demi Glaze, Compound Butter, and Crispy Onion Straws
Served with Roasted Red Potatoes and Seasonal Vegetables

(GF)

Salmon Piccata -28

Golden Filet of Salmon with Lemon, Butter, and Capers,
with Basmati Rice and Seasonal Roasted Vegetables

(GF)

Crusted Halibut -36

Ground Macadamia Nuts and Panko Lightly Coat Filets of Halibut
Served with Grilled Pineapple Salsa, Seasonal Vegetables, and Rice

(GF)

GF- Gluten Friendly V- Vegetarian VE- Vegan

Included with Banquet Entrees

Beverages

Iced Water

&

Choose one:

White Grape Pineapple Spritzer

Strawberry Lemonade

Orange Pomegranate Punch

Cherry Limeade

Peach Iced Tea

First Course

Fresh Baked Roll

&

Oak Hills Salad

Spring Mix, Balsamic, Goat Cheese, Toasted Pepitas, Pickled Red Onion

-Or-

Classic Caesar Salad

Romaine, Creamy Caesar Dressing, Parmesan, Bread Crumbs

Main Course

Dessert Course

Choose one:

Key Lime Tartlet

Vanilla Crème Brûlée

Meringue Nest with Lemon Curd

Chocolate Brownie Trifle

Warm Peach Cake with Cream

Buffet

Priced for 80 Guests

Also Available in Bundles for 120, 160, or 200 Guests.

Appetizer Bites -480

Meatballs with Chimichurri, Hummus & Pita
Fresh Veggies with Dip, Mint Chocolate Truffle

Sweet and Salty -560

Soft Pretzel with Dipping Sauce,
Chips & Chipotle Salsa, Bacon & Brussel Sprouts
Marshmallow Pop

Summer Favorites -640

Caprese Skewers, Smoked Salmon Cucumber Bites
Fresh Fruit Skewers, Fresh Veggies & Dip
Sparkling Grapes

Charcuterie "Grazing Table" -640

Gourmet Cheeses & Cured Meats, Fresh & Dried Fruits,
Pickled Vegetables, Crostini & Crackers

Light Dinner -720

Mini Croissant Sandwich with Coronation Chicken Salad
Bow Tie Pasta Salad, Antipasto Skewers,
Fresh Veggies with Dip, Chocolate Dipped Strawberries

French Picnic -720

Ham & Butter Baguette Sandwich, Oak Hills Salad,
Mini Brie en Croute, Fresh Fruit Skewers, Mini Eclairs

Chicken and Waffles Kebabs -800

Liege Waffles with Pearl Sugar, Fried Chicken, & Boiled Egg
With a Variety of Flavored Maple Syrups, Butters & Hot Sauces
with Coleslaw & Fresh Fruit

Gourmet Mac n Cheese -800

White Cheddar & Pesto Cream Sauce,
Full Toppings Bar includes Bacon Lardons, Grilled Chicken, Crispy Onions,
Shredded Cheese, Sundried Tomatoes, Roasted Corn, Broccoli, & Herbs
with Green Salad

Street Tacos -960

Pulled Chicken & Al Pastor Pork, Corn Tortillas,
Full Toppings Bar includes Fresh Pico, Chipotle Salsa, Queso Fresco, Cilantro,
Limes, Pickled Red Onion, Avocado Sauce & Sour Cream
with Green Salad

Pizza Pie Bar -960

Choose a Custom Variety of Specialty & Classic Pizza Toppings
with Green Salad & Breadsticks

BBQ Sliders and Sides -960

Pulled BBQ Chicken & Pork, Sweet Hawaiian Rolls,
Bow Tie Pasta Salad, Coleslaw, Pickles, Potato Chips,
with Fresh Fruit

Low Country Shrimp Boil -1,280

Shrimp, Andouille Sausage, Corn, New Potatoes
Mini Crab Cakes
Flavored Butters and Lemons
Served with Green Salad and Toasted Baguette

Extras

*Extras are suitable for 80 guests and may be added to
Buffet or Banquet Choice*

-or-

Used as a Social Hour while photos are taken.

Popcorn Cart -200

Freshly Popped Butter Popcorn or Kettle Corn
with a Variety of Seasonings

Fresh from our Cute Vintage Popcorn Cart

Trail Mix Bar -280

Guests Build Custom Trail Mix from a
Selection of Nuts, Candy, and Dried Fruits

Hawaiian Shaved Ice -280

Refreshing Shaved Ice from our Classic Hand Crank Machine
with a Variety of Gourmet Flavorings

Italian Cookie Table -300

Bountiful Display of Assorted Cookies in a Gorgeous Mosaic Pattern

Hot Chocolate Bar -300

Gourmet Hot Chocolate, Whipped Cream, Marshmallows,
Flavored Syrups, and Candy Toppings

Old Fashioned Soda Bar -300

Variety of Flavored Syrups, Lemonade,
Sodas, Whipped Cream, and Add-Ins

Olive Oil Tasting -300

Artful Spread of Infused Olive Oils, Vinegars, Breads, and Olives

Fruits, Veggies and Dip -300

Fresh Seasonal Fruit with Cinnamon Whip
and Veggie Platter with Creamy Ranch

Chips and Dip -300

Tortilla Chips with Fresh Pico and Smoked Chipotle Salsa,
Pita Chips with Hummus and Artichoke Parmesan Dip

Smores Bar -350

Marshmallows, Grahams, Cookies, Variety of Chocolate Candy,
with Roasting Stations to Toast Your Own Mallow

Ice Cream Sandwich Bar -440

Fresh Baked Variety of Cookies, Tahitian Vanilla Ice Cream,
Chocolate and Caramel Sauce, Candy Toppings

Caramel Apple Bar -440

Fresh Apples, Caramel, Milk Chocolate,
and White Chocolate with Candy Toppings

Light Charcuterie -525

Fresh Seasonal Fruit and Veggie Platters
with Cheese, Cured Meats, and Crackers

Petite Desserts Bar -550

Mini Churro with Caramel Dipping Sauce, Chocolate Dipped Strawberries,
Cookie Pops, Marshmallow Pops, Mint Chocolate Truffles,
Mini Cream Puffs, Sparkling Grapes

Kids Menu

*For Guests 10 and Under
Includes Salad, Bread, Beverage, and Dessert*

Chicken Penne Alfredo -7

Mac and Cheese -6

Chicken Tenders -6

Turkey Sandwich -5

Mini Pepperoni Pizza -5

Cheese Quesadilla -5