



Oak Hills

In House Services

Catering

Bar

Cakes

Florals



Banquet

Entrée

Japanese Eggplant

Fried Eggplant in a Sweet, Savory Glaze
with Basmati Rice & Seasonal Vegetable

\$16 (GF, VE)

Ravioli & Summer Squash

Three Cheese Ravioli, Roasted Zucchini
Butternut Cream Sauce

\$17 (V)

Pesto Chicken

Grilled Chicken Breast with Creamy Pesto Sauce
with Pasta & Seasonal Vegetable

\$18

Sweet Potato Skillet

Seasonal Vegetables, Sharp Cheddar
Thyme Maple Sauce

\$20 (GF, V)

Malibu Chicken

Breaded Chicken, Smoked Ham & Swiss
with Wedding Potatoes, & Seasonal Vegetable

\$20



Pasta Bolognese

House Meat Sauce with Bronze Cut Pasta
Basil Infused Oil & Parmesan
\$21

Texas Chicken

Spiced Baked Chicken, Pepper Jack
Black Beans, Fajita Vegetables
& Spanish Rice
\$22 (GF)

Garlic Pork Chop

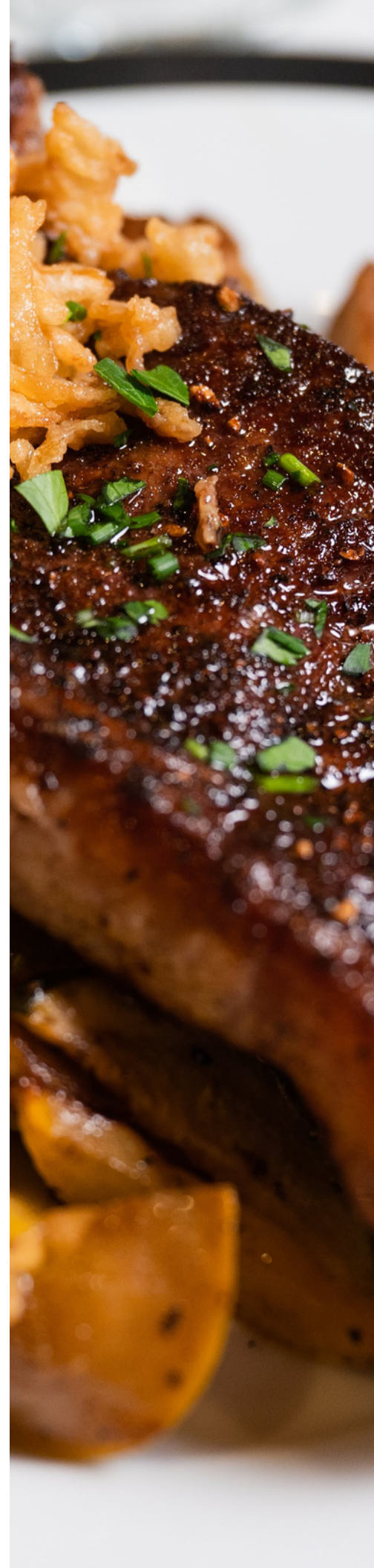
with Mushroom Cream Sauce
Basmati Rice & Seasonal Vegetable
\$24

Herb Crusted Salmon

Atlantic Salmon
with Creamy Risotto & Seasonal Vegetable
\$28

New York Steak

10oz Center Cut Strip Loin
with Wedding Potatoes & Seasonal Vegetable
\$36 (GF)



Banquet

Included with Entree

Beverage

Iced Water

&

Choice of:

Strawberry Lemonade

Peach Iced Tea

Citrus Punch

First Course

Fresh Baked House Rolls

&

Choice of

Oak Hills Salad

Classic Caesar

Dessert

Vanilla Creme Brulee -\$3

Salted Caramel Chocolate Tart -\$3

Warm Peach Cake with Cream -\$3

Kids Menu

Mac and Cheese

\$6

Chicken Tenders

\$6

Mini Pepperoni Pizza

\$6

Corn Dog

\$6



Buffet

For 80 Guests

Charcuterie "Grazing Table"

Gourmet Cheese and Cured Meat, Fruit, Vegetables,
Pickles, Crostini, & Artisan Crackers

\$720

Light Dinner

Mini Croissant Sandwich with Coronation Chicken Salad
Sundried Tomato Pasta Salad, & Fresh Veggies with Dip

\$720

Pita Sandwich Bar

Grilled Chicken, Pepperoni, Salami, Spinach, Corn, Olives,
Roasted Red Pepper, Hummus, Balsamic, Feta,
& Oak Hills Chips and Dip

\$800



Street Tacos

Grilled Chicken and Shredded Sweet Pork, Corn Tortillas
Salsa, Queso Fresco, Pickled Red Onions,
Fresh Limes, Cilantro, & Sour Cream
with Tortilla Chips and Green Salad
\$960

Fried Chicken Sliders

Sweet Rolls, Fried Chicken Tenders, Coleslaw, Pickles
Variety of Sauces
Oak Hills Chips and Dip & Fresh Fruit
\$960

Low Country Shrimp Boil

Spiced Shrimp, Andouille Sausage, Wedding Potatoes
Green Salad & Roasted Corn on the Cob
\$1280

Carving Station

Priced Per Person

Ham -\$24

Smoked Turkey Breast -\$25

Top Round Roast Beef -\$28

Wedding Potatoes, Seasonal Vegetable,
Green Salad, & Fresh Baked House Rolls





Extras

For 80 Guests

Popcorn Cart

\$200

Cotton Candy Machine

\$300

Hawaiian Shaved Ice

\$300

Pickle Bar

\$300

Oak Hills Chips and Dip

\$300

Mini Grilled Cheese

\$315

Fresh Veggie Cups

\$400



Utah Soda Bar

\$400

Chipotle Shrimp

\$475

Antipasto Cups

\$475



Hot Chocolate Bar

\$500

Smores Bar

\$500

Dessert Waffle Bar

\$640

Pastry Bar

\$640





Bar Services

\$499

Licensed Bartenders

On-Premise Security

ID Checks & Wristbands

Beautifully Appointed Bar & Glassware

Cash Bar

Guests pay for their own drinks for the duration of the event. (Cash or Credit Card)

Tab Limit

Responsible Party opens a tab for a predetermined dollar amount. The bar remains open as a Cash Bar after the limit is reached.

Open Bar

Responsible Party pays for the entirety of drinks served during the event.

Bar Menu

Beer

- Michelob Ultra -5
- Land Shark -5
- Heineken -6
- Roosters Honey Wheat -6
- Cutthroat Pale Ale -7
- Lagunitas IPA -7

Wine

- Barefoot Moscato -7
- Seaglass Sauvignon Blanc-7
- Kendall Jackson Chardonnay -9
- Cupcake Pinot Noir -6
- Parducci Cabernet Sauvignon -9
- Cooks Brut -7

Liquor

- Absolut -6
- Belvedere -9
- New Amsterdam -6
- Tanqueray -8
- Captain Morgan-6
- Jim Beam -6
- Bulleit -9
- Crown Royal-9
- Jose Cuervo Silver-6
- Cazadores -9



Cocktails

Margarita -7

Jose Cuervo Silver Tequila,
Triple Sec, and our House Margarita Mix
Served with Salted Rim and Lime

Strawberry Daquiri-7

Captain Morgan Spiced Rum,
Strawberry Puree, Sweet and Sour

Moscow Mule -7

Absolut Vodka
Lime Juice, Ginger Beer
Served with a Lime

French 75 -7

New Amsterdam Gin,
Elderflower Syrup, Lemon Juice,
Topped with Champagne and Served with a Lemon

Prickly Pear -7

Jim Beam Bourbon,
Desert Pear Syrup, Sweet and Sour, and Splash of Sprite
and Lemon

Mocktails Upon Request \$3



Cakes

Base Prices

\$80

1 Tier
6"
Serves 16

\$190

2 Tier
6"+8"
Serves 40

\$380

3 Tier
6"+8"+10"
Serves 82

\$110

1 Tier
8"
Serves 24

\$265

2 Tier
6"+10"
Serves 58

\$495

3 Tier
6"+9"+12"
Serves 110



Flavors

Vanilla
Confetti
Chocolate
Marble
Red Velvet
Almond
Carrot
Banana
Lemon
Coconut

Fillings

Strawberry Jam
Raspberry Jam
Lemon Curd
Key Lime Filling
Chocolate Icing
Peanut Butter Icing
Cream Cheese
Dulce De Leche
Cookie Butter
Cookies & Cream



Wedding Party Florals

Bridal Bouquet
\$320

Boutonniere
\$20

Bridesmaid &
Toss Bouquet
\$50

Corsage
\$40

Flower Crown
\$80





Classic Centerpieces

Scandinavian



Bold



Charming



Vintage



Classical



Elegant



Upgraded Centerpieces

Chic



Rustic



Enchanting



Timeless



Boho



Country



Garden



Romantic

