



BanquetEntree

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)

Butter Chicken

Curried Chicken Breast in Buttery Tomato Sauce with Rice, & Seasonal Vegetable \$18 (GF)

Pork Sausage Ragu

Mild Italian Sausage in Red Pepper Ragu with Creamy Polenta & Parmesan \$18 (GF)

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 & Creamy Polenta \$22 (GF)

Crusted Pork Chop

Parmesan Crusted Pork, Orange Butter Sauce with Wedding Potatoes & Seasonal Vegetable \$24

Salmon Piccata

Atlantic Salmon with Lemon-Caper Sauce with Basmati Rice & Seasonal Vegetable \$28 (GF)

New York Steak

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



Banquet

Included with Entree **Beverage**

Iced Water

8

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

Gourmet Corn Dogs

with Oak Hills Chips and Dip, Fresh Veggies with Dip,
& Variety of Signature Sauces
\$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 \$960

Fried Chicken Sliders

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

Fresh Veggie Cups

\$400





Utah Soda Bar

\$400

Hot Chocolate Bar

\$500

Smores Bar

\$500

Mosaic Cookie Table

\$500

Caramel Apple Bar

\$560

Dessert Waffle Bar

\$640

Pastry Bar

\$640

