



Oak Hills

CATERING

Menus

Hors D'oeuvres

Reception

Social Hour

Dinner

Bar Services

Cakes



D,

Hors
oeuvres

Appetizer Bites 5.95

Meatballs with Chimmichurri

Hummus and Pita

Fresh Veggies with Dip

Mini Grilled Cheese

Sweet and Salty 5.95

Soft Pretzel with Dipping Sauce

Bacon Wrapped Dates

Chips and Chipotle Salsa

Chocolate Dipped Marshmallow Pop



Hors D'oeuvres Continued

Petite Desserts 6.95

Gourmet Mini Cupcakes

Cheesecake Bites Chocolate Dipped Strawberries

Micro Classic Cookies

Brownie Kisses

Cookie Pops

Sparkling Grapes

Light Dinner 7.95

Mini Croissant Sandwich

Bow Tie Pasta Salad

Antipasto Skewers

Fresh Veggies with Dip

Chocolate Dipped Pretzel

Summer Favorites 7.95

Caprese Skewers

Smoked Salmon Cucumber Bites

Fresh Fruit Skewers

Fresh Veggies and Dip

Sparkling Grapes



Reception

Italian Cookie Table 4.95

Bountiful Display of Assorted Cookies in a Gorgeous Mosaic Pattern

Hot Chocolate Bar 5.50

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

Smores Bar 5.50

Marshmallows, Grahams, Cookies, Variety of Chocolate Candy, with Roasting Stations for 4 Guests at Once

Crostini Bar 5.95

Flavorful Variety of Fresh Bread Slices with Compound Butter, Olive Tapenade, and Preserves

Old Fashioned Soda Bar 6.50

Custom Variety of Flavored Syrups, Soda, Whipped Cream, Complete with a Charming Candy Shoppe Display

Ice Cream Sandwich Bar 6.95

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

Charcuterie "Grazing Table" 7.95

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

Waffles 8.95

Liege Waffles with Pearl Sugar, Maple Syrup, Hazelnut Spread, Chocolate, Caramel, and Berry Sauce, Nuts, Fresh Sliced Bananas, and Whipped Cream

Gourmet Mac n Cheese 9.95

White Cheddar and Pesto Cream Sauce, Full Toppings Bar includes Bacon Lardons, Grilled Chicken, Crispy Onions, Shredded Cheese, and Herbs with Fresh Fruit or Green Salad & Small Dessert

Stuffed Potato Bar 9.95

Shredded Chicken, Bacon Lardons, Beef Chili, Sour Cream, Herbed Butter, Crispy Onions, Hard Boiled Egg, Broccoli, Shredded Cheese, and Herbs with Fresh Fruit or Green Salad & Small Dessert

Street Tacos 10.95

Pulled Chicken and Al Pastor Pork, Corn Tortillas, Full Salsa and Toppings Bar, with Fresh Fruit or Green Salad & Small Dessert

Pizza Pie Bar 10.95

Choose from a Variety of Specialty and Classic Pizza Toppings with Fresh Fruit or Green Salad & Small Dessert

BBQ Sliders and Sides 11.95

Pulled BBQ Chicken and Pork, Sweet Hawaiian Rolls, Coleslaw, Potato Chips, with Fresh Fruit or Green Salad & Small Dessert

Nacho Bar 11.95

Seasoned Ground Beef, Nacho Cheese, Full Topping Bar, Tortilla Chips, with Fresh Fruit or Green Salad & Small Dessert



Social Hour

Popcorn Bar \$150

Variety of Gourmet Flavored Popcorn and Seasonings

Trail Mix Bar \$200

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

Olive Oil Tasting \$250

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

Fruits, Veggies and Dip \$250

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

Chips and Dip \$250

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

Light Charcuterie \$350

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



Dinner

Mushroom and Swiss Tart \$15

Buttery Puff Pastry with Wild Mushrooms and Swiss Cheese

Served with Roasted Red Potatoes, Green Salad and Fresh Bread

Gnocchi \$16

Potato Dumplings with Roasted Seasonal Vegetables and Carrot Puree

Served with Green Salad and Fresh Bread

Stuffed Shell Pasta \$16

Jumbo Shell Pasta with Ricotta and Mozzarella Cheese and Marinara Sauce

Served with Green Salad and Fresh Bread

Add Parmesan Crusted Chicken -\$3

Lemon Pepper Roasted Chicken \$17

Oak Hills Signature Roasted Breast of Chicken with Seasonal Vegetables

Served with Roasted Red Potatoes, Green Salad, and Fresh Bread

Blue Ribbon Chicken \$19

The Comfort Classic (Cordon Bleu) with a Creamy Dijon Sauce

Served with Roasted Red Potatoes, Green Salad, and Fresh Bread

Rosemary Pork Tenderloin \$18

Herb Rubbed Tenderloin, Roasted to Perfection alongside Seasonal Vegetables
Served with Roasted Red Potatoes, Green Salad, and Fresh Bread

Bone-In Chops \$21

Sweet and Tender Pork Chops, Seared Golden Brown with a Bright Citrus Sauce
Served with Roasted Red Potatoes, Green Salad and Fresh Bread

Beef Stroganoff \$21

Tender Steak in a Creamy Mushroom Ragu Served with Egg Noodles,
Green Salad, and Fresh Bread

New York Steak \$28

USDA Choice Angus Strip, with Demi Glace, Compound Butter, and Crispy Onion
Straws Served with Roasted Red Potatoes, Green Salad, and Fresh Bread

Maple Glazed Baked Salmon \$23

Golden Filet of Salmon with Roasted Red Potatoes
Served with Green Salad and Fresh Bread

Crusted Halibut \$28

Ground Macadamia Nuts and Panko Lightly Coat Filets of Halibut
Served with Grilled Pineapple Salsa, with a Green Salad and Fresh Bread

Signature Beverage

Mint Limeade
Strawberry Lemonade
Lavender Lemonade Craft

Desserts

Dark Chocolate Ganache Tart
Peach Melba Panna Cotta
Meringue Nest with Lemon Curd



Kids Menu

For Guests 10 and Under

Includes Salad, Bread, Beverage, and Dessert

Penne Alfredo \$7

Chicken Tenders \$6

Turkey Sandwich \$5

Mini Pepperoni Pizza \$5

Cheese Quesadilla \$5



Bar Service

Licensed Bartenders

On-Premise Security

ID Checks, Wristbands, Drink Tokens

Use of Oak Hills Bar, Glassware, and Bar Equipment

Choose Service Package:

Beer & Wine

\$399

*Beer, Wine, Seltzer
and Champagne*

Signature

\$499

*Includes Liquor
and Mixers*

Premium

\$699

*Premium Liquor and
4 Custom Craft Cocktails*

Choose Bar Style:

Cash Bar

*Guests pay for their own
drinks for the duration of
the event.*

Token Bar

*Responsible Party opens
a tab for a predetermined
quantity, typically 2 Drinks
per Guest. Bar remains
open as a Cash Bar.*

Open Bar

*Responsible Party pays
for the entirety of drinks
consumed during
the event.*



Bar Menu

Beer & Wine

Beer

Bud Light \$5

Modelo Especial \$5

Stella Artois \$6

Roosters Honey Wheat \$6

Kiitos Amber Ale \$7

Lagunitas IPA \$7

Seltzer

Bon Viv Spiked Seltzer \$7

Black Cherry or Mango

White Wine

Seaglass Sauvignon Blanc \$7

Kendal Jackson Chardonnay \$9

Red Wine

Cupcake Pinot Noir \$6

Parducci Cabernet Sauvignon \$9

Champagne

Korbel Brut \$9



Bar Menu

Signature

Beer

Bud Light \$5

Modelo Especial \$5

Stella Artois \$6

Roosters Honey Wheat \$6

Kiitos Amber Ale \$7

Lagunitas IPA \$7

Seltzer

Bon Viv Spiked Seltzer \$7

Black Cherry or Mango

White Wine

Seaglass Sauvignon Blanc \$7

Kendal Jackson Chardonnay \$9

Red Wine

Cupcake Pinot Noir \$6

Parducci Cabernet Sauvignon \$9

Champagne

Korbel Brut \$9

Liquor

Absolut Vodka \$6

New Amsterdam Gin \$6

Captain Morgan Spiced Rum \$6

Jim Beam Kentucky Bourbon \$6

Exotico Tequila Blanco \$6

Mixers

Coke

Diet Coke

Sprite

Dr Pepper

Tonic

Ginger Ale

Cranberry, Orange, Pineapple, Grapefruit Juices

House Margarita Mix



Bar Menu

Premium

Beer

Bud Light \$5

Modelo Especial \$5

Stella Artois \$6

Roosters Honey Wheat \$6

Kiitos Amber Ale \$7

Lagunitas IPA \$7

Seltzer

Bon Viv Spiked Seltzer \$7

Black Cherry or Mango

White Wine

Seaglass Sauvignon Blanc \$7

Kendal Jackson Chardonnay \$9

Red Wine

Cupcake Pinot Noir \$6

Parducci Cabernet Sauvignon \$9

Champagne

Korbel Brut \$9

Liquor

Absolut Vodka \$6

Belvedere Vodka \$9

New Amsterdam Gin \$6

Tanqueray London Dry Gin \$8

Captain Morgan Spiced Rum \$6

Appleton Estate Signature Jamaican Rum \$7

Jim Beam Kentucky Bourbon \$6

Bulleit Bourbon Frontier Whiskey \$9

Exotico Tequila Blanco \$6

Cazadores Tequila Reposado \$9

Mixers

Coke, Diet Coke, Sprite, Dr Pepper, Ginger Ale, Tonic

Cranberry, Orange, Pineapple, Grapefruit Juices

House Margarita Mix

Plus Four Custom Craft Cocktails!



Cakes

\$85

His & Hers
8"
20 Servings

\$215

2 Tier
8" 10"
50 Servings

\$245

2 Tier
10" 12"
80 Servings

\$345

3 Tier
6" 8" 12"
95 Servings

\$390

3 Tier
8" 12" 14"
140 Servings

Flavors

Vanilla
Chocolate
Red Velvet
Marble
Carrot Cake
Lemon Chiffon

Fillings

(\$10 Per Tier)
Strawberry or Raspberry Jam
Lemon or Lime Curd
Chocolate Mousse
Peanut Butter Mousse
Dulce de Leche

Decor

\$10/tier
\$15/tier
\$20/tier
\$20/tier
\$15/tier

Fresh Greenery
Fresh Flowers
Fondant Decor
Elaborate Piping Details
Embellishments
(Ribbon, Candies, Gold Leaf)

\$10/tier
\$10/tier
\$10/tier
\$15

Ganache Drip
Specialty Shape
Specialty Flavor/Filling
Wood Cut-Out Cake Topper