

THE OAKS

EVENT HALL & LOUNGE

Catering Packages

All Entree packages come with your choice of 1 starch, 1 vegetables, 1 salad, & rolls with butter

1 Entree Package: \$19.99 Per Person

2 Entrees Package: \$22.99 Per Person

3 Entrees Package: \$25.99 Per Person

Carving Station Proteins: Upcharge determined by protein chosen
Additional sides may be requested at \$1.75 per person per side

Food Bar

Pasta Bar: \$16.00 Per Person

Nacho and/or Taco Bar: \$10.00 Per Person

Sandwich Bar: \$12.99 Per Person

Ice Cream Bar: \$6.50 Per Person

A La Carte Options

Hors D'oeuvres

Soups & Chowders

Dessert

Luncheon Options

Finger Sandwiches: \$15-22 Per Dozen

Quiches: \$23-27 Per Pie

Specialized diets can be accounted for upon request

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Protein Selections

Mancini Stuffed Beef Rolls (prepared with red wine demi)

Chicken Asiago (topped with garlic parmesan sauce & bruschetta)

Lasagna Bolognese (served with garlic bread)

Stuffed Shells (served with garlic bread)

Chicken Marsala

Chicken Florentine

Chicken Cordon Bleu

Chicken Parmigiana (served with garlic bread)

Chicken Milanese (romano-cruste chicken, fresh mozzarella, herb pasta, & marinara. Served with garlic bread)

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Protein Selections

Chicken Cannelloni Florentine (served with truffle cream)

Eggplant Parmesan (served with garlic bread)

Irish Whiskey Pork Loin (topped with Irish pork gravy)

Shepard's Pie (Cottage Pie)

Polish Sausage with Sauerkraut

Baked Cod (served in a butter, white wine, & garlic sauce, garnished with lemon wedges)

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Carving Station

All costs based on Market Pricing

Prime Rib (served with Au Jus & horseradish sauce)

Filet Mignon (served with horseradish sauce)

Stuffed Pork Loin (stuffed with spinach & feta.
Topped with a creamy garlic sauce)

Baked Ham

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Starch Selections

Roasted Portabella Risotto (grated Reggiano, black pepper cream sauce, roasted portabella, then topped with truffle oil)

Rigatoni Arrabbiata (rigatoni tossed in a spicy pepper tomato sauce)

Potato al Forno (Italian roasted potatoes)

Garlic Mashed Potatoes

Garden Fresh Capellini (angel hair tossed with yellow squash, zucchini, white wine, garlic, & butter)

Rice Pilaf

Homemade Mac & Cheese

Haluski

Pierogi (served with sautéed onions & sour cream)

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Vegetable Selections

Steamed Broccoli

Steamed Cauliflower

Steamed Asparagus

Vegetable Winter Medley (broccoli & cauliflower)

Prince Edward Blend (colorful combination of whole yellow and green beans & whole baby carrots)

Italian Hericot Verts

Nantes Carrots with Walnuts

Roasted Vegetables (broccoli, red onion, sweet potato, red bell pepper, yellow squash, & baby carrots)

Succotash

Corn on the Cob

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Salad Selections

House Tossed Salad

Caesar Salad

Caprese Salad

Fruit Salad

Pasta Salad

Greek Salad

Waldorf Salad

Coleslaw

CousCous

Macaroni Salad

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Hors D'oeuvres

Charcuterie Board- served with cheese, meat, fruit & nuts -\$5 Per Person

Vegetable Platter- Served with homemade ranch -\$2 Per Person

Fruit Platter- Served with a fruit dip -\$2 Per Person

California Grapes- Grapes rolled in almonds & blue cheese crumbles -\$28 Per Tray

Stuffed Mushrooms- sausage, crab, & pepperoni options. Served with marinara & topped with fresh parmesan -\$40 Per Half Pan

Bacon Wrapped Water Chestnuts -\$50 Per Half Pan

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Hors D'oeuvres

Prosciutto Wrapped Asparagus- Served with asiago & balsamic reduction -\$40 Per Tray

Roasted Garlic Hummus- Served with pita dippers -\$25 Per Tray

Mediterranean Sampler- Assortment of marinated Greek olives, seasonal hummus, assorted vegetables, feta cheese, & pita dippers -\$3.50 Per Person

Southwest Egg Rolls- Chicken & black bean, served with a roasted pepper aioli -\$28 Per Dozen

Brie in Puff Pastry- Topped with honey, candied pecans, & melba sauce. Served with crostini & crackers -\$55 Per Tray

Cedar Smoked Salmon Cakes- Served with sun-dried tomato aioli -\$40 Per Dozen

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Hors D'oeuvres

Dipping Oil- Served with tomato garlic bruschetta & crostini -\$50 Half Quart

Spinach Artichoke Dip- Served with crostini, crackers, or pumpernickel -\$36 Per Half Pan

Buffalo Chicken Dip- Served with crostini or crackers -\$40 Per Half Pan

Shrimp Cocktail/Shrimp Shooters- Served with cocktail sauce and lemon wedge -\$20 Per 1 Dozen Shooter, \$160 Per Cocktail Tray

Meatballs- Swedish, BBQ, or Sweet Chili -\$45 Per Half Pan

Filet Rolls- Mixture of cream cheese and horseradish -\$55 Per 40 Pieces

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Food Bars

Pasta Bar

Penne
Fettuccine
Marinara
Alfredo

Chicken
Shrimp
Meatballs

Tossed Salad
Garlic Bread
Grated
Parmesan

Nacho and/or Taco Bar

Tortilla Chips
Nacho Cheese
Jalapeños

Salsa
Taco Meat
Diced Tomatoes
Banana Peppers

Diced Onion
Shredded Cheese
Sour Cream
Hard/Soft Shell Tortillas

Sandwich Bar

Sour Dough
Italian
Rye
Ham
Salami
Turkey

Mayonaise
Italian Dressing
Swiss Cheese
Provolone Cheese
Cheddar Cheese

Tomato
Pepperocini
Lettuce
Red Onion

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Food Bars

Ice Cream Bar

Vanilla Ice Cream
Strawberry Ice Cream
Chocolate Ice Cream
(choose 2 flavors)

Fudge
Caramel
Sprinkles
Sliced Bananas
Crushed Oreos

Gummy Worms
Chopped Nuts
Whipped Cream
Maraschino Cherries
Ice Cream Cones

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Soup & Chowder Selections

All soup prices are based Per Gallon

Broccoli & Cheese -\$45

Italian Wedding -\$45

Clam Chowder (New England or Boston) -\$50

Short Rib Chili -\$48

Maple Chili -\$46

Shrimp & Corn Chowder -\$50

Chicken Noodle -\$44

French Onion -\$44

Reuben Soup -\$48

Philly Cheesesteak Soup -\$48

Beef Vegetable -\$44

Tomato Bisque -\$44

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Luncheon Menu

Finger Sandwiches

Ham Salad -\$19 Per 1 Dozen

Tuna Salad -\$19 Per 1 Dozen

Chicken Salad -\$22 Per 1 Dozen

Cucumber Salad -\$15 Per 1 Dozen

All served on honey wheat or croissants

Quiches

Lorraine- bacon & Swiss cheese -\$23 Per Pie

Rainbow- mushrooms, broccoli, peppers, cheese, & spinach -\$23 Per Pie

Ham & Cheese -\$23 Per Pie

Crab -\$27 Per Pie

Tex Mex -\$23 Per Pie

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Dessert Selections

Tiramisu -\$65 Per Cake

Ambrosia -\$36 Per Bowl

Fruit Pizza -\$18 Per Pie

Mascarpone Strawberries -\$3 Per Person

Brownies a la Mode -\$5 Per Person

Cannoli -\$47 Per Dozen

Crème Brulée -\$6.50 Per Person