

THE OAKS

EVENT HALL

Catering Packages

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

1 Entree Package: \$21.99 Per Person

2 Entrees Package: \$27.99 Per Person

3 Entrees Package: \$32.99 Per Person

Additional sides may be requested at \$2 per person per side

Food Bar

Pasta Bar: \$18.00 Per Person

Nacho and/or Taco Bar: \$12.00 Per Person

Sandwich Bar: \$14.99 Per Person

Baked Potato Bar: \$12 Per Person

Cheesecake Bar: \$12 Per Person

Ice Cream Bar: \$8.50 Per Person

A La Carte Options

Hors D'oeuvres

Soups & Chowders

Pizzas

Dessert

Luncheon Options

Finger Sandwiches: \$17-24 Per Dozen

Specialized diets can be accounted for upon request

Protein Selections

Chicken Asiago (topped with garlic parmesan sauce & bruschetta)

Lasagna (plain, spinach, or meat sauce, served with garlic bread)

Stuffed Shells (plain, spinach, or meat sauce, served with garlic bread)

Chicken Marsala

Chicken Alfredo Lasagna (served with garlic bread)

Chicken Cordon Bleu

Jalapeno & Cream Cheese Stuffed Chicken

Italian Breaded Chicken (romano-crust chicken, fresh mozzarella, herb pasta, & marinara. Served with garlic bread)



Protein Selections

Lobster Rolls on a Hawaiian Style Bun

Eggplant Parmesan (served with garlic bread)

Irish Whiskey Pork Loin (topped with Irish pork gravy)

Crab Cakes

Polish Sausage with Sauerkraut

Baked Cod (served in either a lemon butter, plain butter, cajun, or old bay sauce, either breaded or plain)

Beef Tips in Gravy

Filet Mignon (additional \$5 per person)



Protein Selections

Prime Rlb with Au Jus & Horseradish Sauces
(additional \$5 per person)

Baked Ham

Goulash on Egg Noodle



Starch Selections

Italian Roasted Potatoes

Potatoes Au Gratin

Garlic Mashed Potatoes

Baked Potatoes (served with butter & sour cream)

Homemade Mac & Cheese

Haluski

Pierogi (served with sautéed onions & sour cream)

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

Roasted Brussel Sprouts with Bacon Vinaigrette



Salad Selections

House Tossed Salad

Caesar Salad

Fruit Salad

Pasta Salad

Coleslaw

Macaroni Salad

Potato Salad

THE OAKS

EVENT HALL & LOUNGE

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



EVENT HALL & LOUNGE

Food Bars

Baked Potato Bar

Baked Potato
Sour Cream
Cheddar Cheese

Bacon
Chives
Butter

Nacho Cheese
Ranch
Chili

Cheesecake Bar

Plain Cheesecake
Whipped Cream
Chocolate Syrup

Cherries
Strawberry Syrup
Raspberry Syrup

Chocolate Chips
Strawberries
Raspberries

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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

Hors D'oeuvres

Charcuterie Board- Served with cheese, meat, fruit, & nuts - \$7 Per Person

Vegetable Platter- Vegetable assortment served with homemade ranch - \$3 Per Person

Fruit Platter- Fruit Assortment served with a sweet dip - \$3 Per Person

Mediterranean Sampler- Assortment of marinated Greek olives, seasonal hummus, assorted vegetables, feta cheese, & pita dippers - \$5 Per Person

Southwest Egg Rolls- Chicken & black bean, served with a roasted pepper aioli - \$30 Per Dozen

Brie in Puff Pastry- Topped with honey, candied pecans, & melba sauce. Served with crostini & crackers - \$58 Per Tray

Hors D'oeuvres

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

Spinach Artichoke Dip- Served with crostini, crackers, or pumpernickel -\$38 Per Half Pan

Buffalo Chicken Dip- Served with crostini or crackers -\$42 Per Half Pan

Shrimp Dip- Served with crostini or crackers -\$47 Per Half Pan

Meatballs- Swedish, BBQ, Sweet & Sour, or Sweet Chili -\$47 Per Half Pan

Filet Rolls- Mixture of cream cheese and horseradish -\$60 Per 40 Pieces

Prosciutto Wrapped Asparagus- Served with asiago & balsamic reduction -\$42 per tray



Breakfast Selections

The Continental- Bacon, Sausage, Mini Hash Browns, Cheesy & Non-Cheesy Eggs, Biscuits & Gravy, English Muffins, and Waffles. Comes with Butter, Syrup, & Jelly - \$__ Per Person

Breakfast Casserole- \$150 per pan

Plain Bagels- \$5.50 per person

Assorted Bagels- \$4 per person

Salmon Lox- \$6.50 per person

Belgian Waffles- \$7 per person

Homestyle Waffles- \$2 per person

Pastries- \$30 per dozen



EVENT HALL & LOUNGE

Soup & Chowder Selections

All soup prices are based Per Gallon

Broccoli & Cheese -\$45

Italian Wedding -\$45

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

Chili -\$46

Maple Chili -\$46

Italian Beeff & Vegetable - \$44

Chicken Noodle -\$44

French Onion -\$44

Reuben Soup -\$48

Beef Vegetable -\$44

Tomato Basil Bisque -\$44

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Pizzas

Supreme

Homemade pizza sauce, topped with our signature pizza cheese blend, pepperoni, sausage, mushroom, bell pepper, red onion, black olive.

Medium (12" – 6 cut) - \$18.50

Large (16" – 12 cut) - \$23.25

La Cosa Nostra

Homemade pizza sauce, topped with our signature pizza cheese blend, pepperoni, genoa salami, capicola, ham, prosciutto, Italian seasoning blend, fresh garlic

Medium (12" – 6 cut) - \$20.25

Large (16" – 12 cut) - \$27.50

Shrimp Scampi

Seasoned shrimp, creamy garlic butter, our signature pizza cheese blend, red onion, spinach, finished with a sprinkle of Romano & parmesan cheese.

Medium (12" – 6 cut) - \$20.25

Large (16" – 12 cut) - \$27.50

Truffalo Chicken

Ranch dressing base, topped with our signature pizza cheese blend, truffle hot sauce tossed chicken, fresh tomato, sliced pepperoncini, shallots.

Medium (12" – 6 cut) - \$19.25

Large (16" – 12 cut) - \$26.25

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Pizzas

Veggie

House blended garlic butter sauce, topped with our signature pizza cheese blend and grated pecorino Romano and parmesan blend, fresh tomato, spinach, mushroom, black olive, shallot, fresh garlic. Add a protein if you would like!

Medium (12" – 6 cut) - \$18.50

Large (16" – 12 cut) - \$25.25

Margherita

Homemade pizza sauce, topped with fresh mozzarella, basil, drizzle of olive oil.

Medium (12" – 6 cut) - \$16.50

Large (16" – 12 cut) - \$23.00

Empire Steak Pizza

Basil oil (olio al basilico) sauce topped with our signature pizza cheese blend, frites (French fries), shaved sirloin, onion, peppadew peppers and finished with a balsamic glaze.

Medium (12" – 6 cut) - \$20.25

Large (16" – 12 cut) - \$27.50

La Fattoria - Chicken Bacon Ranch

Down on the farm! Ranch dressing base, topped with our signature pizza cheese blend, diced chicken, crumbled bacon and a sprinkle of cheddar cheese.

Medium (12" – 6 cut) - \$19.25

Large (16" – 12 cut) - \$26.25

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Pizzas

Gyro Pizza

Tzatziki sauce base, pizza cheese blend, spinach, lamb gyro meat, red onion, topped with feta cheese.

Medium (12" – 6 cut) - \$19.25

Large (16" – 12 cut) - \$26.25

BBQ Pulled Pork

Carolina BBQ sauce base, pizza cheese, slow smoked pulled pork shoulder, red onions, pickles and fried onions.

Medium (12" – 6 cut) - \$19.25

Large (16" – 12 cut) - \$26.25

Pizza a la Vodka

Our signature vodka sauce base, topped with rigatoni tossed in more vodka sauce and finished with fresh mozzarella. Carbs don't count!

Medium (12" – 6 cut) - \$18.50

Large (16" – 12 cut) - \$25.25

Brooklyn's Finest

Our signature vodka sauce base, fresh mozzarella, extra pepperoni, a dusting of our cheese blend, grated parmesan and Romano, finished with a drizzle of our hot honey.

Medium (12" – 6 cut) - \$18.50

Large (16" – 12 cut) - \$25.25

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Pizzas

A La Carte

Medium (12" - 6 cut) - \$13.75 - Standard Toppings +2/each; Premium Toppings +\$3/each

Large (16" - 12 cut) - 20.50 - Standard Toppings +\$3.25/each; Premium Toppings +\$4.25 each

Pizza Sauces

Homemade Pizza Sauce (Americano - Red), Vodka Sauce (Pink), Garlic Butter (White), Basil Oil (Olio al Basilico- White)

Standard Toppings

Pepperoni, Mushroom, Sausage, Ham, Black Olive, Red Onion, Bell Pepper, Banana Pepper, Jalapeno Pepper, Pineapple, Fresh Garlic, Shallot, Balsamic Reduction, Spinach, Pickles, Grated Romano & Parmesan Cheese

Premium Toppings

Extra Cheese, Bacon, Peppadew, Chicken, Steak, Capicola, Salami, Prosciutto, Meatball, Shrimp, Calamari, Clam, French Fries, Ricotta, Fresh Mozzarella, Cheddar Cheese, Feta



Dessert Selections

Brownies a la Mode -\$5 Per Person

Cannoli -\$47 Per Dozen

Cheesecake -\$5 Per Person



Luncheon Menu

Finger Sandwiches

Ham Salad -\$20 Per 1 Dozen

Tuna Salad -\$20 Per 1 Dozen

Chicken Salad -\$24 Per 1 Dozen

Cucumber Salad -\$17 Per 1 Dozen

Ham & Cheese - \$20 Per 1 Dozen

Turkey & Swiss - \$24 Per 1 Dozen

Pulled Pork with Coleslaw - \$27 Per 1 Dozen

All served on white bread, honey wheat bread, or croissants