

CATERING

Menus

Hors D'oeuvres

Reception

Social Hour

Dinner

Bar Services

Cakes



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



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

Reception Continued

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



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



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	Desserts
Mint Limeade	Dark Chocolate Ganache Tart
Strawberry Lemonade	Peach Melba Panna Cotta
Lavender Lemonade Craft	Meringue Nest with Lemon Curd



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



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.



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



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Champagne

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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



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Red Wine

Cupcake Pinot Noir \$6 Parducci Cabernet Sauvignon \$9

Mixers

Coke, Diet Coke, Sprite, Dr Pepper, Ginger Ale, Tonic Cranberry, Orange, Pineapple, Grapefruit Juices House Margarita Mix

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



\$85

\$215

\$245

\$345

\$390

His & Hers 8"

20 Servings

2 Tier 8" 10"

50 Servings

2 Tier 10" 12"

80 Servings

3 Tier 6" 8" 12"

95 Servings

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