



THE  
OAKS  
PLUM CREEK

# 2026 MENUS

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## KEY

*gf: gluten free | vg: vegetarian | V: vegan*

*Pricing and availability subject to change. Quotes for market price items not guaranteed until 60 days prior to the event date.*

## WEDDING PARTY REFRESHMENTS

Pre-order refreshments for the wedding party while you're getting ready at The Oaks.

Outside food and alcohol is not permitted.

~ minimum of five guests per selection ~

### LUNCH STATIONS

Lunch stations available only with a full day buyout. You are welcome to select a different lunch station for each wedding party, but no more than one lunch station per party. No substitutions, please.

#### BAGELS <sup>vg</sup>

*mini bagels, cream cheese, assorted yogurts, granola, fruit salad*

\$20 / person

*add smoked salmon for \$5 / person*

#### SLIDERS & FRIES\*

*ground beef sliders, sliced cheese, bacon, lettuce, tomato, onion, pickle, scooper fries, mayo, mustard, Oaks fry sauce, ketchup*

\$20 / person

#### DELI STATION

*turkey, ham, mini croissants, sliced cheese, lettuce, tomato, onion, mayo, mustard, fruit salad, potato chips, tortilla chips, salsa, guacamole*

\$25 / person

#### TACO BAR

*marinated grilled chicken, seasoned ground beef, tortillas, tortilla chips, guacamole, sour cream, pico de gallo, shredded cheese, lettuce, salsa, onion & cilantro, fresh jalapeno, cotija cheese, limes*

\$25 / person

### LIGHT ADDITIONS

#### MUNCHIES <sup>vg</sup>

*fresh fruit & vegetables, artisanal cheeses, hummus, ranch dip*

\$15 / person

#### FRESH FRUIT PLATTER <sup>v</sup>

\$6 / person

#### ASSORTED COOKIES <sup>vg</sup>

\$8 / person

### MIMOSA BARS

*one bottle of bubbly, assorted juices, fresh fruits*

8 - 10 servings

#### WYCLIFF BRUT CALIFORNIA

\$40 / Mimosa Bar

\$22 / additional bottle

#### DOMAINE CHANDON CALIFORNIA BRUT

\$58 / Mimosa Bar

\$40 / additional bottle

#### VEUVE CLICQUOT BRUT YELLOW LABEL

\$95 / Mimosa Bar

\$80 / additional bottle

### BLOODY MARY BAR

#### FAMILY JONES COLORADO VODKA

*bloody mary mix, Tabasco, Worcestershire, salt & pepper, pickled okra, pickles, pepperoncini peppers, green olives, celery, lemon, lime*

\$16 / person

(2 servings each, five person minimum)

### BEVERAGES

Bottled water, coffee and sodas are complimentary. Beer, wine and cocktails are available for purchase by consumption.

Valid ID required.

*\*These items may be served raw or undercooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## PASSED APPETIZERS

*choose two | each additional is \$5 / person*

STRAWBERRY GOAT CHEESE TARTLET <sup>vg</sup>  
*goat cheese mousse, phyllo cup, fresh strawberry*

BACON-WRAPPED BBQ SHRIMP DRIZZLED W/ SPICY QUESO\* <sup>gf</sup>

MINI MEATBALL <sup>gf</sup>  
*pomodoro sauce, parmesan crisp*

THE OAKS MINI CRAB CAKES\* <sup>gf</sup>

JUMBO SHRIMP WITH COCKTAIL SAUCE <sup>gf</sup>

GOAT CHEESE STUFFED BACON-WRAPPED DATES <sup>gf</sup>

SEARED PORK LOIN WITH GREEN CHILI CHEESE\*

SHIITAKE MUSHROOM POT STICKERS <sup>v</sup>

MINI CHEESEBURGER W/ OAKS SAUCE\*

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI\*

FIG & BRIE GRILLED CHEESE <sup>vg</sup>

BITE-SIZED BEEF WELLINGTON  
*beef tenderloin, mushroom duxelle, puff pastry*

MINI BAO BUN W/ CRISPY CHICKEN & ASIAN SLAW

SMOKED SALMON CANAPÉ W/ DILL CREAM CHEESE

SHRIMP CEVICHE <sup>gf</sup>

TUNA TARTARE W/ WONTON CRISP

ARANCINI <sup>vg</sup>  
*deep-fried risotto, mushroom, parmesan cheese*

TOMATO BRUSCHETTA <sup>v</sup>

SPICY CHICKEN EMPANADA  
*spicy chicken, cheddar cheese, jalapeno, corn masa pastry*

## COCKTAIL HOUR STATIONS

SEAFOOD BAR\* <sup>gf</sup>  
*shrimp cocktail, oysters on the half shell, cocktail sauce, assorted hot sauces*  
*(market price by the piece)*

CRUDITES DISPLAY <sup>gf vg</sup>  
*garden fresh vegetables, spicy feta, roasted tomato hummus*  
\$7 / person

ARTISANAL CHEESE BOARD <sup>vg</sup>  
*gourmet imported and domestic cheeses, assorted crackers*  
\$8 / person

CHARCUTERIE BOARD  
*assortment of cured meats, accompaniments, crackers and grilled bread*  
\$12 / person

ANTIPASTI DISPLAY  
*provolone, artisanal salami, roasted peppers, marinated artichoke hearts, grilled eggplant, olives, assorted breads*  
\$10 / person

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## MAIN COURSE

With the exception of Upgrades, all entrees are included in your menu price.

### STEAK

GRILLED FLATIRON\* <sup>gf</sup>  
USDA Choice

### CHICKEN

CHICKEN EN CROUTE  
*seasoned chicken breast, mushroom duxelle, puff pastry,  
Rosemary Cabernet Sauce*

GRILLED AIRLINE CHICKEN BREAST <sup>gf</sup>

GRILLED BONELESS SKINLESS CHICKEN BREAST <sup>gf</sup>

### FISH

WHITE WINE POACHED SALMON\* <sup>gf</sup>

PINEAPPLE CHOW CHOW SALMON\*  
*shallow white-wine poached salmon filet, <sup>gf</sup>  
grilled pineapple chow chow*

SALMON EN CROUTE  
*Skuna Bay Salmon, wilted spinach, Boursin cheese, puff pas-  
try, Lemon Dill Cream or Red Pepper Boursin Artichoke*

### UPGRADES

(market price / not available for menu tastings)

GRILLED FILET\* <sup>gf</sup>

COLORADO LAMB RACK\* <sup>gf</sup>  
*Mint Cabernet Demi*

COLD WATER LOBSTER TAIL (4oz) <sup>gf</sup>  
*basted with butter and broiled*

HALIBUT <sup>gf</sup>  
*poached in white wine*

### SAUCE

Chef's recommended pairings listed below each sauce.  
*All sauces are prepared gluten-free. Dairy-free is indicated.*

Creamy Bleu Cheese  
(steak)

Traditional au Poivre  
*beef demi glaze, whole grain mustard, brandy, cracked pepper  
(steak)*

Oaks Steak Sauce <sup>df</sup>  
(steak)

Rosemary Cabernet Demi <sup>df</sup>  
(chicken / steak)

Caramelized Onion & Brie Cream  
(chicken / steak)

Champignon <sup>df</sup>  
*white wine, mushroom  
(chicken)*

Whole Grain Mustard Cream  
(chicken)

Red Pepper Boursin Artichoke  
(chicken)

Lemon Dill Cream  
(fish)

Veracruz <sup>df</sup>  
*tomato, onion, capers, olives, peppers, oregano, cilantro  
(chicken / fish)*

Sriracha Teriyaki <sup>df</sup>  
(chicken / salmon)

Creole Cream  
(chicken / salmon)

Cajun Seasoning w/ Crawfish Cream  
(chicken / steak / fish)

### MEATLESS

VEGAN / VEGETARIAN ENTREE <sup>gf</sup>  
*Chef's choice  
(complimentary plate up to 10% of overall guest count)*

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## SALAD

*served with buttery garlic knots*

### THE OAKS SALAD <sup>gf</sup> <sup>vg</sup>

*mixed greens, goat cheese, pear, candied walnuts, balsamic vinaigrette*

### SANTA FE SALAD <sup>gf</sup> <sup>vg</sup>

*baby spinach, romaine, cherry tomato, yellow bell pepper, toasted pumpkin seeds, cotija cheese, chili vinaigrette*

### GARDEN SALAD <sup>gf</sup> <sup>vg</sup>

*mixed greens, grape tomato, cucumber, carrots, balsamic vinaigrette or ranch dressing*

### CUCUMBER, TOMATO & ONION SALAD <sup>gf</sup> <sup>v</sup>

*rice wine vinaigrette*

### CAESAR WEDGE

*baby romaine wedge, herb roasted tomato, shaved parmesan, creamy Caesar, crostini crouton*

### STEAKHOUSE WEDGE <sup>gf</sup>

*iceberg lettuce, bacon lardons, grape tomatoes, bleu cheese, julienned red onion, cracked black pepper ranch*

### CHOPPED SALAD <sup>gf</sup> <sup>vg</sup>

*romaine, grape tomato, kidney beans, garbanzo beans, Kalamata olives, sharp white cheddar, red onion, cucumber, whole grain mustard vinaigrette*

### PANZANELLA <sup>v</sup>

*grilled Ciabatta bread, grape tomatoes, english cucumber, and kalamata olives, yellow bell pepper, whole grain mustard vinaigrette*

### MEDITERRANEAN SALAD <sup>gf</sup> <sup>v</sup>

*mixed greens, cucumber, tomato, roasted chickpea, red onion, lemon vinaigrette*

## SIDE DISHES

### JALAPENO CHEDDAR MASHED POTATOES <sup>gf</sup> <sup>vg</sup>

### GARLIC MASHED POTATOES <sup>gf</sup> <sup>vg</sup>

### RUSTIC LYONNAISE POTATOES <sup>vg</sup>

### ROSEMARY ROASTED POTATOES <sup>gf</sup> <sup>vg</sup>

### POTATOES AU GRATIN

### CHEF'S CHOICE OF VEGETABLE <sup>gf</sup> <sup>vg</sup>

*Our culinary team will source the freshest seasonal vegetables for your event.*

### WILD MUSHROOM RISOTTO <sup>gf</sup>

### CREAMY SUN-DRIED TOMATO POLENTA <sup>gf</sup>

### SMOKED GOUDA MAC & CHEESE

### WILD RICE <sup>gf</sup> <sup>vg</sup>

## LATE NIGHT SNACKS

\$7 / serving (minimum of 50 pieces per selection)

*We recommend ordering for about 60% to 70% of your total guest count.*

### ASSORTED GOURMET PIZZAS

### MINI BREAKFAST BURRITOS

### BEEF & CHEESE SLIDERS

### MINI HOT DOGS OR CORN DOGS

### CHEDDAR BACON MAC & CHEESE

### SOFT PRETZEL BITES W/ BEER CHEESE

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## DINNER STATIONS

Minimum of three stations (priced for the entire guest count) required for a stationed dinner service. Two passed appetizers and one plated salad are included. You're welcome to add any station to a standard dinner buffet (please inquire for pricing).

*Dinner stations not available for menu tastings.*

### CARVING

*(chef fee of \$100 applies)*

ROASTED MOJO PORK LOIN \*<sup>gf</sup>  
with Creamy Cilantro Lime Sauce  
\$30 / person

SLOW-ROASTED PRIME RIB\*<sup>gf</sup>  
with creamy horseradish and au jus  
(market price)

PEPPER ROLLED BEEF TENDERLOIN\*<sup>gf</sup>  
with House Steak Sauce and Bleu Cheese Cream Sauce  
(market price)

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#### CARVING STATION ADDITIONS

\$7 each / person

Sautéed Cabernet Mushrooms<sup>gf</sup> <sup>vg</sup>

Roasted Rosemary Potatoes<sup>gf</sup> <sup>vg</sup>

Smoked Gouda Mac & Cheese

Haricot Verts<sup>gf</sup> <sup>vg</sup>

Garlic Mashed Potatoes<sup>gf</sup> <sup>vg</sup>

Jalapeno Cheddar Mashed Potatoes<sup>gf</sup> <sup>vg</sup>

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### POTATOES

\$29 / person

*Select two:*

Roasted Garlic Red Skin Potatoes<sup>vg</sup> <sup>gf</sup>

Jalapeno Cheddar Mashed Potatoes<sup>vg</sup> <sup>gf</sup>

Baked Potato<sup>vg</sup> <sup>gf</sup>

*Assorted toppings: chopped bacon, shredded cheese, green onions, bleu cheese, sour cream*

### PASTA

\$32 / person

*Select two:*

Campanelle Pomodoro<sup>v</sup>

Bowtie with Wild Mushroom Marinara<sup>v</sup>

Tortellini with Sun-Dried Tomato Alfredo<sup>vg</sup>

Campanelle with Puttanesca Sauce

Shrimp Scampi\*<sup>gf</sup>  
on a bed of zucchini and summer squash noodles

Potato Gnocchi with Vodka Sauce<sup>vg</sup>

*Assorted toppings: marinated grilled chicken, spicy Italian sausage, olives, sautéed mushrooms, parmesan cheese*  
with garlic bread

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### SOUTHERN

\$34 / person

*Select one:*

Southern Fried Chicken

Cornmeal Fried Catfish  
tarter sauce, cocktail sauce

Pulled Pork<sup>gf</sup>

Meatloaf<sup>gf</sup>

*Select two:*

Creamed Corn<sup>gf</sup> <sup>vg</sup>

Fried Okra<sup>v</sup>

Baked Beans<sup>gf</sup>

Jalapeno Hush Puppies<sup>vg</sup>

Buttermilk Biscuit<sup>vg</sup>

Cast Iron Corn Bread

Jalapeno & Green Apple Coleslaw<sup>gf</sup> <sup>vg</sup>

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## DINNER STATIONS

(continued)

### STREET TACOS

\$34 / person

*Select two:*

Beef Barbacoa <sup>gf</sup>

Pork Carnitas <sup>gf</sup>

Grilled Marinated Chicken <sup>gf</sup>

Grilled Marinated Flank Steak <sup>gf</sup>

*Assorted toppings: salsa, white onion, cilantro, cotija cheese, shredded Colby Jack cheese, sour cream, shredded lettuce, fresh lime wedges*

with mini tortillas

### ASIAN FUSION

\$32 / person

*Select two:*

Chicken Pad Thai

Shrimp Fried Rice

Vegetable Lo Mein <sup>vg</sup>

Pork Belly Bao Bun with Steamed Rice

Crispy Honey Chicken with Steamed Rice

Korean Short Ribs with Steamed Rice

Pepper Beef with Steamed Rice

### MAC & CHEESE

\$29 / person

Sharp Cheddar Mac & Cheese

*Assorted toppings (on the side): chopped bacon, sautéed mushrooms, scallions, fresh jalapeno, parmesan cheese*

### SLIDERS

\$32 / person

Beef & Fried Chicken Sliders

Assorted Sliced Cheese

Scooper Fries or Tator Tots <sup>vg</sup>

(select one)

*Assorted toppings: lettuce, tomato, onion, dill pickle, house-made bread and butter pickle, ketchup, mayo, Sriracha mayo, yellow mustard*

### TEX-MEX

\$34 / person

*Select one:*

Stacked Red Chili Enchiladas <sup>gf</sup>

Pork Green Chili Stew

Carne Adovada <sup>gf</sup>

*pork braised in a spicy red chili sauce*

Barbacoa <sup>gf</sup>

Roasted Poblano Pepper <sup>gf</sup>

*stuffed with seasoned ground beef, black beans, tomato, onion, roasted corn, queso blanco*

*Select two:*

Frijoles Charros <sup>gf</sup>

Mexican Rice <sup>gf</sup> <sup>vg</sup>

Cilantro Lime Rice <sup>gf</sup> <sup>v</sup>

Esquites <sup>gf</sup> <sup>vg</sup>

*Mexican street corn off the cob*

Calabacitas <sup>gf</sup> <sup>v</sup>

*sautéed zucchini, squash, corn, tomatoes, peppers*

Black Bean, Cilantro & Cotija Rice <sup>gf</sup> <sup>vg</sup>

Sopapillas <sup>vg</sup>

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