



DINNER PARTY MENUS 2025

SOCIAL / CORPORATE EVENTS

FOOD & BEVERAGE MINIMUMS*

NOVEMBER 2025 - MARCH 2026

MONDAY - THURSDAY PM // \$4,000 F&B MIN

FRIDAY OR SUNDAY // \$5,000 F&B MIN

SATURDAY // \$7,000 F&B MIN

A 21% service charge and a 8.1% tax will be applied to all food and beverage.
Depending on your preferred date and time of year, a Venue Rental Fee may apply.

MENU PRICING

COCKTAIL PARTY

MINIMUM OF \$50 / PERSON (A LA CARTE PRICING, PAGES 4-7)

COMBINE PASSED AND STATIONED HORS D'OEUVRES

SINGLE ENTREE PLATED

\$64 / PERSON

TWO APPETIZERS, ONE SALAD, ONE PROTEIN + TWO SIDES

DUAL ENTREE PLATED OR BUFFET

\$72 / PERSON

TWO APPETIZERS, ONE SALAD, TWO PROTEINS + TWO SIDES

GUEST CHOICE PLATED*

\$68 / PERSON

TWO APPETIZERS, ONE SALAD,
GUEST'S CHOICE OF PROTEIN + TWO SIDES

*With a Guest Choice Plated dinner, client must provide a full seating plan with assigned tables and name cards indicating each guest's entree selection.

MAIN COURSE

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

STEAK

GRILLED FLATIRON* ^{gf}
USDA Choice

CHICKEN

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

GRILLED AIRLINE CHICKEN BREAST ^{gf}

GRILLED BONELESS SKINLESS CHICKEN BREAST ^{gf}

FISH

WHITE WINE POACHED SALMON* ^{gf}

PINEAPPLE CHOW CHOW SALMON*
*shallow white-wine poached salmon filet, ^{gf}
grilled pineapple chow chow*

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

UPGRADES

(market price / not available for menu tastings)

GRILLED FILET* ^{gf}

COLORADO LAMB RACK* ^{gf}
Mint Cabernet Demi

COLD WATER LOBSTER TAIL (40z) ^{gf}
basted with butter and broiled

HALIBUT ^{gf}
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 ^{df}
(steak)

Rosemary Cabernet Demi ^{df}
(chicken / steak)

Caramelized Onion & Brie Cream
(chicken / steak)

Champignon ^{df}
*white wine, mushroom
(chicken)*

Whole Grain Mustard Cream
(chicken)

Red Pepper Boursin Artichoke
(chicken)

Lemon Dill Cream
(fish)

Veracruz ^{df}
*tomato, onion, capers, olives, peppers, oregano, cilantro
(chicken / fish)*

Sriracha Teriyaki ^{df}
(chicken / salmon)

Creole Cream
(chicken / salmon)

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

MEATLESS

VEGAN / VEGETARIAN ENTREE ^{gf}
*Chef's choice
(complimentary plate up to 10% of overall guest count)*

*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.

SALAD

served with buttery garlic knots

THE OAKS SALAD ^{gf} ^{vg}

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

SANTA FE SALAD ^{gf} ^{vg}

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

GARDEN SALAD ^{gf} ^{vg}

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

CUCUMBER, TOMATO & ONION SALAD ^{gf} ^v

rice wine vinaigrette

CAESAR WEDGE

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

STEAKHOUSE WEDGE ^{gf}

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

CHOPPED SALAD ^{gf} ^{vg}

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

PANZANELLA ^v

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

MEDITERRANEAN SALAD ^{gf} ^v

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

SIDE DISHES

JALAPENO CHEDDAR MASHED POTATOES ^{gf} ^{vg}

GARLIC MASHED POTATOES ^{gf} ^{vg}

RUSTIC LYONNAISE POTATOES ^{vg}

ROSEMARY ROASTED POTATOES ^{gf} ^{vg}

POTATOES AU GRATIN

CHEF'S CHOICE OF VEGETABLE ^{gf} ^{vg}

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

WILD MUSHROOM RISOTTO ^{gf}

CREAMY SUN-DRIED TOMATO POLENTA ^{gf}

SMOKED GOUDA MAC & CHEESE

WILD RICE ^{gf} ^{vg}

LATE NIGHT SNACKS

\$6 / serving (minimum of 50 pieces per selection, max of two selections)

We recommend ordering for about 60% 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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PASSED APPETIZERS

\$5 / piece (order in quantities of 50)

STRAWBERRY GOAT CHEESE TARTLET ^{vg}
goat cheese mousse, phyllo cup, fresh strawberry

FIG & BRIE GRILLED CHEESE ^{vg}

BACON-WRAPPED BBQ SHRIMP DRIZZLED W/ SPICY QUESO* ^{gf}

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

MINI MEATBALL ^{gf}
pomodoro sauce, parmesan crisp

MINI BAO BUN W/ CRISPY CHICKEN & ASIAN SLAW

THE OAKS MINI CRAB CAKES* ^{gf}

SMOKED SALMON CANAPÉ W/ DILL CREAM CHEESE

JUMBO SHRIMP WITH COCKTAIL SAUCE ^{gf}

SHRIMP CEVICHE ^{gf}

GOAT CHEESE STUFFED BACON-WRAPPED DATES ^{gf}

TUNA TARTARE W/ WONTON CRISP

SEARED PORK LOIN WITH GREEN CHILI CHEESE*

ARANCINI ^{vg}
deep-fried risotto, mushroom, parmesan cheese

SHIITAKE MUSHROOM POT STICKERS ^v

TOMATO BRUSCHETTA ^v

MINI CHEESEBURGER W/ OAKS SAUCE*

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

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI*

COCKTAIL HOUR STATIONS

SEAFOOD BAR* ^{gf}
shrimp cocktail, oysters on the half shell, cocktail sauce, assorted hot sauces
(market price by the piece)

CRUDITES DISPLAY ^{gf vg}
garden fresh vegetables, spicy feta, roasted tomato hummus
\$7 / person

ARTISANAL CHEESE BOARD ^{vg}
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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DINNER STATIONS

Minimum of two Dinner Stations required for a Cocktail Party menu.

For a full dinner menu, we recommend three Dinner Stations plus a plated salad and passed hors d'oeuvres.

CARVING

(chef fee of \$100 applies)

ROASTED MOJO PORK LOIN * ^{gf}
with Creamy Cilantro Lime Sauce

\$21 / person

SLOW-ROASTED PRIME RIB* ^{gf}
with creamy horseradish and au jus

\$42 / person

PEPPER ROLLED BEEF TENDERLOIN* ^{gf}
with House Steak Sauce and Bleu Cheese Cream Sauce

\$42 / person

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CARVING STATION ADDITIONS

\$7 each / person

Sautéed Cabernet Mushrooms ^{gf} ^{vg}

Roasted Rosemary Potatoes ^{gf} ^{vg}

Smoked Gouda Mac & Cheese

Haricot Verts ^{gf} ^{vg}

Garlic Mashed Potatoes ^{gf} ^{vg}

Jalapeno Cheddar Mashed Potatoes ^{gf} ^{vg}

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POTATOES

\$20 / person

Select two:

Roasted Garlic Red Skin Potatoes ^{vg} ^{gf}

Jalapeno Cheddar Mashed Potatoes ^{vg} ^{gf}

Baked Potato ^{vg} ^{gf}

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

PASTA

\$23 / person

Select two:

Campanelle Pomodoro ^v

Bowtie with Wild Mushroom Marinara ^v

Tortellini with Sun-Dried Tomato Alfredo ^{vg}

Campanelle with Puttanesca Sauce

Shrimp Scampi* ^{gf}
on a bed of zucchini and summer squash noodles

Potato Gnocchi with Vodka Sauce ^{vg}

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

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SOUTHERN

\$25 / person

Select one:

Southern Fried Chicken

Cornmeal Fried Catfish
tarter sauce, cocktail sauce

Pulled Pork ^{gf}

Meatloaf ^{gf}

Select two:

Creamed Corn ^{gf} ^{vg}

Fried Okra ^v

Baked Beans ^{gf}

Jalapeno Hush Puppies ^{vg}

Buttermilk Biscuit ^{vg}

Cast Iron Corn Bread

Jalapeno & Green Apple Coleslaw ^{gf} ^{vg}

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DINNER STATIONS

(continued)

STREET TACOS

\$25 / person

Select two:

Beef Barbacoa ^{gf}

Pork Carnitas ^{gf}

Grilled Marinated Chicken ^{gf}

Grilled Marinated Flank Steak ^{gf}

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

with mini tortillas

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ASIAN FUSION

\$23 / person

Select two:

Chicken Pad Thai

Shrimp Fried Rice

Vegetable Lo Mein ^{vg}

Pork Belly Bao Bun with Steamed Rice

Crispy Honey Chicken with Steamed Rice

Korean Short Ribs with Steamed Rice

Pepper Beef with Steamed Rice

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MAC & CHEESE

\$20 / person

Sharp Cheddar Mac & Cheese

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

SLIDERS

\$23 / person

Beef & Fried Chicken Sliders

Assorted Sliced Cheese

Scooper Fries or Tator Tots ^{vg}

(select one)

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

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TEX-MEX

\$25 / person

Select one:

Stacked Red Chili Enchiladas ^{gf}

Pork Green Chili Stew

Carne Adovada ^{gf}

pork braised in a spicy red chili sauce

Barbacoa ^{gf}

Roasted Poblano Pepper ^{gf}

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

Select two:

Frijoles Charros ^{gf}

Mexican Rice ^{gf} ^{vg}

Cilantro Lime Rice ^{gf} ^v

Esquites ^{gf} ^{vg}

Mexican street corn off the cob

Calabacitas ^{gf} ^v

sautéed zucchini, squash, corn, tomatoes, peppers

Black Bean, Cilantro & Cotija Rice ^{gf} ^{vg}

Sopapillas ^{vg}

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COCKTAIL PARTY MENU PACKAGES

*Here are a few of our favorite menu combinations for a casual event before or after dinnertime.
Please let us know if we can price out other options.*

LITE BITES

\$50 / person

FOUR PASSED APPETIZERS PER GUEST
ARTISANAL CHEESE BOARD
CHARCUTERIE BOARD
ANTIPASTA DISPLAY

HEAVY HORS D'OEUVRES

\$70 / person

THREE PASSED APPETIZERS PER GUEST
CHARCUTERIE BOARD
MAC & CHEESE STATION
SLIDERS STATION

GOURMET GRAZING

\$82 / person

THREE PASSED APPETIZERS PER GUEST
CHARCUTERIE BOARD
CRUDITES DISPLAY
PASTA STATION
STREET TACOS STATION

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2025 BAR PACKAGES

All Bar Packages include non-alcoholic beverages, tray-passed drinks during cocktail hour and tableside wine service with dinner. Cocktail-inclusive packages include mixers, garnishes and fresh lemon & lime juice.

SODA, TEA & COFFEE

Included in all Bar Packages

\$5 / person without a Bar Package

BEER & WINE

\$25 / person (three hours)

\$5 / person (each additional hour)

HOUSE WINE
SAUVIGNON BLANC, CHARDONNAY, ROSÉ,
PINOT NOIR, CABERNET SAUVIGNON

DOMESTIC BEER
COORS, COORS LIGHT, MILLER LITE

HOUSE BAR

\$30 / person (three hours)

\$6 / person (each additional hour)

ALL OF THE BEER & WINE BAR PLUS:

BRECKENRIDGE VODKA & GIN, DON Q RUM,
RUM, FOUR ROSES WHISKEY, SCORESBY
SCOTCH, CAMPO BRAVO TEQUILA

CALL BAR

\$35 / person (three hours)

\$7 / person (each additional hour)

ALL OF THE HOUSE BAR PLUS

CORONA

SMIRNOFF, TANQUERAY, JOHNNIE RED, JACK
DANIELS, JIM BEAM, JAMESON, DULCE VIDA
TEQUILA, BACARDI, CAPTAIN MORGAN, MR.
BLACK COFFEE LIQUEUR, BAILEY'S IRISH
CREAM

PREMIUM BAR

\$40 / person (three hours)

\$8 / person (each additional hour)

ALL OF THE CALL BAR PLUS:

FAT TIRE AND BLUE MOON

TITO'S, KETEL ONE, BRECKENRIDGE
BOURBON, MAKER'S MARK, HENDRICKS GIN,
GLENFIDDICH 12 YEAR, DON JULIO BLANCO

ULTRA PREMIUM BAR

\$50 / person (three hours)

\$10 / person (each additional hour)

ALL OF THE PREMIUM BAR PLUS:

EVERY BEER OPTION WE HAVE AVAILABLE
HARD SELTZERS
CHANDON CHAMPAGNE

LAWS BOURBON & RYE WHISKEY,
BALVENIE 12, WOODFORD, DON JULIO
REPOSADO & ANEJO

CHAMPAGNE

TOAST OR GREETING

\$3 / person

***ALL BAR ITEMS SUBJECT TO CHANGE AND
AVAILABILITY