



THE
OAKS
PLUM CREEK

MENUS (2026)

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KEY

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

..... SERVICE STYLES

SINGLE ENTREE PLATED . . . \$68 / PERSON

TWO PASSED HORS D'OEUVRES, ONE SALAD, TWO SIDES

GUEST CHOICE PLATED (2 PROTEIN) . . . \$72 / PERSON

TWO PASSED HORS D'OEUVRES, ONE SALAD, TWO SIDES

(ENTREE INDICATOR CARDS REQUIRED)

DUAL ENTREE PLATED OR BUFFET . . . \$80 / PERSON

THREE PASSED HORS D'OEUVRES, ONE SALAD, TWO SIDES

GUEST CHOICE PLATED (3 PROTEIN) . . . \$88 PERSON

TWO PASSED HORS D'OEUVRES, ONE GRAZING BOARD. ONE SALAD, TWO SIDES

(ENTREE INDICATOR CARDS REQUIRED)

DINNER STATIONS . . . STARTING AT \$93 / PERSON

TWO PASSED HORS D'OEUVRES, ONE SALAD, THREE DINNER STATIONS

(50 GUESTS OR OVER)

SURF & TURF PLATED . . . \$105 / PERSON

THREE PASSED HORS D'OEUVRES, ONE GRAZING BOARD, ONE SALAD, TWO SIDES

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The following major food allergens are used as ingredients in this facility: Milk, Eggs, Fish, Crustacean or Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame. Please notify our team for more information about these ingredients.

LUNCH MENU

Pre-order refreshments for the wedding party while you're getting ready at The Oaks.
Vegetarian / vegan substitutes available upon request. Bottled water, coffee and sodas are complimentary.
Beer, wine and cocktails are available for purchase by consumption. Valid ID required. 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 ^{vg}

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

CHICKEN TENDERS & FRIES

fried chicken strips, scooper fries, ketchup, fry sauce, ranch, fruit salad

\$25 / person

LUNCH WRAPS

fruit salad, potato chips, tortilla chips, salsa, guacamole

\$25 / person

select one wrap for the group:

Chicken Caesar Wrap

grilled marinated chicken, romaine, parmesan, caesar dressing

or

Southwest Chicken Wrap

grilled marinated chicken, pepperjack cheese, black bean and corn salsa, tomato, spring mix, chipotle ranch

LIGHT ADDITIONS

MUNCHIES

charcuterie, artisanal cheeses, fresh vegetables, assorted crackers, hummus, ranch dip

\$18 / person

ASSORTED COOKIES ^{vg}

\$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

BRECKENRIDGE 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)

**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 ^{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 CUCUMBER BITE
red onion, capers, dill, whipped cream cheese

JUMBO SHRIMP WITH COCKTAIL SAUCE ^{gf}

SHRIMP CEVICHE ^{gf}

GOAT CHEESE STUFFED BACON-WRAPPED DATES ^{gf}

TUNA TARTARE W/ CRISPY RICE NOODLES* ^{gf}

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

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI*

spicy chicken, cheddar cheese, jalapeno, corn masa pastry

GRAZING BOARDS

ARTISANAL CHEESE & CHARCUTERIE BOARD

gourmet imported and domestic cheeses, assortment of cured meats, accompaniments, crackers and grilled bread
\$10 / person

ANTIPASTO BOARD

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

CRUDITES DISPLAY ^{gf} ^{vg}

garden fresh vegetables, spicy feta, roasted tomato hummus
\$7 / person

SEAFOOD BAR

OYSTERS ON THE HALF SHELL ^{gf}

fresh oysters with cocktail sauce, horseradish, local hot sauces, lemon wedges
available in quantities of 100 (market price)

JUMBO SHRIMP ^{gf}

13 / 15 count, peeled jumbo shrimp with cocktail sauce, local hot sauces, lemon wedges
available in quantities of 25 pieces (market price)

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MAIN COURSE

All entrees listed on this page are included in your menu price. For additional options, please see the following page.
The chef recommends one sauce per protein. With a plated service style, the sauce will be served over the protein.

STEAK

GRILLED FLATIRON* ^{gf}
USDA Choice

CHICKEN

CHICKEN EN CROUTE
*seasoned chicken breast, mushroom duxelle, puff pastry,
(chef recommends Rosemary Cabernet Demi)*

GRILLED AIRLINE CHICKEN BREAST ^{gf}
boneless chicken breast with drumette

GRILLED MARINATED CHICKEN BREAST ^{gf}
boneless, skinless chicken breast

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 (chef recommends Lemon Dill Cream or Red Pepper
Boursin Artichoke)*

VEG

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

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)*

Red Pepper Boursin Artichoke
(chicken)

Whole Grain Mustard Cream
(chicken, salmon)

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)

Lemon Dill Cream
(fish)



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..... **SPECIALTY ENTRÉES**

With the exception of Surf & Turf, items listed below are upgrades and reflect an additional cost. Prices listed are for estimation purposes only. Market price will be confirmed 60 days prior to your event.

~ not available for menu tastings ~

GRILLED FILET^{gf}

Chef recommends Rosemary Cabernet Demi or Traditional au Poivre

\$45 - \$55 / person (market price)

COLORADO LAMB RACK^{gf}

Mint Cabernet Demi

\$40 - \$50 / person (market price)

COLD WATER LOBSTER TAIL^{gf}

4oz lobster tail, basted with butter and broiled

\$24 - \$34 / person (market price)

HALIBUT^{gf}

poached in white wine

\$35 - \$45 / person (market price)

SURF & TURF

USDA Choice Flatiron Steak, 4oz Cold Water Lobster Tail^{gf}

three passed hors d'oeuvres, one grazing board, one salad, two sides

\$105 / person (package price)



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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 ^{gf} ^{vg}

thin-sliced yukon gold potatoes layered with buttery, caramelized onions and baked until golden brown

ROSEMARY ROASTED POTATOES ^{gf} ^{vg}

POTATOES AU GRATIN

sliced yukon gold potatoes baked in a rich creamy cheese sauce

CHEF'S CHOICE OF VEGETABLE

Our culinary team will source the freshest ^{gf} ^{vg} 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

\$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

BACON CHEDDAR MAC & CHEESE

SOFT PRETZEL BITES W/ BEER CHEESE

CHICKEN TENDERS & FRIES (\$8 / serving)

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DINNER STATIONS

Minimum of 50 guests required. Minimum of three dinner 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 *^{gf}
with Creamy Cilantro Lime Sauce
\$30 / person

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

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

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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

\$29 / 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

\$32 / 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

\$34 / 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

\$34 / 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

ASIAN FUSION

\$32 / 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

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 ^{vg}

(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 ^{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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