



..... **COCKTAIL PARTY MENUS 2026 / 2027**

SOCIAL / CORPORATE EVENTS

COMBINE PASSED AND STATIONED HORS D'OEUVRES FOR A LIGHTER MENU

ADD DINNER STATIONS FOR A MORE SUBSTANTIAL SPREAD

A LA CARTE - MINIMUM OF \$56 / PERSON

*A 21% service fee and 8.1% tax will be applied to food and beverage total.

..... **RECOMMENDED PAIRINGS**

LITE BITES

\$56 / person

THREE TIER 1 APPETIZERS
TWO TIER 2 APPETIZERS
ARTISANAL CHEESE & CHARCUTERIE BOARD
ANTIPASTO BOARD
CRUDITES DISPLAY

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HEAVY HORS D'OEUVRES

\$76 / person

TWO TIER 1 APPETIZERS
ONE TIER 2 APPETIZER
ANTIPASTO BOARD
MAC & CHEESE STATION
SLIDERS STATION

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GOURMET GRAZING

\$88 / person

TWO TIER 1 APPETIZERS
ONE TIER 2 APPETIZER
ARTISANAL CHEESE & CHARCUTERIE BOARD
CRUDITES DISPLAY
PASTA STATION
STREET TACOS STATION

PASSED HORS D'OEUVRES

Minimum of two passed hors d'oeuvres required.

TIER 1

\$5 / person for each additional selection

SHIITAKE MUSHROOM POT STICKERS ^V

TOMATO BRUSCHETTA ^V

HUMMUS CONE W/ FRESH VEGGIES ^{VG}

FIG & BRIE GRILLED CHEESE ^{VG}

PARMESAN-CRUSTED ARTICHOKE STUFFED W/ GOAT CHEESE ^{VG}

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

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

SHRIMP CEVICHE ^{GF}

JUMBO SHRIMP WITH COCKTAIL SAUCE ^{GF}

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

THE OAKS MINI CRAB CAKES* ^{GF}

SMOKED SALMON CUCUMBER BITE ^{GF}
red onion, capers, dill, whipped cream cheese

BACON-WRAPPED DATES STUFFED W/ GOAT CHEESE ^{GF}

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

SEARED PORK LOIN WITH GREEN CHILI CHEESE*

ITALIAN SAUSAGE & SAGE STUFFED MUSHROOMS ^{GF}

MINI MEATBALL ^{GF}
pomodoro sauce, parmesan crisp

MINI CHEESEBURGER W/ OAKS SAUCE*

SEARED STEAK W/ BLEU CHEESE MOUSSE ON CROSTINI*

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

TIER 2

\$7 / person for each selection

GRILLED CHEESE W/ TOMATO SOUP SHOOTER ^{VG}

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

CHESAPEAKE CRAB SALAD IN A CONE

PETITE MAINE LOBSTER ROLL
lobster, celery, red onion, capers, Tabasco, mayonnaise, served chilled on buttered brioche

HAND-HELD CHARCUTERIE & CHEESE ^{GF}

MINI BAO BUN W/ CRISPY CHICKEN & ASIAN SLAW

LAMB LOLLIPOP W/ MINT CHIMICHURRI ^{GF}

**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.*

STATIONED HORS D'OEUVRES

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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DINNER STATIONS

Minimum of two Dinner Stations required.

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)

GRILLED TOMAHAWK RIBEYE*^{gf}
\$55 - \$65 / person (market price)

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

\$22 / 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

\$26 / 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

\$28 / 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

\$28 / 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

\$26 / 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

\$23 / person

Sharp Cheddar Mac & Cheese

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

SLIDERS

\$26 / 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

\$28 / 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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