



## ..... **DINNER PARTY MENUS 2026 / 2027** .....

SOCIAL / CORPORATE EVENTS

### ..... **MENU PRICING** .....

#### **SINGLE ENTREE PLATED**

*\$68 / PERSON*

TWO APPETIZERS, ONE SALAD, ONE PROTEIN + TWO SIDES

#### **DUAL ENTREE PLATED OR BUFFET**

*\$76 / PERSON*

TWO APPETIZERS, ONE SALAD, TWO PROTEINS + TWO SIDES

#### **GUEST CHOICE PLATED\***

*\$72 / 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.

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

# PASSED HORS D'OEUVRES

Standard Menu Packages include 2 appetizers from Tier 1. You are welcome to add on or substitute a Tier 2 appetizer.

## TIER 1

\$5 / person for each additional selection

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

TOMATO BRUSCHETTA <sup>V</sup>

HUMMUS CONE W/ FRESH VEGGIES <sup>VG</sup>

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

PARMESAN-CRUSTED ARTICHOKE STUFFED W/ GOAT CHEESE <sup>VG</sup>

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

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

SHRIMP CEVICHE <sup>GF</sup>

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

TUNA TARTARE W/ CRISPY RICE NOODLES\* <sup>GF</sup>

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

SMOKED SALMON CUCUMBER BITE <sup>GF</sup>  
*red onion, capers, dill, whipped cream cheese*

BACON-WRAPPED DATES STUFFED W/ GOAT CHEESE <sup>GF</sup>

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

SEARED PORK LOIN WITH GREEN CHILI CHEESE\*

ITALIAN SAUSAGE & SAGE STUFFED MUSHROOMS <sup>GF</sup>

MINI MEATBALL <sup>GF</sup>  
*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 <sup>VG</sup>

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

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 <sup>GF</sup>

MINI BAO BUN W/ CRISPY CHICKEN & ASIAN SLAW

LAMB LOLLIPOP W/ MINT CHIMICHURRI <sup>GF</sup>

*\*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 <sup>gf</sup> <sup>vg</sup>

*garden fresh vegetables, spicy feta, roasted tomato hummus*

\$7 / person

### SEAFOOD BAR

#### OYSTERS ON THE HALF SHELL <sup>gf</sup>

*fresh oysters with cocktail sauce, horseradish, local hot sauces, lemon wedges*

available in quantities of 100 (market price)

#### JUMBO SHRIMP <sup>gf</sup>

*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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# ENTRÉES

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

## CHICKEN

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

GRILLED AIRLINE CHICKEN BREAST <sup>gf</sup>  
*boneless chicken breast with drumette*

GRILLED MARINATED CHICKEN BREAST <sup>gf</sup>  
*boneless, skinless chicken breast*

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

## VEG

VEGAN / VEGETARIAN ENTREE <sup>gf</sup>  
*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 <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)*

Red Pepper Boursin Artichoke  
*(chicken)*

Whole Grain Mustard Cream  
*(chicken, salmon)*

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)*

Lemon Dill Cream  
*(fish)*



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## ..... CHEF SELECT ENTRÉES .....

Proteins featured on this page are offered as enhancements to a plated dinner service. Market price ranges are provided as estimates and will be confirmed 60 days prior to your event.

### GRILLED FILET<sup>gf</sup>

USDA Choice

*Chef recommends Rosemary Cabernet Demi or Traditional au Poivre*

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

### COLORADO LAMB RACK<sup>gf</sup>

Mint Cabernet Demi

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

### RED WINE & ROSEMARY BRAISED SHORT RIBS<sup>gf</sup>

Rosemary Cabernet Demi

*Chef recommends pairing with Parmesan Polenta*

\$15 - \$20 / person (market price)

*this item is not available as dual entree plate*

### COLD-WATER LOBSTER TAIL<sup>gf</sup>

4oz lobster tail, basted with butter and broiled

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

### HALIBUT<sup>gf</sup>

shallow-poached in white wine

*Chef recommends Lemon Dill Cream Sauce*

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

### STUFFED QUAIL<sup>gf</sup>

barley and mushroom-stuffed quail with Fig Demi

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

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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, 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*

# SIDES

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

## ROASTED POBLANO & CHEDDAR MASHED POTATOES <sup>gf</sup> <sup>vg</sup>

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

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

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

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

## POTATOES AU GRATIN

*sliced yukon gold potatoes baked in a rich creamy cheese sauce*

## 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>

## PARMESAN POLENTA <sup>gf</sup> <sup>vg</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.*

## HAND-TOSSED PIZZA

## 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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