THE
OAKS
PLUM CREEK

MENUS (2027)

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KEY

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

MENU PACKAGES

SINGLE ENTRÉE PLATED . . . $68 / PERSON

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

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

GUEST'S CHOICE OF 2 PROTEINS, TWO PASSED HORS D'OEUVRES,
ONE SALAD, TWO SIDES

(ENTREE INDICATOR CARDS REQUIRED)

DUAL ENTRÉE PLATED OR BUFFET . . . $80 / PERSON

TWO PROTEINS ON THE PLATE, THREE PASSED HORS D'OEUVRES,
ONE SALAD, TWO SIDES

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

GUEST'S CHOICE OF 3 PROTEINS, 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, PLATED SALAD,
MINIMUM OF THREE DINNER STATIONS (SEE PAGE 10)

(50 GUESTS OR OVER)

CHEF SELECT PACKAGE . . . STARTING AT $110 / PERSON

TWO SELECT PROTEINS, THREE PASSED HORS D'OEUVRES, ONE GRAZING
BOARD, ONE SALAD, TWO SIDES (SEE PAGE 8)

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]

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

$20 / person

add smoked salmon for $5 / person

SLIDERS & FRIES*

ground beef sliders, sliced cheese, bacon, 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 [gf]

marinated grilled chicken, seasoned ground beef, tortillas (gf), 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 HORS D'OEUVRES

Standard Menu Packages include 2 to 3 appetizers from Tier 1 (see page 2 for details).
You are welcome to add on or substitute a Tier 2 appetizer.

TIER 1

$5 / person for each additional selection

SHIITAKE MUSHROOM POT STICKERS [V]

OLIVE TAPENADE BRUSCHETTA [V]

MINI AVOCADO TOAST [V]

HUMMUS CONE W/ FRESH VEGGIES [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]

ANTIPASTO CUP [gf]
salami, tomato, kalamata olive, mozzarella, balsamic drizzle

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STATIONED HORS D'OEUVRES

Please see page 2 for appetizer inclusions with your selected Menu Package.

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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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* [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* [gf]
shallow white-wine poached salmon filet, 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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CHEF SELECT ENTRÉES

Proteins featured on this page are offered as enhancements to a Guest Choice Plated service (see page 2 for package price). Market price ranges are provided as estimates and will be confirmed 60 days prior to your event.

GRILLED FILET* gf

USDA Choice

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)

RED WINE & ROSEMARY BRAISED SHORT RIBS* gf

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* gf

lobster tail, basted with butter and broiled

4oz . . . $24 - $34 / person (market) || 9oz . . . $50 - $60 / person (market)

HALIBUT* gf

shallow-poached in white wine

Chef recommends Lemon Dill Cream Sauce

$35 - $45 / person (market price)

STUFFED QUAIL gf

barley and mushroom-stuffed quail with Fig Demi

$35 - $45 / person (market price)

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CHEF SELECT PACKAGES

These packages are served as a dual entree plated dinner (two proteins on the same plate) and include your choice of three passed hors d'oeuvres (one Tier 2 included), one grazing board, one salad and two sides. Market price ranges are provided as estimates and will be confirmed 60 days prior to your event.

SURF & TURF (FLATIRON)

USDA Choice Flatiron Steak, 40z Cold Water Lobster Tail* gf

Chef recommends Rosemary Cabernet Demi or Traditional au Poivre

$110 / person (package price)

SURF & TURF (FILET)

USDA Choice Grilled Filet, 40z Cold Water Lobster Tail* gf

Chef recommends Rosemary Cabernet Demi or Traditional au Poivre

$159 - $179 / person (package price)

FILET & HALIBUT

USDA Choice Grilled Filet, White Wine Shallow-Poached Halibut* gf

with your choice of one sauce per protein

$159 - $169 / person (package price)

LAMB & QUAIL

Colorado Lamb Rack with Mint Demi* gf
Barley and Mushroom-Stuffed Quail with Fig Demi gf

$130 - $135 / 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, 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

GREEK SALAD vg

romaine, cherry tomato, cucumber, bell pepper, red onion, kalamata olive, feta, Greek dressing, crispy pita chips

PANZANELLA v

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

MEDITERRANEAN SALAD gf v

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

SIDES

GARLIC MASHED POTATOES gf vg

ROASTED POBLANO & CHEDDAR MASHED POTATOES gf vg

JALAPENO CHEDDAR MASHED POTATOES gf vg

RUSTIC LYONNAISE POTATOES gf vg

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

POTATOES AU GRATIN gf vg

sliced yukon gold potatoes baked in a rich creamy cheese sauce

ROSEMARY ROASTED POTATOES gf vg

CHEF'S CHOICE OF VEGETABLE gf

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

WILD MUSHROOM RISOTTO gf

PARMESAN POLENTA gf vg

SMOKED GOUDA MAC & CHEESE

LATE NIGHT SNACKS

Priced per serving (minimum of 50 pieces per selection). We recommend ordering for about 70% of your total guest count.

HAND-TOSSED PIZZA . . . $7

BEEF & CHEESE* or CRISPY CHICKEN SLIDERS . . . $7

SOFT PRETZEL BITES W/ BEER CHEESE . . . $7

TACO BELL-STYLE LATE NIGHT . . . $8

crunchy OR soft ground beef tacos, lettuce, cheese, Taco Bell hot sauces

CHICKEN TENDERS & FRIES . . . $8

MINI BREAKFAST BURRITOS . . . $7

add pork green chili inside . . . $1

MINI HOT DOGS or CORN DOGS . . . $7

HOUSE-MADE PIZZA POCKETS . . . $7

RAMEN BAR . . . $10

Shin ramen cups, sriracha, green onion, nori flakes, chili crisp

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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)

GRILLED TOMAHAWK RIBEYE* gf

$55 - $65 / person *(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

……..

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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