

Oaks Park Catering

Any menu available during any event hours. Catering orders must be for a minimum of 30 people.

Final catering count due a minimum of 10 days before the event.

All Oaks Park catering services include: water cooler service, china, silverware, buffet set up, service ware, disposable dinner napkins, and bussing personnel. Seating table linen not included.



Breakfast Buffet Menus

Assorted Fresh Baked Breads, Bagels, Pastry, Cheese Selection, and Fresh Fruit - *\$7.00 per person*

Choice of Bacon, Sausage, or Ham, Scrambled Eggs, Roasted Oven Potatoes, and Toast - *\$9.00 per person*

Luncheon Buffet Menus

Soup, Salad, and Sandwich Lunch - *\$11.00 per person*

- **Salad (choose one):** Tossed Green Salad, Caesar Salad with Italian Herb Croutons, Greek Style Salad with Feta Cheese and Olives, Italian Pasta Salad, Macaroni Salad, Potato Salad

- **Soup (choose one):** Chicken Noodle, Split Pea with Ham, Vegan New Delhi Lentil, Potato Soup with Ham, Bean and Bacon, Pasta Fagioli, Broccoli Cheese, Taco Soup (Beef or Vegetarian)

- **Assorted Sandwiches:** Turkey, Ham, Roast Beef, Salami, Vegetarian*, served on Wheat, White, and Rye Bread with Lettuce and Tomato, Condiments on the side.

** Vegetarian Sandwich: Cream Cheese, Cheddar Cheese, Sliced Olives, Lettuce, Tomato, Sunflower Seeds, and Guacamole*

Pulled Pork - *\$11.00 per person*

Traditional or Bavarian Style served with Rustic Bread Rolls, Coleslaw, and Choice of Salad

Swedish Style Meatballs - *\$11.00 per person*

Served with New Potatoes, Red Cabbage, and Choice of Bread

Four Cheese Lasagna - *\$11.00 per person*

Beef, Italian Sausage, or Vegetarian Spinach served with Caesar Salad and Garlic Cheese Breadsticks

Add a dessert of Double Chocolate Brownies or Cream Cheese Spice Cake to any Luncheon Buffet Menu for an additional \$1.00 per person.

Dinner Buffet Menus

**1 Entrée
2 Sides, Choice of Bread,
and Choice of Appetizer or Dessert**
\$14.00 per person

**2 Entrées
2 Sides, Choice of Bread,
and Choice of Appetizer or Dessert**
\$17.00 per person

Add an extra dessert or appetizer to any Dinner Buffet Menu for an additional \$2.00 per person.

Appetizers

- Artisan Cheese Selection
- Artichoke Crab Dip with Rustic Baguette Slices
- Market Vegetables with Ranch Dipping Sauce
- Smoked Salmon and Cream Cheese in Phyllo Puff Pastry Cups
- Stuffed Mushrooms with Salami and Spicy Cream Cheese
- Pastry Wrapped Cocktail Wieners
- Tortilla Chips with Salsa Trio or Fresh Guacamole
- Garlic Hummus and Pita Chips

Entrées

- Roasted Pork Loin with Apricots and Prunes
- Rosemary and Thyme Roast Beef
- Herb and Panko Breaded Chicken Breasts
- Spiral Cut Ham with Brown Sugar Glaze
- Beef Meatballs in Creamy Mushroom Sauce
- Teriyaki Chicken
- Grilled Salmon with Fresh Dill (*Add \$2.00 a person*)
- 4 Cheese Lasagna (Beef, Italian Sausage, or Vegetarian Spinach)
- Fettuccine Alfredo with Chicken
- Garlic Shrimp Fettuccine
- Enchiladas (Beef or Chicken)

Breads

- Poppy Seed Dinner Rolls
- Garlic Cheese Bread Sticks
- French Bread
- Cheese Baked French Bread
- Ciabatta
- Flatbread

Sides

- **Salads:** Tossed Green Salad, Caesar Salad with Italian Herb Croutons, Greek Style Salad with Feta Cheese and Olives, Italian Pasta Salad, Macaroni Salad, Potato Salad
- **Soups:** Chicken Noodle, Split Pea with Ham, Vegan New Delhi Lentil, Potato Soup with Ham, Bean and Bacon, Pasta Fagioli, Broccoli Cheese, Taco Soup (Beef or Vegetarian)
- Garlic Mashed Potatoes
- Oven Roasted Potatoes tossed in Olive Oil and Herbs
- Au Gratin Potatoes
- Steamed White or Brown Rice
- Mexican Style Rice and Beans
- Fresh Green Peas in Cream Sauce
- Bacon Accented Green Beans
- Steamed Broccoli with Olive Oil and Grated Parmesan
- Tender Cooked Glazed Carrots

Desserts

- Fresh Baked Double Chocolate Brownies
- Assorted Seasonal Cupcakes
- Jelly Roll Cake
- Cream Cheese Frosted Spice Cake
- Apple Crisp
- Tiramisu
- Chocolate Mousse
- Assorted Fresh Baked Cookies- Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Peanut Butter M&M, Snicker Doodles, Frosted Sugar Cookies

Also Available

Themed International Menus

German • Asian • Thai • Scandinavian • Mexican
French • Italian • Cajun

Seasonal Themed Meals