

OAK + VIOLET

CALIFORNIA CRAFT KITCHEN

CATERING

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BREAKFAST (10 GUEST MIN)

CONTINENTAL \$30 PER PERSON LOCAL FRESH PASTRIES & CROISSANTS

SERVED WITH YOGURT FRESH FRUIT & GRANOLA

HEALTHY FOCUS \$ 32 PER PERSON

HOUSE-MADE GRANOLA With Greek Yogurt Served With Fresh Fruit, Blue Agave Syrup Assorted Mini Smoothies (veg)

FREE-RANGE HARD-BOILED EGGS WITH INFUSED SALT

TRADITIONAL BREAKFAST \$40 PER PERSON

CRISPY PULLED BREAKFAST POTATOES (v/veg)

CHICKEN SAUSAGE OR CHIPOTLE MAPLE GLAZED BACON, SCRAMBLE EGGS

LOCAL FRESH PASTRIES & CROISSANTS OR HOUSE BAKED BISCUITS W/RICOTTA

CALIFORNIA INSPIRED BREAKFAST \$48 PER PERSON

BREAKFAST BRIOCHE BUN SLIDERS, CHIVES & SOUR CREAM CHEESE, SMOKED SALMON, CAPERS

GREEK YOGURT & FRESH FRUIT, ASSORTED MINI SMOOTHIES, LOCAL FRESH PASTRIES

BREAKFAST BOWL - Edamame, Poached Eggs, Golden Quinoa, Mint, Pumpkin Seeds, Organic Spinach

O&V BUTTERY MINI CROISSANT - Crispy Benton's Bacon, Creamy Scramble Eggs, Mashed Avocado

VEGETARIAN WHOLE GRAIN MINI CROISSANT - Fresh Mozzarella, Roma Tomatoes, Basil, Extra Virgin Olive Oil

MEETINGS & BREAKS ALL SELECTIONS ARE 1 ITEM

\$ 7 / 2 ITEMS \$14 PER / 3 ITEMS \$19 / 4 ITEMS \$24

SWEET

FRESH LOCAL PASTRIES

ASSORTED LOCAL COOKIES OR POPCORN CHOCOLATE CLUSTERS

ORGANIC GRANOLA & YOGURT PARFAIT, BLU AGAVE SYRUP

FRESH FRUIT SLICED/WHOLE

SAVORY

TORTILLA CHIPS & HOUSE DIPS

VEGAN RED PEPPER HUMMUS & CRUDITÉS GOURMET ASSORTED MIXED NUTS

HEALTHY

SEASONAL FRUIT & HOUSE-MADE RICOTTA, CALIFORNIAN PISTACHIOS, EXTRA VIRGIN OLIVE OIL

SEASONAL HUMMUS, CRUDITÉS GOURMET GRANOLA, PROTEIN BARS, ENERGY BAR

GF - GLUTEN FREE | VEG - VEGETARIAN | V - VEGAN

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LUNCH (15 GUESTS MIN)

ALL SELECTIONS ARE AVAILABLE BUFFET OR FAMILY STYLE

ONE APPETIZER + TWO ENTREES + ONE SIDE + DESSERT - \$42

TWO APPETIZERS + TWO ENTREES + ONE SIDE + DESSERT - \$48

APPETIZERS

PEAR AND POINT REYES BLUE CHEESE SALAD - Radicchio, Arugula, Celery, Spicy Pecans

O+V GOLDEN QUINOA SALAD - Quinoa, Beets, Avocado, Cauliflower, Baby Arugula, Hazelnuts, Cherry Belle Radish, Goat Cheese

TUSCAN KALE SALAD - Lemon Caesar Dressing, Shaved Radish, White Anchovy, Parmigiano Reggiano Cheese

MAPLE ROAST WINTER SQUASH AND BURRATA - Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds

APPLE & CRANBERRY CHOPPED SALAD - Broccoli Florets, Carrots, Honey Crispy Apple, Smoked Provolone, Cranberry, Cucumber, Light Yogurt Dressing

SPINACH & FETA SALAD - Blueberry, Aged Balsamic Dressing

CHARCUTERIE BOARD - Assorted Meats And Cheese, Stone Ground Mustard, Grilled Toast
\$10 Supplemental

LOBSTER TOSTADA - Cilantro, Avocado Crème, Jalapeno - \$10 Supplemental

CRAB TOAST - Crab, Fennel Tops, Spicy Aioli
\$10 Supplemental

BUTCHER BEEF STEAK TARTARE - Sriracha, Cucumber, Anchovies, Cilantro, Daikon Salad
\$10 Supplemental

ENTREES

KING SALMON - Meyer Lemon Dressing

PAN FRIED MARKET FISH - Roast Shallots, Fennel, Sweet Peppers \$10 Supplemental

CHARRED OCTOPUS - Mint Salsa Verde, Petit Salad, Meyer Lemon Dressing

LEMON & LAVENDER ROASTED CHICKEN

CHEF'S STEAK OF THE EVENING - Roasted Shallots, Fennel, Parsnip Puree

SLOW BRAISED BEEF SHORT RIB -
\$10 Supplemental

SPRING FARRO "RISOTTO" - Baby Spinach, English Peas, Asparagus, Cremini Mushrooms, Pecorino Romano (v/veg)

QUINOA BOWL - Tuscan Kale, Salsa Verde, Avocado, Grilled Rosemary Tofu (v/veg)

LOBSTER MAC AND CHEESE - Buttery Lobster, Chives \$10 Supplemental

SIDES

CRISPY BRUSSEL SPROUTS - Vinegar, Chopped Hazelnuts

GARLIC CAULIFLOWER FLORETS - Light Béchamel Sauce

PARMESAN RIPPED POTATOES - Black Pepper, Rosemary, Sea Salt

LUNCH DESSERTS

HOUSE MADE COOKIES (INCLUDED)

S'MORES IN A JAR \$6

PANNA COTTA \$6

DONUT HOLE WITH MOCHA ANGLAISE \$8

ASSORTED PETIT FOUR \$8

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CALIFORNIA CRAFT KITCHEN

DINNER

ALL SELECTIONS ARE AVAILABLE BUFFET OR FAMILY STYLE / PLATED

ONE APPETIZER + TWO ENTREES + ONE SIDE + DESSERT - \$ 65 / \$75

TWO APPETIZER + TWO ENTREES + ONE SIDE + DESSERT - \$85 / \$95

APPETIZERS

PEAR AND POINT REYES BLUE CHEESE SALAD - Radicchio, Arugula, Celery, Spicy Pecans

O+V GOLDEN QUINOA SALAD - Quinoa, Beets, Avocado, Cauliflower, Baby Arugula, Hazelnuts, Cherry Belle Radish, Goat Cheese

TUSCAN KALE SALAD - Lemon Caesar Dressing, Shaved Radish, White Anchovy, Parmigiano Reggiano Cheese

MAPLE ROAST WINTER SQUASH AND BURRATA - Farro, Beluga Lentils, Baby Arugula, Capers, Pomegranate, Crispy Shallots, Pumpkin Seeds

APPLE & CRANBERRY CHOPPED SALAD - Broccoli Florets, Carrots, Honey Crispy Apple, Smoked Provolone, Cranberry, Cucumber, Light Yogurt Dressing

SPINACH & FETA SALAD - Blueberry, Aged Balsamic Dressing

CHARCUTERIE BOARD - Assorted Meats And Cheese, Stone Ground Mustard, Grilled Toast \$10 Supplemental

BUTCHER BEEF STEAK TARTARE - Sriracha, Cucumber, Anchovies, Cilantro, Daikon Salad - \$10 Supplemental

TUNA POKE IN A JAR - Avocado, Cucumber, Mixed Greens, Pineapple \$10 Supplemental

CRAB TOAST - Fennel Tops, Spicy Aioli - \$10 Supplemental

HEARTH BAKED OYSTERS - Benton's Bacon, Crumbs, Lemon, Garlic, Leek \$10 Supplemental

MINI LOBSTER TOSTADA - Mango, Cilantro, Avocado Crème \$10 Supplemental

OYSTER ON THE HALF SHELL - Nightly Mignonette, Horseradish Cocktail Sauce \$10 Supplemental

BACON WRAPPED DATES - Piquillo and San Marzano Gravy \$10 Supplemental

ENTREES

KING SALMON - Meyer Lemon Dressing

PAN FRIED MARKET FISH - Roast Shallots, Fennel, Sweet Peppers \$10 Supplemental

CHARRED OCTOPUS - Mint Salsa Verde, Petit Salad, Meyer Lemon Dressing

LEMON & LAVENDER ROASTED CHICKEN

CHEF STEAK OF THE EVENING - Roasted Shallots, Fennel, Parsnip Puree

SLOW BRAISED BEEF SHORT RIB - \$10 Supplemental

VEGAN SPRING FARRO "RISOTTO" - Baby Spinach, English Peas, Asparagus, Cremini Mushrooms, Pecorino Romano

QUINOA BOWL - Tuscan Kale, Salsa Verde, Avocado, Grilled Rosemary Tofu

LOBSTER MAC AND CHEESE - Buttery Lobster, Chives \$10 Supplemental

SIDES

CRISPY BRUSSEL SPROUTS - Vinegar, Chopped Hazelnuts

GARLIC CAULIFLOWER FLORETS - Light Béchamel Sauce

PARMESAN RIPPED POTATOES - Black Pepper, Rosemary, Sea Salt

DINNER DESSERTS

HOUSE MADE COOKIES (INCLUDED)

S'MORES IN A JAR \$6

PANNA COTTA \$6

DONUT HOLE WITH MOCHA ANGLAISE \$8

ASSORTED PETIT FOUR \$8

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STATIONS & HORS D'OEUVRES

HORS D'OEUVRES PER PIECE (MIN. 25 PIECES/ITEM)

COLD

- Chicken Pate Toast - Preserves \$6
- Crab Toast - Fennel Tops \$7
- Butcher Beef Steak Tartare - Sriracha, Cucumber, Anchovies, Cilantro, Daikon Salad \$6
- Smoked Salmon Tart - Ripped Herbs, Creme Fraiche, Avocado Crème, Terragon \$7
- Caprese Toast \$6
- Flatbread With Prosciutto and Arugula \$6
- Flatbread Vegetarian \$5
- Pacific Oysters On The Half Shell - Horseradish, Cocktail Sauce \$6
- Mini Lobster Tostada - Mango Avocado Crema \$7
- Deviled Eggs - Nightly Flavor \$5
- Red Pepper Hummus With Crudite \$5
- Avocado Toast - Radish, \$5
- Avocado Blini \$5
- Shrimp Cocktail With House Made Cocktail Sauce \$7
- Bacon Wrapped Dates In Piquillo and San Marzano Gravy \$6
- Wild Mushroom Bruschetta \$6 (Gluten Free \$1/Pc Supplemental)
- Beef Roll-Up With Horseradish Crema \$8 (Min. 50 Pcs)

HOT

- Mini Crab Cakes \$7
- Mini Veg Quiche \$7
- Impossible Slider, Choice Of Brioche Bun Or Lettuce Wrap \$10 (Cheese \$2)
- O+V Slider- Prime Ground Beef, O+V Signature Sauce, Onion Jam, Avocado, Choice Of Brioche Bun Or Lettuce Wrap \$10 (Cheese \$2)
- Braised Short Rib Meatballs, Tomato Sauce, Fresh Basil \$6
- Garlic Bacon Wrapped Shrimp \$8
- Lollipop Chicken Wings \$7

- Lobster Slider \$12
- 1 Pan Brussel Sprouts (Serves 10 ppl)
- \$50 1 Pan Truffle Fries (Serves 10 ppl) \$50
- 1 Pan Ripped Potatoes (Serves 10 ppl) \$50

STATIONS - (EACH STATION SERVES 25 PEOPLE) COASTAL INSPIRED \$450;

- Each Additional Person \$20
- Smoked & Cured Salmon, Smoked Trout Rillettes, Seasonal Ceviche & Bay Shrimp Avocado Toast
- Dill Crème Fraiche, Pickled Vegetables, Rye, Seeded Crackers

MEZZE & CRUDITÉ \$300;

- Each Additional Person \$20
- Seasonal Hummus Selections & Seasonal Local Vegetables
- With Grilled Flatbread & Marinated Olives

Artisanal Cheese & Charcuterie \$700;

- Each Additional Person \$28
- Selection Of Local Cheese & Meats
- With Seasonal Pickled Vegetables, Dijon, Truffle Honey, Stone Grain Mostarda, Grilled Sourdough

RAW BAR \$1,100; EACH ADDITIONAL PERSON \$40

- A Selection Of Local Shellfish & Seafood Will Be Displayed Over Ice & Served By A Chef From O+V.
- Oysters, Clams, Crab, Seasonal Crudo, Poached Wild Shrimp
- Cucumber Mignonette, Coriander Cocktail Sauce Served On Ice Display

DESSERTS

- S'mores In A Jar \$6
- Panna Cotta \$6
- Donut Hole With Mocha Anglaise \$7
- Assorted Petit Four \$8

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BANQUET BAR LIST

THE CLASSIC

TITOS'S HANDMADE VODKA
FLOR DE CANA WHITE RUM
JUNIPERO GIN
OLD GRANDDAD BONDED BOURBON
J.H. CUTTER RYE WHISKEY
SIETE LEGUAS BLANCO TEQUILA
KENWOOD YULUPA CABERNET/CHARDONNAY

THE PREMIUM

KETEL ONE VODKA
EL DORADO 12-YEAR RUM
BOMBAY SAPPHIRE GIN
BUFFALO TRACE BOURBON
WHISTLE PIG 10-YEAR RYE WHISKEY
CLAS AZUL REPOSADO TEQUILA
MACALLAN 12-YEAR SCOTCH
CANNED/BOTTLED BEER
HALL CABERNET/SONOMA CUTRER CHARDONNAY

CUSTOM

THE LOCAL PACKAGE - SPIRITS, WINES, AND
CRAFT BEERS ALL LOCALLY SOURCED FROM
NORTHERN CALIFORNIA
SUPER PREMIUM PACKAGE - WORK WITH OUR
BEVERAGE SPECIALIST TO WOW YOUR GUESTS
WITH HAND SELECTED, HIGH QUALITY LIBATIONS