

# Oak Mountain Wedding & Event

## Menus

### Butler Hors d'Oeuvres *Minimum 50 pieces*

*Oak Mountain recommends a combination of 5 pieces per person. Prices subject to changs.*

Tomato Basil Bruschetta	California Sushi Rolls GF
Caprese Skewers GF	Spicy Tuna Rolls
Chicken Satay, Peanut Sauce GF	Old Bay Crab Cake, Caper Remoulade
Waldorf Chicken Salad Slider	Maple Glazed Bacon Wrapped Scallop GF
Mini Herb Quiche	Tuna Tartar, Wonton Chip, Ponzu
Spinach, Tomato & Feta Pinwheel	Mini Lobster Roll, Tarragon, Avocado
Provolone & Herb Stuffed Mushroom	Crab Rangoon, Thai Chili Sauce
Sweet & Sour Meatballs	Crispy Pork Belly Pop, Bourbon Apple
Parmesan Cracker, Goat Cheese & Olive	Korean Beef Skewer, Sambal Aioli
Mushroom, Leek & Truffle Pizzetta	Kobe Beef Slider, Gruyere, Shallot
Shaved Pear, Brie & Candied Pecan	Beef Carpaccio Crostini, Horseradish



## **Buffet Dinner Options**

Buffet Dinner includes:

Dinner Rolls, Salted Butter, 1 Buffet Salad, 2 Proteins, 1 Starch, 1 Vegetable

Minimum 40 guests per event. All prices are subject to 20% service charge and 8% NYS Sales Tax\*\*

### **Reception Displays *(Select Two~ Included in Dinner Price)***

*(For an additional selection, add \$ per person)*

Domestic Cheese Display to include Fresh Chutney, Grapes & Flatbread Crackers

Seasonal Garden Crudite, Red Pepper Hummus & Herb Ranch Dip

Seasonal Sliced Fruit Display & Chantilly Cream

Tomato Bruschetta Bar, Sweet Basil, Mozzarella, Herb Focaccia

Charcuterie Board, Imported Cheese, Jam, Nuts, Dried Fruit, Focaccia (+\$pp)

Old Bay Shrimp Cocktail, Lemon, Dill (+\$pp)

### **Salad *(Select One)***

*(For an additional selection, add \$ per person)*

Garden Salad, Shaved Parmesan, Raspberry Balsamic (GF)

Caesar Salad, Herb Croutons

Italian Panzanella, Tomatoes, Mozzarella, Arugula, Croutons, Balsamic (+\$pp)

Summer Berries, Goat Cheese, Candied Pecans, Champagne Dijon Dressing (+\$pp)

### **Main Course Entrees *(Select Two)***

*(For an additional selection, add \$per person)*

Chicken Cordon Bleu

Herb Roasted Chicken (GF)

Salmon Florentine, Summer Corn Sauce (GF)

Lemon Gremolata Cod, Julienne Vegetables, Citrus Beurre Blanc

Grilled Flank Steak (add \$pp) (GF)

Prime Rib Au Jus Carving Station (add \$ pp) (GF)

### ***Vegetarian***

Eggplant Roulade

Ricotta Ravioli, Portobello & Roasted Red Pepper Sauce

## **Main Course Starches** *(Select One)*

*(For an additional selection, add \$ per person)*

Whipped Yukon Gold Potatoes (GF)

Garlic & Herb Roasted Potatoes (GF)

Parmesan Risotto (GF)

Cranberry Orange Wild Rice Pilaf (GF)

Oak Mountain Mac and Cheese

Tortellini Alfredo

Creamy Parmesan Polenta

Sweet Potato Pave (GF)

Baked Cheddar Scalloped Potatoes

Sweet Potato Steak Fries with Chili Lime Sauce (GF)

New Potato Salad with Fresh Peas, Lime & Yogurt (GF)

## **Main Course Vegetable** *(Select One)*

*(For an additional selection, add \$ per person)*

Grilled Asparagus, Lemon Zest (GF)

Summer Vegetable Saute & Herbs (GF)

French Green Beans & Almonds (GF)

Sugar Snap Peas & Carrots (GF)

Tandori Carrots (GF)

Bok Choy Stir Fry (GF)

Swiss Chard with Pine Nuts and Balsamic (GF)

Tuscan Kale with Maple, Ginger & Pancetta

Peas with Lemon, Mint & Scallions (GF)

Provencal Green Beans with Lemon Pepper Oil and Herbed Sea Salt (GF)

Cider Braised Baby Bok Choy & Golden Apples (GF)

\*Freshly Brewed Coffee, Tea, Decaf available after dinner

## **Plated Dinner Options** (Includes Dinner Rolls & Salted Butter)

### **First Course Salads (prices are per person) Choose One Salad OR One Soup**

Oak Mountain Salad (Apples, Pecans, Cranberry, Goat Cheese, Greens) \$ (GF)

Summer Tomato Caprese, Fresh Mozzarella, White Balsamic \$

Golden Beet, Goat Cheese, Walnuts, Greens, Tangerine Vinaigrette \$

House Made Ricotta, Grilled Zucchini, Radish Mint Salad \$

Crab & Avocado Tower, Mango Vinaigrette, Microgreens \$

### **First Course Soups**

Local Tomato Gazpacho, Avocado, Balsamic \$

Thai Butternut Squash, Lemongrass, Coconut \$

Local Corn Chowder, Thyme, Red Pepper \$

### **Entrees** (Choose Two Options~prices are per person)

Faroe Island Salmon, Champagne Beurre Blanc, Grilled Asparagus, Couscous \$

Cod Gremolata, Tomato Saffron Broth, French Green Beans, Saffron Potato \$

Chicken Piccata, Garlic Spinach, Roasted Tomato Orzo \$

Roasted Chicken Breast, Madeira Jus, Grilled Vegetables, Wild Rice \$GF

NY Strip Steak, Cognac Sauce, Roasted Fall Vegetable, Sweet Potato Pave \$GF

Beef Tenderloin, Bordeaux Demi, Asparagus, Robuchon Potato \$GF

Petite Beef Filet & Crab Oscar, French Green Beans, Whipped Potato \$

Ricotta Ravioli, Corn Cream, Parisienne Vegetables, Truffle Oil (Vegetarian) \$

Butternut Squash Risotto, Leeks, Mushrooms (Vegetarian) \$GF

### **Dessert** (Choose One)

Flourless Chocolate Cake, Raspberry Sauce \$ GF

Pecan Praline Cheesecake, Blueberry Sauce \$

Strawberry Shortcake, Vanilla Whipped Cream \$8

### **Late Night Additions**

Mini Grilled Cheese, Mini Cheese Pizza Slice \$ ea

French Fry Cones \$ ea