



2024
Catering
Menu



OakWing Golf Club
Dean Kennedy

Hors D'oeuvres are priced per 100 pieces minimum order 50

(MKT)= market price (A)= Availability

Cold Chefs Hors D'oeuvres

Assorted Finger Sandwiches.....	250
Fried Chicken Deviled eggs with siracha aioli.....	350
Seafood parfait of shrimp & crab and vegetable in French Vinaigrette.....	475
Seared Skewered Ahi Tuna with mango salsa and Avocado crème.....	400
Stone Crab Claw with remoulade sauce.....	(MKT)
Spiced Chilled Boiled Gulf Shrimp with classic cocktail sauce.....	425
Smoked Salmon Rosette with herbed crème fraiche crostini.....	375
Grilled salmon and asparagus tips in puff pastry.....	400
Bacon and Puff Pastry wrapped asparagus with dipping sauce.....	350
Fresh fruit Kabobs.....	300
Charcuterie, artichoke and buffalo mozzarella cheese skewers.....	425
Melon, Prosciutto, basil and buffalo mozzarella skewer.....	425
Caprese crostini with Roma tomato, Buffalo Mozzarella, fresh basil And Balsamic glaze.....	375
Artichoke, Parmesan, and roasted green chili pâte.....	375
Herbed Goats Cheese in Philo cups with green grapes.....	340
Borsin Cheese and toasted Walnut stuffed fresh Mission Figs.....	(A)

Hot Hors D'oeuvres

Coconut Shrimp with fresh pineapple Chile Dipping Sauce.....	400
Smoked Bacon Wrapped Fried Gulf Oysters with Bienville Sauce.....	(A)
Grilled Shrimp and Sausage Skewers with Orange Honey Dijon sauce.....	275
Fried Catfish Tenderloins with cocktail sauce.....	375
Stone Crab Claw Tempura with spicy sweet & sour.....	(A)
Griddled Lump crab cake served with Remoulade sauce.....	900
Southern Fried Chicken Drumettes served Plain or Buffalo with ranch.....	279
Seared Ahi Tuna Crostini with Tomato- Red Onion Jam and fresh basil.....	575
Chicken Or beef Teriyaki Kabobs with peppers and sweet Onion.....	385
Shrimp and Pork Eggrolls served with spicy mustard and Sweet and Sour...	425
Vietnamese Spring rolls with pork, rice stick and vegetables with Red Chili dipping sauce.....	375
Roasted Korean BBQ pork riblets with gochujang dipping sauce.....	425
Mini Kobe Beef meat balls served in bordelaise sauce.....	225
House made Crispy chicken Tenders served with Ranch and Sweet & Sour Sauce.....	275
House made Mini Meat Pies with Spicy Pepper Jelly Sauce.....	400
Stuffed Baked Brie with choice of smoked ham and peaches, Philly Steak with peppers and onions, Fig and pear, Apple and Walnut.....	85
Scallop's St. Jacques.....	375
Grilled Sugar Cane Skewered Shrimp with fermented red chili sauce.....	650
Roasted Citrus-Thyme Quail in Vol au Vent with garlic Aioli.....	785
Char Broiled Oysters on the half shell with garlic-parsley-parmesan.....	575

Displays

Priced Per Person

Sliced fresh seasonal fruit.....6.50

Assorted Vegetable Crudites with Blue cheese and ranch dipping sauce.....4.74

Spiced Boiled Gulf Shrimp with Cocktail
sauce.....8.75

Whole poached or Smoked North Atlantic Salmon filet with crème fraiche,
minced purple onion, capers, and chopped egg.....9.75

Grand Seafood Display

Jumbo Gulf Shrimp, Snow Crab Claws, Poached or glazed salmon, smoked salmon,
Oysters on the half shell or char broiled, Sea scallops in bacon, Lump Crab Cakes,
Lobster Bruschetta, assorted sauces..... (MP)

Petrossian Caviar Display, Russian Buckwheat pancakes, herbed crème fraiche,
chopped egg, minced purple onion, and capers.....(MP)

Peach and Red Chili glazed Salmon with Asian dipping sauce.....9.75

Chocolate dipped Strawberries with Vanilla Mousse.....3.75

Angel Food Cake and Strawberry skewers with chocolate fondu.....4.25

Mini Vanilla, Chocolate, or Strawberry mousse parfait with fresh berries.....5.75

OakWing Charcuterie is priced per person based on selections and availability

Oak Wing Charcuterie9-27pp

Jambon Iberico, Spicy Sopressata, Prosciutto, Rillettes, Saucisson Sec, Spanish Chorizo, Genoa Salami, Brie, Goats Cheese, Havarti, Vermont white Cheddar, Manchego, Muenster, Parmesan, Gouda, Gruyere, Cornichons, Manzanilla Olives, marinated artichokes, roasted peppers, Wild Flour Honey Comb, Fig Jam, Red Chili orange preserves, quince paste, creole mustard, Hummus, olive Tapenade, assorted crackers, melons, grapes, strawberries, and toasted rounds

Hot Dips

All hot dips are priced per gallon and served with Table water crackers

Artichoke and gruyere cheese Dip125
Spinach, Artichoke and Jalapino Dip125
Oysters Rockefeller dip.....225
Baked Buffalo chicken dip.....145
Jalapeno Queso dip served with freshly fried white corn tortillas..... 85
Crab, sweet corn, and fire roasted hatch chilli Souffle served with toasted rounds.....225

Carving Stations

Carving stations are market pricing per person and come with appropriate breads, spreads, and condiments. Carving Stations require a Carving Chef @ \$15 per hour per carver

Carving Stations

Roast, garlic and soy marinated Beef Tenderloin.....18
Boneless, pepper crusted Roasted Prime Rib of beef.....16
Post Oak Smoked Beef Brisket.....15
Chili-Peach glazed Smithfield Ham.....15
Southern Roast whole pork loin with Calvados pan reduction.....15
Rosemary Roasted Whole turkey breast.....15

Cajun Favorites

Crawfish Etouffee with rice.....	16.50
Crawfish and sweet corn Maqui Choux with Popcorn Rice.....	16.50
Chicken and Sausage Jambalaya.....	13.50
Red Beans and Rice with roasted Smoked Pork Sausage.....	12.50
Shrimp Creole with Rice.....	16.50
Creole Stuffed Bell Peppers.....	14.50
Creole Chicken Etouffee with rice.....	12.50
Creole oysters Rockefeller.....	16.60
Creole Barbeque Shrimp.....	16.50
Chicken Fricassee.....	12.75

Italian Entrees

Ravioli Carbonaro.....	16.50
Lasagna Napolitano.....	15.80
Chicken Piccata with butter-Herbed Angel Hair Pasta.....	16.50
Chicken Parmigiana.....	18.50
Chicken, Beef, or Cheese Manicotti.....	19.25

Salads

Priced per person served with choice of dressings: Ranch, Italian, Balsamic, Blue Cheese, French Lemon-Pepper Vinaigrette, 1000 Island, OakWing Sensation

Garden Salad- Romaine, Iceberg, carrot, cucumber, heirloom cherry tomato.....4.75.

OakWing Sensation- Romaine, Iceberg, baby spinach, marinated artichoke, shaved aged parmesan cheese, house made croutons, Sensation Dressing.....6.75

Marinated Salad- Cucumber, tomato, and red onion salad with capers, asparagus tips, and olives.....5.75

Caesar Salad- Crisp Romaine, shaved aged parmesan, cracked black pepper, house made croutons, Caesar dressing.....6.50

OakWing Salad- Romaine, Iceberg, Arugula, Radicchio, heirloom tomato, crispy prosciutto, cucumber, house made croutons, shaved aged parmesan, toasted pecans or Walnuts.....7.50

Dressings

Italian

Ranch

Blue Cheese

Balsamic Vinaigrette

Green Olive Vinaigrette

Grilled lemon French Vinaigrette

Remoulade

Lemon-Parmesan with Black Pepper

Lunch Or Dinner Buffet

Priced Per Person

- 1) Garden Salad with choice of dressing. Chicken and Sausage Jambalaya, Mustard seed butter-basil green beans, freshly baked rolls. Chefs Choice Dessert \$18.50
- 2) Cucumber and tomato Marinaded salad with red onion, Southern Fried Chicken, mashed potatoes and gravy, buttered corn on the cob, jalapeno peppers, freshly baked biscuits Chefs Choice Dessert \$21.50
- 3) Garden salad with choice of dressing, Chicken and Sausage Gumbo, Fried Meat Pies, Potato Salad, Buttered Cornbread, Chefs Choice Dessert \$21.75
- 4) Caesar Salad, Crawfish Etouffee with steamed rice, Garlic butter green beans with red bel peppers, garlic bread, Chefs Choice Dessert \$27.50
- 5) Shaved Roast Beef Sirloin with gravy, garlic-parmesan mashed potato, sautéed fresh vegetable medley, freshly baked rolls, chefs' choice of dessert \$21.50
- 6) Orange-Balsamic glazed roast chicken, with vegetable couscous, grilled asparagus and bell peppers, freshly baked roll, chefs' choice dessert \$19.50
- 7) Sensation Salad, Seared Ahi Tuna Filet in lemon-herbed beurre Blanc, Ginger-green scallion rice, sauteed red Chile vegetable medley, Freshly Baked Roll, Chef's choice dessert \$24.50
- 8) Caesar Salad with shaved parmesan and croutons, Carved Pepper crusted Prime Rib Au Jus, Chantilly Potatoes, Basil-Butter Green Bean Almandine, Freshly Baked Rolls, Chefs Choice Desert \$24.50
- 9) Seared Salmon Filet in citrus sauce with butter-herb baby Dutch potato, asparagus with grilled lemon, freshly baked rolls, chefs' choice Dessert \$27.75
- 10) Caesar Salad with shaved parmesan and croutons, Seared 6oz Filet Mignon in red wine reduction, Dauphinoise potato, Sauteed Asparagus, peppers, and onions, freshly baked rolls, Chef choice dessert \$47.75

A La Carte Sides

All a la carte sides are priced per person

Starches

Rice Pilaf.....	2.25
Brown Mushroom Rice.....	2.35
Herbed Green Scallion Rice.....	2.25
Herbed Vegetable Cous Cous.....	2.25
Cacio e Peppe.....	2.25
Butter-Herbed Orzo.....	2.25
Hallelujah Chorus Mashed Potato.....	2.40
Dauphinoise Potato.....	2.75
Scalloped Potato.....	3.25
Buttered garlic white baby Dutch Potato.....	2.25

Vegetables

Sauteed squash, zucchini and blistered tomato's.....	3.79
Mustard seed basil-butter green beans.....	3.50
Grilled Lemon Asparagus.....	4.25
Roasted Root Vegetables.....	4.25
Corn Maque Choux.....	3.79
Petit pan Squash, Sunburst baby squash, brunoise of peppers.....	7.85
Sauteed Garlic Spinach.....	2.75
Lemon pepper Broccoli.....	2.75

Desserts

Priced per person

Apple, Peach, Blueberry, or Blackberry Cobbler.....	7.50
Pinot Noir Poached Pear with Pinot reduction, Crème Anglaise, and Vanilla bean Ice Cream.....	8.75
Apple, Peach, or Pear Caramel Tatin.....	8.75
New York Style Cheesecake with choice of fresh fruit in fruit coulis and whipped Cream.....	7.80
Chantilly Cream cake with fresh berries.....	7.80
Belgian Chocolate Cake with fresh berry coulis.....	8.75
White Chocolate Crème Brulé Bread Pudding with Grand Marnier caramelized Strawberries and Whipped cream.....	8.25
Lemon Chess Pie.....	6.50
Key Lime Pie.....	6.50

Chef's Table

Our premium service, Chef's Table menus are custom created by our Executive Chef in close coordination with our client. Chef's Tables grant access to a world of available fine and rare foods, exclusive wines and spirits, complimented by the finest turn key catering services in our world class facility. Pricing is Market, seating is limited to 40 persons. Chefs Table Pricing Starts at \$125 per person