OAKMONT

CATERING MENU

LUNCH & DINNER · PLACE ORDERS ON OAKMONTFLAGSTAFF.COM

SERVING SIZES Small serves 12–15 · Large serves 25–30

THE OAKMONT BOXED LUNCH $19 per person · 10 guest minimum

Choose one signature sandwich: **Smoked Turkey** · **Oakmont BLTA** · **Cheeseburger Sliders** · **Grilled Veggie (Vegan)**

Each lunch includes one whole sandwich **(or two sliders)**, a vegetable pasta salad in a simple vinaigrette and a chocolate chip cookie

GREENS & SALADS

Small | Large

Classic Cobb GF — $60 | $115
Romaine, avocado, bacon, tomato, red onion, hard-boiled egg, gorgonzola and blue cheese dressing

Oakmont House Salad GF V — $45 | $85
Mixed greens, english cucumber, heirloom cherry tomatoes, pickled red onion, shaved carrots and red wine vinaigrette

Kale Caesar GF — $45 | $85
Romaine and black kale, avocado, corn tortilla gremolata, pecorino romano, toasted pepitas and jalapeño caesar dressing

ALL SALAD DRESSING IS SERVED ON THE SIDE

Top any salad grilled chicken +$30 | +$55 · Jumbo shrimp +$45 | +$85

SMALL BITES

Small | Large

Oak Wings GF — $80 | $140
50 or 100 wings, tossed in BBQ, buffalo or thai sweet chile

Soft Pretzels V — $70 | $130
10 or 20 pretzels with beer cheese and whole grain mustard

Spinach Artichoke Dip V — $55 | $95
Chopped spinach, artichoke hearts, monterey jack and parmesan, baked until golden, served with crispy tortilla chips

Oakmont Garden Crudité GF V — $55 | $100
Seasonal garden vegetables, English cucumber, rainbow carrots, heirloom cherry tomatoes, sweet peppers, radishes and broccolini, with roasted garlic and herb ranch

SOMETHING SWEET

Fudge Brownies — $55
One dozen

Baked Cookies — $35
One dozen

DRINKS

Gallon Serves 10–12

Iced Tea — $25
Freshly brewed, sweet or unsweetened, one gallon

Fresh Lemonade — $30
One gallon

Coffee — $30
Regular or decaf, with cream and sugar, serves 10–12

Bottled Water — $2.50
Each

FROM THE KITCHEN

Small | Large

Cajun Pasta — $95 | $175
Campanelle in cajun cream sauce with blackened chicken, andouille sausage, red bell peppers, mushrooms, caramelized onions and pecorino romano

Grilled Salmon* — $125 | $225
Finished with citrus vinaigrette

Grilled Chicken — $100 | $185
Topped with artichokes, mushrooms and cherry tomatoes, smothered in chardonnay cream sauce

Chicken Tender Platter — $75 | $150
Crispy buttermilk chicken tenders (30 or 60 pieces) with house ranch

SANDWICH PLATTERS

12 Halves · Serves 6

Smoked Turkey — $75
Shaved turkey, smoked gouda, avocado, coleslaw, tomato and honey mustard on toasted multigrain

Oakmont BLTA — $75
Thick-cut peppered bacon, avocado, heirloom tomato, butter lettuce and roasted garlic-herb aioli on toasted sourdough

Cheeseburger Sliders* — $75
Griddled beef sliders with caramelized onions and american cheese on pretzel buns. 12 sliders.

Grilled Veggie V — $70
Roasted zucchini, bell peppers, portobello mushrooms, arugula and balsamic glaze on toasted multigrain

SIDES

Small | Large

Mac & Cheese V — $45 | $85
Creamy three-cheese penne with toasted garlic breadcrumbs and fresh chives

Charred Brussels Sprouts GF V — $65 | $110
Balsamic glaze and parmesan

Herb Roasted Potatoes V — $40 | $75
Golden roasted potatoes tossed with garlic and fresh herbs

Garlic Mashed Potatoes GF V — $40 | $75
Creamy mashed potatoes whipped with roasted garlic and butter

Charred Broccolini GF V — $55 | $95
Grill-charred broccolini finished with olive oil and sea salt

V VEGETARIAN · * RAW FOODS · GF GLUTEN-FREE · *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.