



Oakwood Country Club Catering Guide for Special Events

Our Catering Guide allows you to review our menu options with pricing. Please feel free to inquire about the availability of any item(s) that you do not see listed. Prices are subject to change with market value. We require a minimum of 15 guests in your party, otherwise you may order from our Grill Room Menu. Please review our Guidelines and Fees information packet.

Menu Options

Hors d'oeuvres, Plated, Buffet, Tastings

Hors d' oeuvres

This option adapts to any setting and promotes socializing among guests since it generates flow from one area to the next. Generally this option involves food presentation stations, passed hors d' oeuvres and finger foods at various locations. This option also permits the largest guest attendance since the physical layout requires fewer tables and chairs than guests.

Plated

This option services your guests at seated tables and is the most formal of our options. Here, the host has the best control over who gets served first and the location for all guests. For a Plated meal the hosts can choose up to 3 different entrées for their menu. This option requires a headcount by entrée selection to be made in advance by the host. We can accommodate a maximum of 200 people for a plated meal.

Buffet

This option permits a larger variety of food than the plated dinner and generates a heavier selection of food as compared to the hors d' oeuvres. Depending on preference this buffet may be guest accessible from two sides and presentation stations may also be present. A minimum of 25 people are required to select this option.

Tastings

Tasting are \$5 per person and include up to 3 items (appetizer, salads or entree). The same 3 food items would be tasted by each person. Each additional person would receive the same three items and are at the additional cost of \$5 per person. Each additional food item is \$5 per person. The final tasting menu must be finalized and approved by the Chef 7 days in advance.

Hors d'oeuvres

The following items are priced per person with the exception of the carving and service station fee, and do not include tax and gratuity.

Trays

Vegetable Tray	\$ 3.00++
Fruit Tray	\$ 3.50++
Cheese Tray with Crackers	\$ 3.75++
Combination Tray (2 or 3 above items)	\$ 4.50++
European Cheese Tray with Crackers	\$ 6.00++
Mixed Crostini Tray (Choose 3: Beef Tenderloin, Tomato & Basil, Olive Tapenade, Piquillo pepper & artichoke)	\$ 4.00++
Hummus and Flatbread	\$ 3.50++

Starters

Salad Shooters	\$ 3.50++
Ham Biscuits/ Rolls	\$ 3.00++
Crispy Spring Rolls (Vegetable, Shrimp, Chicken)	\$ 3.25++
Stuffed Mushrooms (Boursin cheese or spinach)	\$ 3.00++
Assorted Mini Quiches	\$ 3.00++
Chicken Kabobs, with dipping sauce	\$ 3.75++
Spanakopita (Spinach and feta in light, flaky phyllo dough)	\$ 2.75++
Meatballs (BBQ, Swedish, Italian or Sweet & Sour)	\$ 2.50++
Artichoke Fritters with lemon-pepper aioli	\$ 3.00++

Seafood

Mini Crab Cakes	\$ 4.00++
Seared Scallops with Sweet Chili Sauce	\$ 4.50++
Fried Virginia Oysters with Lemon Pepper Aioli	\$ 3.50++
Oysters Rockefeller; Spinach, Breadcrumbs & Parmesan Cheese	\$ 5.00++
Oysters on the Half Shell with fresh lemon & cocktail sauce	\$ 4.00++
Shrimp Shooter with choice of Bloody Mary or Cocktail sauce	\$ 5.00++
Shrimp and Grits	\$ 4.00++
Shrimp Skewers with Sweet Chili Sauce	\$ 5.00++
Shrimp Fritters	\$ 3.50++

Dips

Hot Crab Dip with Crackers	\$ 4.00++
Spicy Cheese Dip with Tortilla Chips	\$ 2.50++
Spinach and Artichoke Dip with Crackers	\$ 3.00++
Mexican Layered Dip with Tortilla Chips	\$ 3.00++
Cheesy Taco Dip with Tortilla Chips	\$ 4.00++

Food Bars

Mashed Potato Bar with Toppings	\$ 4.00++
Nacho Bar with Toppings	\$ 4.25++
Dessert bar (Choose 4: Orange Blossoms, Brownies, Lemon Bars, Chocolate Mousse, Mini Cheesecakes, Almond bar, Million dollar bar, assorted cookies, Crème Brulee)	\$ 6.50++

Food Stations

Service Station Fee/Carving Fee	\$80.00
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Pasta Station

Three Different Pastas, Two Sauces, Assorted Vegetables and Cheese	\$5.00++
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Add

Chicken	\$2.25++
Meatballs	\$2.50++
Sausage	\$3.25++
Shrimp	\$5.25++

Carving Station

Includes Sliced Rolls, Condiments and Sauces

Beef Tenderloin Filet	\$15.00++
Top Round	\$ 6.00++
Roast Beef	\$ 6.00++
Pork Loin	\$ 5.50++
Ham	\$ 5.50++
Turkey	\$ 5.50++
Bacon Wrapped Pork Loin	\$ 6.50++

Beverages

These beverages are charge per guest. All beverage options include coffee, tea and water. No substitutions are allowed for coffee and tea. You may add additional beverages, see price increase below. Beverages can be a presented as a self-serve station or as a service.

Coffee, Iced Tea and Water	\$ 1.75++
Add Fountain Soda	\$.50++
Add Lemonade	\$.50++
Add Juice (Cranberry or Orange)	\$ 1.00++
Add Can Sodas (Only available for parties under 30)	\$ 1.00++

Plated Lunch

All items are priced per person and do not include tax and gratuity.

Salads

Caprese Salad \$ 3.00++

Side salad with sliced tomatoes topped with fresh basil leaves and mozzarella

House Salad \$ 4.00++

Side salad with red onion, cherry tomatoes, and cucumbers on a bed of mixed greens

Caesar Salad \$ 6.00++

Entrée with crisp Romaine tossed with Parmesan cheese, croutons, and Caesar dressing.

Add chicken \$3

Add Shrimp \$4

Wedge Salad \$ 6.00++

Topped with diced tomatoes, red onion, bacon, blue cheese crumbles.

Chicken or Tuna Salad Plate \$ 9.00++

Served over a bed of lettuce, with tomato and fresh fruit.

Dressings: Paris, Caesar, Ranch, Blue cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Toasted Sesame with Ginger, Greek, Thousand Island, Oil & Vinegar

Soup

(Available for 75 people or less)

All items are priced per person and do not include tax and gratuity.

She Crab Soup \$ 5.50++

This rich and creamy southern classic is finished with a touch of sherry.

House Specials \$4.50++

From Tomato Basil, Chili, Chicken and Dumplings, Cream of Broccoli, to Southwest Taco our daily specials are always a treat.

Sandwiches

Sandwich plates come with choice of potato chips, potato salad, coleslaw, pasta salad or fries. You may add a Fresh Fruit Cup for an additional \$1.00++.

All items are priced per person and do not include tax and gratuity.

Oakwood Club	\$ 9.00++
Turkey, ham, Swiss cheese, bacon, lettuce, tomato and mayonnaise on white toast.	
Pastrami Rueben with Swiss, sauerkraut, Thousand Island on Rye	\$ 9.00++
Chicken or Tuna Salad Croissant with lettuce and tomato.	\$ 9.45++
Roast Beef Sandwich with onion confit and Swiss cheese	\$ 9.00++
Boxed Lunch select sandwich options served with bag of chips, fresh apple or banana and a dessert bar or cookie	\$12.00++

Hot Lunch Plates

Hot lunch selections are served with a small house salad, bread, and choice of starch or vegetable.

Petite Filet Mignon	\$ 16.00++
Topped with crabmeat and Boursin cheese	\$ 18.00++
Beef Tips	\$ 8.50++
With mushrooms in a creamy au jus	
Chicken	\$ 10.00++
Marsala with mushrooms in a Marsala cream sauce	
Chardonnay in a white wine sauce	
Madeira topped with mozzarella cheese and covered in a light sauce	
Picatta in a lemon sauce topped with capers	
Pomodoro with grape tomato and scallions in white wine	
Grilled Pork Tenderloin	\$ 9.50++
Wrapped in bacon	
Salmon Filet	
Grilled or baked with Cajun butter	\$ 10.00++
Topped with Artichoke Au Gratin	\$ 12.00++
Oakwood's Crab Cake (one cake)	\$ 13.00++
With OCC Sauce	

Plated Dinner

Dinner entrees include a house salad, starch, vegetable and bread.

You may substitute the house salad for a Specialty Salad for an additional \$1.00++. The Specialty Salad includes mixed greens, craisins, mandarin oranges, red onion and chevre cheese. All items are priced per person and do not include tax and gratuity.

Prime Rib	\$ 27.00++
A delicious 12 oz. cut, slow roasted and served au jus.	
Filet of Beef	\$ 30.00++
Topped with crabmeat, mushrooms, parmesan cheese and hollandaise sauce.	\$ 33.00++
Grilled Beef Tenderloin	\$ 30.00++
Grilled beef tenderloin served with Jack Daniels pan gravy.	
Dijon Lamb Chops	\$ 23.00++
Lamb Chops served with a Dijon mustard sauce.	
Cajun Seared Chicken	\$ 22.00++
Cajun seasoned Chicken breast topped with jumbo shrimp and Cajun beurre blanc.	
Chicken	\$ 20.00++
Chardonnay in a white wine sauce	
Picatta in a lemon sauce topped with capers	
Madiera topped with mozzarella cheese & covered in a light sauce	
Marsala with mushrooms in a Marsala cream sauce	
Pomodoro with grape tomato and scallions in white wine	
Pork Loin	\$ 20.00++
Thinly sliced pork loin served with Marsala mushroom sauce.	
Oven Roasted Atlantic Salmon with compound butter	\$ 22.00++
Topped with Artichoke Au Gratin	\$ 24.00++
Herb Crusted Fish of the Day	\$ 17.00++
Grouper lightly seasoned and grilled to perfection.	
Crab Cakes	\$ 23.00++
Our house special blue crab cakes with OCC sauce.	
Duo-Plates	Varies
Ask about the options for our duo-plates	

(Gluten Free and Vegetarian meals available upon request)

Breakfast Buffet

All items are priced per person and do not include tax and gratuity.

OCC Breakfast Buffet **\$ 11.00++**

Includes scrambled eggs, biscuits, your choice of one starch and one meat.

Starch

(Extra selection add \$ 2.00++)

Shredded Hashbrowns

Home Fried Potatoes

Grits

Cheese Grits (\$.50++)

Meat

(Extra selection add \$ 3.00++)

Bacon

Sausage Links

Sausage Patties

Sausage Gravy

You may add additional breakfast items to your buffet by choosing off the A' La Carte Menu listed below.

The OCC Breakfast Buffet is also available as a plated option for parties of 75 or less. Discuss this options with our Event Coordinator and Chef!

The OCC Plated Breakfast Starts at \$ 12.00++/ person.

Breakfast A' La Carte

Items are priced per person and do not include tax and gratuity.

Yogurt **\$2.00++**

Seasonal Fresh Fruit **\$3.00++**

Bagels with cream cheese and butter **\$2.00++**

Country Ham Biscuits **\$3.00++**

Cinnamon Buns **\$2.50++**

Assorted Fresh Baked Muffins **\$2.50++**

Assorted Danishes/ Pastries **\$2.50++**

Scones **\$2.50++**

Waffles or Pancakes

 With maple syrup **\$3.00++**

 With a fresh fruit topping **\$3.50++**

Brunch Buffet Selections

Eggs Benedict \$ 10.00++

Two poached eggs on toasted English muffins with Canadian style bacon topped with Hollandaise sauce, served with fresh fruit and home fries.

Spicy Shrimp and Grits \$ 8.00++

Sautéed shrimp over cheese grits in a spicy cream sauce.

Chicken Crepes \$ 7.00++

Chicken breast, mushrooms, onions and cheese served in a delicious crepe.

Seafood Crepes \$ 10.00++

Shrimp, scallop and crabmeat in béchamel sauce served in a delicious crepe.

Lunch Buffet

Items are priced per person and do not include tax and gratuity.

The Deli \$ 12.00++

This “build your own” platter features ham, turkey, roast beef, Swiss cheese, cheddar cheese, white bread and whole wheat bread, mayonnaise, mustard, lettuce, tomato, pickle and is served with one choice of potato salad, pasta salad or chips.

The Italian \$ 12.00++

The Italian includes a house salad with fresh rolls and your choice of meat lasagna, vegetable lasagna or chicken parmesan.

The BBQ \$ 12.00++

Choice of pulled pork or beef brisket served with Kaiser rolls, cole slaw and your choice of potato salad or chips.

The Social \$ 12.50++

Pick two croissant sandwiches from: Chicken, Tuna or Egg Salad served with fresh fruit, potato chips and dill pickles.

Dinner Buffet

Include a house salad, rolls and butter, two entrees, one vegetable and one starch.
Items are priced per person and do not include tax and gratuity.

\$22.00++ to \$ 30.00++* per person depending on selections

Choice of two Entrees:
(Extra selection add \$3.50++)

Chicken Pomodoro
Chicken Cordon Bleu
Chicken Marsala
Chicken Piccata
Chicken Chardonnay
Chicken Madeira
Herbed Chicken Supreme
Herb Crusted Fish of the Day
Sliced Roasted Turkey
Baked Salmon
Sliced Roast Beef
Beef Burgundy
Grilled Beef Tenderloin w/ Jack Daniel's pan gravy*
Roasted Pork Loin
Pork Loin w/ Marsala Mushroom sauce
Marinated Flank Steak
Bacon Wrapped Pork Loin

Choice of one Vegetable:
(Extra selection add \$3.00++)

Green Bean Amandine
Steamed Butter Broccoli
Fresh Vegetable Medley
Sugar Snap Peas
Caribbean Vegetables
Lemon-pepper Asparagus
Green Bean Casserole
Squash Sautee
Vegetable au gratin

Choice of one Starch: (extra selection add \$3.00++)

Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Baked Potatoes
Candied Sweet Potatoes
Rice Pilaf
Potatoes Au Gratin
Scalloped Potatoes
Pasta with Marinara or Alfredo Sauce
Potato or Pasta Salad

*Gluten-free pasta available on request

Desserts

All desserts are priced per person and do not include tax and gratuity

Choose One: Chocolate Fudge Brownie, Assorted Cookies, Lemon Tarts, Orange Blossoms, Almond Bars OR Million Dollar Bars Ice Cream and Cookies	\$ 3.25++ \$ 4.00++
Dessert Sampler Includes your choice of 3: mini cheesecakes, lemon tarts, orange blossoms, chocolate mousse, chocolate fudge brownies, almond bars, million dollar bars or assorted cookies	\$ 6.00++
Carrot Cake Delightfully moist with a delicious cream cheese icing	\$ 4.00++
Bread Pudding Your choice of traditional, pumpkin or brown sugar bread pudding with choice of whiskey or caramel sauce	\$ 4.00++
Strawberry Shortcake Crème and fresh sliced strawberries layered between two sweet biscuits	\$ 4.00++
Chocolate Mousse Light and fluffy chocolate mousse is served with whipped cream	\$ 3.00++
Key Lime Pie A light, tangy and refreshing lime filling in a buttery crust	\$ 4.00++
Chocolate Chip Pecan Pie This favorite gets a new twist with chocolate chips	\$ 5.00++
Granny Smith Apple Pie Tart apples and cinnamon surrounded in a flaky buttery crust	\$ 4.50++
Chocolate Covered Strawberries Available in white chocolate, milk chocolate or dark chocolate	\$ 2.50++
House made Crème Brulee Rich vanilla bean custard topped with a perfect sugar crust, powdered sugar and sliced strawberry	\$ 4.00++
Cupcakes Available in an assortment of flavors of cake and icing	\$ 4.00++
Chocolate Ganche Cake Super rich and dense cake with melt-in-your-mouth fudge topping	\$ 4.00++
Housemade Cheesecake Available in an assortment of flavors and toppings	\$ 4.00++
Waffle Sundae Half chocolate waffle topped with ice cream, fresh strawberries, toasted walnuts and drizzled with Hershey Chocolate Syrup.	\$ 5.00++

Specialty Cakes

Whether it's for your wedding, a birthday or even a baby shower, our Pastry Chef Willie can create one-of-a-kind cakes for any occasions! All cakes and cupcakes are custom made and pricing is subject to change based on size, filling and intricacy of decorations. Flavor options listed below are our most popular.

Call the Event Coordinator to set an appointment with our Pastry Chef Willie to begin designing your cake today!

Pricing:

Cake pricing starts at \$4.00 per serving.

Size & Shape Options:

Cakes can range from 6" to 14". Our most popular shapes are round and square.

Cake Flavor Options:

Yellow, White, Chocolate, Marble, Red Velvet, Lemon, Carrot, Coconut

Icing Options:

Buttercream, Cream Cheese, Chocolate, Fondant

Filling Options:

Raspberry, Strawberry, Chocolate Ganache, Apricot, Fresh Strawberries & Butter Cream, Lemon Curd, Caramel

Cupcakes:

Minimum order for cupcakes: 12

Cupcake pricing starts at \$3.00 per cupcake.

Cake Tasting

Cake tastings are available upon request. Cakes will be tasted in the form of a cupcake and will include icing for \$3.00 per cupcake. To add a filling will be an additional .25 cents per cupcake.

Contact the Event Coordinator to set an appointment for your cake tasting.

Alcoholic Beverages

We offer the traditional Open Bar and Cash Bar, as well various combinations of the two. Discuss the bar options with the Event Coordinator to see what best fits your event! Open Bars are billed based on consumption at the conclusion of the event. Cash Bars are cash and member charge only. We do not accept credit cards. If you are planning for a Cash Bar, please make sure your guests are aware of our no credit card policy.

Wine Options

House Wine \$7++ per glass or \$22++ per bottle

Fox Hollow Chardonnay, CA'Lunghetta Pinot Grigio, Buehler Vineyards White Zinfandel, Tocco Prosecco Dry Sparkling , Fox Hallow Merlot, Fox Hallow Cabernet Sauvignon, Alba Chardonnay, Alba Cabernet Sauvignon, Alba Merlot

Choice Wines \$8++ per glass or \$25++ per bottle

Kiona Riesling, Ponga Sauvignon Blanc, Cristallino Sparking White, Powers Cabernet Sauvignon, Tortoise Creek Pinot Nior, Leese-Fitch Pinot Nior, St. Kilda Shiraz, Santa Julia Organic Malbec, Billette Rose

Premium Wines \$9++ per glass or \$32++ per bottle

Tangent Viognier, Sivas-Sonoma Cabernet Sauvignon, "Monsieur Touton Sauvignon Bordeaux, Morgan Domaine Savoye, Gruet Blanc de Blanc, Joel Gott Cabernet Sauvignon

Champagne Punch \$45++ per gallon

Mimosa- \$5++/ glass (Cristallino Sparking White + Orange Juice)

Beer Options

Bottled Beers

Domestic \$3++ per bottle

Bud, Bud Lt., Michelob Ultra, O'Doul's, Miller Lt. and Coors Lt.

Import & Premium \$4++ per bottle

Heinekin, Amstel Lt., Corona, Devil's Backbone selections, Star Hill selections and other specialty beers. Please ask for the full selection

Draft Beers

Only available for open bars. Please ask for our full selection.

	<u># of 12 oz. Beers</u>	<u>Domestic Price</u>	<u>Premium Price</u>
1/6 Barrel	55	\$110	\$165
¼ Barrel	82	\$164	\$246
½ Barrel	165	\$330	\$495

Liquor Options

House Liquor \$5++ per single

Bowman's Vodka, Gin, Rum & Scotch, Early Times Bourbon and Montezuma Tequilla

Call Liquor \$6++ per single

Smirnoff Vodka, Tanqueray Gin, Bacardi Lt. Rum, Dewars Scotch, Jack Daniels Bourbon and Montezuma Tequilla

Premium Liquor \$7++

Absolut Vodka, Bombay Sapphire gin, Myers Rum, Chivas Regal Scotch, Wild Turkey 101 bourbon and Jose Quervo Gold Tequilla