



# UNDER the OAK

c a t e r i n g

## 2025 Catering Menus

At Under the Oak Catering, we are a full-service caterer providing true farm to table cuisine and five-star service for your wedding, corporate or special event, luncheon, family celebration and anything in between.

We offer a variety of food and bar options, including upscale southern, contemporary American, global cuisine, culturally themed menus, custom creations, dietary restricted menus, beer and wine, open bars, specialty cocktails, mocktails and more.

All menus are chef crafted and made from scratch with an attention to detail and seasoning like no other. We cook onsite at your event as close to service as possible, delivering the freshest and highest quality local fare around.

# Popular packages and sample pricing

Menus and packages are customizable.

Below is a list of popular packages and sample pricing.

Prices are per guest, subject to change based on market availability and do not include tax, labor, and service fee. Additional fees average \$22 per guest.

## Hors d'oeuvres

3 passed appetizers, charcuterie and cheese display, crab dip - \$29.50

## Buffets and Stations

2 passed appetizers, salad, 2 sides and 2 standard mains - \$36

2 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main - \$41

3 passed appetizers, salad, 2 sides and 2 standard mains - \$39.50

3 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main - \$44.50

2 passed appetizers, charcuterie & cheese, salad, 2 sides, 1 standard and 1 premium main - \$53

3 passed appetizers, salad, Taco Bar and BBQ Station - \$43.50

2 passed appetizers, charcuterie & cheese, salad, shrimp & grits station, taco bar, beef eye of round carving station, dessert display - \$71

## Standard Plated Package – 2 passed appetizers, plated salad, 2 sides, choice of:

1 standard main - \$34

2 standard mains - \$36

3 standard mains - \$38

## Premium Plated Package – 2 passed appetizers, plated salad, 2 sides, choice of:

1 premium main - \$42

2 premium mains or combination with standard mains - \$44

3 premium mains or combination with standard mains - \$46

**Dessert Display** - choice of 3 - \$9







## Passed Appetizers available year around unless otherwise specified

**Fresh Ricotta Bruschetta** house made giardiniera, Georgia olive oil

**Ham and Jam Biscuit** smoked ham, seasonal jam, mustard, bacon, goat cheese

**Pimento Cheese Biscuit** bread and butter pickles

**Korean BBQ Pork Belly Skewers** chopped peanuts, cilantro (GF)

**Steakhouse Crostini** black pepper roast beef, blue cheese horseradish aioli, smoked onion jam, arugula

**Deviled Eggs** pickled mustard seed and radish, crispy chicken skin, parsley (GF)

**Chicken and Waffles** hot honey

**Banh Mi Bite** crispy pork belly, cucumber, jalapeño, pickled radish, cilantro aioli

**Tomato Pie Tartlets** roasted tomato, aged gouda, Dukes mayo (April - Oct)

**Root Vegetable Crisp** smoked carrot and goat cheese mousse, pickled fennel, shaved radish and pecan crumble on a sweet potato chip (GF)

**Spring Toast** strawberries, whipped feta, pistachio, pickled fennel

**Summer Toast** smoked tomato, butter bean hummus, charred peppers, basil, popcorn (V)

**Fall Toast** butternut squash, whipped goat cheese, pickled pumpkin, peanuts, sage

**Mushroom Arancini** fried parmesan and mushroom risotto ball with marinara (GF)

**Mini Shrimp and Grits Mason Jars** NC shrimp, smoked tomato broth, local grits (GF)

**Mini Crab Cakes** red pepper and pickled green tomato remoulade (GF)

**Shrimp Ceviche** pickled pepper, cilantro, tostone (GF)

**Watermelon Poke** cucumber, fennel, ponzu, sesame seeds, cilantro, chili oil (July-September) (GF, V)

**Caprese Skewer** grape tomatoes, marinated mozzarella, basil, balsamic reduction (GF)





## Displays and Dips

**Butter Bean Hummus** seasonal crudité (GF)

**Pimento Cheese** crackers

**Chipotle Chicken Dip** tortilla chips (GF)

**NC Crab Dip** Old Bay crostini

**Creamed Collard Dip** crackers

**Charcuterie Display** house cured meats and pickles, crackers and mustards (GF)

**Local Cheese Board** Boxcarr and Ashe County cheeses, house made pimento cheese, fruit, marmalade, nuts, crackers (GF)

**Charcuterie and Cheese Display** house cured meats and pickles, crackers, mustards, grapes, Ashe County and Clemson Blue Cheeses (GF)

**Mezze Display** mini burrata, salsa verde, chili oil, and grilled baguette, butter bean hummus, whipped feta, pita, grilled and raw vegetables, pickles, marinated artichoke hearts and olives.

**Summer Vegetable Platter** herb grilled squash and zucchini, roasted sweet peppers, marinated and grilled mushrooms and eggplant, mixed olives, feta, Georgia olive oil (July-Oct) (GF)

**Raw Bar** oysters on half shell, poached shrimp, tuna poke or crab salad, served with mignonette, cocktail sauce, horseradish, lemons, crackers (GF)

## Salads

**Seasonal Salad** local lettuce, smoked pecans, shaved radish, feta, honey vinaigrette and seasonal fruit: strawberries, blueberries, or apples (GF)

**House Salad** local lettuce, shaved carrot and radish, pickled beets, brown butter pecans, cider vinaigrette (GF)

**Southern Salad** local lettuce, cheddar, cherry tomatoes, shaved radish, herb buttermilk dressing (GF)

**Caesar** romaine, parmesan, cherry tomatoes, croutons, drizzled Caesar dressing





## Standard Buffet Mains

\*All of our Mains are GF\*

**Pan Roasted Chicken** garlic and herb jus

**Chicken Piccata** seared chicken breast, lemon caper sauce

**Garlic Grilled Chicken** chimichurri

**Lemon Rosemary Grilled Chicken** herb oil

**Blackened Chicken** smoked tomato cream

**Peruvian Charcoal Chicken** yellow and green sauce

**Smoked Chicken Legs** smoked and deep-fried legs and thighs, served with Alabama white sauce.

**Mediterranean Chicken** sundried tomatoes, artichoke hearts, lemon caper sauce

**Roasted Pork Loin** bacon and bourbon jus

**Smoked Pork Shoulder BBQ** eastern and western sauce

**Mushroom Ragout** mixed mushrooms, carrots, onions, tomatoes, red wine and herbs

**Smoked Mushroom BBQ** BBQ spiced portobello mushrooms and onions with eastern sauce

**Grilled Tofu Steaks** black garlic and miso sauce

**Butternut Squash Gnocchi** roasted mushrooms, smoked onions, butternut velouté, sage, brown butter (fall/winter)

**Ratatouille** stew of summer squash, zucchini, peppers, eggplant, tomatoes, onions and basil (summer only)

## Premium Buffet Mains

**Pork Osso Buco** red wine braised pork shoulder with carrot, celery, onion, tomato, herbs

**Grilled Bistro Filet** chili and garlic marinated bistro filet, grilled, served with chimichurri

**Braised Beef Short Ribs** red wine and rosemary demi-glace

**Smoked Beef Short Ribs** BBQ beef jus

**Blackened Salmon** smoked tomato cream

**Pan Roasted Salmon** citrus miso glaze

**Rosemary Grilled Salmon** balsamic reduction



## Buffet Sides

Below you will find seasonal suggestions. We prefer to source our ingredients locally whenever possible, but we will accommodate anything you choose with the mutual understanding that it may not be local or in season.

### ALL YEAR

**Local Grits** southern buttered, cheese, or seasonal (GF)

**Our Famous Garlic Whipped Potatoes** (GF)

**Herb Roasted Potatoes** (GF,DF)

**Mac n' Cheese** house made pasta, Ashe Co cheese sauce

**Buttered Rice Pilaf** (GF)

**Cornbread** smoked honey butter and sea salt

**Braised Collards** smoked onions, cider vinegar, hot sauce (VEGAN, GF)

**Mediterranean Orzo Salad** sundried tomatoes, artichoke hearts, red onion, feta cheese, lemon herb vinaigrette

### FALL, WINTER AND SPRING

**Maple Sweet Potato Mash** brown butter, lemon (GF)

**Roasted Sweet Potato Salad** apples, peanuts, cilantro, cider vinaigrette (GF,VEGAN)

**Brown Butter Fall Vegetables** roasted butternut squash, carrots, sweet potatoes and parsnips (GF)

**Glazed Carrots** sherry vinegar and brown sugar (GF)

**Roasted Vegetable Medley** broccoli, carrots, onions, cauliflower, lemon herb butter (GF)

### SUMMER

**Southern Style Green Beans** bacon, onions, hot sauce (GF,DF)

**Summer Succotash** charred corn, butter beans, peppers, tomatoes, onion, summer squash and basil (GF)

**Cucumber Salad** cherry tomatoes, pickled peppers, basil, cider vinegar and olive oil (GF,DF)

**Black Garlic Green Beans** grape tomatoes, sesame seeds, black garlic sauce (VEGAN)

**Sautéed Green Beans** garlic butter (GF)

**Grilled Summer Squash** charred peppers, basil vinaigrette (GF,VEGAN)





# Plated Dinners

Plated dinners include a salad, starch, vegetable, guest choice of main. Tax, labor, or service fee not included. All items below are GF.

## Standard and Vegetarian Mains

- Pan Roasted Chicken Breast** garlic and herb jus
- Blackened Chicken** smoked tomato cream sauce
- Grilled Chicken Breast** chimichurri
- Chicken Picatta** pan roasted chicken breast with lemon caper sauce
- Lemon Rosemary Grilled Chicken** herb oil
- Seared Pork Chop** bacon and bourbon jus
- Charred Cauliflower Steak** chimichurri (Spring, Fall, Winter)
- Smoked Carrots** slow smoked rainbow carrots, sherry vinegar glaze, dukkah (Spring, Fall, Winter)
- Stuffed Acorn Squash** kale, smoked onions, pecans, maple sherry reduction (Fall and Winter)
- Butternut Squash Steak** roasted mushrooms, lemon brown butter vinaigrette (Fall and Winter)
- Ratatouille** stewed tomatoes, summer squash, eggplant, peppers, onions and basil (Summer)
- Feta Stuffed Summer Squash** herb marinated and grilled, topped with giardiniera (Summer)
- Grilled Tofu Steak** black garlic and miso sauce (All year)

## Premium Mains

- Pork Osso Buco** braised pork collar with red wine, herbs, and mirepoix sauce
- Rosemary Grilled Salmon** balsamic reduction
- Blackened Salmon** smoked tomato cream sauce
- Seared Salmon** miso and citrus glaze
- Seared Grouper** sun-dried tomato and caper tapenade +\$2
- Grilled Sirloin Filet** roasted garlic butter or chimichurri
- Braised Beef Short Ribs** red wine and rosemary demi-glace
- Filet Mignon** bordelaise sauce +\$6

Combination Plates available upon request  
Starches

- Garlic Whipped Potatoes**
- Buttered Rice Pilaf**
- Mediterranean Orzo Salad** (contains gluten)
- Rosemary Fingerling Potatoes**
- Maple Sweet Potato Mash**

Vegetables

- Roasted Vegetable Medley**
- Roasted Carrots**
- Grilled Summer Squash and Peppers**
- Buttered Green Beans**



# Stations

Chef attended stations may require close proximity to power. Please consult with your venue before making these selections

## CARVING STATION served with rolls and sauces

**Black Pepper Roast Beef Eye of Round** served with au jus and horseradish cream

**Beef Tenderloin** black pepper rubbed with au jus and horseradish cream or Garlic and Chili Rubbed with chimichurri

**Smoked and Roasted Prime Rib** au jus and horseradish cream

**Roasted Pork Loin** bacon bourbon jus

**House Made Smoked Ham** maple mustard sauce

## OYSTER BAR

Fresh select NC oysters served raw on the half shell with mignonette, cocktail sauce, horseradish, lemons and crackers.

## SMALL PLATES

**Shrimp and Grits** NC shrimp, local grits, sautéed mushrooms, scallions, smoked tomato broth served with. Vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$2)

**Braised Beef Short Rib** garlic whipped potatoes, rosemary red wine demi glace, crispy carrots

**Rosemary Grilled Salmon** Mediterranean orzo salad, balsamic reduction

**Blackened Chicken** summer succotash, smoked tomato cream

**Seasonal Vegetarian Option available**





# Specialty Stations

## PASTA STATION

House made rigatoni tossed with red sauce and alfredo sauce. Served with grilled chicken, Italian sausage, sautéed mushrooms, steamed broccoli, sundried tomatoes, parmesan cheese.

## TACO STATION choice of two:

chipotle braised chicken, pork carnitas, chimichurri steak, cilantro lime shrimp, or cumin roasted mushrooms, peppers and onions. Served with street taco flour and corn tortillas, salsa, pico, guacamole, chopped cilantro, diced onions, hot sauce, limes, Mexican rice and Cuban black beans

## SLIDER BAR choice of two:

**All American Burger** seared grass-fed beef patty, American cheese, bacon, ketchup and yellow mustard

**Black n' Blue Burger** blackened grass-fed beef patty, smoked onion jam, blue cheese horseradish aioli

**JoCo Burger** seared grass-fed beef patty, pimento cheese, bacon, pickled green tomato

**Beyond Burger** smoked gouda, pickles, ketchup, mustard (Vegan)  
Served on Kings Hawaiian rolls with kettle chips

## BBQ STATION choice of two:

Pulled pork, grilled chicken thighs, BBQ beef short rib, or smoked mushrooms. Served with eastern and western sauces, mac n cheese, slaw and Kings Hawaiian rolls





## Desserts

**Fudge Brownies** (gf)

**Cookies** chocolate chip, sugar, and oatmeal raisin cookies

**White Chocolate Cheesecake Bars** brown butter graham cracker crust, white chocolate pearls

**Seasonal Pie Parfait** strawberry, blueberry, or apple with gluten free crust crumble, whipped cream (gf)

**Key Lime Pie Tarts** whipped cream

**Chocolate Custards** cocoa crumble and whipped cream (gf)

**Smore's Tarts** rich chocolate, marshmallow, and graham cracker crust

**Banana Pudding Shooters** pastry cream, fresh banana, vanilla wafers, whipped cream

## Late Night Snacks

**All American Burger Sliders** grass-fed beef patty, American cheese, bacon, ketchup and yellow mustard

**Mini Chicken and Waffles** hot honey

**Nacho Bar** tortilla chips, queso, pico, pickled jalapenos,

**Mac n' Cheese Bar** house made pasta, Ashe Co cheese sauce, chopped bacon, pickled jalapenos, scallions, buttered bread crumb

**Taco Run** chipotle braised chicken or seasoned ground beef, served with flour and corn tortillas, salsa, pico, cilantro and onions.





# Under the Oak Catering Bar Packages

Includes ice, bar tools, coolers, beverage napkins, & disposable cups  
Pricing does not include labor, sales tax or production fee.



## Beer & Wine

\$18/guest for 3 hours and \$6/guest for each additional hour.

Beer: choose 2 from domestic and imports and 2 from crafts, hard ciders, and seltzers.

Wine: choose 4

## Beer, Wine, & Liquor

Standard liquor: \$24/guest for 3 hours and \$8/guest for each additional hour.

Premium liquor: \$32/guest for 3 hours and \$10/guest for each additional hour.

Includes beer and wine from above, 7 liquors, standard mixers and garnish.

Premium Liquor Upgrades: add \$2/guest for each upgraded selection.

## Domestic and Import Beers

Bud Light, Budweiser, Natural Light, Michelob Ultra,  
Landshark Lager, Shock Top, Stella Artois, Bass

## Red Wines

Tilia Cabernet Sauvignon, Tilia Merlot,  
Tilia Malbec, Root 1 Pinot Noir

## Craft, Hard Ciders and Seltzers

Green Man IPA, Sweetwater 420 Pale Ale, Wicked  
Weed Daylight Lager, Mother Earth Endless River  
Kolsch and Weeping Willow Wit, AMB Ciders,  
MichUltra Seltzer Variety Pack

## White, Rose, Sparkling Wines

Stella Pinot Grigio,  
Terranoble Sauvignon Blanc,  
Borsao Rose,  
St Kilda Chardonnay,  
Montelliana Prosecco  
La Fiera Moscato

## Liquor Selections

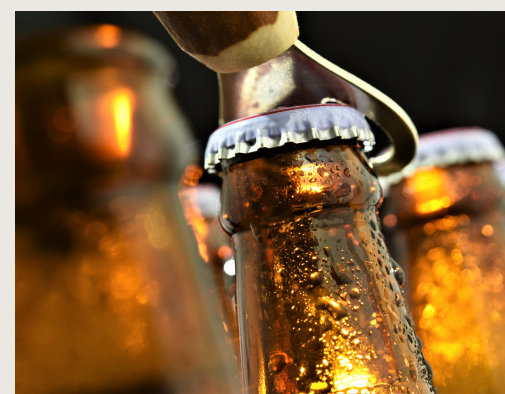
Tito's Vodka, Bacardi Light Superior, Beefeater Gin, Jack Daniels, Jim Beam, Dewar's Scotch,  
Sauza Gold Tequila

## Premium Liquor Selections

Grey Goose, Appleton Estate Reserve, Bombay Sapphire, Woodford Reserve, Bulleit Rye,  
1800 Reposado, Johnny Walker Black

## Staffing

Bartenders - 1 per 50 guest required, billed for 2 hours of set up and 1 hour of clean up in addition to the event duration. Additional staffing maybe required based on guest count, selections, and number of bar locations.



## Signature and Specialty Cocktails

Classic cocktails with a twist! Locally sourced spirits, fresh juices, herbs, house made syrups and shrubs, all hand crafted to order. NA spirits available upon request.

**Old Dog New Trick** old fashioned with demerara syrup, orange and big bear bitters, dried orange peel

**The Old Smokey** old fashioned with a smoked pecan syrup and crushed pecan rim, fresh thyme, orange bitters

**Apple Mule** Broadslab Apple Shine or Social House Vodka , apple ginger syrup, lime juice, ginger beer, dried apple

**Love Rush** bourbon, lemon, honey syrup, candied lemon peel

**The Old North Smash** bourbon or vodka, seasonal berries, lemon juice, thyme, lemon sparkling

**Bee Mine** gin, lemon juice, local honey, dried lemon

**Champagne Kiss** Young Hearts Distillery gin, lemon juice, rosemary, sparkling rose

**SouthernGria Red** merlot, Broadslab appleshine, sweet tea, lemon, lime, orange

**SouthernGria White** pinot grigio, rum, pineapple, lemon, lime, orange

**The Honeymoon** rum, pineapple juice, orange juice, cream de coco, grilled pineapple

**Marry Me-rita** tequila, lime juice, triple sec, Tajin rim, seasonal variations

**Lemon Beet Drop** vodka, lemon juice, triple sec, honey syrup, yellow beet pickle brine

**The 19th Hole** vodka, sweet tea, seasonal lemonade



## Signature Mocktails

**Lets Get Berried** blackberries, strawberries, blueberries, mint syrup, mint, ginger beer, lime juice

**Sunset Spritz** sage syrup, lemon juice, orange juice, blood orange sparkling, dried blood orange

**Over the Counter** pineapple juice, grapefruit juice, lime juice, cream de coco, mint, lime soda water, grilled pineapple

**Paloma in Thyme** grapefruit sparkling, grapefruit juice, lemon juice, lime juice, fennel, thyme

**Apple Ginger Punch** apple cider, ginger beer, lemon, fresh thyme

**Strawberry Fauxito** strawberry puree, mint, lime juice, soda water

**Mocktail Mule** lime juice, ginger beer, soda water, mint

