

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 BBO 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 and pita, grilled and raw vegetables, pickles, feta cheese, 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)

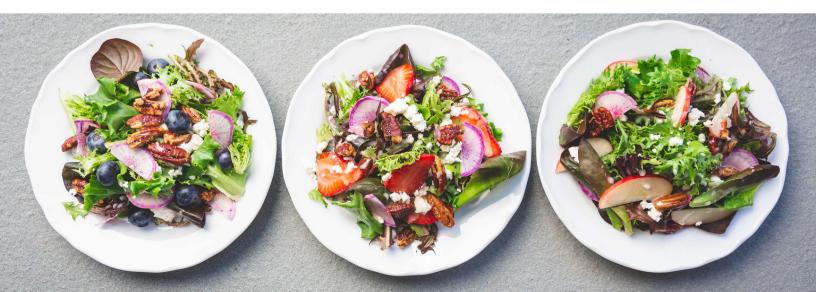
Raw Bar oysters on half shell, poached shrimp, tuna poke or crab salad, served with mignonette, cocktail sauce, horseradish, lemons, crackers (GF)

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** julienne onions, 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 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 with julienne onion









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 boubon 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.













Bar Packages

Includes ice, bar tools, coolers, beverage napkins, & disposable cups

Beer & Wine

\$16/guest for 3 hours and \$4/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

\$22/guest for 3 hours and \$6/guest for each additional hour. includes beer and wine from above, 7 liquors, standard mixers and garnish

Domestic and Import Beers

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

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

Red Wines

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

White, Rose, Sparkling Wines

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

Liquor Selections

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





