



Oak Estate

CATERING

*In partnership with Fairhaven Group*

2024

Menu

Oak Estate Winery is proud to offer a variety of locally sourced and BC raised product to their catering portfolio.

With the help of our two Red Seal chefs, we promise to deliver love and passion into each of our dishes, as we do with our wines and love of our property.

Let Executive Chef Lukas Hendricks wow you with seasonal offerings and hand selected products to serve only the best to our guests.

With a combination of expertise between Alysha (Owner/Manager) and Jeremy (Chef/F&B coordinator), friends for over 20 years, and a passion for over delivering quality to everyone that steps foot on the property.

**We welcome you to Oak Estate Winery Catering.**



The logo for Oak Estate Catering features the name "Oak Estate" in a large, elegant, cursive script. Below it, the word "CATERING" is written in a smaller, all-caps, sans-serif font. The text is centered within a thin, light-colored circular border. To the left of the circle, there is a decorative illustration of a branch with small leaves and berries.

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## *Menu Selections*

**2 Course Meal** ..... **\$85pp**

Salad

OR Appetizer & Entree

**3 Course Meal** ..... **\$100pp**

Salad

and Appetizer &

Entree

**Buffet Meal** ..... **\$75pp**

Selection of 2  
proteins, 2 salads, 1  
vegetable, 1 pasta, 1  
starch

GF = Gluten Free    VO = Vegan Option

A decorative illustration of a branch with small leaves and berries, located in the bottom right corner of the page.





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## *Passed Canapes*

Select 3

\$30pp

**Bruschetta** – Roma Tomato, red onion, garlic, basil, kalamata olive, goat cheese, balsamic reduction **(VO)**

**Chicken Skewers** – Karage style marinate, chipotle aioli **(GF)**

**Prawn Cocktail** – 7 herb peppercorn poach, gin cocktail sauce **(GF)**

**Crispy Chicken Sliders** – Brioche bun, buttermilk dredge, slaw, honey mustard aioli

**Beef Sliders** – Brioche bun, in house grind, pickle, cheese, charred onion relish

**Tuna Poke** – Ahi tuna, poke marinade, rice crisp, cilantro, wasabi aioli, sesame seeds

**Tomato Bocconcini** – Grape tomato, bocconcini, basil, pesto, balsamic reduction **(GF)**

**Smoked Salmon Crostini** – Oceanwise Sockeye, smoked paprika cream cheese, cucumber, dill

**Short Rib Bao Bun** – Soy pepper glazed pulled short rib, pickled cabbage slaw, green onion, sesame seeds

**Charcuterie \$20pp** – Smoked tomato Jam, mustard, selection of Vernon specialty meats, Assorted Cheeses, baguette, fruit, olives, pickles





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## *Plated Salads*

Select 1

**Peach Burrata Salad** - Grilled peaches, burrata cheese, greens, flowers, white balsamic **(GF/VO)**

**Caesar Salad** - Old skool dressing, crispy pancetta, brioche croutons, grana padano **(GF)**

**Beet Rocket Salad** - Beet ricotta mousse, red onion, grape tomato, beets, greens, balsamic **(VO)**

**Green Goddess**- Herbed dressing, greens, apples, cucumber, carrot, onion slaw **(VO)**





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## *Plated Appetizers*

Select 2

**Crab cakes** – Red pepper remoulade, greens

**Brussels Sprouts** – Flash fried, maldon salt, grana padano, balsamic reduction **(GF/VO)**

**Steak Tartare** – Beef tenderloin, capers, Dijon, shallots, baguette, quail egg

**Potato Croquette** – Fried potato, herbed cheese, truffle oil, pork belly

**Beef Carpaccio** – Peppercorn medley crust, olive oil, arugula, truffle aioli, grana padano,

**Prawn & Scallop Ceviche** – Citrus cilantro marinate, red onion, avocado, grape tomato, rice paper **(GF)**

**Chicken Karage** – Sweet & sour; Hot, cucumbers, onion, sesame seed

**Arancini** - Risotto, mozzarella, pesto, grape tomato, cream

**Custom Seafood Chill Bar** - Market Price





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## *Plated Entrees*

Select 3

**Sous Vide Chicken Supreme** – White wine peppercorn medley, roasted pepper, broccolini, mashed potato, sage

**Braised Short Rib** – Star anise jus, broccolini, mashed potato

**BC Sablefish** – Caper/Lemon brown butter, asparagus, roasted beets, roasted potato (GF)

**Mushroom Risotto** – Wild mushrooms, grape tomato, roasted red pepper, spinach, grana padano (VO)

**Beef Tagliatelle** – Beef tenderloin, blue cheese, mushroom medley, tomato, onion, garlic, cream, grana padano

**Tomato Medley Tagliatelle** – Macerated local tomato sauce, oak estates vino, garlic, onion, basil (VO)





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## *Market Price Entrees* .....+\$15pp

**8oz CAB Beef Tenderloin** – Red wine jus, broccolini, mashed potato **(GF)**

**BC Halibut** – Lemon zest, cumin, tarragon, basmati rice, asparagus, roasted beets **(GF)**

**Pork Belly & Scallops** – Sweet Soy glazed pork belly, seared jumbo scallops, mashed potato, asparagus, roasted beets, sesame seeds, green onion

**Prime rib** – AAA Slow roasted Prime Rib, Dijon/Brandy/Peppercorn Crust, au jus, horseradish (20 order minimum) **(GF)**

**Let's add some more!**

**Jumbo Prawn Skewer - \$12**

**Jumbo Scallop Skewer - \$25**

**Lobster Skewer - \$35**







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## Buffet

### Entree

Select 2

**Coq Au Vin** – Red wine braised chicken thigh, roasted carrots, mushrooms, potatoes

**Braised Short Rib** – Star anise jus, broccolini, mashed potato

**BC Sablefish** – Caper/Lemon brown butter, asparagus, roasted beets, roasted potato (GF)

**Beef Tagliatelle** – Beef tenderloin, blue cheese, mushroom medley, tomato, onion, garlic, cream, grana padano

**Pork Belly** – Grilled peach & Basil salsa, whipped ricotta (GF)

**Honey Dill Steelhead** – Lake Louise Steelhead, local honey, fresh dill (GF)

**Orzo Pasta** – Red onion, crispy chickpeas, peppers, pesto, feta (VO)

**Market Price** – Prime Rib Chef Carving Station

**Beef Tenderloin +\$15/pp**





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## Starch

Select 1

**Tarragon Citrus Rice** – Fresh herbs, lemon zest **(GF/VO)**

**Roasted Potato** – Mini potatoes, garlic oil, thyme & rosemary **(GF/VO)**

**Garlic Mashed Potato** – Cream, butter, yellow potato, roasted garlic **(GF)**

**Baked Truffle Mac** - Macaroni, cream, panko, cheddar cheese, truffle oil

## Vegetable

Select 1

**Crispy Brussel Sprouts** – Grana padano, balsamic reduction **(GF/VO)**

**Green Beans** – Butter, lemon zest, sautéed shallots & garlic **(GF/VO)**

**Vegetable Medley** – Carrots, squash, mushrooms **(GF/VO)**

**Broccolini** – Crispy shallots, chili salt **(GF/VO)**

**Street Corn** – Pesto & Parm or BBQ & Chips or Regular butter/salt **(GF)**





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## Pasta

Select 1

**Penne Primavera** – Rose sauce, mushrooms, peppers, spinach, garlic, grana padano (**GF/VO**)

**Tomato Medley Tagliatelle** – Macerated local tomato sauce, oak estates vino, garlic, onion, basil (**VO**)

## Late Night Snacks

\$18pp

**Poutine** – Cheese Curds, gravy, fries

**Wings** – S&P, Hot, Sweet Chili, BBQ (**GF**)

**Crispy Chicken Sliders** – Brioche bun, buttermilk dredge, slaw, honey mustard aioli

**Prime Rib Sliders** – Brioche bun, horseradish aioli, crispy onion

**Short Rib Bao Bun** – Soy pepper glazed pulled short rib, pickled cabbage slaw, green onion, sesame seeds  
(We can make this one vegetarian)





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## Kids

\$25pp

**Chicken Tenders** – Fries, plum or honey mustard

**Mac n Cheese** – Cheddar, Cream, Panko Crust

**Beef Sliders** – Ketchup, cheese, fries

\*12 and under

## Desserts

\$15pp

**Peach Sheetcake (VO)**

**Apple Crisp Cups**

**Eclairs filled with Salted Caramel Whip**

**Fruit Skewers w/Chocolate fountain (\$125 Rental)**

**Do a Doughnut bar?**

- Classic cinnamon sugar
- Cookies and Cream
- Captain Morgan's honey glaze

**Doughnut Wall  
Rental (\$125)**





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## *Brunch with a View*

\$30pp

Select 1

**Eggs Benny**

(Eggs served soft)

**Classic Ham**

**Smoked Salmon**

**California (Tomato & Avocado)**



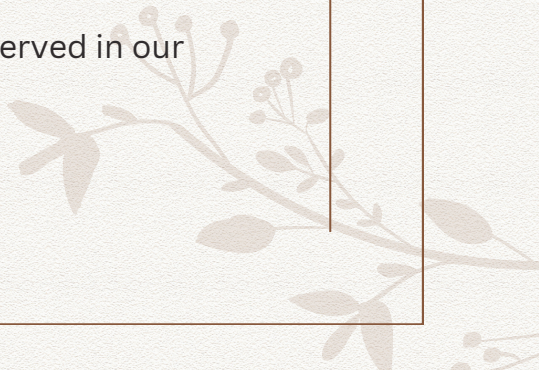
Select 1

**Banana Bread French Toast** – Chocolate chip, berries, salted caramel whip

**Load me up** – Bacon, sausage, scrambled eggs, hash browns, multi-grain toast, fruit

**Power Bowl** – Vanilla yogurt, granola, bananas, strawberries, honey, toasted coconut

\*Note\* Brunch is served at the villa at 9am or served in our private dining room 9am-11am







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*His & Hers*

*Custom Cocktails* ..... **\$10each**

**Gin kiss**

Tanqueray gin, St. Germain's Elderflower liqueur, tonic water, lemon wheel, thyme

**Peach Mule**

Smirnoff vodka, peach puree, mint, lime juice, ginger beer

**Classic Margarita**

El Tequileño repasado, triple sec, orange juice, lime juice, simple syrup

**Oak Estate Old Fashioned**

Bulliet bourbon, simple syrup, bitters, bourbon cherry, orange peel

**Strawberry & Watermelon Mojito**

Captain Morgan's white rum, mint, strawberry, watermelon, soda, 7up

**Raspberry Spritz**

Smirnoff vodka, chambord, lemon juice, prosecco, raspberries

**Summer Sangria**

Local BC wines, local seasonal fruits, juices, soda, 7up





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## Well Liquor

.....  
\$8each

Vodka - Smirnoff

Gin - Tanqueray

Rum - Captain Morgan's White, Dark, Spiced

Tequila - El tequileño repasado

Whisky - JP Wisers

Rye - Crown Royal

## Beer/Coolers

.....  
\$8each

Beautiful Lime and Ginger margarita

Beautiful Rose and grapefruit

Smirnoff Berry Blast

Smirnoff Pink lemonade

Corona

Heineken

Budweiser

Stanley Park

CAMP Beer





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## *Oak Estate Wine List*

### **Bubbles**

(Champagne Toast) add on Champagne Wall \$200.00

Lavish- \$50.00

### **White Wine**

Eternity- Pinot Gris \$46.00

### **Red Wine**

Cherish- Merlot, Syrah \$46.00

Reserve Merlot \$50.00

The One - Premium Flag Ship Wine \$115.00