



ONE OAK

at Hemingway's Tavern

DINNER COLLECTION

HORS D'OEUVRES

SERVED BUTLER PASSED OR BUFFET STYLE

COCKTAIL MEATBALLS 6./PER. PERSON (2PCS)

GUAVA BBQ, VODKA SAUCE, PINEAPPLE CHILI

CAPRESE SKEWERS 5./PER PERSON (2PCS)

CHERRY TOMATOES, MOZZARELLA, FRESH BASIL WITH BALSAMIC GLAZE

SHRIMP COCKTAIL 80. (30PCS) / 140. (60PCS)

SERVED WITH LEMONS, LIMES AND COCKTAIL SAUCE

YARD BIRD SKEWER 4./ PER PERSON (2PCS)

SERVED WITH CILANTRO LIME DIPPING SAUCE

CHARCUTERIE CUPS 6./PER PERSON

ASSORTED MEAT, CHEESE & FRUIT (MAY CONTAIN NUTS)

PORK EMPANADAS 3./PER PERSON (1PCS)

FLAKY PASTRY CRUSTS STUFFED WITH MOJO PORK, FRIED AND SERVED WITH GUAVA BBQ SAUCE

ASSORTED CROSTINI BITES 4./PER PERSON

SMOKED SALMON, HERB CREAM CHEESE & PICKLED ONIONS

GOAT CHEESE & PROSCIUTTO

TOMATO BRUSCHETTA WITH BALSAMIC GLAZE

GOAT CHEESE, HONEY & STRAWBERRY

BRIE, APPLE & HONEY

DISPLAYS

CHARCUTERIE DISPLAY 7./PER PERSON

DOMESTIC CHEESE DISPLAY 5./PER PERSON

ASSORTED DOMESTIC CHEESE. CRACKERS AVAILABLE UPON REQUEST

SLICED SEASONAL FRUIT DISPLAY 4./PER PERSON

BLACK BEAN HUMMUS 4./PER PERSON

SERVED COLD WITH NAAN BREAD

SPINACH & ARTICHOKE DIP 5./PER PERSON

SERVED HOT WITH NAAN BREAD

LOBSTER & ARTICHOKE DIP 8./PER PERSON

SERVED HOT WITH NAAN BREAD

FISH DIP 6.PP

SERVED COLD WITH SWEET JALAPEÑO RELISH & PLANTAIN CHIPS

BUILD YOUR OWN BUFFET

PACKAGE INCLUDES CHOICES OF

HOUSE OR CAESAR SALAD

ONE STARCH & ONE VEGETABLE

ROLLS & BUTTER

DRESSINGS: RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE

STANDARD ENTRÉES

PRICE PER PERSON

CHOICE OF ONE ENTREE \$29 / PP

CHOICE OF TWO ENTREES \$44 / PP

CHOICE OF THREE ENTREES \$59 / PP

CHICKEN PICCATA • CHICKEN MARSALA • BBQ CHICKEN
BABY BACK RIBS • SHRIMP & CRAB CAKE • PASTA PRIMAVERA (V) •
LOADED MAC & CHEESE

PREMIUM ENTRÉE

PRICE PER PERSON

CHOICE OF ONE ENTRÉE \$44 / PP

ADD A STANDARD ENTRÉE FOR \$15 / PP

BAKED SALMON (DILL CREAM, GARLIC BUTTER, OR LEMON CAPER)
CORNED BEEF BRISKET • POT ROAST • BEEF & GUINNESS PIE

STARCHES

PASTA (MARINARA, PESTO CREAM, OR ALFREDO) ROASTED
POTATOES • MASHED POTATOES RICE PILAF • MAC & CHEESE

VEGETABLES

GREEN BEANS • GREEN BEANS ALMONDINE • VEGETABLE MEDLEY
HONEY GLAZED CARROTS • BUTTERED CABBAGE
BRUSSEL SPROUTS • BROCCOLI

ENHANCEMENTS

CHEF'S SELECTION

GOURMET PETITE DESSERT DISPLAY

REQUEST FOR PRICING

**ADDITIONAL FEES MAY APPLY FOR OUTSIDE VENDOR DESSERTS.
PLEASE DISCUSS THESE OPTIONS WITH YOUR CATERER.**

CHEF'S SEASONAL PLATED ENTREES

INCLUDES HOUSE OR CAESAR SALAD

PLANTAIN STUFFED CHICKEN BREAST

29. / PER PERSON

BACON-WRAPPED CHICKEN BREAST STUFFED WITH
MASHED SWEET PLANTAIN, QUESO FRESCO & RUM ONIONS
SERVED WITH RICE & RED BEANS,
MACARONI SALAD, & TOMATO AIOLI

CHICKPEA PASTA PRIMAVERA (V)

19. / PER PERSON

CHICKPEA PENNE PASTA, ZUCCHINI, YELLOW SQUASH,
RED ONIONS, CARROTS, RED & GREEN BELL PEPPERS,
GRAPE TOMATOES, BROCCOLI & PARMESAN CHEESE,
TOSSED IN LEMON CAPER VINAIGRETTE.

ISLAND SNAPPER

44. / PER PERSON

OVER RICE CARIBE, SERVED WITH
VEGETABLE MEDLEY & PINEAPPLE SALSA.

AU GRATIN FILET

MP. / PER PERSON

8OZ FILET TOPPED WITH BACON PEPPER GRAVY,
SERVED WITH ASPARAGUS & AU GRATIN POTATOES.

ENHANCEMENTS

PLATED DESSERTS

REQUEST FOR PRICING

KEY LIME PIE GUAVA CHEESECAKE

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