



2025 Catering Menu



OakWing Golf Club

Hors D'oeuvres are priced per 100 pieces minimum order 50

(MKT)= market price (A)= Availability

Cold Chefs Hors D'oeuvres

Assorted Finger Sandwiches.....	250
Fried Chicken Deviled eggs with siracha aioli.....	350
Spiced Chilled Boiled Gulf Shrimp with classic cocktail sauce.....	425
Smoked Salmon Rosette with herbed crème fraîche crostini.....	375
Grilled salmon and asparagus tips in puff pastry.....	400
Bacon and Puff Pastry wrapped asparagus with dipping sauce.....	350

Hot Hors D'oeuvres

Coconut Shrimp with fresh pineapple Chile Dipping Sauce.....	400
Grilled Shrimp and Sausage Skewers with Orange Honey Dijon sauce.....	275
Griddled Lump crab cake served with Remoulade sauce.....	900
Southern Fried Chicken Drumettes served Plain or Buffalo with ranch.....	279
Chicken Or beef Teriyaki Kabobs with peppers and sweet Onion.....	385
Shrimp and Pork Eggrolls served with spicy mustard and Sweet and Sour...	425
Mini Kobe Beef meat balls served in bordelaise sauce.....	225
House made Mini Meat Pies with Spicy Pepper Jelly Sauce.....	400
Stuffed Baked Brie	85
Grilled Skewered Shrimp	650
Char Broiled Oysters on the half shell with garlic-parsley-parmesan.....	575

Displays

Priced Per Person

Sliced fresh seasonal fruit.....	6.50
Assorted Vegetable Crudites with Blue cheese and ranch dipping sauce.....	4.74
Spiced Boiled Gulf Shrimp with Cocktail sauce.....	8.75
Whole poached or Smoked North Atlantic Salmon filet with crème fraiche, minced purple onion, capers, and chopped egg.....	9.75
Chocolate dipped Strawberries with Vanilla Mousse.....	3.75
Angel Food Cake and Strawberry skewers with chocolate fondue.....	4.25
Mini Vanilla, Chocolate, or Strawberry mousse parfait with fresh berries.....	5.75
<u>OakWing Charcuterie is priced per person based on selections and availability</u>	
<u>Oak Wing Charcuterie</u>	9-27pp

We will handcraft a bespoke charcuterie board tailored to your budget and designed to perfectly complement the tastes of your guests.

Hot Dips

All hot dips are priced per gallon and served with Table water crackers

Spinach, Artichoke and Jalapeno Dip	125
Baked Buffalo chicken dip.....	145
Jalapeno Queso dip served with freshly fried white corn tortillas.....	85
Crab, sweet corn, and fire roasted hatch chilli Souffle served with toasted rounds.....	225

Lunch Or Dinner Buffet

Priced Per Person

- 1) Garden Salad with a choice of dressing. Spaghetti in Meat Sauce, freshly baked rolls. Chefs Choice Dessert \$12.00
- 2) Garden Salad with a choice of dressing. Salisbury Steak served with creamy Mashed Potatoes, butter-basil green beans, freshly baked rolls. Chefs Choice Dessert \$16.50
- 3) Garden Salad with choice of dressing. Fried Catfish, French Fries, Collard Greens, freshly baked rolls. Chefs Choice Dessert \$16.50
- 4) Garden Salad with choice of dressing. Chicken and Sausage Jambalaya, butter-basil green beans, freshly baked rolls. Chefs Choice Dessert \$18.50
- 5) Garden Salad with choice of dressing. Seared Salmon Filet in citrus sauce with butter-herb baby Dutch potato, asparagus with grilled lemon, freshly baked rolls, chefs' choice Dessert \$27.75
- 6) Caesar Salad with shaved parmesan and croutons, Seared 6oz Filet Mignon, Dauphinoise potato, Sauteed Asparagus, peppers, and onions, freshly baked rolls, Chef choice dessert \$47.75

Carving Stations

Carving stations are market pricing per person and come with appropriate breads, spreads, and condiments. Carving Stations require a Carving Chef @ \$20 per hour per carver

Roast, garlic and soy marinated Beef Tenderloin.....	18
Boneless, pepper crusted Roasted Prime Rib of beef.....	16
Post Oak Smoked Beef Brisket.....	15
Chili-Peach glazed Smithfield Ham.....	15
Southern Roast whole pork loin with Calvados pan reduction.....	15
Rosemary Roasted Whole turkey breast.....	15

Cajun Favorites

Crawfish Etouffee with rice.....	16.50
Chicken and Sausage Jambalaya.....	13.50
Red Beans and Rice with roasted Smoked Pork Sausage.....	12.50
Seafood Gumbo.....	17.75
Chicken and Sausage Gumbo.....	14.00

Pastas

Chicken Alfredo.....	14.50
Shrimp Alfredo.....	16.00
Chicken Piccata with butter-Herbed Angel Hair Pasta.....	16.50
Chicken Parmigiana.....	18.50
Spaghetti with meat sauce.....	12.00

Salads

Priced per person served with choice of dressings: Ranch, Italian, Balsamic, Blue Cheese, French Lemon-Pepper Vinaigrette, 1000 Island, OakWing Sensation

Garden Salad- Romaine, Iceberg, carrot, cucumber, heirloom cherry tomato.....4.75.

Caesar Salad- Crisp Romaine, shaved aged parmesan, cracked black pepper, house made croutons, Caesar dressing.....6.50

Dressings

Italian

Ranch

Blue Cheese

Balsamic Vinaigrette

Grilled lemon French Vinaigrette

A La Carte Sides

All a la carte sides are priced per person

Starches

Rice Pilaf.....	2.25
Brown Mushroom Rice.....	2.35
Herbed Green Scallion Rice.....	2.25
Herbed Vegetable Cous Cous.....	2.25
Mashed Potato.....	2.40
Dauphinoise Potato.....	2.75
Scalloped Potato.....	3.25
Buttered garlic white baby Dutch Potato.....	2.25

Vegetables

Sauteed squash, zucchini and blistered tomato's.....	3.79
Butter green beans.....	3.50
Grilled Lemon Asparagus.....	4.25
Sauteed Collard Greens.....	2.75
Roasted Broccoli.....	2.75

Desserts

Priced per person

Apple, Peach, Blueberry, or Blackberry Cobbler.....	7.50
New York Style Cheesecake	7.80
Chantilly Cream cake with fresh berries.....	7.80
Belgian Chocolate Cake	8.75
Key Lime Pie.....	6.50

If you don't see your perfect meal on our catering menu, don't worry! Our culinary team would be delighted to work with you to curate a customized menu that suits your tastes and needs.