



# The Oak Room

*Private Events*

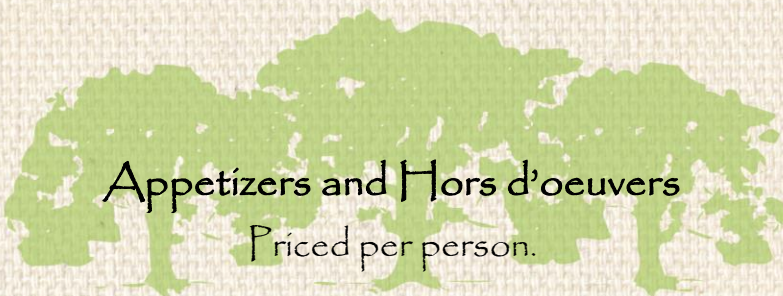


At The Oak Room, food and celebration go hand-in-hand. Whether you want to commemorate a birthday, graduation, anniversary – or just to enjoy a gathering of friends or even private cooking classes – let us help you! Allow our staff to coordinate all the details of your special event in your home, at the clubhouse or on the pool deck!

Our Chef, Josh Bartram, can accommodate any taste and special needs with a variety of creative menus. We recognize that variety, freshness and approachability are the keys to your satisfaction, and we promise to exceed your expectations for your catered event! Chef Josh has hand selected a sampling of his favorite items for you to choose, but we can gladly customize your event to your individual needs and wants.

Please don't hesitate to reach out at 561-757-3822 or [events@oaksclub.net](mailto:events@oaksclub.net) for your next event! We look forward to creating a memorable event for you and your guests!

- **Customized Menu**  
Chef Josh is pleased to design a custom menu for your special event.
- **Flower and Rentals**  
We will be pleased to assist you with any floral and/or rental needs.
- **Gratuïty and Tax Charges**  
A 20% Service charge and state and local taxes will be added to food and beverage charges where applicable.
- **Guest Count**  
A final guest confirmation will be needed 5 days prior to your event.
- **Event Planning**  
Our Event Coordinator, John North is on hand to help you plan every step of your special day!



## Appetizers and Hors d'oeuvres

Priced per person.

### Cold

Caprese Skewers, Balsamic Glaze	\$2.00
Seared Tuna Skewer, Watermelon, Avocado, Ponzu	\$3.00
Prosciutto, Pear, Brie Charcuterie Bites	\$4.00
Beef Tartar Crostini, Red Onion Marmalade	\$4.00
Jumbo Shrimp Cocktail	\$5.00
Smoked Salmon & Dill, Bagel Chip	\$3.50
Tuna Salad Slider	\$3.50

### Hot

Edamame Fritters, Tahini Yogurt Sauce	\$2.00
Chicken Satay, Peanut Sauce	\$2.00
Seared Beef Tenderloin Crostini, Horseradish Cream	\$4.00
Cheeseburger Sliders, Truffled 1000 Island	\$4.00
Meatballs, Pomodoro Sauce	\$3.00
Franks En Croute, Dijon	\$3.00
Lump Crab Cake, Grain Mustard Remoulade	\$3.50
Bacon Wrapped Scallops	\$3.50
Mozzarella Sticks, Herbed Pomodoro	
Beef Satay, Pineapple Chimichurri	\$3.50
Homemade Chicken Fingers, Honey Mustard	\$2.00
Fried Risotto "Arancini", Truffled Aioli	\$2.00
Assorted Mini Quiche	\$3.50

### Mini Desserts and Sweet Treats

Cheesecake Bites	\$2.00
Assorted Chocolate Truffles	\$3.00
Fruit Skewers	\$2.00



## Stationed Displays

### Slider Bar

\$13 per person

Beef, Turkey and Veggie Sliders with Lettuce, Tomato, Caramelized Onion, Bacon Jam, Assorted Cheeses and Condiments

### Pasta Station\*\*

\$13 per person

Chicken and Shrimp with Alfredo, Pesto and Pomodoro Sauces. Spinach, Asparagus, Mushrooms, Caramelized Onions, Roasted Red Peppers, Olives, Peas, Zucchini, Parmesan Cheese and choice of 2 Pastas

### Crudité

\$5 per person

An assortment of Fresh, Marinated and Grilled vegetables with Dipping Sauces

### Hummus Bar

\$6 per person

Plain Hummus, Sun Dried Tomato Hummus and Black Bean Hummus with assorted Freshly Baked Pita Chips and Tortilla Chips

### Taco Bar

\$12 per person

Grilled Chicken, Blackened Mahi and Spiced Ground Sirloin with Crispy Corn Tortillas and Soft Flour Tortillas. Pico de Gallo, Shredded Lettuce, Avocado Salsa, Jalapeno Slaw, Shredded Cheese, Lime Cream, Sour Cream and Charred Corn and Black Bean Salsa

### Salad Bar

\$6 per person

Romaine Lettuce and Baby Spring Mix with Cherry Tomatoes, Cucumber, Red Onion, Carrots, Croutons, Parmesan and Feta Cheese with an Assortment of Dressings

### Kids Buffet

\$12 per person

Chicken Tenders, All-beef Hotdogs, Mac and Cheese, French Fries and Fruit Salad Served with Honey Mustard, BBQ, and Ketchup Dippings Sauces

### Sushi Stations \*\*

\$18 per person

Rolled to order: Crab, Salmon and Tuna with Cucumber, Asparagus, Cream Cheese, Avocado, Masago, Scallions, Spicy Mayo, Eel Sauce with Pickled Ginger, Wasabi and Soy Sauces

### Carving Station\*\*

Market Price

Certified Angus Beef Sirloin, Striploin on Tenderloin. Roasted Pork Loin, Herb Roasted Turkey Breast or Ahi Tuna Loin. Served with appropriate accompaniments

\*\*Chef Attendant Fee of \$75 per station applies



## Sample Lunch Menu

### *Choice of Sandwich*

*(Choice of French Fries, Fruit or Quinoa Salad)*

#### Turkey Club

All-natural turkey breast, smoked bacon, lettuce, tomato and mayo on multigrain bread

#### Tuna Salad Sandwich

Solid Albacore, celery, mayo, lettuce, tomato on Challah Bread

#### Cheeseburger Sliders

Certified Angus Beef, Tillamook Cheddar on Challah Slider Buns

### *Dessert*

Assorted Warm Cookies

**\$18 Per Person**

Includes Choice of Soft Drink, Iced Tea or Coffee

\*\*Price does not include Service Charge and applicable sales tax\*\*\*



## Sample Dinner Menu

### *Salad*

House Chopped Salad  
Tomato, Onion, Cucumber, Crumbled Feta and Romaine tossed in a Greek Vinaigrette

### *Choice of Entree*

Petite Filet Mignon  
Certified Angus Beef, simply seasoned and grilled.  
Served with asparagus and fingerling potatoes

Grilled Faroe Island Salmon  
Served over zucchini noodles, broccoli, grape tomatoes and lemon caper sauce

Chicken Parmesan  
Crispy Cutlet, mozzarella, Parmigiano-Reggiano, pomodoro and spaghetti

### *Dessert*

The Oak Room's Cheesecake of the Day

**\$35 Per Person**

Includes Choice of Soft Drink, Iced Tea or Coffee

\*\*Price does not include Service Charge and applicable sales tax\*\*\*



## Beverage Packages

### Host Bar

Bottled Domestic Beer	\$5.00	Premium Martini	\$12.00
Bottled Imported Beer	\$6.00	Rocks (house pour)	\$11.00
Non-Alcoholic Beer	\$6.00	Rocks (call pour)	\$12.00
Mixed Drink Standard	\$9.00	Rocks (premium pour)	\$14.00
Mixed Drink Call	\$10.00	Wine by the Glass	\$9.00
Mixed Drink Premium	\$12.00	Bottle Water small/large	\$4/\$7
House Martini	\$11.00	Soda & Tea	\$3.00
Call Martini	\$11.00		

### Beer & Wine Package

Imported & Domestic Beers	
House Wines, Soda & Juices	
Two Hours	\$19.00/person
Three Hours	\$23.00/person
Four Hours	\$26.00/person

### Silver Bar Package

House Liquors, Imported & Domestic	
Beers, House Wines, Soda & Juices	
Two Hours	\$25.00/person
Three Hours	\$32.00/person
Four Hours	\$36.00/person

### Gold Bar Package

Call Liquors, Imported & Domestic	
Beers, House Wines, Soda & Juices	
Two Hours	\$27.00/person
Three Hours	\$34.00/person
Four Hours	\$38.00/person

### Platinum Bar Package

Premium Liquors, Imported & Domestic	
Beers, House Wines, Soda & Juices	
Two Hours	\$29.00/person
Three Hours	\$36.00/person
Four Hours	\$40.00/person

### Stationed Enhancements

Mimosa Bar	\$75.00/gallon
Spiked Fruit Punch	\$60.00/gallon