



OAK

ON
MAIN

337 E Main St.
Pullman, WA 99163
509-339-6300

Oak specializes in creating dynamic menus unique to your event. We offer breakfast, lunch and dinner options as well as a selection of appetizers that will be sure to please. We offer in house catering at our event space, beautifully located in the Heart of Downtown Pullman. The event center can comfortably seat 150 people and Accommodate 200 people if they are mingling. If you would like to rent the space with no catering the fee is \$500 and in most cases no fee for the rental space when Ordering catered food. We can be very diverse in what we create for your event, so If there is something you were hoping for or needing dietary options that you do not see on our menu we are more than happy to work with you on that.

»→ BREAKFAST ←«

Continental Breakfast – Yogurt, fruit, bagels w/cream cheese, pastries, juices, coffee, tea. 8.50 per person

Executive Continental Breakfast – Everything above plus biscuits & gravy and scrambled eggs. 10.5 per person

Breakfast Buffet – Sausage & Veggie Quiche, sausage, bacon, red potato & our famous cheesy hashbrowns, fruit, pasta & pea salad, pastries, juice, coffee, tea. 15. per person

»→ APPETIZERS ←«

(Prices based on platters built for 25 ppl)

Antipasto Platter - Sliced Italian Salami, olives, marinated artichoke hearts, seasonal roasted vegetables and brie cheese. \$60.

Crab Dip – Cold crab dip served with chips. \$45.

BBQ Pork & Sesame Seeds – Marinated BBQ pork served with hot mustard, ketchup and sesame seeds. \$60.

Bruschetta – Italian country bread topped with tomato, red onion, garlic and basil. \$45.

Wild Mushroom Bruschetta – Assorted mushrooms marinated in olive oil, basil and garlic atop Italian style country bread. \$50.

Smoked Salmon Dip – Tender smoked salmon, blended with cream cheese, green onions and our blend of spices. Served with crackers. \$60.

Fresh Fruit Platter – Seasonal fresh fruit. \$75.

Vegetable Platter – An array of garden vegetables with Ranch dressing and hummus. \$45.

Gourmet Cheese and Cracker Platter – A selection of smoked gouda, muenster and Havarti cheese cubes. Served with crackers. \$70.00

Deviled Eggs – Choose from traditional \$35., with bacon \$40. or shrimp \$45.

Hummus Trio – Traditional hummus, roasted red pepper and sun-dried tomato. Served with pita bread. \$35.

Cocktail Prawns – Served with cocktail sauce. \$75.

Satay Chicken – Skewered teriyaki chicken breast served with peanut sauce. \$65.

Cocktail Meatballs – Choose from any of our housemade sauces. BBQ sauce, teriyaki and pineapple or marinara. \$55.

Stuffed Mushrooms – Choose from either Sausage-Parmesan or Crab and Shrimp. \$60.

Buffalo Wings – Spicy or mild chicken drumettes with celery, carrots and bleu cheese. \$75.

Mini Crab Cakes – All white lump crab meat mixed with roasted red pepper, vegetables and spices. \$90.

Chicken Egg Rolls – Chicken and vegetable egg rolls fried and served with a plum sauce. \$55

Spinach Artichoke Dip – Topped with Parmesan and mozzarella, served with garlic crostini. \$45.
Add bay shrimp and crab \$75.

Potstickers – Pork and vegetables filled dumplings. Pan seared and steamed, served with a plum dipping sauce. \$55.

Mini Sliders – Choose from BBQ chicken, BBQ pork or BBQ beef brisket. \$55.

»→ **BOXED LUNCHES** ←«

Lunch to go! – Choice of chicken Caesar salad, turkey wrap, ham & cheddar or turkey & Swiss sandwich. With fruit, salad, cookie and bottled water. 10. per person

»→ LUNCHEON BUFFETS ←«

Sandwich & Salad Buffet – Assorted breads, cheeses, turkey, ham, roast beef, lettuce, tomato, condiments, pasta salad, pea salad, green salad, coffee, iced tea & lemonade. 14. per person

Italian Buffet – Beef & veggie lasagna, penne pasta with garlic cream sauce, green beans, fruit, pasta salad, pea salad, green salad, garlic bread, coffee, iced tea & lemonade. 14. per person

Sherry Chicken Buffet – Sherry chicken, rice pilaf, green beans, steamed vegetables, fruit, green salad, assorted rolls, coffee, iced tea & lemonade. 12. per person

BBQ Buffet – Your choice of two; bbq pulled pork, bbq beef brisket or bbq chicken, baked beans, au gratin potatoes, corn & green beans, fruit, potato salad, green salad, assorted rolls, coffee, iced tea & lemonade. 15. per person

Soup & Salad Buffet – Your choice of two soups (call for selection), fruit, green salad, pasta salad, pea salad, assorted rolls, coffee, iced tea & lemonade. 12. per person

Baked Potato & Salad Buffet – Bakers, sour cream, butter, bacon bits, red onions, cheddar cheese & green onions, fruit, green salad, Caesar salad, Pea Salad, coffee, iced tea & lemonade. 12. per person

»→ DINNER BUFFETS ←«

Northwest Buffet – Slow roasted prime rib, seasoned & roasted to perfection, Baked salmon filets topped with your choice of red pepper aioli, cucumber dill or guacamole salsa. Carrots, green beans, fruit, your choice of two; pasta, pea or vegetable salad, green salad, rolls & butter, coffee, iced tea & lemonade. 26. per person

Pacific Rim Buffet – Teriyaki chicken, Kalbi beef ribs, Asian fried rice, stir fried veggies, Asian noodle salad, green salad, fruit, rolls, coffee, iced tea & lemonade. 20. per person

Classic Dinner Buffet – Chicken marsala, slow roasted baron of beef, your choice of two; roasted red potatoes, au gratin or rice pilaf, glazed carrots, green beans, fruit, your choice of two; salad; pasta, pea or vegetable, green salad, rolls, coffee, iced tea & lemonade. 21. per person

Tuscan Buffet – Chicken Parmesan, penna pasta with garlic cream sauce, grilled veggies topped with Parmesan cheese, fruit, green salad, Parmesan breadsticks, coffee, iced tea & lemonade. 20. per person

Pasta Bravo Buffet – Three cheese tortellini pasta in a rich creamy garlic sauce with sautéed mushrooms and sweet red peppers, penna pasta in an Italian sausage marinara sauce, fruit, pea salad, Caesar salad, Parmesan breadsticks, coffee, iced tea & lemonade. 18. per person

Aloha Buffet – Tender roasted loin of pork with pineapple mango chutney sauce, grilled chicken satay with peanut sauce, sweet coconut jasmine rice, roasted herb butter glazed sweet potatoes, fruit, green salad, rolls, coffee, iced tea & lemonade. 21. per person

Appetizer Buffet – Chicken satay w/ peanut sauce, meatballs w/teriyaki pineapple glaze, pork and vegetable potstickers, spinach artichoke dip, hummus trio with pita bread, fruit, cheese & crackers, vegetable platter, pasta & pea salad, coffee, iced tea & lemonade. 17. per person