

OAK & ESSENCE
CATERING



HEARTWOOD
LUXURY CATERING



WELCOME TO
OAK & ESSENCE
CATERING

OUR STORY

Where tradition intersects with innovation, Oak & Essence Catering embodies culinary excellence. Our journey started with a deep respect for the sturdy oak tree, symbolizing strength and resilience. Just as its branches stretch towards the sky, our mission is to elevate the rich culinary traditions to new heights, honoring their legacy and embracing modern creativity.

At Oak & Essence, we celebrate the timeless flavors and soulful dishes that have woven themselves into the tapestry of American culinary history. From the savory spices of Creole cuisine to the comforting warmth of Southern soul food, each dish tells a story of heritage and passion. Our chefs, inspired by generations of culinary wisdom, infuse these traditions with bold, modern twists that capture the essence of our diverse world.

We believe in the power of flavors to connect people across cultures and continents. Our menus are crafted with meticulous attention to detail, offering a journey through global tastes that awaken the senses and ignite the palate. Whether it's a corporate gathering, a wedding celebration, or an intimate soirée, Oak & Essence Catering ensures every event is a masterpiece of flavor and sophistication.

Step into our sleek, modern kitchen where creativity meets precision. Here, innovation dances with tradition as we blend the robust spices of the Caribbean with the delicate flavors of Asia, and the hearty textures of Africa with the refined tastes of Europe. Each dish is a harmonious symphony of flavors, carefully curated to delight and inspire.

Beyond the culinary artistry, Oak & Essence Catering is committed to excellence in every aspect of our service. From the first consultation to the final bite, we strive to exceed expectations, creating unforgettable dining experiences that leave a lasting impression. Our dedication to quality, hospitality, and innovation sets us apart, ensuring that your event is not just memorable, but truly exceptional.

Join us at Oak & Essence Catering, where tradition meets innovation, and every bite tells a story of flavor, culture, and the timeless spirit of the oak.

BRAND PROMISES

1. Flavorful Essence: We promise to infuse every dish with the flavorful essence of Black American culinary traditions, complemented by bold, global inspirations.
2. Innovative Branches: We promise to innovate like the mighty oak, blending traditional flavors with modern twists that surprise and delight, ensuring each bite is a culinary revelation.
3. Sleek Elegance: We promise a catering experience that exudes sleek elegance, from our sophisticated presentation to our impeccable service, setting the stage for an unforgettable event.
4. Deep Roots: We promise to uphold our roots in quality, sourcing the finest ingredients and crafting each dish with passion and precision and in service, providing impeccable attention to detail to your event from idea to execution.

At Oak & Essence Catering, these promises embody our commitment to culinary excellence, innovation, and creating unforgettable oak-periences that stand the test of time.



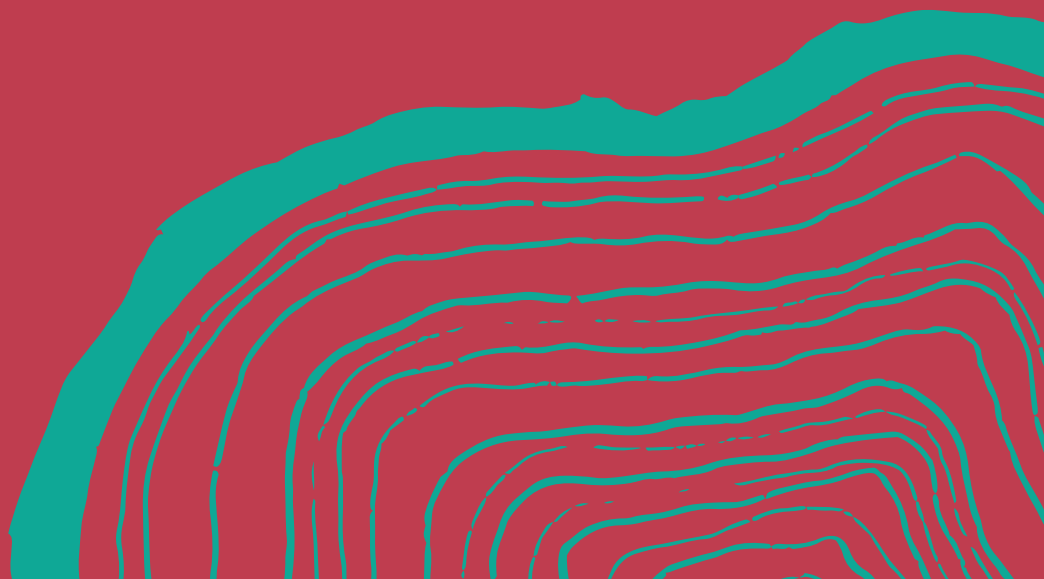
OUR TIERS OF SERVICE

At Oak & Essence, we epitomize a fusion of tradition and innovation, drawing inspiration from the enduring strength of the oak tree. Like its resilient branches, our mission is to elevate every culinary affair to unparalleled levels of sophistication and excellence.

Throughout this guide, we delve into the nuances of menu curation, explore cutting-edge culinary trends that seamlessly blend global flavors with timeless elegance, and provide strategic insights for seamless event management. Whether you're a seasoned professional seeking to refine your skills or an aspiring host aiming for perfection, our objective is to empower you with the refined knowledge and creativity to surpass expectations.

Join us on a journey where tradition meets modernity, and where each event crafted by Oak & Essence Catering reflects our unwavering commitment to exceptional taste, style, and impeccable service.

Oak & Essence Catering offers a comprehensive range of catering tiers, each inspired by the intricate growth rings of an oak tree, symbolizing strength, growth, and timeless elegance. Beginning with **BRIGHTWOOD**, our zero-touch catering tier, we provide a seamless and safe dining experience, ensuring convenience without compromise. **BLOOMWOOD** caters specifically to student organizations, offering cost-conscious options that maintain sophistication and flavor, nurturing the growth of vibrant student communities. **LUXEWOOD** stands as our versatile everyday tier, renowned for its punctuality and ability to adapt, whether through boxed catering or lavish buffets, ensuring every event is executed flawlessly. Finally, **HEARTWOOD** represents the epitome of luxury and prestige in catering, reminiscent of presidential dining experiences, offering custom menus, luxurious settings, and unmatched service to meet the highest expectations of our distinguished clientele. Oak & Essence Catering promises not just exceptional dining but an expression of enduring quality and refinement, tailored to elevate every occasion with elegance and distinction.





HEARTWOOD

Luxury Catering

Heartwood represents the pinnacle of sophistication and excellence in catering, inspired by the rich, deep growth rings of the oak tree. Named after the heartwood—the central, oldest, and most valuable part of the tree—this tier epitomizes luxury and is historically known as presidential catering, designed exclusively for Oak & Essence's clientele.

Features

- Customized Culinary Masterpieces: Delight in bespoke menus crafted by our executive chefs, showcasing the finest ingredients and culinary creativity.
- Exquisite Presentation: Experience opulence with luxurious table settings, elegant floral arrangements, and bespoke decor that elevate every detail of your event.
- Personalized Service: Enjoy unparalleled service with dedicated chefs, sommeliers, and a professional team ensuring flawless execution and exceeding expectations.
- Fine Dining Experience: Indulge in refined plated service, exquisite tasting menus, and a selection of premium beverages and cocktails to complement your occasion.
- Historical Elegance: Continuing the legacy of presidential catering, Heartwood is synonymous with prestige, elegance, and the highest standards of hospitality.

Heartwood by Oak & Essence is more than catering; it is an invitation to immerse yourself in a world of unparalleled luxury and sophistication. With meticulous attention to detail and a commitment to excellence, Heartwood ensures your event is an extraordinary celebration of taste, style, and the enduring strength represented by the heartwood of an oak tree.



WELCOME

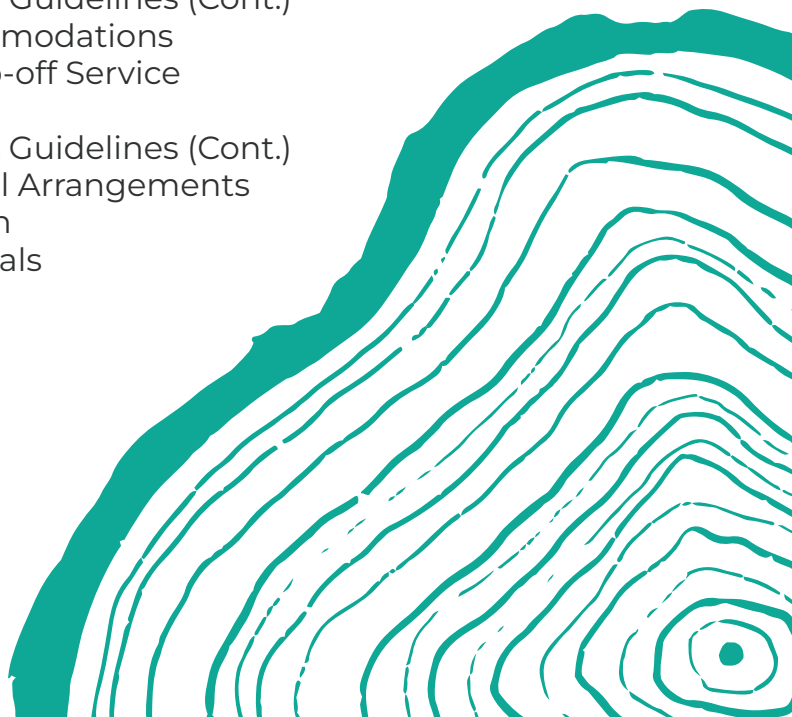
In Style catering addresses those unique functions that deserve VIP service. At this level, you and your guest receive the same level of service and sophistication found in award-winning restaurants. Our chefs will typically create a menu unique to the event.

If needed, chefs from our regional culinary network, or our corporate executive chef, are flown in. For themed occasions, our regional director of marketing is available for consultation. In Style is the full suite of offerings and service that is sure to meet or exceed the needs of your distinguished guests.

We appreciate your interest in our catering services and we look forward to the opportunity to exceed your expectations

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START YOUR DAY
OFF RIGHT.





BEGINNINGS

Coffee Service \$2.70

Freshly Brewed Regular and Decaffeinated coffee

The Executive Continental \$8.80

- Assorted Freshly Baked Muffins
- Pastries or Bagels
- Seasonal Fresh Fruit Tray
- Freshly Brewed Regular and Decaffeinated Coffee
- Compliment of Regular and Herbal Tea
- Fresh Fruit Juices

Bar None Yogurt \$6.55

- Strawberry Yogurt Topped with Granola
- Berries and Raisins
- Assorted Petite Muffins
- Freshly Brewed Regular and Decaffeinated Coffee
- Compliment of Regular and Herbal Tea
- Fresh Fruit Juices

Bodacious Breakfast \$12.95

- Assorted Freshly Baked Breakfast Pastries
- Seasonal Fresh Fruit Tray
- Fresh Scrambled Eggs
- Crisp Bacon or Sausage
- Home-Fried Potatoes or Grits
- Thick Sliced Bread Dipped in Sweet Custard with
- Cinnamon and Warm Syrup
- Freshly Brewed Regular and Decaffeinated Coffee
- Compliment of Regular and Herbal Tea
- Fresh Fruit Juices



ESSENTIALS

Stacker Sandwich Selection \$13.50

Grilled Sirloin of Beef, Provolone Cheese, Roasted Plum Tomatoes, Marinated Chicken Breast with Havarti Cheese, Ratatouille Grilled Garden Vegetable with Tofu, Balsamic Thyme and Rosemary Goat Cheese Spread, Sliced Herb Foccacia Bread and Assorted Rolls, Roasted Garlic and Orzo Pasta Salad, Chilled Beverages

Outtakes at the Meeting \$13.45

Variety of Smoked Turkey Breast, Oven Roasted Beef Sirloin and Shaved Hickory, Smoked Ham Sandwiches on an Assortment of Breads and Rolls with Cheese, Lettuce and Tomato, Chef's Choice Salad Accompaniment, Freshly Baked Gourmet Cookies, Chilled Beverages

Ethnic Asian Experience \$16.20

Sliced Teriyaki Flank Steak with Wok Seared, Vegetables, Ginger Soy Glaze, Sticky Rice, and Vegetarian Fried Rice

Brazilian Churrasco \$22.50

Roasted Rib Eye of Sirloin Beef and Pork Shoulder, Chimichuri Sauce, Oven-Fired Herb Potatoes, Assorted Grilled Vegetables and Warm Crusty Breads

Mediterranean Pasta Bar \$14.40

Herbed Pasta with Mushroom Ragout with your Choice of Alfredo and/or Marinara Sauce, Selection of Anti-Pasti to Include Artichokes, Olives, and Chards Parmesan, Rustic Warm Italian Bread with Olive Oil

Au Bon Pain Chicken Noodles \$3.00

Au Bon Pain Minestrone (Vegetarian) \$3.00

Au Bon Pain Cream of Broccoli \$3.00



DINE IN STYLE.



SIMPLE PLEASURES SAVORY

Crudites \$6.75

A Garden Selection of Fresh Vegetables with Cool Herb Creme

Light Mediterranean \$10.80

Lemon Tabbouleh Stuffed in Crispy Belgium Endive, Garlic Boursin Cheese with Crispy Sweet Potato, Baked Artichoke Parmesan Croustinis, Fresh Fruit Skewers with Citrus Dipping Sauce

Satays and Stix \$10.80

Chicken Satays with Wasabi Dip, Grilled Beef Tenderloin Skewers with, Horseradish Sauce, Crispy Fried Onions

Fresh and Fab \$8.10

A Selection of Imported & Domestic Cheeses, Seasonal Fresh Fruits and Berries, Honey Cinnamon Yogurt, and Crusty French Bread

The Four Corners \$11.25

A Plentiful of Chef Specialty Hot Items to Include Chicken Wings, Spring Rolls Spanakopita and Mini Quiche



FORM & GRACE

Atlantic Salmon with Mango Corn Chutney \$20.70

Grilled Salmon Fillet with Tropical Mango and Sweet Corn Chutney, Buttered and Parslied Red Bliss Potatoes, and Seasonal Vegetables

Pine Crusted Filet Mignon with Chevre Cheese \$27.00

Beef Tenderloin with a Pignoli Nut Crust, Topped with Chevre Gratin, Roasted Yukon Gold Potatoes, and Fresh Seasonal Vegetables

Rustica Style Rigatoni Vegetarian \$14.85

Rigatoni Pasta and Grilled Seasonal Vegetables, Tomato, Garlic, and Onion Ragout Fresh Parmesan Cheese and Sweet Basil, and Assorted Focaccia Breads

Rotisserie Chicken Breast with Wild Mushroom Sauce \$20.65

Seasoned Boneless Chicken, Roasted to Perfection, Served with a Wild Mushroom Demi-Glaze, Rosemary-Garlic Whipped Potatoes, and Fresh Seasonal Vegetables

Chicken Breast a la Florentine \$15.25

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Mozzarella Cheese, Lightly Tossed in Herbed Breadcrumbs, Roasted Garlic and Orzo Pilaf, and Seasonal Vegetable Medley

A collage of ingredients and a stylized graphic. The background is a dark, textured surface. In the top left, there's a stylized graphic of concentric, wavy lines in teal and magenta. In the top right, a metal sieve holds white powder, with more powder spilled next to it. In the bottom left, a pile of cinnamon sticks is visible. In the bottom right, a yellow lemon sits on a piece of burlap fabric. The text "TREAT YOURSELF." is written in white, serif, all-caps font across the middle of the image, partially overlapping the magenta graphic.

TREAT YOURSELF.



CORDIALLY INVITED

First Course

		Per Person
Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing	(Cals: 390)	\$4.49
Classic Caesar salad with romaine, parmesan, croutons, and Caesar dressing	(Cals: 310)	\$5.99
Spinach and strawberry salad with toasted almonds, aged gorgonzola and raspberry vinaigrette	(Cals: 340)	\$5.99
Asparagus and mushroom salad with mesclun greens and balsamic vinaigrette	(Cals: 140)	\$5.99
Texas cobb salad with whole leaf lettuce, stewed black eyed peas, heirloom tomatoes, seared chili crostini, sharp cheddar, jalapeño ranch	(Cals: 340)	\$6.99
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, parmesan croutons and bleu cheese vinaigrette	(Cals: 500)	\$5.49
Fire roasted beet salad with feta cheese, chopped romaine, spring mix, shredded cabbage, mandarin oranges, candied walnuts and citrus vinaigrette	(Cals: 460)	\$6.99
Boston bibb and arugula salad topped with sliced pears, apples, dried cranberries, walnuts, goat cheese and honey mustard dressing	(Cals: 270)	\$6.99



Entrées

Airline chicken parmesan with herb risotto and fresh green beans with garlic, tomato, and basil	(Cals: 2,910)	Per Person \$18.99
Herb crusted chicken breast with parmesan polenta, sautéed broccoli rabe with roasted garlic, and red pepper sauce	(Cals: 450)	\$18.99
Smoked bone-in pork chop with BBQ demi roasted poblano mashed potatoes and sweet orange roasted baby carrots	(Cals: 1,390)	\$28.99
Korean bulgogi beef short rib with wasabi mashed potatoes, bok choy, and fried wonton strips	(Cals: 1,080)	\$28.99
Halibut with cherry tomato vinaigrette, basmati rice with saffron and basil, & candied butternut squash	(Cals: 590)	\$34.99
Filet of beef with sherry demi glaze, honey whipped mashed sweet potatoes, grilled asparagus and wild mushrooms	(Cals: 620)	\$36.99
Broccoli tofu stir fry with brown rice	(Cals: 380)	\$3.79
Greek lemon polenta with portabella mushroom ragout	(Cals: 260)	\$6.89

Desserts

Crème brulee cheesecake	(Cals: 350)	Per Person \$5.99
New York cheesecake with seasonal berries	(Cals: 350)	\$5.99
Chocolate layer cake	(Cals: 230)	\$5.49
Strawberry shortcake	(Cals: 460)	\$6.49
Chocolate mousse with seasonal berries	(Cals: 270)	\$4.49
Warm apple crisp	(Cals: 340)	\$4.49



SIMPLE PLEASURES SWEET

Sweet Nothing Three Tier \$4.50

Fresh Baked Gourmet Cookie, An Assortment of Lemon Bars, Traditional Brownies

Fruit Cobblers \$4.50

Selection of Blueberry, Blackberry, and Peach Cobblers, and Vanilla Bean Ice Cream

A Real Treat \$4.50

Selection of Apple, Pumpkin, Sweet Potato, and Lemon Pie

BEVERAGES

Fruit, Citrus Punch, or Iced Tea (serves 10) **\$10.75** (per gallon)

Coffee Service \$2.70 (per person)

Apple Cider (seasonal – serves 16) **\$15.00** (per gallon)

Sparkling Cider Market Price

ORDERING & GUIDELINES

Guidelines For Planning Your Event

In arranging catered events, attendance must be guaranteed five business days in advance of the event. This guarantee will allow for the proper planning of your event and will be your commitment to pay for the guaranteed number or the actual number of attendees, whichever is greater. For weekend events, the count must be guaranteed on the Monday before the event so as to allow ample time for the ordering process.

Payment

Payment for a scheduled event should be made to Thompson Hospitality and is due three (3) business days prior to the event. This payment will place the event in what is known as “confirmed status”. If the event is not in confirmed status, Dining Services cannot guarantee that the service will be rendered. Therefore, it is crucial that the communication between you, the customer, the approving official office, and the Dining Service’s Catering Office is effective.

As applicable, please provide one of the following forms of payment to the Catering Office:

- Completed copy of the purchase order form with all authorized signatures.
- Foundation or Fund Certification Form
- Credit Card
- Cash
- Certified Check
- Money Order

Cancellation

To avoid any pro-rated charges, all cancellations must be submitted, in writing, to the Catering Office at least 72 hours (three business days) prior to your event.

Delivery Fees

A delivery fee of \$80.00 will be applied to any event held away from the campus. This fee is for the transport of food, service equipment, china, flatware and linen. A 20% service charge will be added to the total invoice for all on and off premise events that are not initiated and funded by the University.



ORDERING & GUIDELINES CONT.

Labor

For events that are delivered an attendant will ensure that all items are to your satisfaction. If an attendant is requested, or required based on the style of service provided, additional charges will be applied as follows:

Wait Staff: \$22.00 per hour/per person for a minimum of four hours

Culinary: \$25.00 per hour/per person for a minimum of four hours

Bar Tender: \$25.00 per hour/per person for a minimum of four hours

Service Time

All events will include a two-hour service time. Events requiring serving time beyond what is mutually agreed upon will be assessed an additional charge of \$22.00 per hour.

Taxes

For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

Safe Food Handling

Safe food handling is a high priority for Catering Services. Therefore, we do not allow left over food to be carried out, For your safety, and that of your guests, a Catering representative will remove food from your event in a timely manner.

Security

Catering Services is not liable for any equipment, supplies or personal belongings left in public function areas.



Special Dietary Accommodations

We are able to provide menu options for guests with special dietary needs. Our culinary team can provide a selection of healthy menu selections including low sodium, gluten free, vegan and vegetarian options.

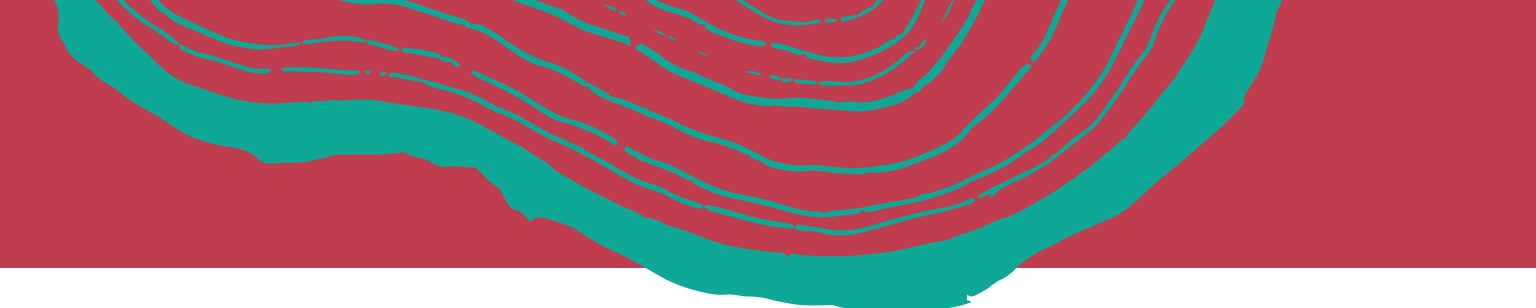
Vegan Foods that do not contain any animal derived products at all including honey, dairy or eggs.

Vegetarian Foods that do not contain animal products except dairy or eggs. Foods purchased or produced in a sustainable manner. This may include reduced anti-biotic chicken, cage-free shell eggs, sustainable seafood, organic foods or locally produced foods.

Gluten Free Foods that do not contain gluten. Gluten is found in grains such as wheat, barley, and rye.

Drop-Off Service

Drop-off service includes house linen tablecloths for buffet, high-quality disposable ware, flower centerpiece, set-up, breakdown, and clean up. Wait staff is not required for this service. Upon delivery of your event, our professional staff will ensure that all items ordered are received and verified by your authorized representative prior to our departure. A five person minimum is required for this service.



ORDERING & GUIDELINES CONT.

Floral Arrangements

Silk flower arrangements on buffets and carving stations are standard. You can easily add a special touch to your event by letting us handle all your fresh floral needs. In order for us to meet our commitment to you, we ask that you give us at least five days notice to place the order and secure the floral arrangements. Prices will vary according to your selection.

Linen

Skirting for buffet and carving tables are included at no extra charge. Skirting and/or linen for guests tables, registration tables, display tables, and receptions tables can be made available for an additional charge of \$5.00. We can also provide specialty linens in an array of colors, prints and sizes to add to the elegance of your event for an additional yet reasonable charge.

Rentals

In the event that special equipment, china, or tables are required, we will charge for the required items and add the rental charge to your final bill. You will be apprised of the cost of the rental items when the arrangements for your event are finalized. The use of the house china and glassware is \$3.00 per person for all on and off premise events that are not initiated and funded by the University.

LOOKING FOR MORE?

Oak & Essence offers four distinct tiers of catering.

BRIGHTWOOD

Zero-Contact Catering

BLOOMWOOD

Student Organization Catering

LUXEWOOD

Everyday Catering

HEARTWOOD

Luxury Catering





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