

The background of the entire image is a photograph of a gourmet dish of spaghetti topped with a creamy sauce, olives, almonds, and fresh basil, garnished with a small white flower. The dish is served on a blue ceramic plate with a gold rim, which sits on a textured beige placemat. To the left of the plate, a copper-colored fork is visible. The image is framed by teal-colored borders at the top and bottom, which feature decorative red and white concentric line patterns resembling topographical maps or ripples in water.

OAK & ESSENCE
CATERING

LUXEWOOD
EVERYDAY 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.



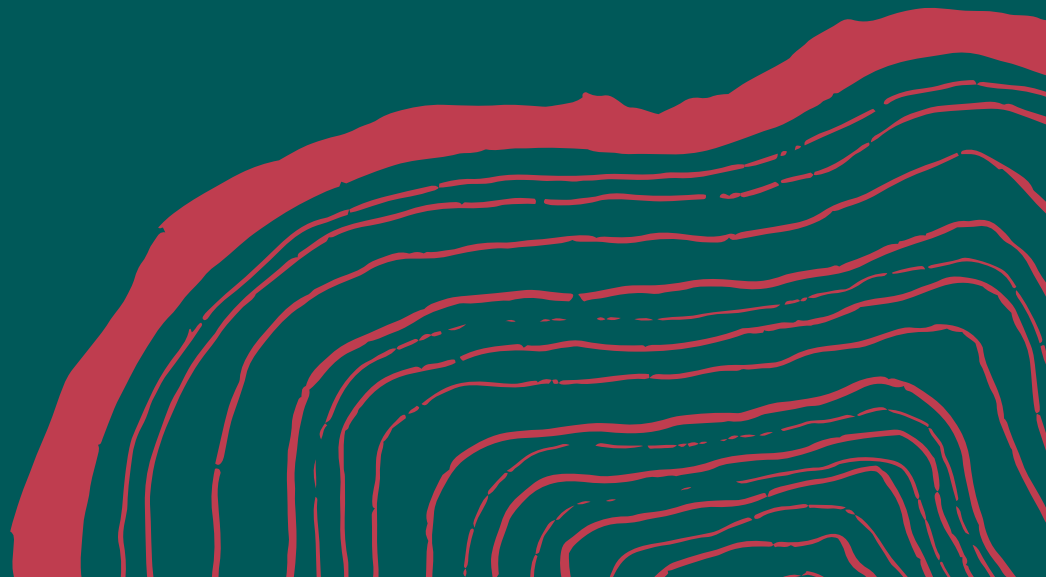
OUR TIERS OF SERVICE

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.





LUXEWOOD

Everyday Catering

Luxewood embodies Oak & Essence's commitment to excellence, offering an everyday catering experience that mirrors the strong, distinctive growth rings of an oak tree. Inspired by the dense, sturdy latewood rings that signify maturity, resilience, and the Luxe Life™ dining experience, this tier is crafted to surpass expectations and meet the diverse needs of any event.

Features

- Exquisite Culinary Creations: Indulge in a curated selection of gourmet dishes and chef-inspired creations that elevate your event's dining experience.
- Versatile Service Options: From elegantly plated meals to lavish buffet spreads and convenient craft catering, Luxewood provides flexibility to cater to any occasion.
- Punctuality and Precision: True to its name, Luxewood ensures timely delivery and meticulous service, ensuring your event runs smoothly and seamlessly.
- Luxurious Presentation: Experience sophistication in every detail with everyday tableware, elegant decor, and impeccable presentation that leaves a lasting impression.
- Customization and Flexibility: Tailor your menu and service style to suit your event's theme, preferences, and dietary requirements, ensuring a personalized and memorable experience.
- Exceptional Service: Our dedicated team of professionals is committed to providing exemplary service and exceeding your every expectation.

Luxewood represents more than just catering; it embodies the depth of experience and dedication that Oak & Essence brings to every event. With a focus on quality, innovation, and reliability, Luxewood ensures that your event is not only memorable but also reflects the enduring strength and growth represented by the latewood rings of an oak tree.



WELCOME

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Oak & Essence Catering by Thompson Hospitality guide you, from designing the perfect menu to personalizing all the details of your unique gathering.

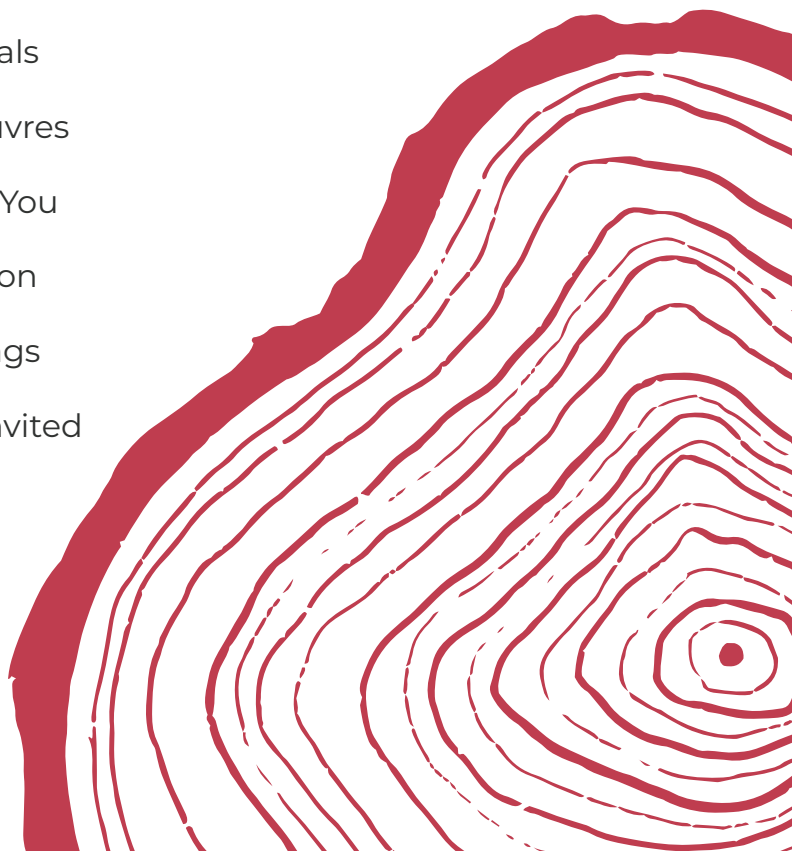
Our catering services can accommodate any size, theme, or individual requirements, in virtually any location- on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Thompson Hospitality culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and internationally-inspired specialty stations; all served in your style! And because you've entrusted your event to Oak & Essence Catering by Thompson Hospitality, the food will be unmatched, the service spectacular, and the event will be unforgettable!

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FUEL YOUR DAY.





GREET YOUR DAY

Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese
Seasonal fresh fruit display
Regular and decaf coffee and assorted hot teas
Orange juice

Per Person

\$9.99

(Cals: 240-340)
(Cals: 60)
(Cals: 0)
(Cals: 120)

Energy Breakfast

Egg white scrambled with potato, spinach and tomato
Seasonal fresh fruit and greek yogurt bar with granola
Regular and decaf coffee and assorted hot teas
Orange juice

\$17.99

(Cals: 240)
(Cals: 60-370)
(Cals: 0)
(Cals: 120)

Traditional Breakfast

French toast, buttermilk pancakes or waffles
add veggie sausage links
Scrambled eggs
Bacon, pork sausage or turkey sausage
Seasoned breakfast potatoes
Seasonal fresh fruit display
Fresh breakfast pastries to include assortment of
mini croissants, muffins or danishes
Regular and decaf coffee and assorted hot teas
Orange juice

\$13.49

(Cals: 170-240)
(Cals: 80)
(Cals: 190)
(Cals: 45-70)
(Cals: 120)
(Cals: 60)
(Cals: 130-210)

(Cals: 0)
(Cals: 120)

Build Your Own Breakfast Salad

Per Person
\$13.89

Choice of Greens (Pick 2)

Kale	(Cals: 35)
Arugula	(Cals: 0)
Baby Spinach	(Cals: 0)

Proteins (Pick 1)

Poached Egg	(Cals: 60)
Egg White	(Cals: 60)
Thick Cut Bacon	(Cals: 45)
Marinated Soy Bean	(Cals: 25)

Dressings (Pick 1)

Everything Bagel Spice	(Cals: 20)
Tarragon Lemon	(Cals: 15)
Buttermilk Ranch	(Cals: 50)

Toppings (Pick 4)

Tomato	(Cals: 10)
Red Onion	(Cals: 5)
Cheddar	(Cals: 30)
Swiss	(Cals: 25)
Bell Pepper	(Cals: 5)
Roasted Mushroom	(Cals: 70)
Sweet Potato	(Cals: 50)
Peas	(Cals: 30)
Asparagus	(Cals: 20)
Avocado	(Cals: 60)

Toast Bar

Per Person
\$13.99

Choice of Bread (Pick 1)

Artisan Sourdough	(Cals: 130)
Rye	(Cals: 110)
Tuscan Breads	(Cals: 75)

Spreads (Pick 2)

Sweet or Savory	(Cals: 10)
Marmalade	
Za'tar Spiced Chick	(Cals: 80)
Pea Hummus with Onion	
White Bean Hummus	(Cals: 130)
Mushroom Ragout	(Cals: 90)
Avocado	(Cals: 90)

Toppings (Pick 4)

Pickled Red Onion	(Cals: 10)
Pickled Radish	(Cals: 35)
Roasted Eggplant	(Cals: 25)
Roasted Cherry Tomato	(Cals: 50)
Roasted Carrot	(Cals: 40)
Marinated Artichoke	(Cals: 25)
Marinated Cucumber	(Cals: 25)
Arugula	(Cals: 0)
Fresh Mozzarella	(Cals: 90)

Toppers (Pick 1)

Toasted Cashews	(Cals: 40)
Chia Seeds	(Cals: 25)
Sunflower Seeds	(Cals: 45)



TABLE D'HOTE

		<i>Per Person</i>
Assorted bagels and spreads	(Cals: 240-340)	\$4.59
Freshly-baked croissants	(Cals: 350)	\$3.79
Assorted danish	(Cals: 270-390)	\$4.79
Assorted freshly baked muffins	(Cals: 140-420)	\$2.25
Yogurt parfait with fresh berries and granola	(Cals: 250)	\$4.25
Overnight oats (min 10 ppl)	(Cals: 300-540)	\$2.99
Avocado toast	(Cals: 230-270)	\$4.55
Bacon, pork sausage, turkey sausage or ham	(Cals: 45-70)	\$2.05
Seasonal fresh fruit display	(Cals: 60)	\$4.69
Ham & swiss cheese quiche	(Cals: 390)	\$2.79
Greek yogurt	(Cals: 70-90)	\$3.09
Tuscan kale, roasted pepper & goat cheese quiche	(Cals: 230)	\$2.89
Hardboiled hen eggs	(Cals: 70)	\$1.15
Ancient grain oatmeal (min 10 ppl)	(Cals: 65)	\$2.65
Smoked salmon platter (min 10 ppl)	(Cals: 70)	\$7.59

HAND CRAFTED EGG SANDWICHES

*All Sandwiches can be made on a
Croissant, Buttermilk Biscuit, Wrap or English Muffin*

Continental Breakfast

Bacon and cage-free egg on a fresh English muffin
Cage-free egg and cheese on a fresh English muffin
Fried chicken on a buttermilk biscuit
Tomato and cage-free egg on a whole wheat wrap
Cage-free egg and bacon on a croissant
Hot ham and cheese on a buttermilk biscuit

	<i>Per Person</i>
(Cals: 350)	\$4.29
(Cals: 280)	\$4.29
(Cals: 560)	\$4.29
(Cals: 570)	\$5.39
(Cals: 390)	\$6.29
(Cals: 510)	\$4.69



BAIANCED BREAKS

Chips and Salsa

Lime & sea salt tortilla chips
Housemade tomato salsa
Avocado guacamole

Per Person

\$4.99

(Cals: 100)

(Cals: 10)

(Cals: 110)

Fruit & Nut Bar

Selection of lightly salted nuts

\$4.99

(Cals: 45-50)

Popcorn Trio

Spicy chili, herb & rosemary and regular popcorn

\$5.99

(Cals: 140-200)

Mezze Spreads

Crisp vegetables & pita chips
Yellow lentil hummus
Classic chick pea hummus

\$9.99

(Cals: 40-80)

(Cals: 60)

(Cals: 30)





SWEETS AND TREATS

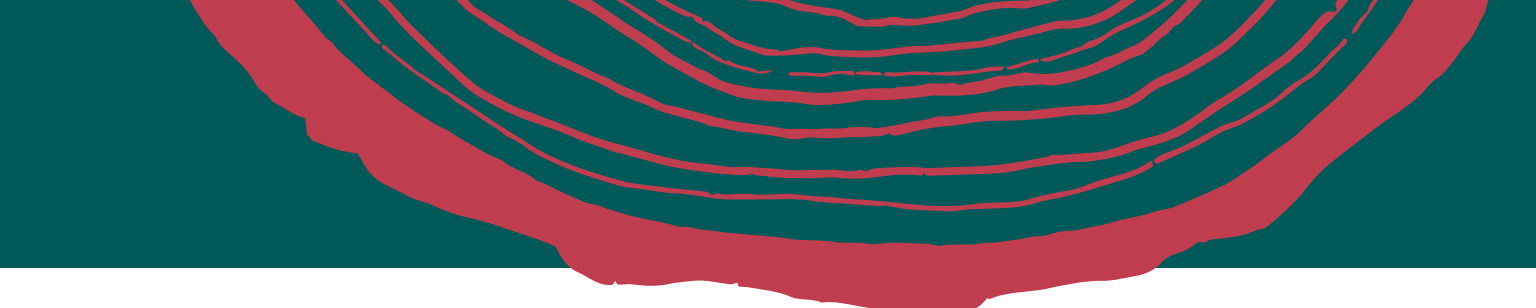
	<i>Price Per Dozen</i>	
Assorted freshly baked cookies	(Cals: 170-210)	\$16.00
Housemade fudge brownies	(Cals: 200)	\$18.00
Cereal treats	(Cals: 190-350)	\$17.89
Choice of: Trix, Cinnamon Toast Crunch, Cocoa Puffs, & Rice Krispy Treat Platter		
Dessert bars choice of:	(Cals: 110-320)	\$19.39
Smore's bar, blondie, M&M blondie, pecan, lemon bar		
Individually wrapped granola bars	(Cals: 190)	\$9.99
Fresh whole fruit	(Cals: 30-110)	\$10.99
	<i>Price Per Bag</i>	
Individually bagged chips	(Cals: 130-320)	\$2.99

BEVERAGES

	<i>Price Per Person</i>
Freshly brewed regular or decaffeinated coffee	(Cals: 0) \$3.15
Hot water and assorted teas	(Cals: 0) \$3.15

COLD BEVERAGES

		Single	6 Pack	12 Pack	Case
Cold bottled beverages	(Cals 0-190)	\$3.05	—	—	—
Cold water bottles	(Cals: 0)	\$2.78	\$11.29	\$22.59	\$45.29
Cold iced tea or lemonade	(Cals 0-160)	\$2.75	\$11.89	\$23.79	\$47.69
Sparkling water	(Cals: 0)	\$3.09			



CLASSIC DELI BUFFET

Your choice of three deli classics, two fresh cheese pairings, artisan-baked breads, chips or a side salad, housemade cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

Build Your Own Sandwich

Pick 3 Proteins:

Smoked Ham	(Cals: 180)
Turkey	(Cals: 75)
Salami	(Cals: 300)
Roast Beef	(Cals: 75)
Tuna Salad	(Cals: 190)
Cold Fried Tofu	(Cals: 60)
Seasonal Roasted Vegetables	(Cals: 50)

Pick 2 Cheeses:

American	(Cals: 90)
Swiss	(Cals: 90)
Provolone	(Cals: 100)
Pepper Jack	(Cals: 110)
Cheddar	(Cals: 110)

Pick 1 Side:

Housemade Chips	(Cals: 100)
Chick Pea Tomato Salad	(Cals: 80)
Quinoa & Tabbouleh Salad	(Cals: 260)
Small Garden Salad	(Cals: 40)

Per Person
\$13.99

CHOOSE YOUR
FAVORITE.





LUNCH BUFFET

Artisan Sandwich Board

Per Person
\$15.99

Your choice of 4-sandwiches served with chips and a side salad.

Pick 1 Side:

Chips	(Cals: 100)
Chick Pea Tomato Salad	(Cals: 80)
Quinoa & Tabbouleh Salad	(Cals: 260)
Small Garden Salad	(Cals: 40)

Pick 4 Sandwiches:

Muffuletta Vegetarian Sandwich (Cals: 600)

Mediterranean grilled chicken, sun-dried tomato hummus ciabatta (Cals: 890)

Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)

Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)

Avocado, lettuce, tomato on wheat (Cals: 450)

Roast beef sub with American cheese, lettuce, tomato, onion (Cals: 540)

Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)



CRAFT LUNCHES

Express Box Lunch

Per Person
\$12.55

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and freshly-baked cookie.

Sandwich Selections (Pick 1)

Turkey breast and provolone cheese	(Cals: 490)
Ham and Swiss cheese	(Cals: 470)
Roast beef and cheddar	(Cals: 440)
Grilled veggie wrap	(Cals: 570)
Tuna salad	(Cals: 580)
Grilled Mediterranean chicken	(Cals: 730)

Artisan Box Lunch

Per Person
\$13.25

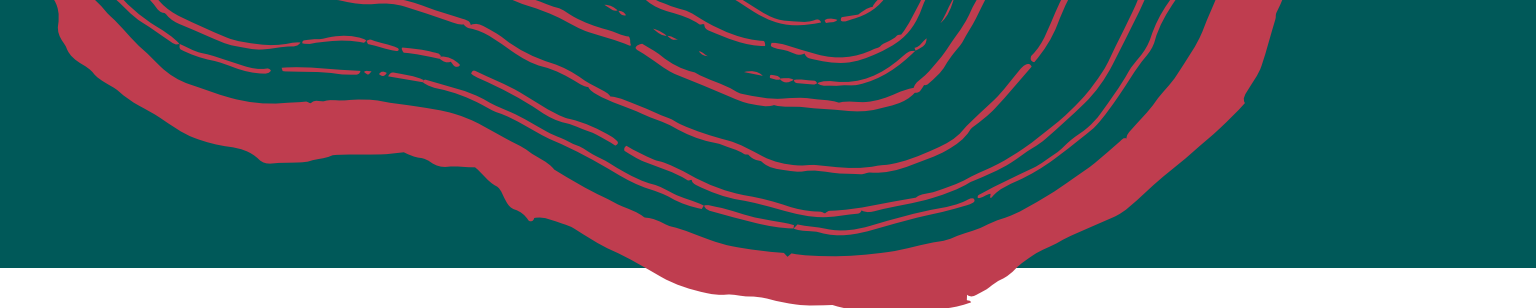
All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

Sandwich Selections (Pick 1)

Muffuletta vegetarian sandwich	(Cals: 600)
Mediterranean grilled chicken, sun-dried tomato, hummus ciabatta	(Cals: 890)
Avocado, lettuce, tomato on wheat	(Cals: 450)
Roast beef sub, American cheese, lettuce, tomato, onion	(Cals: 540)
Turkey bacon ranch on wheat with pepper jack & ranch dressing	(Cals: 640)

Sides (Pick 1)

Chick pea tomato salad	(Cals: 80)
Quinoa & tabbouleh salad	(Cals: 260)
Small garden salad	(Cals: 40)
Chips	(Cals: 100)



CRAFT SALADS

All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery

		<i>Per Person</i>
Turkey Avocado Cobb Salad	(Cals: 450)	\$12.55
Mesclun greens with turkey, bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons		
Blackened Chicken Caesar Salad	(Cals: 430)	\$13.39
Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and housemade croutons with our traditional Caesar dressing		
Traditional Chef's Salad	(Cals: 520)	\$12.55
Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing		
Greek Salad with Grilled Chicken	(Cals: 730)	\$13.39
Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red wine vinaigrette		
Mediterranean Grain Salad	(Cals: 330)	\$13.39
Orzo, barley, & farro with Kalamata olive, tomato & onion		

THEME MEALS:

LITTLE ITALY

*Served with Caesar salad (Cals: 360) & housemade cookies (Cals: 170-200)
Add an antipasto platter (Cals: 520): +\$8.99 per person*

Build Your Own

\$22.99

Pick 1:

Fettucine Alfredo (Cals: 400)
Tortellini Primavera (Cals: 280)

Pick 1 Pasta:

Chicken Piccata (Cals: 250)
Chicken Marsala (Cals: 380)
Chicken Parmesan (Cals: 470)
Freshly baked garlic bread (Cals: 210)

SOUTHERN DELIGHT

Per Person

\$22.99

Herb brined turkey breast with sage gravy (Cals: 260)
Herb & crusted salmon (Cals: 170)
Garlic roasted red bliss potatoes (Cals: 130)
Roasted Brussels sprouts (Cals: 45)
Tossed garden salad (Cals: 40)
Fudge brownies (Cals: 200)

Per Person

\$22.99

Classic Carolina Pulled Pork with Slider Rolls (Cals: 400)
Buttermilk fried chicken (Cals: 500)
Macaroni & cheese (Cals: 330)
Green beans (Cals: 65)
BBQ baked beans (Cals: 270)
Lime cilantro cabbage cole slaw (Cals: 120)
Cheddar Jalapeno Cornbread (Cals: 330)
Fudge brownies (Cals: 200)

EXPAND YOUR
TASTE.





GRILL

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), freshly baked cookies (Cals: 170-200), and brownies (Cals: 200)

Build Your Own

Pick 3:

Hamburger	(Cals: 340)
Turkey burger	(Cals: 298)
Veggie burger	(Cals: 280)
Hot dog	(Cals: 480)
BBQ glazed chicken	(Cals: 630)

Pick 2 Sides:

Potato salad	(Cals: 170)
Pasta salad	(Cals: 270)
Coleslaw	(Cals: 96)
Traditional mac & cheese	(Cals: 330)

Per Person

\$18.99

TASTE OF THE MEDITERRANEAN

Per Person

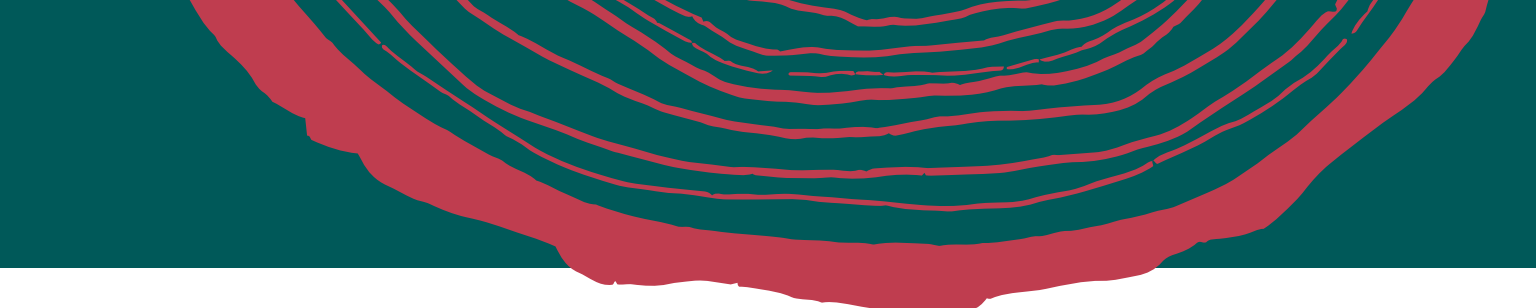
Blackened salmon with lemon & parsley	(Cals: 140)
Za'tar roasted chicken breast	(Cals: 240)
Whole wheat penne with broccoli, lemon & garlic	(Cals: 430)
Broccoli rabe with red chili flake & roast garlic	(Cals: 15)
Chick pea & tomato salad	(Cals: 80)

\$22.99

Per Person

Chermoula spiced chicken skewers with tzatziki sauce	(Cals: 350)
Kafta meatballs on tabbouleh with red chili tomato sauce	(Cals: 310)
Mini falafel with tahini sauce	(Cals: 350)
Lentil hummus with grilled pita chips	(Cals: 680)
Mezze grilled & marinated vegetables with hummus	(Cals: 150)
Marinated olives	(Cals: 40)

\$18.99



TACO HOUSE

Per Person

Mini al pastor tacos with onion & cilantro	(Cals: 170)
Mini carne asada with onion & cilantro	(Cals: 280)
Mini grilled chicken flautas ancho chili crema	(Cals: 160)
Deconstructed posole salad with chili lime vinaigrette	(Cals: 290)
Crab avocado shooter with diced jicama & chili lime tortilla	(Cals: 130)
Wild mushroom queso fundido with fresh tortillas	(Cals: 380)
Mini churro chocolate dipping sauce	(Cals: 250)

\$18.99

Per Person

Grilled chicken skewers with soft corn tortillas	(Cals: 390)
Black bean and corn salad	(Cals: 150)
Mexican red rice	(Cals: 180)
Fresh, housemade guacamole with salsa	(Cals: 120)
Baked corn tortilla chips	(Cals: 70)

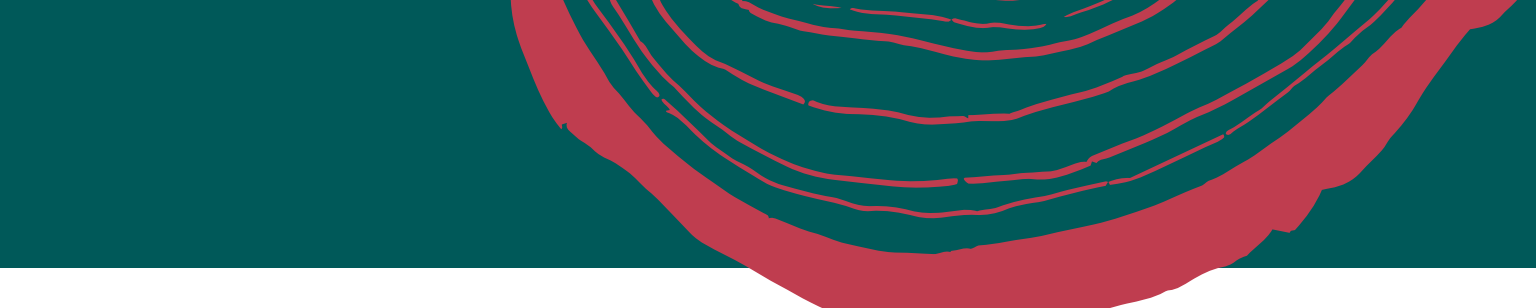
\$13.99

ASIAN FUSION

Per Person

Soba noodle salad with miso mustard vinaigrette	(Cals: 180)
Shrimp gyoza chili vinegar	(Cals: 170)
Pork dumpling hoisin peanut sauce	(Cals: 180)
Chili tofu & vegetables	(Cals: 100)
BBQ hoisin steak, avocado, scallion lettuce wraps	(Cals: 270)
Guacaname with fried wonton crisps	(Cals: 220)
Pao zaf cold vegetable zoodle salad	(Cals: 360)
Shrimp poke	(Cals: 680)

\$22.99



HORS D'OEUVRES

Served Hot

	<i>Per Person</i>	
Spanakopita	(Cals: 160)	\$2.99
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce	(Cals: 80)	\$4.99
Vegetable spring roll with Mongolian sweet & sour sauce	(Cals: 90)	\$3.25
Mini quiche with apples, cheddar & cinnamon	(Cals: 250)	\$2.99
Heirloom tomato, torn basil, roasted garlic, and Asiago flatbread	(Cals: 290)	\$2.99
Grilled chicken & cheddar cheese quesadilla	(Cals: 200)	\$3.99
Beef empanadas with avocado dip	(Cals: 360)	\$3.99
Thai chicken satay with spicy peanut sauce	(Cals: 110)	\$3.99
Beef sliders with bacon cheddar & spicy tomato ketchup	(Cals: 320)	\$4.99
Mini roast pork bao	(Cals: 30)	\$3.99
Tandoori kebab	(Cals: 120)	\$3.99
Beef	(Cals: 175)	\$2.99
or plant based meatballs with barbeque or sweet & sour sauce	(Cals: 250)	\$2.99
Pinwheels, ham and turkey or grilled vegetables	(Cals: 120-145)	\$2.99
Chicken wings (3 per person) Lemon pepper, Buffalo, BBQ, Sriracha, Hot Honey, with your choice of dressing	(Cals: 178)	\$5.99

Beef burger sliders	(Cals: 189)	\$4.25
Grilled chicken sliders	(Cals: 180)	\$3.99

Served Cold

Goat cheese and garlic and herb crostini	(Cals: 290)	<i>Per Person</i> \$3.99
Smoked salmon mousse on potato crisp	(Cals: 70)	\$4.99
Caprese skewer-cherry tomato, fresh mozzarella, basil & balsamic glaze	(Cals: 120)	\$2.99
Thai chicken lettuce wrap	(Cals: 400)	\$4.25
Harvest chicken salad in a phyllo cup	(Cals: 150)	\$3.99
Cumin crusted beef tenderloin on a plantain chip	(Cals: 160)	\$4.99
Hummus shooter with crudité garnish	(Cals: 130)	\$3.99

Priced per each, Min. of 48 pieces

Cheese Display served with artisan bread, crackers and fresh fruit garnish	(Cals: 160)	\$8.99
Crudité Display seasonal vegetables served with ranch dipping sauce	(Cals: 130)	\$4.99
Seasonal Fresh Fruit Display seasonal fruit & berries	(Cals: 45)	\$4.89
Mediterranean Market Display cumin marinated chicken skewers, roasted eggplant, roasted peppers, hummus, marinated olives, feta cheese, parmesan cheese, rocket arugula served with flatbreads & crostini	(Cals: 230)	\$7.89

THE FLAVORS
YOU LOVE.





CARVED FOR YOU

Served with appropriate sauces & dinner rolls with whipped butter.

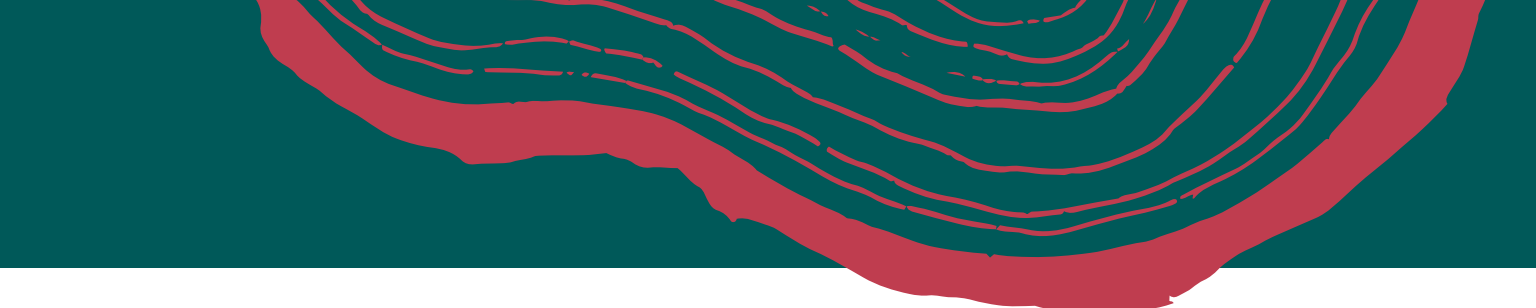
Your choice of: (Pick 1)

Roasted round of beef	(Cals: 260)
Roasted pork loin	(Cals: 160)
Boneless Virginia ham	(Cals: 110)
Herb-roasted breast of turkey	(Cals: 130)

\$18.99

À la carte: (Pick 4)

Horseradish whipped potato	(Cals: 150)	\$3.99
Mashed sweet potatoes with pecan butter	(Cals: 180)	\$3.99
Rosemary roasted potatoes	(Cals: 110)	\$3.99
Herb risotto	(Cals: 600)	\$6.99
Lentil & basmati rice pilaf	(Cals: 190)	\$3.99
Potatoes au gratin	(Cals: 410)	\$3.99
Macaroni and cheese	(Cals: 330)	\$3.99
Grilled asparagus	(Cals: 60)	\$3.99
Grilled Brussels sprouts with lemon	(Cals: 60)	\$3.99
Creamed spinach	(Cals: 60)	\$3.99
Za'tar roasted carrots	(Cals: 35)	\$3.99
Roasted squash with fresh herbs and garlic	(Cals: 100)	\$3.99
Cauliflower grits with roasted carrot and chimichurri	(Cals: 530)	\$3.99



PASTA STATION

Build Your Own

Marinara Sauce	(Cals: 15)
Alfredo Sauce	(Cals: 230)
Spinach	(Cals: 0)
Broccoli	(Cals: 5)
Onions	(Cals: 15)
Tomatoes	(Cals: 10)
Parmesean Cheese	(Cals: 20)

Pick 2

Rigatoni
Whole Wheat Penne
Gemelli
Tortellini
Fettuccini

Pick 2

Italian Sausage
Chicken
Shrimp

Per Person

\$18.99

(270-620)



SWEET THINGS

Gourmet hot chocolate station

(Cals: 185)

Per Person
\$10.99

*served with chocolate shavings, whipped toppings and
mini marshmallows*

Mini cupcake station (minimum 12 people)

(Cals: 90-170)

Per Person
\$6.99

Pick 2:

Carrot cake

(Cals: 90)

Coconut cream

(Cals: 110)

Cookies & cream

(Cals: 120)

Turtle

(Cals: 130)

Peanut butter cup

(Cals: 110)

Red velvet

(Cals: 90)

Devil's food with marshmallows

(Cals: 170)

Tiramisu

(Cals : 100)

Fondue Station

Chocolate (Cals: 310) and Caramel (Cals: 180) Dips served with:

Per Person
\$8.99

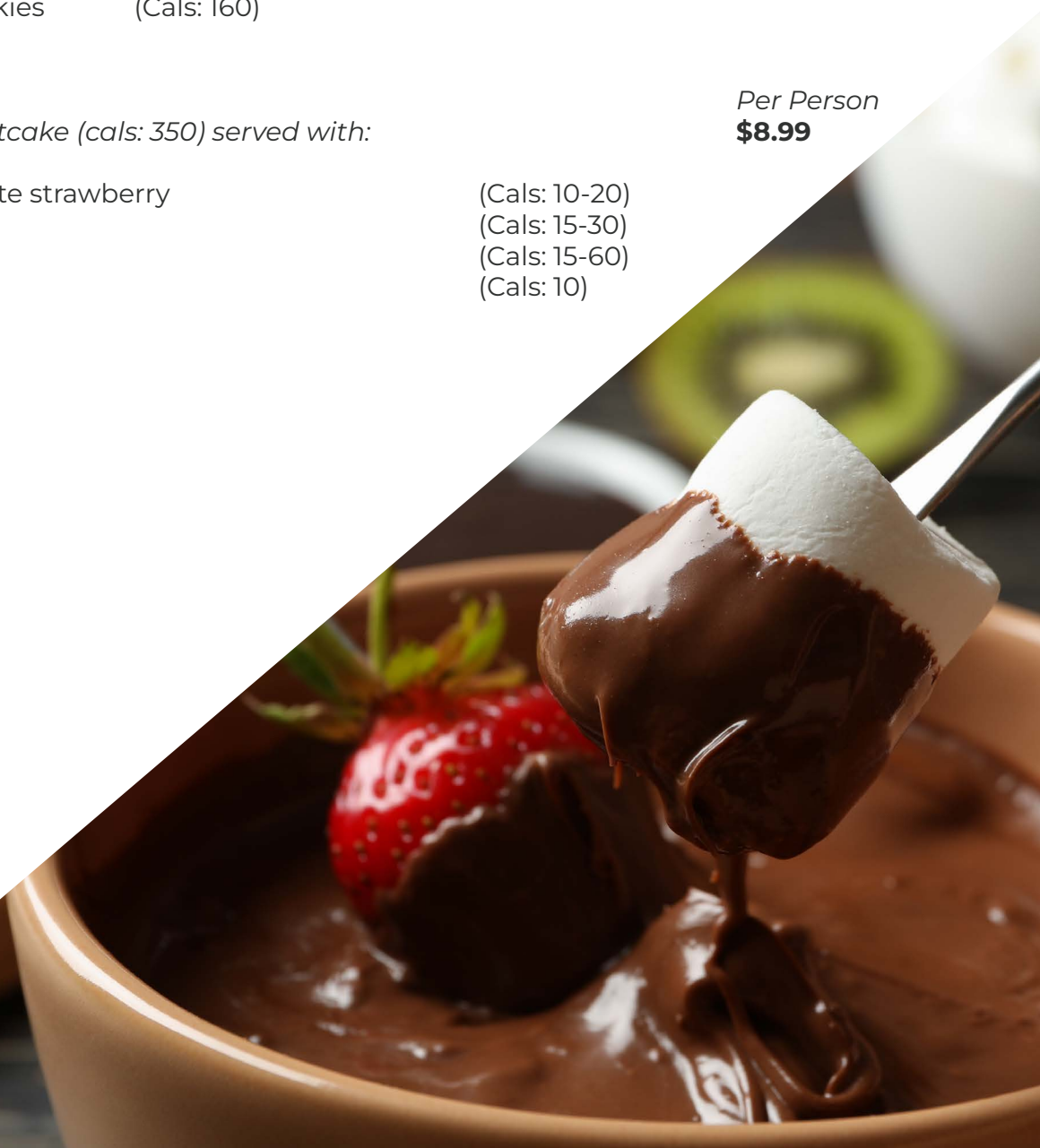
Strawberries	(Cals: 10)	Brownie bites	(Cals: 200)
Pineapple	(Cals: 20)	Pretzel rods	(Cals: 110)
Pound cake	(Cals: 170)	Marshmallows	(Cals: 10)
Shortbread cookies	(Cals: 160)		

Shortcake Bar

Buttermilk shortcake (cals: 350) served with:

Per Person
\$8.99

Fresh or compote strawberry	(Cals: 10-20)
Peach	(Cals: 15-30)
Raspberry	(Cals: 15-60)
Chantilly cream	(Cals: 10)



CORDIALLY INVITED

First Course

		<i>Per Person</i>
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)	<i>Per Person</i> \$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

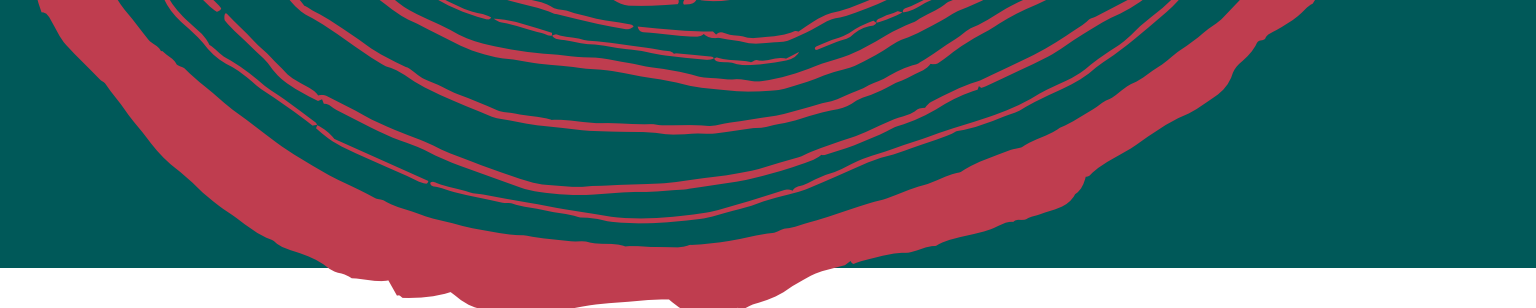
Desserts

Crème brulee cheesecake	(Cals: 350)	<i>Per Person</i> \$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



ENJOY!





Welcome to **Oak & Essence Catering by Thompson Hospitality!** Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist you in planning your special event Monday-Friday 8:00am - 5:00pm. Please contact a member of our team at lucatering@thompsonhospitality.com for customized service and menus.

Placing an Order

Contact the Catering Office at lucatering@thompsonhospitality.com. A room must be reserved before initiating a catering request for an on-campus function. After a location has been confirmed with the university, our staff will help you determine the menu, event setup and all the other details for your event.

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 for Sponsored University Events

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

Payment for Non-University Sponsored Events

Payment for a scheduled event should be made to Thompson Hospitality ten business days prior to the event, the client must remit half of the bill. This payment will place the event in “confirmed status”. If the event is not in confirmed status, Dining Services can not guarantee that the service will be rendered. The remaining balance (50 percent) is due three days prior to the event. As applicable, please provide one of the following forms of payment to the Catering Office:

- Credit Card
- Cash
- Certified Check
- Money Order

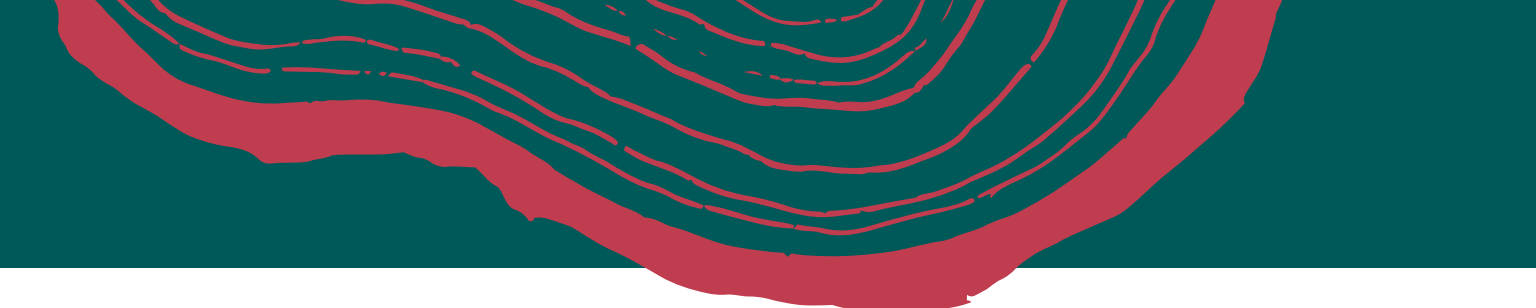
For non-university sponsored events, state sales tax will be charged unless a tax exempt certificate is received prior to the start of your event.

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.



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: \$25.00 per four hours (minimum)
Culinary: \$25.00 per four hours (minimum)
Bar Tender: \$25.00 per four hours (minimum)

Service Times

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.

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



LUXEWOOD
OAK & ESSENCETM
CATERING

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