



HERE AT UNDER THE OAK FARM, WE HAVE A PASSION FOR LOCAL SOURCING AND CREATING CUSTOM MENUS TO FIT YOUR NEEDS, AS WELL AS HIGHLIGHTING NORTH CAROLINA'S FINE PRODUCE AND INGREDIENTS.

WE HAVE A SMALL FARM BEHIND OUR HOME IN CLAYTON, GIVEN PROPER NOTICE, WE CAN GROW PRODUCE SPECIFICALLY FOR YOUR WEDDING, AS WELL AS THE OPTION TO COME OUT AND PLANT YOUR OWN ROW!

WE KNOW THE PLANNING PROCESS CAN BE A BIT OVERWHELMING, BUT WE HAVE A WAY TO HELP!

WE OFFER BOTH FULL SERVICE CATERING AND WEDDING CAKES, AND ARE PREFERRED VENDORS AT MANY VENUES THROUGHOUT THE TRIANGLE AREA, INCLUDING THE OAKS AT SALEM, WALNUT HILL, LAVENDER OAKS FARM, WARREN ESTATE, PAVILION AT CARRIAGE FARM, THE RAND-BRYAN HOUSE, HAYWOOD HALL AND GARDENS AND MORE!

WE ARE A CHEF OWNED AND OPERATED COMPANY, WHERE FOOD QUALITY AND SERVICE ARE OUR TOP PRIORITIES, AS WELL AS USING SUSTAINABLE, NON-GMO INGREDIENTS WHENEVER POSSIBLE.

FROM OUR EXPERIENCE, THE MOST MEMORABLE DETAILS OF YOUR WEDDING DAY WILL BE THE VENUE, THE DRESS, THE FOOD, AND WHO MADE A FOOL OF THEMSELVES AT THE RECEPTION. WHEN DECIDING ON YOUR CATERER, CHOOSE A COMPANY THAT CARES, AFTER ALL, IT IS ONE OF THE MOST IMPORTANT DAYS OF YOUR LIFE.

WE LOOK FORWARD TO WORKING WITH YOU AND CREATING MEMORIES TO LAST A LIFE TIME!



**919.205.1098**

**CATERING@UNDERTHEOAKFARM.COM**

**WWW.UNDERTHEOAKFARM.COM**

**WWW.IDOCAKESNC.COM**



**PASSED APPETIZERS** \*Available all year unless specified

**FRESH RICOTTA BRUSCHETTA** - GIARDINIERA, GEORGIA OLIVE OIL

**HAM AND JAM BISCUIT** - SMOKED HAM, SEASONAL JAM, MUSTARD, BACON, GOAT CHEESE

**PIMENTO CHEESE BISCUIT** - BREAD AND BUTTER PICKLES

**FRIED CHICKEN BISCUIT** - PIMENTO CHEESE, PICKLED GREEN TOMATO

**KOREAN BBQ PORK SKEWERS** - CHOPPED PEANUTS, CILANTRO

**STEAKHOUSE CROSTINI** - BLACK PEPPER ROAST BEEF, BLUE CHEESE HORSERADISH AIOLI, SMOKED ONION JAM ARUGULA

**DEVILED EGGS** - PICKLES, CRISPY CHICKEN SKIN

**CHICKEN AND WAFFLES** - HOT HONEY

**TOMATO PIE TARTLETS** - ROASTED TOMATO, AGED GOUDA, DUKES MAYO

**ROOT VEGETABLE CRISP** - SMOKED CARROT AND GOAT CHEESE MOUSSE, PICKLED FENNEL, SHAVED RADISH AND PECAN CRUMBLE ON A BEET CHIP

**GRILLED MUSHROOM TOAST** - HUMMUS, PRESERVED PEPPERS, TAPENADE, PICKLED RADISH, SEEDS, NUTS

**SPRING TOAST** - STRAWBERRIES, WHIPPED FETA, PISTACHIO, PICKLED ONIONS, BRONZE FENNEL

**SUMMER TOAST** - SMOKED TOMATO, BUTTER BEAN HUMMUS, CHARRED PEPPERS, BASIL, POPCORN

**FALL TOAST** - BUTTERNUT SQUASH, WHIPPED GOAT CHEESE, PICKLED PUMPKIN, PEANUTS, SAGE

**MUSHROOM ARANCINI** - MARINARA, ROMANO CHEESE

**SHRIMP AND GRITS MASON JARS** - SMOKED TOMATO BROTH

**MINI CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**SHRIMP CEVICHE** - PICKLED PEPPER, CILANTRO, PLANTAIN CHIP

**DISPLAYS** \*Available all year unless specified

**CHARCUTERIE DISPLAY** - HOUSE CURED MEATS AND PICKLES, CRACKERS AND MUSTARDS

**LOCAL CHEESE BOARD** - GOAT LADY DAIRY, BOXCARR, ASHE COUNTY CHEESES, SEASONAL FRUIT, MARMALADES, NUTS, CRACKERS

**CHARCUTERIE AND CHEESE DISPLAY** - HOUSE CURED MEATS AND PICKLES, CRACKERS, MUSTARDS, ASHE COUNTY CHEESES (+\$4 FOR ARTISANAL CHEESE)

**ROASTED SUMMER VEGETABLE PLATTER** - HERB GRILLED SQUASH AND ZUCCHINI, MARINATED EGGPLANT, BLISTERED CHERRY TOMATOES, MARINATED MUSHROOMS, MIXED OLIVES, ROASTED PEPPERS, FETA, GEORGIA OLIVE OIL (SUMMER ONLY)

**RAW BAR** - OYSTERS ON HALF SHELL, POACHED SHRIMP, TUNA POKE SERVED WITH MIGNONETTE, COCKTAIL SAUCE, HORSERADISH, LEMONS, CRACKERS

**COLD DIPS**

**BUTTER BEAN HUMMUS** - CRUDITÉ

**PIMENTO CHEESE** - CRACKERS

**SMOKED FISH DIP** - SWEET POTATO CHIPS

**HOT DIPS**

**CHIPOTLE CHICKEN DIP** - TORTILLA CHIPS

**NC CRAB DIP** - OLD BAY BUTTERED BREAD

**CREAMED COLLARD DIP** - CRACKERS

**SMOKED FISH DIP** - OLD BAY BUTTERED BREAD

## SALADS

**SPRING SALAD** - STRAWBERRIES, LOCAL LETTUCE, SMOKED PECANS, SHAVED RADISH, FETA, HONEY VINAIGRETTE

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

**BUTTER LETTUCE SALAD** - CHEDDAR, CHERRY TOMATOES, SHAVED RADISH, HERB BUTTERMILK DRESSING

## MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**LEMON ROSEMARY GRILLED CHICKEN**

**SMOKED CHICKEN LEGS** - ALABAMA WHITE SAUCE

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE

**BLACKENED CHICKEN** - SMOKED TOMATO CREAM

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**PORK OSSO BUCCO** - RED WINE BRAISED PORK SHOULDER WITH CARROT, CELERY, ONION, TOMATO, HERBS

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**GRILLED BISTRO FILET** - ITALIAN SALSA VERDE

**BRAISED BEEF SHORTRIBS** - RED WINE ROSEMARY DEMI-GLACE

**SMOKED BEEF SHORTRIBS** - BBQ BEEF JUS

**BLACKENED SALMON** - SMOKED TOMATO CREAM

**PAN ROASTED SALMON** - FENNEL AND MUSTARD CREAM

**ROSEMARY GRILLED SALMON** - BALSAMIC REDUCTION

**NC LUMP CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

## VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT**

**VEGETABLE CURRY** - BRAISED CHICKPEAS, YOGURT

**CUMIN ROASTED SWEET POTATOES** - PEPPERS, ONIONS, CILANTRO CREMA

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

## SIDES

**LOCAL GRITS**

**SEASONAL GRITS** - SPRING ONION

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**ROASTED FINGERLINGS POTATOES** - FRESH HERBS, BROWN BUTTER

**MAPLE SWEET POTATO MASH** - BROWN BUTTER, LEMON

**SWEET POTATO SALAD** - APPLES, PEANUTS, CILANTRO, CIDER VINAIGRETTE

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CORNBREAD**

**BRAISED COLLARDS (VEGAN)** - SMOKED ONIONS, CIDER VINEGAR, HOT SAUCE

**SMOKED CARROTS** - SLOW SMOKED RAINBOW CARROTS, SHERRY VINEGAR GLAZE, DUKKAH

**GLAZED CARROTS** - SHERRY VINEGAR, BROWN SUGAR

**CREAMED CAULIFLOWER** - ROMANO CHEESE

**ROASTED VEGETABLE MEDLEY** - BROCCOLI, CARROTS, ONIONS, CAULIFLOWER, LEMON HERB BUTTER

**GRILLED BROCCOLINI** - GARLIC AND CHILI VINAIGRETTE

**SOUTHERN STYLE GREEN BEANS** - BACON, ONIONS, HOT SAUCE

## SUMMER MENU MID JUNE - MID OCTOBER

### SALADS

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

**BUTTER LETTUCE SALAD** - CHEDDAR, CHERRY TOMATOES, SHAVED RADISH, HERB BUTTERMILK DRESSING

**SUMMER SALAD** - BLUEBERRIES, LOCAL LETTUCES, SMOKED PECANS, SHAVED RADISH, FETA, HONEY VINAIGRETTE

**APPLE SALAD** - SPICY GREENS, SMOKED PECANS, FETA, SHAVED RADISH, HONEY VINAIGRETTE

### MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**LEMON ROSEMARY GRILLED CHICKEN**

**SMOKED CHICKEN LEGS** - ALABAMA WHITE SAUCE

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE

**BLACKENED CHICKEN** - SMOKED TOMATO CREAM

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**PORK OSSO BUCCO** - RED WINE BRAISED PORK SHOULDER WITH CARROT, CELERY, ONION, TOMATO, HERBS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**GRILLED BISTRO FILET** - ITALIAN SALSA VERDE

**BRAISED BEEF SHORTRIBS** - RED WINE ROSEMARY DEMI-GLACE

**SMOKED BEEF SHORTRIBS** - BBQ BEEF JUS

**NC LUMP CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**PAN ROASTED SALMON** - FENNEL AND MUSTARD CREAM

**ROSEMARY GRILLED SALMON** - BALSAMIC REDUCTION

**BLACKENED SALMON** - SMOKED TOMATO CREAM

### VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT**

**VEGETABLE CURRY** - SEASONAL VEGETABLES, BRAISED CHICKPEAS, YOGURT

**CUMIN ROASTED SWEET POTATOES** - PEPPERS, ONIONS, CILANTRO CREMA

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

### SIDES *\*Based on seasonal availability*

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CORNBREAD**

**LOCAL GRITS**

**SEASONAL GRITS** - SMOKED TOMATO AND GOAT CHEESE

**ROASTED FINGERLING POTATOES** - FRESH HERBS, BROWN BUTTER

**SUMMER SUCCOTASH** - CHARRED CORN, BUTTER BEANS, PEPPERS, TOMATOES, ONION, SUMMER SQUASH

**BUTTER BEAN SALAD** - PICKLED FIELD PEAS, CUCUMBERS, PARSLEY, GEORGIA OLIVE OIL

**CUCUMBER SALAD** - CHERRY TOMATOES, BASIL, CIDER VINEGAR

**SAUTÉED GREEN BEANS** - BLISTERED CHERRY TOMATOES, BENNE SESAME

**GRILLED SUMMER SQUASH** - CHARRED PEPPERS, BASIL, OLIVE OIL

**SOUTHERN STYLE GREEN BEANS** - BACON, ONIONS, HOT SAUCE

**SMOKED CARROTS** - SLOW SMOKED RAINBOW CARROTS, SHERRY VINEGAR GLAZE, DUKKAH

## SALADS

**APPLE SALAD** - SPICY GREENS, SMOKED PECANS, FETA, SHAVED RADISH, HONEY VINAIGRETTE

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

**BUTTER LETTUCE SALAD** - CHEDDAR, CHERRY TOMATOES, SHAVED RADISH, HERB BUTTERMILK DRESSING

## MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**LEMON ROSEMARY GRILLED CHICKEN**

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE

**BLACKENED CHICKEN** - SMOKED TOMATO CREAM

**SMOKED CHICKEN LEGS** - ALABAMA WHITE SAUCE

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**PORK OSSO BUCCO** - RED WINE BRAISED BONELESS PORK SHOULDER WITH CARROT, CELERY, ONION, TOMATO, HERBS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**SMOKED BEEF SHORTRIBS** - BBQ BEEF JUS

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**GRILLED BISTRO FILET** - ITALIAN SALSA VERDE

**BRAISED BEEF SHORTRIBS** - RED WINE ROSEMARY DEMI-GLACE

**NC LUMP CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**PAN ROASTED SALMON** - FENNEL AND MUSTARD CREAM

**BLACKENED SALMON** - SMOKED TOMATO CREAM

**ROSEMARY GRILLED SALMON** - BALSAMIC REDUCTION

## VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT**

**BUTTERNUT SQUASH GRITS** - OYSTER MUSHROOMS, KALE

**STUFFED ACORN SQUASH** - SAUTÉED KALE, CARAMELIZED ONIONS, PECANS.

**VEGETABLE CURRY** - SEASONAL VEGETABLES, BRAISED CHICKPEAS, YOGURT

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

**CUMIN ROASTED SWEET POTATOES** - PEPPERS, ONIONS, CILANTRO CREMA

## SIDES *\*Based on seasonal availability*

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**ROASTED FINGERLINGS POTATOES** - FRESH HERBS, BROWN BUTTER

**MAPLE SWEET POTATO MASH** - BOWN BUTTER, LEMON

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CORNBREAD**

**SWEET POTATO SALAD** - APPLES, PEANUTS, CILANTRO, CIDER VINAIGRETTE

**BRUSSELS SPROUTS** - BACON, APPLES

**SMOKED CARROTS** - SLOW SMOKED RAINBOW CARROTS, SHERRY VINEGAR GLAZE, DUKKAH

**LOCAL GRITS**

**SEASONAL GRITS** - BUTTERNUT SQUASH

**BRAISED COLLARDS (VEGAN)** - SMOKED ONIONS, CIDER VINEGAR, HOT SAUCE

**GLAZED CARROTS** - SHERRY VINEGAR, BROWN SUGAR

**ROASTED BUTTERNUT SQUASH** - KALE, OYSTER MUSHROOMS

**CREAMED CAULIFLOWER** - ROMANO CHEESE

**ROASTED VEGETABLE MEDLEY** - BROCCOLI, CARROTS, ONIONS, CAULIFLOWER, LEMON HERB BUTTER

**GRILLED BROCCOLINI** - GARLIC AND CHILI VINAIGRETTE

**SOUTHERN STYLE GREEN BEANS** - BACON, ONIONS, HOT SAUCE

## **STATIONS** *\*Available all year unless specified*

### **FRESH HOUSEMADE PASTA**

SAUCES (CHOOSE 2) - RED SAUCE, ALFREDO SAUCE, CHEESE SAUCE

PROTEINS (CHOOSE 2) - GRILLED CHICKEN, GROUND BEEF, ITALIAN SAUSAGE, BACON

INCLUDES ROASTED CHERRY TOMATOES, SAUTEED MUSHROOMS, STEAMED BROCCOLI,  
PARMESAN CHEESE

### **CARVING STATION**

CHOICE OF ROASTED PORK LOIN, HONEY GLAZED HAM, BLACK PEPPER ROAST BEEF, BEEF  
TENDERLOIN, OR PRIME RIB - SERVED WITH ROLLS AND SAUCES

### **STIR FRY**

(CHOOSE 2 - SERVED WITH RICE) - SESAME CHICKEN, BLACK GARLIC BEEF, MISO PORK, HOT  
AND SOUR SEASONAL VEGETABLES

### **SHRIMP AND GRITS STATION**

NC SHRIMP, LOCAL GRITS, SMOKED TOMATO BROTH SERVED WITH SAUTEED MUSHROOMS,  
SCALLIONS, CHEDDAR CHEESE, AND BACON

\*\*Add on vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$4)

### **TACO BAR**

(CHOOSE 2) - CHIPOTLE BRAISED CHICKEN, PORK CARNITAS, CHIMICHURRI BEEF,  
CILANTRO LIME SHRIMP, CUMIN ROASTED SWEET POTATOES, ROASTED MUSHROOMS  
AND PEPPERS. SERVED WITH FLOUR AND CORN TORTILLAS, CHEDDAR CHEESE, SALSA,  
GUACAMOLE, CHOPPED CILANTRO, DICED ONIONS, HOT SAUCE, LIMES, PICO, SPANISH  
RICE AND CUBAN BLACK BEANS

# **DESSERTS**

**FUDGE BROWNIES**

**COOKIES** - CHOCOLATE CHIP, SUGAR COOKIE

**CHEESECAKE BARS**

**APPLE PIE PARFAIT** - GLUTEN FREE CRUMBLE, WHIPPED CREAM

**KEYLIME PIE TARTS** - WHIPPED CREAM

**SMORE'S TARTS** - RICH MILK CHOCOLATE, HOUSE MADE MARSHMELLOW, GRAHAM CRACKER CRUST

