



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!



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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

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

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

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

FALL AND WINTER MENU OCTOBER - MARCH

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 - BROWN 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

