



145/PERSON

PARKER HOUSE ROLLS

vermont butter, sea salt

RAW BAR

MARKET PRICE SUPPLEMENT PER PERSON

HALF OR DOZEN OYSTERS
black pepper mignonette, lemon

GRAND PLATEAU
oysters, shrimp, scallop and salmon crudo,
surf clams ceviche, crab remoulade

PETIT PLATEAU
oysters, shrimp, scallop and salmon crudo

FIRST COURSE (SELECT THREE)

ADDITIONAL FIRST COURSE +15 PER PERSON

SHRIMP COCKTAIL
horseradish, lemon, cocktail sauce

CLAM CEVICHE
cucumber, avocado, dill, saltines

HAMACHI
sweet & sour tomatoes, avocado,
toasted nori

COUPE DE LA MER
chilled seafood, tomato-clamato,
lime, avocado

BIBB LETTUCE
fine herbs, house vinaigrette

CLASSIC CAESAR
torn croutons, parmesan,
anchovy dressing

HEIRLOOM TOMATO
peaches, sweet corn,
red wine vinaigrette

BEEF TARTARE
cornichon, basque chile, dijon

BONE MARROW
endive marmalade,
grilled country bread

FISH STICKS
petrossian caviar beurre blanc

CRAB CAKE
sweet peppers, old bay,
whipped aioli

MAIN COURSE (SELECT TWO)

ADDITIONAL MAIN COURSE +25 PER PERSON

ROASTED CHICKEN
morels, champignons de paris, sauce vin jaune

PORK CHOP
rosemary, honey, garlic

DOVER SOLE
lemon, brown butter, caper +\$10Ppp

SALMON PROVENÇAL
tomato-castelvetro olive beurre blanc

PRIME FILET MIGNON
(8oz)

PRIME NEW YORK STRIP
(14oz)

CÔTE DE BOEUF
+\$15pp

PRIME RIB
koji-pepper rubbed, au jus, horseradish crème fraîche

KING CUT | 22 oz
+\$10pp
bone-in rib | generous & robust

QUEEN CUT | 14 oz
+\$5 pp
center rib | balanced & tender

ENGLISH CUT | 10 oz
thinly sliced rib | delicate & refined

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE



145/PERSON

STEAKHOUSE SIDES (SELECT TWO)
ADDITIONAL SIDE +10 PER PERSON

HERBED FRENCH FRIES
MASHED POTATOES

⋮

CREAMED SPINACH
JUMBO ASPARAGUS

⋮

POT ROAST VEGETABLES
ONION RINGS

SAUCES (SELECT TWO FOR STEAKS)
ADDITIONAL SAUCE +5 PER PERSON

STEAK SAUCE

⋮

AU POIVRE

⋮

THE SIGNATURE
RÉDUCTION

⋮

HORSERADISH CRÈME
FRAÎCHE

DESSERTS (SELECT ONE)
ADDITIONAL DESSERT +15 PER PERSON

VANILLA SOFT SERVE SUNDAE
hot fudge, bourbon caramel, classic toppings (V)

⋮

MAMA'S COBBLER
peach, blackberry, vanilla crème fraîche (V)

⋮

CHOCOLATE PUDDING PIE
guinness, chocolate, vanilla cream (V)

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THE OAK ROOM RECEPTION MENU

PASSED HORS D'OEUVRES

SELECTION OF 4
45/PERSON/HOUR

SELECTION OF 6
65/PERSON/HOUR

SELECTION OF 8
85/PERSON/HOUR

COLD

DEVILED EGGS
smoked paprika (v,gf)

CHILLED SUMMER GAZPACHO
heirloom tomato, cucumber, peppers (vg,gf)

TOMATO TARTARE
cornichon, capers (vg,df,gf)

HAMACHI CRUDO
avocado, sweet and sour tomato (gf,df)

CLAM CEVICHE
cucumber, lime, avocado (gf)

BLUE FIN TUNA CRUDO
caviar vinaigrette (gf)

SHRIMP COCKTAIL SHOOTERS
lemon, horseradish (gf,df)

OYSTER ON THE HALF SHELL
black pepper mignonette (gf,df)

PRIME RIB TONNATO
crostini

BEEF TATAKI
ginger, scallion

MINI BEEF TARTARE
cornichon, dijon, crostini (df)

CHICKEN LIVER MOUSSE
grilled country bread

HOT

CRISPY OLIVES
warm castelvetrano (vg)

ONION RINGS
garden ranch (v)

**BLACK TRUFFLE
GRILLED CHEESE** (v)

GRUYERE CHEESE PUFFS (v)

HERBED FRENCH FRIES
rosemary, thyme, parsley

MINI CRAB CAKE
whipped aioli

FISH STICK BITES
house tartar – add caviar (df, gf)

BONE MARROW TOAST
marmalade (df)

**BERNADETTE'S CHEESEBURGER
SLIDERS**
wagyu beef, pickle, tomato, onion

PRIME RIB FRENCH DIP BITES
comté cheese herb french fries

KALUGA CAVIAR
crispy scalloped potatoes +5/person

BAKED POTATO SOUP
bacon bits

PASSED DESSERTS

SELECTION OF 2
25/PERSON/HOUR +5 EACH ADDITIONAL

VANILLA SOFT SERVE SUNDAE
hot fudge, bourbon caramel, classic toppings
(gf,v)

MAMA'S COBBLER
peach, blackberry, vanilla crème fraîche (v)

CHOCOLATE PUDDING PIE
guinness, chocolate, vanilla cream (v)

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THE OAK ROOM RECEPTION MENU

STATIONS

STATIONS ARE DESIGNED FOR A MAXIMUM OF 90 MINUTES.
A SURCHARGE WILL APPLY FOR EXTENDED SERVICE. EACH MENU HAS A MINIMUM OF 15 PERSONS.

RAW BAR STATION 55/PERSON | CHOOSE THREE

OYSTERS
black pepper mignonette

SHRIMP COCKTAIL
lemon, horseradish (gf, df)

LOBSTER COCKTAIL (+5 PP SUPPLEMENTAL)
lemon, horseradish (gf, df)

CLAMS
cucumber, dill, avocado, saltines (df, gf)

SALADS & GREENS STATION 25/PERSON | CHOOSE TWO

CLASSIC CAESAR
parmesan, garlic croutons (v)

BIBB LETTUCE
fine herbs, light vinaigrette (gf, df, vg)

HEIRLOOM TOMATO
sweet corn, peaches, red wine vinaigrette (v, gf, df)

CHEESE & CHARCUTERIE

**SELECTION OF
CURED MEATS**

25/PERSON

**SELECTION OF
CHEESES**

25/PERSON

**SELECTION OF
CURED MEATS & CHEESES**

35/PERSON

CARVING STATION CARVING ATTENDANT FEE +250

WHOLE BAKED SALMON FILET
champagne beurre blanc (gf)

48/PERSON

FILET MIGNON
béarnaise, bordelaise, chimichurri (gf)

MARKET PRICE

PRIME RIB
au jus, horseradish creme fraiche (gf)

MARKET PRICE

NEW YORK STRIP
signature reduction (gf)

MARKET PRICE

STEAKHOUSE SIDES STATION 25/PERSON | CHOOSE TWO

HERBED FRENCH FRIES	MASHED POTATOES (GF)	SCALLOPED POTATOES (GF)	CREAMED SPINACH (V)
ASPARAGUS (V,DF, GF)	BROCCOLINI (VG, DF)	POT ROAST VEGETABLES (DF,GF)	BYALDI (GF,DF)

LATE NIGHT 25/PERSON

BERNADETTE'S BURGER & HERB FRIES

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | DF = DAIRY FREE