



# Oak Street Inn & Lounge

## *Catering Agreement & Policies*

This Catering Agreement ("Agreement") is entered into between Oak Street Lounge, LLC, doing business as Oak Street Inn & Lounge ("OSIL"), and the individual or entity booking a private event ("Client"). This Agreement applies to all catering services provided by OSIL and is separate from, but incorporated into, the Private Event Rental Agreement and any applicable Bar Package Agreement. Client acknowledges that this Agreement is provided electronically and may be reviewed on a mobile device or computer.

### Catering Service & Presentation

Most catering packages include disposable plates, flatware, and napkins. The only catering option that includes real dishware is the Plated Dinner. An upgrade to real plates, flatware, and blue cloth napkins is available for an additional \$2.00 per person. Buffet-style catering is presented on a buffet table with chafing dishes and gold serving utensils. Passed hors d'oeuvres are served by OSIL staff on trays at times agreed upon by Client and management. Each board or platter from the à la carte menu serves approximately 20 guests. When selecting items from the Brunch and Lunch Buffet categories, Client may mix and match between the two to fulfill "Choice of 3" or "Choice of 4" selections.

### Menu Selection & Customization

Final catering selections are due no later than four (4) weeks prior to the event. Menu items are subject to seasonal availability and market conditions. OSIL reserves the right to make reasonable substitutions of equal quality if necessary. Customization is possible. Requests not listed on the menu must be communicated to management in advance and are subject to approval.

### Guest Count, Payment & Gratuity

Final guest count is due no later than two (2) weeks prior to the event and will be considered guaranteed for billing purposes. Reductions to guest counts after this deadline will not result in a refund. Increases may be accommodated based on availability and approval. Final payment for catering services is due no later than two (2) weeks prior to the event. Failure to meet required deadlines may result in forfeiture of the deposit or venue rental fee. Certain catering services include an automatic gratuity or service fee, reflected on the invoice as "Buffet Set-Up Fee," "Passed Apps Fee," "Plated Dinner Fee," or similar. These fees are distributed to service staff and are not discretionary. Additional gratuity is appreciated but not expected.

### Food Safety, Allergies & Leftovers

While OSIL will make reasonable efforts to accommodate dietary restrictions communicated in advance, an allergen-free environment cannot be guaranteed. Client assumes responsibility for informing guests of this limitation. Per health department regulations, catering food—including boards, buffets, and displays—may remain on display for no longer than two and one-half (2.5) hours. Remaining food may be packaged for Client at the discretion of OSIL kitchen staff if deemed safe and appropriate for consumption. OSIL reserves the right to discard any food considered unsafe or unsuitable. OSIL is not responsible for food quality, storage, or consumption once food leaves the premises.

### Client Responsibilities & Liability

Client is responsible for the conduct of their guests and for any damage to OSIL property, equipment, or rented items caused by Client or their guests during the event. OSIL shall not be held liable for delays, service limitations, or failure to perform due to circumstances beyond its control, including but not limited to acts of God, government restrictions, supply chain disruptions, or emergencies.

### Acknowledgment & Acceptance

By reviewing this Catering Agreement and proceeding with booking and/or submitting payment through Oak Street Inn & Lounge's Catering & Events module, via Toast (our POS system). Client acknowledges that they have read, understand, and agree to be bound by the terms of this Catering Agreement, which forms part of the overall private event booking.



## Oak Street Inn & Lounge

### *Catering Menu*

### *Brunch Buffet Menu*

#### ***Choice of 3***

20-49 people at \$28 pp

50-99 people at \$26 pp

#### ***Choice of 4***

20-49 people at \$34 pp

50-99 people at \$32 pp

#### ***Greek Yogurt & Fruit Parfaits***

Strawberries, Blueberries,  
Raspberries, Granola

#### ***French Toast***

Texas Toast, Cinnamon Sugar,  
Powdered Sugar, Butter Chips

#### ***Chicken & Waffles***

Butter Chips & Syrup  
\*Chicken Can Be Made Spicy  
with In-House  
Nashville Seasoning

#### ***Mini Avocado Toast***

Sourdough, Olive Oil, Sea Salt,  
Cherry Tomatoes, Onions

#### ***Mini Pancake Skewers***

Skewered With Blueberries  
& Raspberries

#### ***Breakfast Tacos***

Flour Tortillas, Choice of Fried  
Fiesta Potatoes or Egg or Chorizo,  
Avocado, Pickled Red Onions,  
House-Made Salsa

#### ***Biscuits & Gravy***

House-Made Sausage Gravy

#### ***Deviled Egg Platter***

Traditional, Bloody Mary, Elote,  
& Carbonara



## Oak Street Inn & Lounge

### *Catering Menu*

### *Lunch Buffet Menu*

#### ***Choice of 3***

20-49 people at \$28 pp

50-99 people at \$26 pp

#### ***Choice of 4***

20-49 people at \$34 pp

50-99 people at \$32 pp

#### ***Chicken Salad Sandwich***

Lettuce, Tomato, on a Croissant

#### ***Tuna Salad Sandwich***

Lettuce, Tomato, on a Croissant

#### ***Cucumber Roll***

Thyme Cream Cheese & Honey Drizzle

#### ***Buffalo Chicken Wrap***

Seasoned Chicken Breast Tossed in Buffalo Sauce, Ranch, Lettuce, Red Onion, Mozzarella, on a Sundried Tomato Wrap

#### ***Mini Grilled Cheese Sipper***

Cheddar & Swiss on a Sourdough & House-Made Roasted Tomato Soup

#### ***Spinach & Artichoke Dip***

House-Made, Served with Fried Pita, Parmesan, Mozzarella

#### ***Turkey & Swiss Sandwich***

House-Made Bacon Jam, on a Hawaiian Roll

#### ***Italian Trio Sandwich***

Salami, Capicola, Prosciutto, Spring Mix, Red Onion, Cherry Tomato, Roasted Red Peppers, Fresh Mozzarella, Balsamic Glaze

#### ***Prosciutto Crostini***

Arugula, Goat Cheese, Honey Drizzle, on a Crostini

#### ***Bruschetta***

Cherry Tomatoes, Red Onions, Basil, Olive Oil, Balsamic Glaze, on a Crostini

#### ***Pasta Salad***

Rotini, Sun-Dried Tomatoes, Olives, Parmesan, Red Onion

#### ***Potato Salad***

Red Potato, Red Onion, Egg



## Oak Street Inn & Lounge

### *Catering Menu*

### *Appetizer Buffet Menu*

#### ***Choice of 3***

20-49 people at \$28 pp

50-99 people at \$26 pp

#### ***Choice of 4***

20-49 people at \$34 pp

50-99 people at \$32 pp

#### ***Beef Sliders***

Served with Gouda,  
Cajun Aioli, Caramelized Onions

#### ***Pork Sliders***

BBQ Sauce, Pickled Onions,  
Farmhouse Slaw

#### ***Ribeye Sliders***

Bell Peppers & Onions

#### ***Caprese Skewers***

Tomatoes, Fresh Mozzarella,  
Fresh Basil, Balsamic Glaze

#### ***Grilled Zucchini Hummus Roll***

Feta & Roasted Bell Pepper

#### ***Mini Beef Wellington***

Red Wine Reduction

#### ***Vegetable Spring Roll***

Sweet Chili Sauce

#### ***Italian Meatballs***

Basil Marinara

#### ***Mini BLT***

Bacon, Spring Mix, Tomato,  
Garlic Mayo

#### **Flatbread Pizzas**

Margharita

Sausage

Grilled Chicken with Pesto

Buffalo Chicken with Ranch



## Oak Street Inn & Lounge

### *Catering Menu*

#### *Passed Hors d'oeuvres*

##### ***Choice of 3***

20-49 people at \$28 pp

50-99 people at \$26 pp

##### ***Choice of 4***

20-49 people at \$34 pp

50-99 people at \$32 pp

##### ***Italian Meatballs***

House-Made Marinara,  
Parmesan, Basil

##### ***Ribeye Skewers***

Bell Peppers & Onions,  
Rosemary Olive Oil

##### ***Mini Caprese Salad***

Tomatoes, Mozzarella, Fresh Basil,  
Balsamic Reduction

##### ***Bacon Wrapped Dates***

Soy Honey Glaze

##### ***Shrimp Cocktail***

##### ***Mini Beef Wellington***

Red Wine Reduction

##### ***Grilled Zucchini Hummus Roll***

Feta, Roasted Red Peppers

##### ***Mini Bruschetta***

Baby Tomatoes, Olive Oil, Basil,  
House-Made Pesto, Crostini,  
Balsamic Glaze

##### ***Whipped Ricotta Crostini***

Honey & Blackberry Compote



## Oak Street Inn & Lounge

### *Catering Menu*

### *Sushi Bar Menu*

**All Sushi Bars come with wasabi, ginger & soy sauce. Each roll has 8 pieces and can serve 1-2 people. There is a minimum of 8 rolls per catering order.**

#### *Choice of 10 Rolls*

\$135

##### *California Roll \$14*

Crab, Cucumber, Avocado,  
Sesame Seeds

##### *Veggie Roll \$12*

Cucumber, Carrots,  
Asparagus, Topped  
with Avocado &  
Yum Yum Sauce

##### *Spicy Lemon Salmon Roll \$18*

Spicy Crab, Cucumber,  
Topped with Salmon, Lemon,  
Sriracha

##### *Spicy Cottleville Roll \$14*

Spicy Salmon, Asparagus,  
Sriracha Mayo, Eel Sauce,  
Orange Tobiko Roe

##### *Rainbow Roll \$26*

Spicy Crab, Cucumber,  
Avocado, Topped with  
Salmon, White Tuna,  
Tuna, Yellowtail

#### *Choice of 15 Rolls*

\$160

##### *Don Draper Roll \$18*

Tuna, Sriracha Mayo, Carrots,  
Green Onions, Topped with  
Avocado &  
Black Tobiko Roe

##### *Fade To Black Roll \$18*

Eel, Cucumber, Avocado,  
Topped with Unagi Sauce,  
Sesame Seeds, Black Tobiko  
Roe

##### *Ocean Master Roll \$24*

Salmon, Tuna, Yellowtail,  
Avocado, Cucumber, Topped  
with Red Tobiko & Eel Sauce



## Oak Street Inn & Lounge

### *Catering Menu*

### *Deconstructed Taco Bar Menu*

All ingredients are made in-house. All 'Deconstructed Taco Bars' come with corn chips, salsa, street corn, spanish rice, flour tortillas & corn tortillas.

Choice of 1 Protein: \$20 pp

Choice of 2 Proteins: \$23 pp

Choice of 3 Proteins: \$26 pp

### *Taco Protein Choices*

**Smoked Chicken Tinga:** Pico, Cabbage, Cotija, Lime Aioli

**Ancho Chile Braised Beef:** Cabbage, Avocado Salsa, Cotija, Red Onion, Cilantro

**Chili Verde Pork:** Smokey Tomatillo Salsa, Cabbage, Jalapeños

**Achiote Fried Sweet Potato:** Cabbage, Southwest Black Bean Salsa, Cotija, Jalapeños, Avocado

**Slow-Cooked Beef Birria:** Yellow Onion, Cilantro, Consommé  
(served as completed taco in fried shell)

### *Extra Choices*

Queso for 20 People: \$25

Guacamole for 20 People: \$30





# Oak Street Inn & Lounge

## *Catering Menu*

### *Dinner Buffet Menu*

**\$45 Per Person**

#### *1) Salad Choices (Choose One)*

*Add an Extra for \$4 pp*

**Oak Street Salad:** Local Greens, Farmhouse Dressing, Manchego Cheese, Radishes, Baby Tomatoes, Red Onion, Cucumber, Sunflower Seeds

**Caesar Salad:** Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, House-Made Caesar Dressing

**Caprese Salad:** Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

#### *2) Side Choices (Choose Two)*

*Add an Extra for \$5 pp*

Garlic Whipped Potatoes

Brussel Sprouts

Roasted Fingerling Potatoes  
with Rosemary

Roasted Carrots

Parmesan Risotto

Green Beans with White Wine & Butter

Penne Pasta with  
House-Made Marinara

Broccolini with Garlic & Herbs

Linguine Pasta with Olive Oil





## Oak Street Inn & Lounge

### *Catering Menu*

### **Dinner Buffet Menu Continued**

#### **3) Entree Choices (Choose One)**

*Add an Extra for \$7 pp*

Seared Atlantic Salmon with Lemon  
Caper Sauce

Pasta Con Broccoli with  
House-Made Alfredo Sauce

Chicken Marsala with Shallots  
& Wild Mushrooms

Smoked Pork Loin with Pork Jus

Sliced Beef Top Round &  
Beef Bone Jus

Penne Pasta with Seasonal Vegetables,  
House-Made Marinara Sauce

Gnocchi Three-Ways with House-Made  
Pesto, Marinara & Alfredo

Eggplant Parmesan with House-Made  
Marinara Sauce & Fresh Herbs

### **Boards & Platters (À la Carte) Menu**

#### ***Charcuterie Board \$85.00***

Mix of Aged Cheeses, Cured Meats & Assortment of Crackers

#### ***Fresh Vegetable Platter \$70.00***

Carrots, Celery, Cucumbers, Tomatoes & Asparagus Served with House-Made  
Farmhouse Dressing

#### ***Hummus Platter \$65.00***

Fresh Celery, Olives, Roasted Red Bell Peppers, Squash, Zucchini with Pita Bread

#### ***Fresh Fruit Platter \$70.00***

Seasonal Fruits such as Strawberries, Pineapple, Grapes & Melons



# Oak Street Inn & Lounge

## *Catering Menu*

### *Three Course Plated Dinner Menu*

**\$75 Per Person**

#### *1) Salad Choices (Choose One)*

**Oak Street Salad:** Local Greens, Farmhouse Dressing, Manchego Cheese, Radishes, Baby Tomatoes, Red Onion, Cucumber, Sunflower Seeds

**Caesar Salad:** Romaine Lettuce, Shaved Parmesan, Red Onion, Croutons, House-Made Caesar Dressing

**Caprese Salad:** Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

#### *2) Entree Choices (Choose One)*

##### *Beef Tenderloin*

Cast Iron Seared with Red Wine Reduction, Truffle Whipped Potatoes, Roasted Local Carrots

##### *Halibut or Atlantic Salmon*

Pan-Seared, Garlic Cream Succotash, Topped with Herb Butter

##### *Duck Breast*

Pan-Seared, Orange Sauce, Broccolini with Roasted Garlic

##### *Roasted Lamb Rack*

Roasted Garlic Fingerling Potatoes & Chimichurri Verde Sauce

#### *3) Dessert Choices*

Ask Chef for Current Seasonal Selection