



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

Margarita

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

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