



OAK + CRU

SOCIAL KITCHEN
& WINE BAR

10 to 40 Guests

Bookings from 11:30am to 11:00pm

Choose Your Menu | Wine, Beer + Cocktail Options Available

PRIVATE PATIO *Receptions*



*All guests must be 19+ years old | Pricing subject to 17% gratuity and applicable taxes
Patio is weather dependant, indoor backup space will be held*

Savour

\$28/PERSON

MEAT + DAIRY PLATTER

HOUSE + LOCAL CHARCUTERIE, CHEESES
PICKLED VEGETABLES, GRAIN MUSTARD
STREET FOOD CRACKERS

ANCIENT GRAIN SALAD

QUINOA, HEMP SEEDS, SORGHUM BERRIES
WILD RICE, PEACHES, SWEET POTATO
PUMPKIN SEEDS, GOAT PARMESAN
APPLE CIDER + GINGER VINAIGRETTE

CHICKEN WINGS

BOURBON GLAZE, PICKLED VEGETABLES
SRIRACHA MAYO

SELECTION OF OAK + CRU FLATBREADS

**DARK CHOCOLATE + SEA SALT
CARAMEL TART**
SUMAC CREAM, PASSIONFRUIT



RECEPTION *Menus*

Signature

\$52/PERSON

MEAT + DAIRY PLATTER

HOUSE + LOCAL CHARCUTERIE, CHEESES
PICKLED VEGETABLES, GRAIN MUSTARD
STREET FOOD CRACKERS

FISH TACOS

CRISPY HALIBUT, GUACAMOLE, CABBAGE
SLAW, QUESO FRESCO, CHILI BEAN AIOLI
CORN TORTILLAS

SHRIMP COCKTAIL

LEMON, COCKTAIL SAUCE
CHILI BEAN MAYO

CHILLED YAM NOODLE SALAD

JULIENNE VEGETABLES, GINGER
VINAIGRETTE, CRISPY SHALLOTS

CHICKEN SATAYS

PEANUT GLAZED, QP MAYO
CRISPY SHALLOTS, CANTALOUPE SLAW

CRISPY YELLOWFIN TUNA

RICE CRUST, QUINOA, KOHLRABI
BLACK GARLIC AIOLI

LAMB MEATBALLS

SMOKED TOMATO SAUCE, CARMELIS FETA
CILANTRO, GRILLED RED FIFE SOURDOUGH

SELECTION OF OAK + CRU FLATBREADS

**DARK CHOCOLATE + SEA SALT
CARAMEL TART**
SUMAC CREAM, PASSIONFRUIT

VEGAN COCONUT PANNA COTTA
CHAI ICE CREAM, POPPED SORGHUM

LEMON CURD BAR

GRAHAM CRACKER CRUMB, VANILLA
WHIPPED CREAM, CARAMELIZED
MERINGUE, RASPBERRY

Craft

\$38/PERSON

MEAT + DAIRY PLATTER

HOUSE + LOCAL CHARCUTERIE, CHEESES
PICKLED VEGETABLES, GRAIN MUSTARD
STREET FOOD CRACKERS

CHIPS + DIP

FRESH CORN CHIPS, GUACAMOLE
PICO DE GALLO

CHARRED SHISHITO PEPPERS

MANCHEGO CHEESE, CHILI BEAN AIOLI

CHICKEN SATAYS

PEANUT GLAZED, QP MAYO
CRISPY SHALLOTS, CANTALOUPE SLAW

MINI CHEESE BURGERS

BACON, JALAPENO HAVARTI
RUSSIAN DRESSING

LAMB MEATBALLS

SMOKED TOMATO SAUCE, CARMELIS FETA
CILANTRO, GRILLED RED FIFE SOURDOUGH

SELECTION OF OAK + CRU FLATBREADS

**DARK CHOCOLATE + SEA SALT
CARAMEL TART**
SUMAC CREAM, PASSIONFRUIT

VEGAN COCONUT PANNA COTTA
CHAI ICE CREAM, POPPED SORGHUM