

# WHITE OAK KITCHEN + DRINKS

## taste of eastern asia

### japanese calamari

lightly breaded with panko + sriracha aioli dip

### pad thai

chicken, shrimp, rice noodles, bean sprouts, egg, scallions, peanuts, cilantro

### vegetable stir fry

broccoli, snow peas, carrots, bean sprouts, water chestnuts, basmati rice + vegetable pot sticker

### asian chicken salad

carrots, scallions, napa cabbage, cilantro, fried wontons, peanuts, sesame vinaigrette + peanut sauce

green tea ice cream

ginger green tea

## after 5

### japanese calamari

lightly breaded with panko + sriracha aioli dip

### spinach + artichoke dip

fresh spinach, artichoke hearts melted with hickory cheddar, smoked mozzarella + jalapeno jack, smoked tomato salsa, served with house made bagel crisps

### stacked nachos

torilla chips individually stacked with *choice of beef or chicken*, refried beans, melted jalapeno jack + cheddar, guacamole + sour cream

### beef quesadilla

sour cream, guacamole, pico de gallo

happy hour specials on beer, wine + cocktails  
from 3 - 8 pm

At White Oak Kitchen + Drinks, we have a wide variety of packages to fit your unique needs. In addition, we have a 50" flat screen television with a docking station for your laptop whether you are hosting a business meeting or just want to play your own music. Our friendly and professional staff will ensure that you are delighted with your experience.

Set-up fee: 5%  
Service charge: 21%

## mediterranean cruise

hummus platter  
chickpeas enhanced with olive oil, tahini, garlic + cayenne pepper, grilled pita + carrot sticks

falafel fattoush  
romaine, cucumber, cherry tomato, scallion, fresh mint, baked pita chips, feta, lebanese lemon-garlic dressing

Mediterranean salad  
grilled shrimp, romaine, artichoke hearts, roma tomato, red onions, kalamata olives, capers, feta cheese, pita bread, greek vinaigrette

includes iced tea

## smart start

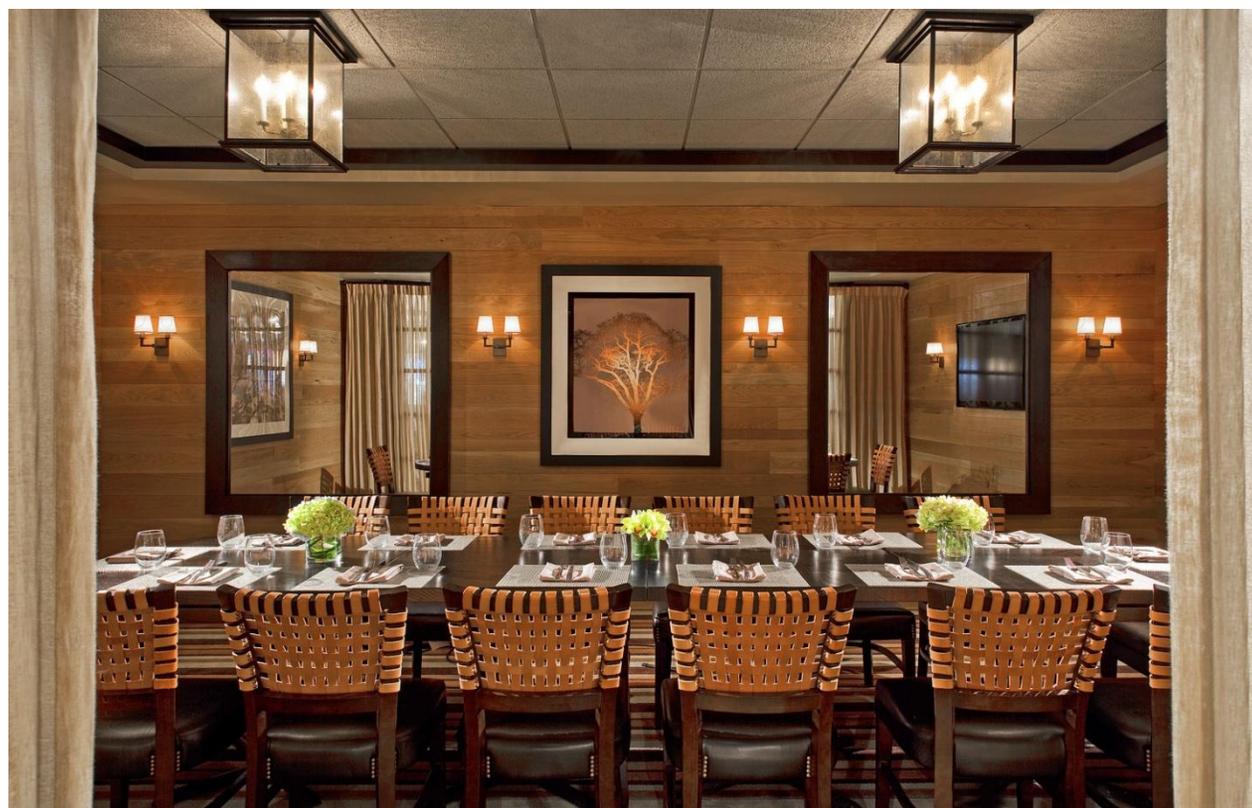
texas fruit plate  
seasonal fresh fruit, berries, honey yogurt, pecans + banana nut bread

energize  
yogurt, granola + seasonal berry

breakfast tacos  
scrambled eggs, hash brown, shredded cheddar  
select meat: bacon, chicken sausage, pork sausage, or ham  
wrapped in a whole wheat tortilla

assorted mini pastries

fresh squeezed orange juice + Starbucks organic coffee





## an impressive event *plated, three course meal*

### course 1

raw salad  
chicken tortilla soup

### course 2

flat iron steak  
balsamic agave glaze, roasted herb potato  
+ seasonal vegetable

chicken pistachio  
shitake mushrooms + saffron risotto

mahi mahi peperonata  
pan seared with blackened shrimp, saffron risotto  
+ seasonal vegetable

organic quinoa pasta  
smoked chicken, tomatoes, garlic, basil, black  
beans, roasted corn, olive oil, gluten free

vegetable stir fry  
broccoli, snow peas, carrots, bean sprouts, water  
chestnuts, basmati rice + vegetable pot sticker

### course 3

chocolate cake

bread pudding  
vanilla bean ice cream

Stabucks organic coffee + Tazo hot tea

we are happy to assist you in choosing  
the perfect wine to accompany your  
meal

## tex-mex

stacked nachos  
tortilla chips individually stacked with beef or  
chicken, refried beans, melted jalapeno jack +  
cheddar, guacamole + sour cream

beef or chicken quesadilla  
sour cream, guacamole, pico de gallo

tortilla chip with smoked salsa +  
guacamole

frozen + rocks margaritas

## game time

white oak sampler  
trio of popular snacks! japanese calamari, beef  
quesadillas + chicken tenders. served with dipping  
sauces

cheddar sliders + fries  
mini burgers garnished with grilled onions +  
charred red pepper aioli

southwest chicken wrap  
blackened chicken breast, black bean, roasted  
corn, avocado, tortilla strips with santa fe aioli

tortilla chips with smoked salsa +  
guacamole

bottled beer or margaritas  
waive AV fee

## before 5 *working through lunch*

hawaiian mahi mahi  
grilled pineapple, basmati rice + seasonal  
vegetables

pad thai  
chicken, shrimp, rice noodles, bean sprouts, egg,  
scallions, peanuts, cilantro

falafel fattoush  
romaine, cucumber, cherry tomato, scallion, fresh  
mint, baked pita chips, feta, lebanese lemon-garlic  
dressing

iced tea + Starbucks specialty drinks  
waive AV fee

## happy, happy birthday!

zucchini frites  
sriracha aioli + horseradish for dipping

white oak sampler  
trio of popular snacks! japanese calamari, beef quesadillas  
+ chicken tenders. served with dipping sauces

fish tacos  
mahi mahi, sautéed poblano + onions, sante fe aioli  
wrapped in two corn tortillas. served with red cabbage  
slaw, guacamole + tortilla chips

chicken quesadilla  
sour cream, guacamole, pico de gallo

birthday cake + candles  
iced tea + soft drinks  
balloons + decorations optional

## pink or blue *here comes baby!*

spinach + artichoke dip  
fresh spinach, artichoke hearts melted with hickory  
cheddar, smoked mozzarella + jalapeno jack, smoked  
tomato salsa, served with house made bagel crisps

market snacks + fruit display  
seasonal cheese options: brie, smoked mozzarella, hickory  
cheddar, garlic herb cheese + table grapes, fresh cut fruit

cheddar sliders + fries  
mini burgers garnished with grilled onions +  
charred red pepper aioli

smoked chicken salad on endive leaves

assortment of mini desserts  
tuxedo strawberries dipped in chocolate  
mini cupcakes

balloons + decorations optional

