

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

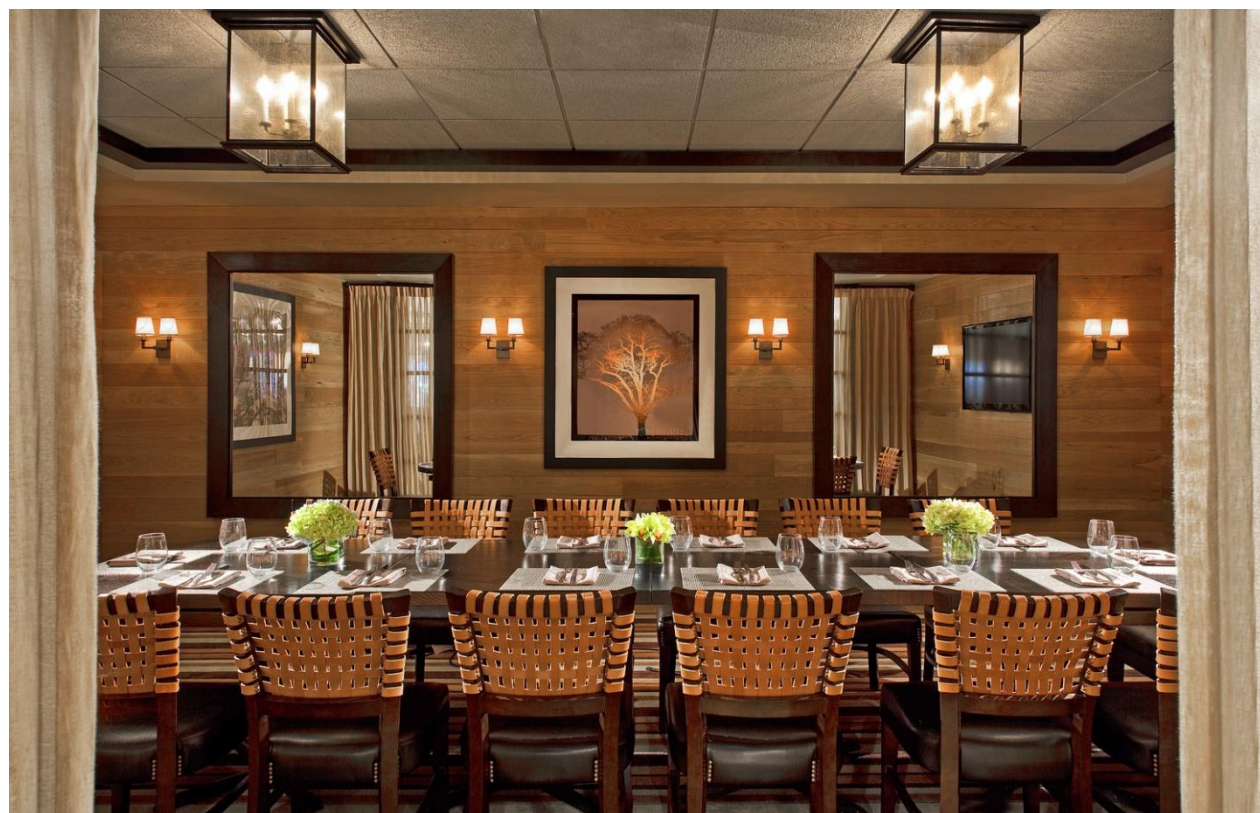
texas fruit plate
seasonal fresh fruit, berries, honey yogurt, pecans + banana nut bread

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

