

LUNCHEON MENU*

* SANDWICH ENTREES served with choice of Homemade Potato Salad, Caesar Salad, Fresh Fruit or Sliced Tomatoes with Feta Cheese and a light Italian Dressing.

* SALAD ENTREES include choice of Fresh Baked Baguettes, Sourdough, or Artisan Breads.

CHICKEN CAESAR WRAP Organic Romaine Hearts, Grilled Chicken Breast, Vine Ripe Tomato, Parmesan Cheese wrapped in a Spinach tortilla.
12.50 per person

TURKEY, HAM, ROAST BEEF SANDWICHES served on a assortment of fresh breads with thyme mayonnaise, ground mustard, sprouts, tomatoes, cucumbers served with choice of Fresh Fruit, Potato Salad, Coleslaw or Caesar Salad.
12.50 per person

GRILLED SALMON SPINACH SALAD Fresh Organic Baby Spinach Leaves, Ripe Avocado, Red Onion, Egg, Bacon, Mandarin Oranges, Drizzled with our Balsamic Vinaigrette Dressing
16.50 per person

TROPICAL CITRUS SHRIMP SALAD Tossed Mango, Jicama, Avocado, Jalapeno Chile, orange, lemon, lime and pineapple juices. Topped with Jumbo Rock Shrimp.
14.50 per person

CHINESE CHICKEN SALAD Napa Cabbage, Romaine Hearts, Julienne Red and Yellow Bell Peppers, Green Scallions, Toasted Sesame Seeds and Char Roasted Organic Chicken Breast tossed with a Ginger Soy Vinaigrette Dressing topped with Chow Mein Noodles.
13.50 per person

TURKEY AND BRIE CHEESE CROISSANT SANDWICH Fresh Baked Croissant, Deli Sliced Smoked Turkey Breast, Brie Cheese, Basil Aioli, Red Onion, Chives, Vine Ripe Tomato, Arugula, Salt and Pepper.
13.50 per person

GRILLED CHICKEN BREAST TERIYAKI with a Mango Salsa served with Brown Rice and Glazed Baby Carrots.
15.50 per person

NEW YORK STEAK sliced thin and grilled with Caramelized Onions and Bell Peppers. Melted Jack Cheese served on a Parmesan Cheese Crusted Sourdough Toast.
16.50 per person

SUMMER COBB SALAD WITH LEMON-CHIVE DRESSING Chopped Organic Romaine Hearts topped with Roasted Turkey Breast, Fresh Kernels of Corn, Ripe Avocado, Honeydew Melon, Goat Cheese, Drizzled with our Homemade Lemon-Chive Dressing.
14.50 per person

BBQ TRI TIP, CHICKEN, CHILE BEANS Homemade Potato Salad, Pico De Gallo Salsa, Classic Caesar Salad with Croutons and Garlic Bread.
15.50 per person

DELIVERY AVAILABLE

includes Plastic Plates, Silverware, Napkins, Cups,
Choice of Bottled Water, Iced Tea, Lemonade, Soft Drinks.

2.00 per person

China and formal-ware available at additional charge.



Live Oak Grill
C A T E R I N G

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HORS D'OEUVRES

OYSTERS ROCKEFELLER

Colossal coastal oysters on the half shell baked with spinach, bacon and herbs, topped with hollandaise sauce.

\$30.00 /dozen

OYSTERS SHOOTERS on the half shell with horseradish and cocktail sauce.

\$22.00 /dozen

SHRIMP AND CRAB COCKTAIL served Martini Style and Spicy.

\$5.00 /person

TEQUILA LIME SHRIMP SKEWERS

\$60.00 /serves 30

MINI NORTHWESTERN CRAB CAKES with Dill Aioli

\$70.00 /serves 30

SMOKED SALMON with Dill Creme Fraiche on toasted Baguettes with capers

\$65.00 /serves 40

BACON WRAPPED PRAWNS with a Sweet Chile Sauce

\$25.00 /dozen

ZUCCHINI ROLLS with Smoked Salmon and Cream Cheese

\$60.00 /serves 40

BEEF EMPANADAS served with Chive Sour Cream

\$55.00 /serves 40

GRILLED LINGUICA served with homemade BBQ Sauce

\$50.00 /serves 40

FRIED MEXICAN WONTONS with Cheese, Onion, Cilantro and Fresh Salsa

\$55.00 /serves 40

ASPARAGUS MINI QUICHE **\$50.00 /serves 30**

SPINACH PESTO PASTRY **\$50.00 /serves 30**

MINI BRIE EN CROUTE **\$60.00/serves 40**

FRESH FRUIT PLATTER with In Season Honeydew, Cantaloupe, Watermelon, Pineapple, Grapes, Strawberries

\$60.00 /serves 50

VEGETABLE PLATTER with Carrots, Celery, Tomatoes, Zucchini, Cauliflower, Broccoli, Green Onions, Served with Ranch Dressing

\$60.00 /serves 50

APPLE AND WALNUT STUFFED MUSHROOMS

\$60.00/serves 40

ENTRÉES

TRI TIP STEAK & BBQ HALF CHICKEN

Country Style Baked Beans, Roasted Red Potatoes, Caesar Salad, Spanish Rice, Fresh Pico De Gallo Salsa, Roasted Garlic Bread

22.00 per person

MACADAMIA NUT CRUSTED HALIBUT, with Beurre Blanc Sauce, Hawaiian Style Rice, Glazed Carrots, Sweet Bread and Butter, Spinach Salad with Mandarin Oranges, Candied Walnuts and a Raspberry Vinaigrette Dressing.

26.00 per person

BABY BACK RIBS WITH BBQ CHICKEN OR TRI-TIP

Homemade Bar be que Sauce, Potato Salad, Coleslaw, Fresh Green Beans, Classic Caesar Salad, Roasted Garlic Bread

22.00 per person

GRILLED CHICKEN BREAST (8 oz.)

Anaheim Chile Sauce, Scalloped Potatoes, Seasonal Vegetables, Spinach Salad with Balsamic Vinaigrette Dressing, Fresh Baked Bread

18.50 per person

FILET MIGNON (8 oz.)

Roasted Garlic Demi-Glace Sauce, Au Gratin Potatoes, Grilled Asparagus, Arugula and Baby Green Salad, Fresh Basil Dressing and Blue Cheese Crumbles, Fresh Baked Baguette

30.00 per person

BARBECUED HALF CHICKEN

Homemade Barbeque Sauce, Sheboygan Baked Beans, Corn on the Cob, Coleslaw, Homemade Corn Bread with Honey Butter

17.50 per person

PRIME RIB AU JUS

Horseradish Sauce, Baked Potato with Sour Cream and Chives, Sautéed Baby Carrots, Tossed Baby Greens, Carrots and Tomato Salad with Pesto Vinaigrette, Fresh Baked Bread

27.00 per person

NEW YORK STEAK (12 oz.)

Sautéed Mushrooms, Marsala Wine Demi-Glace, Grilled Asparagus and Baby Carrots, Roasted Red Potatoes with Rosemary, Tossed Green Salad, Vine Ripe Tomatoes, Cucumbers and Scallions with Raspberry Vinaigrette Dressing, Fresh Baked Baguettes

27.50 per person

(Add Shrimp Scampi or Grilled Shrimp Skewers)

3.50 per person

GRILLED SALMON FILET

Roasted Garlic Beurre Blanc Sauce, Herbed Rice Pilaf, Sautéed Asparagus, Mushrooms and Onions, Spinach Salad with Balsamic Vinaigrette Dressing, Fresh Baked Bread

25.50 per person

RIB EYE STEAK (12 oz.)

Red Wine Demi-Glace, Mushroom Potato Gratinée, Sautéed Green Beans and Baby Carrots, Caprese Salad with Lemon Vinaigrette Dressing, Fresh Baked Baguette

27.00 per person

GRILLED FREE RANGE CHICKEN

Stuffed with Almonds, Figs and Fresh Herbs, Roasted Garlic Cream Sauce, Wild Rice Pilaf, Sautéed spinach and red onion, Field of mixed greens with apricots, Feta cheese and a citrus dressing, Fresh Sourdough Bread

19.50 per person

SEAFOOD PAELLA

Sauteed Shrimp, Scallops, Mussels, Clams, Linguica and Chicken served with a Saffron Risotto with peppers and onions, topped with grilled

Asparagus, Fresh tossed green salad with choice of dressing, Garlic Bread

20.50 per person

BARBEQUE HAMBURGERS AND HOTDOGS

Baked Beans, Homemade Potato Salad, Toasted Onion Rolls, Lettuce, Tomato, Pickles and Onions

14.00 per person

VEGETARIAN DISHES

Greek Style Penne Pasta With Fresh Tomatoes, Feta Cheese, and Dill.

or

Stuffed Portabella Mushrooms with Spinach and Gorgonzola Cheese.

or

Vegetarian Jambalaya.

and

Many others to choose from.

20.00 per person

WHOLE ROASTED KALUA PIG

WITH HAWAIIAN-STYLE SWEET-N-SOUR SAUCE AND PINEAPPLE SALSA
Tropical Orange Chicken Pieces, Island Rice (with pineapple), Hawaiian Green Beans (fresh picked green beans with garlic butter sauce and zest of lemon), Tossed Green Salad (with fancy lettuce and choice of dressings), Polynesian Cole Slaw, Ambrosia Salad,



Fresh Sliced Fruits (beautifully displayed tray of seasonal fruits including watermelon, cantaloupe, pineapple, strawberries, etc.) Rolls and butter.

25.00 per person

BBQ TRI-TIP STEAK

Pico De Gallo Salsa, Spanish Rice, Chile Beans Classic Caesar Salad with Homemade Dressing and Croutons, Roasted Garlic Bread

20.00 per person