

MENU



RED OAK
VALLEY

Main Course - \$20 per per guest

choose 2

SMOKED PECAN HAM WITH BOURBON PEACH GLAZE

Succulent ham smoked with pecan wood served in a bourbon peach sauce.

CHICKEN MARSALA

Tender boneless chicken with deeply caramelized mushrooms served smothered in a creamy marsala sauce

BAKED MOSTACCOLI W/ MEAT SAUCE

Tender pasta with a hearty Italian meat sauce topped with a decadent combination of creamy cheeses.

CLASSIC POT ROAST

Fall apart, tender Pot Roast slow cooked and smothered in a delicious aujus with potatoes and carrots.

CHICKEN PARMESAN

Tender breaded chicken breast smothered in a rich homemade tomato sauce and topped with melted mozzarella cheese

CHICKEN FETTUCCINI ALFREDO

Seasoned chicken breasts, broccoli florets, and tender noodles, coated cream sauce

Premium Main Course - \$23 per guest

choose 2

FIRE BRAISED BRISKET

Mouthwatering, smoky beef brisket

LASAGNA ROLLS

Layers of Italian Sausage, Ground Beef, Ricotta and Mozzarella Cheese served with Marinara - can be made vegetarian

ITALIAN MARINATED HERB AND GARLIC CHICKEN w/ PESTO CREAM

Chicken marinated with Italian herbs and garlic and topped with a pesto cream sauce

CHICKEN FLORENTINE

Tender chicken breast coated in a garlic spinach white wine cream sauce

SMOKED PORK LOIN WITH BOURBON AND PEACH GLAZE

slow smoked pork lion with a decadent bourbon peach glaze.

MEAT CANNELLONI

Cannelloni stuffed with a juicy spinach and beef filling, topped with tomato sauce and melty cheese.

prices are subject to change

Sides

choose 2 -additional sides can be added - \$4 per guest

Garlic Mashed Potatoes

Oven Roasted Red Skin Potatoes

Ranch Scalloped Potatoes

Bacon Green Beans

Brown Sugar Glazed Carrots
Sonoma Blend Vegetables

Buttered Sweet Corn

Wild Rice Pilaf

Broccoli Florets

Classic Mac and Cheese

Buttered Noodles (best served with our Chicken Parmesan)

*All offerings include your choice of house or caesar salad, rolls or breadsticks, complimentary water, coffee, tea, and lemonade.

Add a Tasting Table - \$8.00 per guest

A Lavish Display of Beautifully Arranged Fresh Fruits, Colorful Seasonal Vegetables, Artisan Meats and Cheeses, Dried Fruits, Assorted Nuts, Preserves and Dips, Artisan Breads, Crackers, Crisps built into an all edible work of art!

REHEARSAL DINNER STATIONS

Rehearsal dinners may be held on the property by any couple who has reserved a wedding weekend with us.

The rehearsal dinner catering package is \$1500.00. Rehearsal Dinners at Red Oak Valley use of the rented venue for the event. This also includes set up, catering for up to 35 guests (additional guests are \$20 per guest), service staff, black tablecloths*, ceramic plates, silverware, glassware, water, tea, lemonade, and clean up.

*White or Colored tablecloths have a \$5 charge per table

Ultimate Taco Bar

Select two delicious meats: seasoned ground beef, tender shredded chicken, or juicy shredded beef. Each served with a full array of toppings: crisp iceberg lettuce, fresh tomatoes, vibrant salsa, creamy sour cream, rich guacamole, sliced white onions, spicy jalapeños, and shredded cheese, plus savory fajita vegetables. Choose between crunchy hard tacos or soft, warm tortillas. This feast is complemented by smooth Queso, alongside crispy chips and tangy salsa.

Ultimate Mashed Potato Bar

Indulge in our crispy Chicken Strips paired with our famous garlic mashed potatoes, topped with butter, sour cream, cheese, green onions, and bacon bits. Served with homestyle rolls, Caesar Salad, and your choice of two sides.

Pasta Bar

Enjoy a pasta feast with Penne Pasta and Cheese Tortellini paired with rich Alfredo Sauce, zesty Marinara, Homestyle Meatballs, and succulent Chicken Breast Strips. Add flair with Pesto, Red Pepper Flakes, and Parmesan Cheese. Complete with Italian Bread Sticks for dipping. Served alongside Caesar Salad and a medley of Italian Vegetables.

Country BBQ

Choose between succulent Pulled BBQ Pork or tender Pulled BBQ Chicken, served with soft buns and a fresh house salad. Complement your meal with any two sides: savory Baked Beans, Crisp Cole Slaw, Classic Potato Salad, flavorful Bacon Green Beans, or Sweet Buttered Corn.

BAR OFFERINGS

BEER: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, BUSCH LIGHT, BUDWEISER SELECT, MILLER LITE, AND COORS LIGHT
WINE: BAUERNHOFAN - DRY RED., VIGNOLES - SEMI-DRY WHITE, SILVER DICK - SWEET WHITE, CREEK BED RED - SWEET RED

<h2>SOFT BAR</h2>	<h2>BEER & WINE</h2>
<p>This package is designed to accommodate a nondrinking crowd. Select up to 6 soft drinks. Bottled water will be available as well.</p> <p>\$8 PER GUEST \$2 PER HOUR FOR EACH ADDITIONAL HOUR</p>	<p>This package includes your choice of 2 beers and 2 wines. The bar will be stocked with these selections ONLY. Underage guests have access to water, tea, lemonaid, and coffee.</p> <p>\$14 PER GUEST \$4 PER HOUR FOR EACH ADDITIONAL HOUR</p>
<h2>HOUSE BAR</h2>	<h2>PREMIUM BAR</h2>
<p>This package is designed to accommodate any size guest list while offering an excellent selection behind the bar.</p> <p>This package includes up to 2 beers, 2 wines, and an assortment of house liquor, including: Ten High Sour Mash, Bellows Gin, El Torro Silver Tequila, Du Bouchet Peach Schnapps, Bellows Vodka, Di Amore Amaretto</p> <p>\$16 PER GUEST \$4 PER HOUR FOR EACH ADDITIONAL HOUR</p>	<p>This package is designed to accommodate the most diverse selection for your bar. It can accommodate a large diverse crowd or a small group while offering the most options. This package includes up to 3 domestic beers, up to 3 wines, and an assortment of premium spirits, including Tito's Vodka, Jack Daniels Whiskey, Disaronno, Jim Beam Bourbon, Camarena Tequila, Captain Morgan Spiced Rum, Malibu, Jameson, Bacardi</p> <p>\$19 PER GUEST \$6 PER HOUR FOR EACH ADDITIONAL HOUR</p>
<h2>CASH BAR</h2>	
<p>\$350 Bar set up fee \$200 per bartender \$1000 MINIMUM</p> <p>Pre-authorization credit card form is required. \$1,000 minimum must be met. Host will pay for the difference if the minimum is not met.</p> <p>Includes 4-hours. Each additional hour is \$75</p>	<p>A CASH/TAB bar can be added to ANY offering. A Bar Set Up package of \$350 will be charged ON THE FOLLOWING PACKAGES - SOFT BAR, BEER AND WINE, AND CASH / TAB BAR. Bar set up includes tonic water, club soda, cranberry juice, orange juice, pineapple juice, sweet & sour mix, bloody mary mix, limes, lemons, oranges, olives, cherries, all your cups and bar napkins.</p> <p>AFTER 4 HOURS OF COVERAGE, BAR SERVICES ARE \$75 PER HOUR + THE PER GUEST RATE.</p>

PAYMENT FOR THE BAR PACKAGE IS DUE THIRTY DAYS BEFORE YOUR EVENT. ALL BAR PACKAGES ARE FOR 4 HOURS.
PARTIES OF 150 OR MORE REQUIRE 2 BARTENDERS, PARTIES OF 200 OR MORE REQUIRE 3 BARTENDERS.