



HERE AT UNDER THE OAK FARM, WE HAVE A PASSION FOR LOCAL SOURCING AND CREATING CUSTOM MENUS TO FIT YOUR NEEDS, AS WELL AS HIGHLIGHTING NORTH CAROLINA'S FINE PRODUCE AND INGREDIENTS.

WE HAVE A SMALL FARM BEHIND OUR HOME IN CLAYTON, GIVEN PROPER NOTICE, WE CAN GROW PRODUCE SPECIFICALLY FOR YOUR WEDDING, AS WELL AS THE OPTION TO COME OUT AND PLANT YOUR OWN ROW!

WE KNOW THE PLANNING PROCESS CAN BE A BIT OVERWHELMING, BUT WE HAVE A WAY TO HELP!

WE ARE A HUSBAND AND WIFE TEAM, OFFERING BOTH FULL SERVICE CATERING AND WEDDING CAKES, AND ARE PREFERRED VENDORS AT MANY VENUES THROUGHOUT THE TRIANGLE AREA, INCLUDING THE OAKS AT SALEM, WALNUT HILL, LAVENDER OAKS FARM, WARREN ESTATE, PAVILION AT CARRIAGE FARM, THE RAND-BRYAN HOUSE, HAYWOOD HALL AND GARDENS AND MORE!

WE ARE A CHEF OWNED AND OPERATED COMPANY, WHERE FOOD QUALITY AND SERVICE ARE OUR TOP PRIORITIES, AS WELL AS USING SUSTAINABLE, NON-GMO INGREDIENTS WHENEVER POSSIBLE.

WE HAVE MENUS AND PACKAGES FOR ALL BUDGETS AND OUR BUFFETS START AT JUST \$16 PER PERSON!

FROM OUR EXPERIENCE, THE MOST MEMORABLE DETAILS OF YOUR WEDDING DAY WILL BE THE VENUE, THE DRESS, THE FOOD, AND WHO MADE A FOOL OF THEMSELVES AT THE RECEPTION. SO WHEN DECIDING ON YOUR CATERER AND CAKE, CHOOSE A COMPANY THAT CARES, AFTER ALL, IT IS ONE OF THE MOST IMPORTANT DAYS OF YOUR LIFE.

WE LOOK FORWARD TO WORKING WITH YOU AND CREATING MEMORIES TO LAST A LIFE TIME!



**BLAKE AND MEGAN GOTLIFFE**  
**919.205.1098**

**CATERING@UNDERTHEOAKFARM.COM**

**WWW.UNDERTHEOAKFARM.COM**

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**APPETIZERS** \*Available all year unless specified

**FRESH RICOTTA BRUSCHETTA** - GIARDINIERA, GEORGIA OLIVE OIL

**HAM AND JAM BISCUIT** - SMOKED HAM, SEASONAL JAM, MUSTARD, BACON, GOAT CHEESE

**PIMENTO CHEESE BISCUIT** - BREAD AND BUTTER PICKLES

**FRIED CHICKEN BISCUIT** - PIMENTO CHEESE, BREAD AND BUTTER PICKLES

**KOREAN BBQ PORK SKEWERS** - CHOPPED PEANUTS, CILANTRO

**DEVILED EGGS** - PICKLES, CRISPY CHICKEN SKIN

**CHICKEN AND WAFFLES** - HOT HONEY, HERBS

**GRILLED MUSHROOM TOAST** - HUMMUS, PRESERVED PEPPERS, TAPANADE, PICKLED RADISH, SEEDS, NUTS

**SPRING TOAST** - STRAWBERRIES, WHIPPED FETA, PISTACHIO, PICKLED ONIONS, BRONZE FENNEL

**SUMMER TOAST** - SMOKED TOMATO, BUTTER BEAN HUMMUS, CHARRED PEPPERS, BASIL, POPCORN

**FALL TOAST** - BUTTERNUT SQUASH, WHIPPED GOAT CHEESE, PICKLED PUMPKIN, PEANUTS, SAGE

**MUSHROOM ARANCINI** - MARINARA, ROMANO CHEESE

**SHRIMP AND GRITS MASON JARS** - SMOKED TOMATO BROTH

**SUSHI CUPS** - NC TUNA, STICKY RICE, PONZU, CILANTRO CUCUMBER, SEASAME, NORI CUPS (ADD \$2)

**DUCK CONFIT CROSTINI** - DUCK PROSCIUTTO, MUSTARD SEEDS, RYE CRISP

**MINI CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**DISPLAYS** \*Available all year unless specified

**CHARCUTERIE DISPLAY** - HOUSE CURED MEATS AND PICKLES, PORK RINDS, CRACKERS AND MUSTARDS

**LOCAL CHEESE BOARD** - GOAT LADY DAIRY, BOXCARR, ASHE COUNTY CHEESES, SEASONAL FRUIT, MARMALADES, NUTS, CRACKERS

**CHARCUTERIE AND CHEESE DISPLAY** - HOUSE CURED MEATS AND PICKLES, PORK RINDS, CRACKERS, MUSTARDS, ASHE COUNTY CHEESES (+\$4 FOR ARTISANAL CHEESE)

**ROASTED SUMMER VEGETABLE PLATTER** - HERB GRILLED SQUASH, AND ZUCCHINI, MARINATED EGGPLANT, BLISTERED CHERRY TOMATOES, MARINATED MUSHROOMS, GREEN TOMATO OLIVES, PRESERVED PEPPERS, GEORGIA OLIVE OIL (SUMMER ONLY)

**RAW BAR** - OYSTERS ON HALF SHELL, POACHED SHRIMP, CRAB SALAD, TUNA POKE SERVED WITH MIGNONETTE, COCKTAIL SAUCE, LEMONS, CRACKERS

**COLD DIPS**

**BUTTER BEAN HUMMUS** - CRUDITÉ

**PIMENTO CHEESE** - CRACKERS

**SMOKED FISH DIP** - SWEET POTATO CHIPS

**HOT DIPS**

**CHIPOTLE CHICKEN DIP** - TORTILLA CHIPS

**NC CRAB DIP** - OLD BAY BUTTERED BREAD

**CREAMED COLLARD DIP** - CRACKERS

**SMOKED FISH DIP** - OLD BAY BUTTERED BREAD

## SPRING MENU APRIL - EARLY JUNE

### SALADS

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

**BUTTER LETTUCE SALAD** - CHEDDAR, CHERRY TOMATOES, BACON, HERB BUTTERMILK DRESSING

### MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**SMOKED CHICKEN LEGS** - ALABAMA WHITE SAUCE

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE, FETA

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**CHIPOTLE BRAISED PORK SHOULDER** - SALSA VERDE AND CREMA

**SMOKED BEEF BRISKET** - WESTERN SAUCE

### VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT** - CREAMY GRITS

**VEGETABLE CURRY** - BRAISED CHICKPEAS, YOGURT

**CUMIN ROASTED SWEET POTATOES** - CHIPOTLE BUTTER BEANS, PEPPERS, CILANTRO LIME RICE, CREMA

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

### SIDES

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CREAMED FARRO** - FRESH THYME

**RICE PILAF** - CARROTS, ONIONS, FRESH HERBS

**CRISPY SMASHED POTATOES** - LEMON ROSEMARY VINAIGRETTE

**CORNBREAD**

**SWEET POTATO SALAD** - APPLES, PEANUTS, CILANTRO, CIDER VINAIGRETTE

**LOCAL GRITS**

**CURRY ROASTED CAULIFLOWER** - CRISPY CHICKPEAS, CILANTRO YOGURT

**KALE CAESAR** - APPLES, RADISH

**SPRING SALAD** - STRAWBERRIES, PICKLED ONIONS, SMOKED PECANS, FETA CHEESE, BABY LETTUCES, CHARRED ONION VINAIGRETTE

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**BRAISED BEEF BRISKET** - RED WINE DEMI OR MUSHROOM RAGOUT (ADD \$2)

**NC SHRIMP AND GRITS** - SMOKED TOMATO BROTH

**FRESH CATCH** - CITRUS CAPER GREMOLATA

**KOREAN BBQ PORK SHOULDER OR BEEF BRISKET** - SEASONAL KIMCHI, PEANUT SAUCE, PICKLED VEGETABLES, CILANTRO

**NC LUMP CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**PORK OSSO BUCCO** - RED WINE BRAISED PORK SHOULDER WITH CARROT, CELERY, ONION, TOMATO, HERBS

**SEASONAL GRITS** - SPRING ONION

**SWEET POTATO PUREE** - BROWN BUTTER, LEMON

**BRAISED COLLARDS (VEGAN)** - SMOKED ONIONS, CIDER VINEGAR, HOT SAUCE

**SMOKED POTATO SALAD** - PICKLES, DILL, PEANUTS

**GLAZED CARROTS** - SHERRY VINEGAR, BROWN SUGAR

**ROASTED BROCCOLI** - GARLIC, LEMON

**CREAMED CAULIFLOWER** - ROMANO CHEESE

**ROOT VEGETABLE HASH** - ROASTED CARROTS, TURNIPS, SWEET POTATOES AND ONIONS

**ROASTED VEGETABLE MEDLEY** - BROCCOLI, CARROTS, ONIONS, LEMON HERB BUTTER

## SUMMER MENU MID JUNE - MID OCTOBER

### SALADS

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

**BUTTER LETTUCE SALAD** - CHEDDAR, CHERRY TOMATOES, BACON, HERB BUTTERMILK DRESSING

**HEIRLOOM TOMATO SALAD** - SUMMER LETTUCES, SUNFLOWER SEEDS, PEPPERS, BASIL VINAIGRETTE

**APPLE SALAD** - SPICY GREENS, SMOKED PECANS, FETA, RADISH, HONEY VINAIGRETTE

### MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**SMOKED CHICKEN LEGS** - ALABAMA WHITE SAUCE

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE, FETA

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**CHIPOTLE BRAISED PORK SHOULDER** - SALSA VERDE AND CREMA

**SMOKED BEEF BRISKET** - WESTERN SAUCE

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**BRAISED BEEF BRISKET** - RED WINE DEMI OR MUSHROOM RAGOUT (ADD \$2)

**NC SHRIMP AND GRITS** - SMOKED TOMATO BROTH

**FRESH CATCH** - CITRUS CAPER GREMOLATA

**KOREAN BBQ PORK SHOULDER OR BEEF BRISKET** - SEASONAL KIMCHI, PEANUT SAUCE, PICKLED VEGETABLES, CILANTRO

### VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT** - CREAMY GRITS

**VEGETABLE CURRY** - SEASONAL VEGETABLES, BRAISED CHICKPEAS, YOGURT

**CUMIN ROASTED SWEET POTATOES** - CHIPOTLE BUTTER BEANS, PEPPERS, CILANTRO LIME RICE, CREMA

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

### SIDES *\*Based on seasonal availability*

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CREAMED FARRO** - FRESH THYME

**RICE PILAF** - CARROTS, ONIONS, FRESH HERBS

**CRISPY SMASHED POTATOES** - LEMON ROSEMARY VINAIGRETTE

**CORNBREAD**

**LOCAL GRITS**

**CURRY ROASTED CAULIFLOWER** - CRISPY CHICKPEAS, CILANTRO YOGURT

**SEASONAL GRITS** - SMOKED TOMATO AND GOAT CHEESE

**ROASTED FINGERLING POTATOES** - FRESH HERBS, BROWN BUTTER

**BRAISED COLLARDS (VEGAN)** - SMOKED ONIONS, CIDER VINEGAR, HOT SAUCE

**SMOKED POTATO SALAD** - PICKLES, DILL, PEANUTS

**SUMMER SUCCOTASH** - CHARRED CORN, BUTTER BEANS, PEPPERS, TOMATOES

**CREAMED CORN** - FRESH THYME, LOCAL CREAM

**BUTTER BEAN SALAD** - PICKLED FIELD PEAS, CUCUMBERS, PARSLEY, GEORGIA OLIVE OIL

**CUCUMBER SALAD** - CHERRY TOMATOES, BASIL, CIDER VINEGAR

**RATATOUILLE** - SUMMER SQUASH, PEPPERS, TOMATOES, EGGPLANT, ONIONS, AND BASIL

**SAUTÉED GREEN BEANS** - BLISTERED CHERRY TOMATOES, BENNE SESAME

**GRILLED SUMMER SQUASH** - CHARRED PEPPERS, BASIL, OLIVE OIL

## FALL AND WINTER MENU OCTOBER - MARCH

### SALADS

**KALE CAESAR** - APPLES, RADISH

**APPLE SALAD** - SPICY GREENS, SMOKED PECANS, FETA, RADISH, HONEY VINAIGRETTE

**MIXED GREEN SALAD** - CARROTS, RADISH, PICKLED BEETS, BROWN BUTTER PECANS, CIDER VINAIGRETTE

### MAINS

**PAN ROASTED CHICKEN** - GARLIC AND HERB JUS

**CHICKEN PICATTA** - LEMON CAPER SAUCE

**GRILLED CHICKEN** - CHIMICHURRI

**MEDITERRANEAN CHICKEN** - SUNDRIED TOMATOES, ARTICHOKE HEARTS, LEMON CAPER SAUCE, FETA

**ROASTED PORK LOIN** - SAGE AND MUSTARD SAUCE OR BACON AND BOURBON JUS

**SLOW SMOKED PORK SHOULDER** - EASTERN AND WESTERN SAUCE

**CHIPOTLE BRAISED PORK SHOULDER** - SALSA VERDE AND CREMA

**SMOKED BEEF BRISKET** - WESTERN SAUCE

**BLACK PEPPER ROAST BEEF** - ROSEMARY JUS

**BRAISED BEEF BRISKET** - RED WINE DEMI OR MUSHROOM RAGOUT (ADD \$2)

**NC SHRIMP AND GRITS** - MOKED TOMATO BROTH

**FRESH CATCH** - CITRUS CAPER GREMOLATA

**KOREAN BBQ PORK SHOULDER OR BEEF BRISKET** - SEASONAL KIMCHI, PEANUT SAUCE, PICKLED VEGETABLES, CILANTRO

**NC LUMP CRAB CAKES** - RED PEPPER AND PICKLED GREEN TOMATO REMOULADE

**PORK OSSO BUCCO** - RED WINE BRAISED BONELESS PORK SHOULDER WITH CARROT, CELERY, ONION, TOMATO, HERBS

### VEGETARIAN

**SMOKED MUSHROOM BBQ**

**MUSHROOM RAGOUT** - CREAMY GRITS

**BUTTERNUT SQUASH GRITS** - OYSTER MUSHROOMS, KALE

**STUFFED ACORN SQUASH** - SAUTÉED KALE, CARAMELIZED ONIONS, PECANS.

**VEGETABLE CURRY** - SEASONAL VEGETABLES, BRAISED CHICKPEAS, YOGURT

**SPICY VEGETABLE STIR FRY** - SEASONAL VEGETABLES, PEANUTS, MISO

**CUMIN ROASTED SWEET POTATOES** - CHIPOTLE BUTTER BEANS, PEPPERS, CILANTRO LIME RICE, CREMA

### SIDES *\*Based on seasonal availability*

**GARLIC MASHED POTATOES** - CONFIT GARLIC, LOCAL CREAM AND BUTTER

**MAC N CHEESE** - HOUSE MADE PASTA, ASHE COUNTY CHEESE SAUCE

**CREAMED FARRO** - FRESH THYME

**RICE PILAF** - CARROTS, ONIONS, FRESH HERBS

**CRISPY SMASHED POTATOES** - LEMON ROSEMARY VINAIGRETTE

**CORNBREAD**

**SWEET POTATO SALAD** - APPLES, PEANUTS, CILANTRO, CIDER VINAIGRETTE

**LOCAL GRITS**

**BRUSSELS SPROUTS** - BACON, APPLES

**SEASONAL GRITS** - BUTTERNUT SQUASH

**SWEET POTATO PUREE** - BROWN BUTTER, LEMON

**BRAISED COLLARDS (VEGAN)** - SMOKED ONIONS, CIDER VINEGAR, HOT SAUCE

**GLAZED CARROTS** - SHERRY VINEGAR, BROWN SUGAR

**ROASTED BROCCOLI** - GARLIC, LEMON

**ROASTED BUTTERNUT SQUASH** - KALE, OYSTER MUSHROOMS

**CREAMED CAULIFLOWER** - ROMANO CHEESE

**ROOT VEGETABLE HASH** - ROASTED CARROTS, TURNIPS, SWEET POTATOES AND ONIONS

**CURRY ROASTED CAULIFLOWER** - CRISPY CHICKPEAS, CILANTRO YOGURT

**ROASTED VEGETABLE MEDLEY** - BROCCOLI, CARROTS, ONIONS, LEMON HERB BUTTER

**STATIONS** \*Available all year unless specified

**FRESH PASTA** - RED SAUCE, ALFREDO SAUCE, MEAT SAUCE, GRILLED CHICKEN, SEASONAL VEGETABLES (HAMHOCK OR MUSHROOM RAGU (ADD \$4)

**CARVING STATION** - CHOICE OF ROASTED PORK LOIN, HONEY GLAZED HAM, BLACK PEPPER ROAST BEEF, BEEF TENDERLOIN, OR PRIME RIB - SERVED WITH ROLLS AND SAUCES

**SALAD JARS** - SEASONAL AVAILABILITY

**STIR FRY** (CHOOSE 2 - SERVED WITH RICE) - SESAME CHICKEN, BLACK GARLIC BEEF, MISO PORK, HOT AND SOUR VEGETABLE

**GRITS STATION** - NC SHRIMP, SMOKED TOMATO BROTH; SPRING, SUMMER, OR FALL VEGETABLES

**MEATBALL SLIDERS** - GRASS FED BEEF, PORK, MARINARA, ROMANO CHEESE

**TACO BAR** (CHOOSE 2) - CHIPOTLE BRAISED CHICKEN, PORK CARNITAS, KOREAN BBQ PORK, CHIMICHURRI BEEF, CILANTRO LIME SHRIMP, CUMIN ROASTED SWEET POTATOES AND PEPPERS. SERVED WITH FLOUR AND CORN TORTILLAS, CHEDDAR CHEESE, SALSA, GUACAMOLE, CHOPPED CILANTRO, HOT SAUCE, LIMES, SOUR CREAM, PICO, CILANTRO LIME RICE AND CUBAN BLACK BEANS

**SLIDER BAR** (CHOOSE 3) - BACON CHEESEBURGERS, JOCO BURGERS, MUSHROOM MELTS, BLACK BEAN BURGERS, MEATBALL BURGERS

**SMALL PLATES**

\*\*\* CHEF WILL CREATE CUSTOM MENUS TAILORED TO THE SEASON AND AVAILABILITY. BELOW ARE EXAMPLES \*\*\*

**BRAISED BEEF BRISKET** - RED WINE DEMI OR MUSHROOM RAGOUT (ADD \$2)

**CIDER BRAISED PORK SHOULDER** - SWEET POTATO PUREE, COLLARDS, MUSTARD JUS

**OLIVE OIL POACHED GROUPE** - CARROT BUTTER, ROASTED CARROTS, FENNEL SALAD

(SPRING AND FALL)

**ZOODLE PAD THAI** - SQUASH, ZUCCHINI, CARROT, PEPPERS, PEANUT SAUCE, CILANTRO

**DESSERTS** \*Available all year unless specified

**LEMON CREAM CAKES** - SEASONAL BERRY, WHIPPED CREAM

**VIDERI CHOCOLATE CUSTARDS** - COCOA CRUMBLE

**APPLE PIE PARFAITS** - GLUTEN FREE CRUMBLE, WHIPPED CREAM (FALL AND WINTER)

**MINI CARROT CAKES** - CANDIED CARROT, HAZELNUT

**BUTTERMILK PIE BARS** - WHIPPED CREAM, CANDIED COCONUT

**STRAWBERRY SHORTCAKE PARFAITS** - ALMOND CAKE, GLUTEN FREE CRUMBLE, WHIPPED CREAM (SPRING)

**PEACHES AND CREAM PARFAIT** - VANILLA CUSTARD, CINNAMON CRUMBLE (SUMMER)

**CHEESECAKE BARS** - SEASONAL FRUIT

**ASSORTED COOKIES** - CHOCOLATE CHIP, WHITE CHOCOLATE MACADAMIA, CHOCOLATE GINGER, SUGAR

**VIDERI CHOCOLATE BROWNIES**

**WEDDING CAKES, GROOMS CAKES, AND CUPCAKES**

**CAKE FLAVORS** - VANILLA, CHOCOLATE, CHOCOLATE STOUT, RED VELVET, CARROT, KEY LIME, STRAWBERRY, BANANA, ALMOND, CINNAMON SWIRL, MARBLE, BROWNEB BUTTER, LEMON, SPICE CAKE

**BUTTERCREAMS** - VANILLA, CHOCOLATE, ALMOND, LEMON, HAZELNUT, PEANUT BUTTER, STRAWBERRY, CREAM CHEESE, RUM, MAPLE, SALTED CARAMEL, MOCHA, MINT CHOCOLATE, COOKIES & CREAM

**FILLINGS** - CHOCOLATE MOUSSE, TOASTED COCONUT MOUSSE, WHITE CHOCOLATE MOUSSE, CHOCOLATE RASPBERRY MOUSSE, RASPBERRY CREAM, VANILLA CUSTARD, CHOCOLATE FUDGE FROSTING, APPLE PIE, SWEET POTATO CHEESECAKE, LEMON CURD, LIME CURD, BLUEBERRY BUTTER, RASPBERRY JAM, STRAWBERRY JAM

**CHECK OUT MEGAN'S SIGNATURE FLAVORS AND PHOTO GALLERY AT**

**[WWW.IDOCAKESNC.COM](http://WWW.IDOCAKESNC.COM)**