



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
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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, PICKLED GREEN TOMATO

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

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, 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, 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, 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

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

GRILLED CHICKEN - GREEN TOMATO CHOW CHOW

SMOKED CHICKEN LEGS - ALABAMA WHITE SAUCE

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

BLACKENED CHICKEN - SMOKED TOMATO CREAM

THAI SWEET CHILI CHICKEN

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

SLOW SMOKED PORK SHOULDER - EASTERN AND WESTERN SAUCE

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

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

SPRING SALAD - STRAWBERRIES, PICKLED ONIONS, SMOKED PECANS, FETA CHEESE, BABY LETTUCES, HONEY VINAIGRETTE

BLACK PEPPER ROAST BEEF - ROSEMARY JUS

GRILLED BISTRO FILET - ITALIAN SALSA VERDE

BRAISED BEEF SHORTRIBS - RED WINE ROSEMARY DEMI-GLACE

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

PAN ROASTED SALMON - FENNEL AND MUSTARD CREAM

BLACKENED SALMON - SMOKED TOMATO CREAM

ROSEMARY GRILLED SALMON - BALSAMIC REDUCTION

NC SHRIMP AND GRITS - SMOKED TOMATO BROTH

FRESH CATCH - CITRUS CAPER GREMOLATA

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

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 TOMTOES, 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

GRILLED CHICKEN - GREEN TOMATO CHOW CHOW

SMOKED CHICKEN LEGS - ALABAMA WHITE SAUCE

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

BLACKENED CHICKEN - SMOKED TOMATO CREAM

THAI SWEET CHILI CHICKEN

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

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

SLOW SMOKED PORK SHOULDER - EASTERN AND WESTERN SAUCE

BLACK PEPPER ROAST BEEF - ROSEMARY JUS

GRILLED BISTRO FILET - ITALIAN SALSA VERDE

BRAISED BEEF SHORTRIBS - RED WINE ROSEMARY DEMI-GLACE

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

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

PAN ROASTED SALMON - FENNEL AND MUSTARD CREAM

BLACKENED SALMON - SMOKED TOMATO CREAM

ROSEMARY GRILLED SALMON - BALSAMIC REDUCTION

NC SHRIMP AND GRITS - SMOKED TOMATO BROTH

FRESH CATCH - CITRUS CAPER GREMOLATA

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

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

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

BUTTER LETTUCE SALAD - CHEDDAR, CHERRY TOMTOES, BACON, HERB BUTTERMILK DRESSING

MAINS

PAN ROASTED CHICKEN - GARLIC AND HERB JUS

CHICKEN PICATTA - LEMON CAPER SAUCE

GRILLED CHICKEN - CHIMICHURRI

GRILLED CHICKEN - GREEN TOMATO CHOW CHOW

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

BLACKENED CHICKEN - SMOKED TOMATO CREAM

THAI SWEET CHILI CHICKEN

SMOKED CHICKEN LEGS - ALABAMA WHITE SAUCE

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

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

SLOW SMOKED PORK SHOULDER - EASTERN AND WESTERN SAUCE

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

BLACK PEPPER ROAST BEEF - ROSEMARY JUS

GRILLED BISTRO FILET - ITALIAN SALSA VERDE

BRAISED BEEF SHORTRIBS - RED WINE ROSEMARY DEMI-GLACE

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NC SHRIMP AND GRITS - MOKED TOMATO BROTH

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PAN ROASTED SALMON - FENNEL AND MUSTARD CREAM

BLACKENED SALMON - SMOKED TOMATO CREAM

ROSEMARY GRILLED SALMON - BALSAMIC REDUCTION

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



DESSERTS **Available all year unless specified*

LEMON CREAM CAKES - SEASONAL BERRY, WHIPPED CREAM

MINI CARROT CAKES - CANDIED CARROT, HAZELNUT

VIDERI CHOCOLATE CUSTARDS - COCOA CRUMBLE

BUTTERMILK PIE BARS - WHIPPED CREAM, CANDIED COCONUT

CHEESECAKE BARS - SEASONAL FRUIT

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

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

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

BANANA PUDDING PARFAIT - FRESH BANANA, PASTRY CREAM, VANILLA WAFERS

SMORE'S TARTS - RICH MILK CHOCOLATE, HOUSE MADE MARSHMELLOW, GRAHAM CRACKER CRUMBLE

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

VIDERI CHOCOLATE BROWNIES

ASSORTED MINI CUPCAKES

WEDDING CAKES, GROOMS CAKES, AND CUPCAKES

CAKE FLAVORS - VANILLA, CHOCOLATE, CHOCOLATE STOUT, RED VELVET, CARROT, KEY LIME, STRAWBERRY, BANANA, ALMOND, CINNAMON SWIRL, MARBLE, BROWNE 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