



**THE OAK HOUSE**



## **Location Information**

**The Oak House – Oradell, New Jersey**

201.277.4892

**Owner Operator** – Jessica Dorras [jessdorras@gmail.com](mailto:jessdorras@gmail.com)

**General Manager** – Serafim Kolokithas [serafim.kolokithas2@gmail.com](mailto:serafim.kolokithas2@gmail.com)

### **Dining Rooms**

#### **The Lodge**

20-25 Standing Cocktail Only

#### **The Gallery**

Seated Dinner for 35 Guests / 40 Standing Cocktail

#### **The Oak Room**

Seated Dinner for 40-75 Guests / 80 Standing Cocktail

2 Kinderkamack Road, Oradell, NJ 07649

201.277.4892

[www.oakhousenj.com](http://www.oakhousenj.com)



**THE OAK HOUSE**

## **Signature Lunch Buffet**

**\$45**

(Minimum of 40 Guests)

Available Monday – Sunday \$2,500 Food & Beverage Minimum

### **Artisanal Grazing Station**

Seasonal Display of Fruits + Cheeses + Breads + Accompaniments

### **Salad Station**

**Market Greens**

Balsamic Vinaigrette

&

**Classic Caesar**

Brioche Breadcrumbs + Aged Parmesan

### **Entrees**

**Rigatoni Pasta**

House Vodka Sauce

Aged Parmesan + Basil Oil

**Herb Roasted Organic Chicken**

Natural Au Jus

**Pan Roasted Salmon**

Lemon Caper Sauce

### **Sides**

Whipped Potatoes

Sautéed String Beans

### **Dessert Display**

Assorted Homemade & Imported Desserts

Served Family Style

Add 6.625% Sales Tax & 22% Gratuity

*\* 4% Fee for All Credit Cards Used for Final Bill \**



**THE OAK HOUSE**

## **Cold Buffet Stations**

(Pricing Based On One Hour Service Per Person)

### **Chick Pea Chopped Salad +7**

A Display of Fresh Vegetables with Blue Cheese & Ranch Dip

### **Fresh Mozzarella & Tomato Salad +7**

Basil Oil, Balsamic Reduction, Sea Salt & Cracked Black Pepper

### **Artisan Cheese & Cured Meats Display +10**

Assorted Focaccia & Pimento Stuffed Olives

## **Hot Buffet Stations**

### **Honey Chili Wings +5**

Celery Sticks & Blue Cheese Dipping Sauce

### **Crispy Long Island Calamari +7**

Rustic Marinara & Lemon Aioli

### **Hot Honey Roman Pizza +8**

Ezzo Pepperoni & Homemade Hot Honey

### **Rigatoni Vodka +8**

Basil Oil & Aged Parmesan

### **Spicy Rigatoni +13**

Calabrian Pepper Cream Sauce & Fresh Burrata

### **Braised Short Rib Mac & Cheese +12**

Signature Cheese Blend & Herb Brioche Breadcrumbs

### **Creamy Lemon Chicken +12**

Jasmine Rice, Charred Lemon & Fresh Herbs

### **Pepper Crusted Chateaubriand +15**

Port Wine Demi Glace

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**THE OAK HOUSE**

## Beverage Packages

### Non-Alcoholic Beverage Package

Unlimited Soda, Iced Tea, Juice, American Coffee & Tea +8

### Wine & Craft Beer Bar

#### **Premium Wine**

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc & Pinot Grigio

**Draft Beer** All Current Draft Beers    **Bottled Beer** Budweiser, Heineken & Coors Light  
2 Hours +25  
3 Hours +35

### Premium Open Bar

#### **House Spirits**

Tito's Vodka, Porters Gin, Bacardi Silver Rum, Mi Campo Reposado Tequila,  
High West Bourbon, Monkey Shoulder Blended Scotch

#### **House Wine**

Cabernet, Pinot Noir, Chardonnay & Pinot Grigio

**Draft Beer** – All Current Draft Beers    **Bottled Beer** - Budweiser, Heineken & Coors Light  
2 Hours +35  
3 Hours +45

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**THE OAK HOUSE**

## **2 Hour Champagne Brunch Buffet**

\$55 (+\$15 Per Person For 3 Hour Drink Package)

(Minimum of 40 Guests)

Available Monday – Sunday \$2,500 Food & Beverage Minimum

### **2 Hours Unlimited Champagne**

Champagne + Bellinis + Mimosas + Coffee + Tea + Non-Alcoholic Beverages

### **Breakfast Grazing Station**

Seasonal Display of Croissants + Pastries + Fruits + Spreads

### **Buffet Stations**

#### **Cacio e Pepe Scrambled Eggs**

Cracked Black Pepper + Aged Parmigiano

#### **Applewood Smoked Bacon**

#### **Bananas Foster French Toast**

Sauteed Bananas + Warm Maple Syrup

#### **Crispy Home Fries**

Onions + Bell Peppers

#### **Pan Roasted Organic Salmon**

Lemon Caper Sauce

#### **Rigatoni Pasta**

House Vodka Sauce

Aged Parmesan + Basil Oil

### **Salad Station**

#### **Market Greens**

Balsamic Vinaigrette

&

#### **Classic Caesar**

Brioche Breadcrumbs + Aged Parmesan

### **Dessert Display**

Assorted Homemade & Imported Desserts

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**THE OAK HOUSE**

# **Signature Family Style Brunch**

**\$55**

**+\$15 Per Person For 3 Hour Event  
(Minimum of 20 Guests)**

## **2 Hours Unlimited Champagne**

**Champagne + Bellinis + Mimosas + Coffee + Tea + Non-Alcoholic Beverages**

### **First Course**

**Fresh Fruit Platter**

**Assorted Pastries & Mini Muffins**

### **Second Course**

**Cacio e Pepe Scrambled Eggs**

**Cracked Black Pepper + Aged Parmigiano**

**Applewood Smoked Bacon**

**Bananas Foster French Toast**

**Sauteed Bananas + Warm Maple Syrup**

**Oak House Breakfast Potatoes**

**Vidalia Onions + Bell Peppers**

**Arugula & Campari Tomato Salad**

**Red Onion + Citrus Champagne Vinaigrette**

### **Plated Dessert**

**Classic Tiramisu**

**Espresso Whipped Cream + Belgian Chocolate Sauce**

**Add 6.625% Sales Tax & 22% Gratuity**

**\* 4% Fee for All Credit Cards Used for Final Bill \***



**THE OAK HOUSE**

# **Signature Dinner Buffet**

**\$55**

(Minimum of 40 Guests)

## **Artisanal Grazing Station**

Display of Meats + Cheeses + Breads + Olives

## **Salad Station**

**Market Greens**

Balsamic Vinaigrette

&

**Classic Caesar**

Brioche Breadcrumbs + Aged Parmesan

## **Entrees**

**Rigatoni Pasta**

House Vodka Sauce

Aged Parmesan + Basil Oil

**Herb Roasted Organic Chicken**

Natural Au Jus

**Pan Roasted Salmon**

Lemon Caper Sauce

## **Sides**

Whipped Potatoes

Sautéed String Beans

## **Dessert Display**

Assorted Homemade & Imported Desserts

Served Family Style

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**THE OAK HOUSE**

# Signature Family Style Dinner

\$60

(Minimum of 20 Guests)

## First Course

\*Choice of 3\*

### **Oak House Wings**

Honey Chili Glaze + Blue Cheese Dipping Sauce + Crisp Celery

### **Truffle Fries**

Aged Parmesan + Fresh Herbs

### **House Made Mozzarella Sticks**

Rustic Marinara

### **Classic Caesar Salad**

Aged Parmesan + Brioche Breadcrumbs

### **Smash Burger Egg Rolls**

Caramelized Onions + American Cheese + Fancy Dipping Sauce

## Second Course

### **Rigatoni Vodka**

Aged Parmesan + Basil Oil

### **Creamy Lemon Chicken**

Charred Lemons + Fresh Herbs

### **Pan Roasted Scottish Salmon**

Lemon Caper Sauce

### **Roasted Garlic Whipped Potatoes**

### **Sauteed Green Beans**

### **Sliced Prime Hanger Steak +5pp**

Port Wine Demi Glace

## Plated Dessert

### **Classic Tiramisu**

Espresso Whipped Cream + Belgian Chocolate Sauce

Add 6.625% Sales Tax & 22% Gratuity

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**THE OAK HOUSE**

## *Our Private Rooms*

### The Lodge

*Ideal For Happy Hours & Social Gatherings*

20-25 Standing Cocktail



### The Gallery

*Perfect For Smaller Sit Down Dinners & Cocktail Parties*

Seated Dinner for 35 Guests / 40 Standing Cocktail





**THE OAK HOUSE**

**The Oak Room**

*Available For Large Groups For Sit Down Dinners, Buffets & Cocktail Parties*

