

# Oakland's

INSPIRED. ELEVATED. IMPECCABLE.



PRIVATE PARTIES • WEDDINGS • CORPORATE EVENTS



HORS D'OEUVRES

BAR/LOUNGE PACKAGES



SIT DOWN MEALS

BUFFETS & STATIONS

## PRIVATE & GROUP DINING + CATERING

[oaklandsrestaurant.net](http://oaklandsrestaurant.net)

# Oakland's



## Committed to delivering an unforgettable experience, every time.

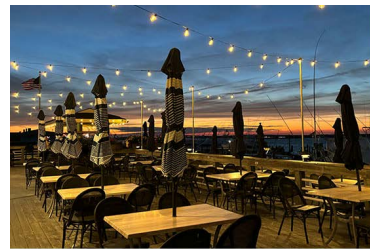
Enjoy panoramic waterfront views from our extraordinary seaside setting while savoring innovative cuisine and exquisite wines from our award-winning list - all delivered with unparalleled service from start to finish. From intimate gatherings to grand celebrations, we provide a wide range of options to elevate your event.

### Private & Group Dining + Catering

Inside Middle Dining Room  
Accommodates up to 30 guests.

Bar Lounge  
Accommodates up to 40 guests.

Entire Restaurant  
The restaurant is also available to reserve in its' entirety and can accommodate seating up to 120, including a dance floor, for an unforgettable event.



## Schedule a free consultation

**Events Coordinator**  
Christine Oakland-Hill, Owner

**Call Direct**  
631-697-8116

**Location**  
373 Dune Road • Hampton Bays, NY



## Hors D'oeuvres

*\*\*upcharge based on item(s) chosen*

### MEAT OPTIONS

Empanadas

*with cilantro sauce*

Chicken or Steak Satay

*with peanut sauce*

Mini Short Rib

*served over a hot chili pepper mashed potato,  
port wine sauce*

Crispy Pork Belly Tostada

*with maple habanero aioli*

BLT Sliders

Pigs in a Blanket

Meatballs

*classic Italian, carne asada, buffalo chicken*

Buttermilk Fried Chicken

*on a mini biscuit with hot honey garlic aioli*

Chicken & Waffles

Mini Meatloaf

*with mashed potatoes*

Indian Dry-Rubbed Chicken

*with yogurt sauce*

**\*\*Herb Crusted Lamb Chops**

**\*\*Filet Mignon Bites**

*with peppercorn sauce*

### ADDITIONAL "MINI" OPTIONS

**\*\*Burgers & Brew**

**\*\*Tacos & Margaritas**

**\*\*Paella & Sangria**

**\*\*Charcuterie & Cabernet**

**\*\*Sushi & Sake**

**\*\*Oysters & Bloody Mary Shooter**

*If you can dream it - we can create it!*

### VEGETARIAN OPTIONS

Falafel

*with spicy avocado sauce and tahini*

Arancini (Risotto Balls)

*with parmesan cheese, crispy pancetta, vodka sauce*

Mac & Cheese Tarts

Black Bean Sliders

*with crispy onions & vegan jalapeno mayo*

Tomato & Olive Bruschetta

Barbacoa Cauliflower Tacos

*with vegan lime, cilantro aioli*

Baked Brie & Caramelized Onion Bites

Roasted Garlic & Balsamic Hummus

*with mini naan bread*

Mini Grilled Cheddar Cheese Sandwiches

*options include: a warm tomato soup or*

*chilled tomato gazpacho*

### SEAFOOD OPTIONS

**\*\*Tuna or Salmon Tartare**

*in a sesame cone, ginger marinated/wasabi aioli*

**\*\*Mini Crab Cake**

*with fresh slaw, lime cilantro aioli*

Shrimp & Creamy Grits

*in a mini bowl, bacon jam*

Soft or Hard Shell Fish Tacos

*with cilantro coleslaw, siracha mayo*

Clams Casino

**\*\*Warm Mini Lobster Rolls**

**\*\*Lobster Stir-Fry Mini Bowl**

*with vegetables, ginger rice, yum yum sauce*

Bacon-wrapped Scallops

*with horseradish cream sauce*

Mini Poke Bowl

*with avocado, mango, sesame, ginger dressing*

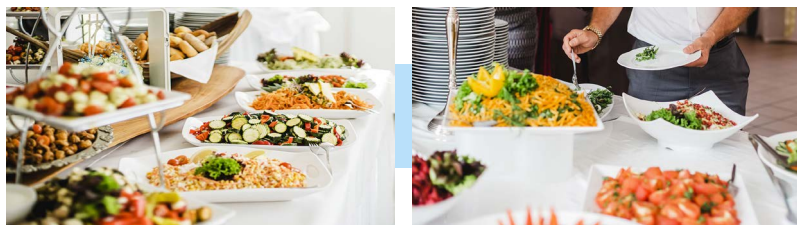
Fried Calamari

*with yellow tomato dipping sauce*

Saffron Shrimp

*with cucumber lime, gazpacho shooter*

*Oakland's*



## BUFFET SALADS

### Tri-Colored Salad

A blend of radicchio, endive and arugula, shaved Parmesan tossed with a white balsamic dijon vinaigrette

### Chopped Organic Kale Salad

Grapes, candied walnuts, crisp diced apples tossed with organic kale and a lemon-orange vinaigrette

### Classic Caesar Salad

Classic egg-anchovy based dressing, romaine lettuce, garlic croutons, shaved Pecorino Romano cheese

### Beet Salad

Diced beets, baby spinach, toasted pecans, goat cheese, citrus vinaigrette

\*\*Seasonal salads also an option

## BUFFET SIDES

Roasted or Whipped Sweet Potatoes

Herb & Garlic Roasted Red Potatoes

Mashed Potatoes

Scalloped Potatoes

Home-fried Potatoes

Ginger Honey Brussels Sprouts

Grilled Asparagus

with shaved Parmesan, balsamic glaze

Dirty Rice

Herbed Basmati Rice

Burnt Broccoli

Assorted Seasonal Vegetables

## BUFFET ENTRÉES

### Vegetable Stuffed Local Fluke

Stuffed with spinach, green squash, carrots, organic butter, panko bread crumb coating

### Salmon

Thai inspired seared salmon, ginger, coconut, mint cilantro

### Grilled Swordfish

Painted with toasted garlic, basil topped with a crispy eggplant and tomato olive tapenade

### **\*\*Halibut**

Potato-crust halibut filet with basil, tomato jam and beurre blanc

### Oven Roasted Pork Loin

Pan caramelized, sliced and topped with Dijon mustard sauce

### Flat Iron Steak

Seared in a cast iron pan, sliced and topped with a Texas style cowboy butter

### **\*\*Chateaubriand**

Oven roasted and topped with bordelaise sauce

### Sauteed Chicken

Lemon chicken, crispy pancetta, asiago oregano butter sauce

### **\*\*Grilled & Sliced Sirloin**

Port wine rosemary demi-glaze

### Chicken & Pasta

Rigatoni pasta, grilled chicken, four cheese cream sauce, toasted garlic and fresh spinach

### **\*\*Seafood Pasta**

Jumbo shrimp, scallops and calamari sauteed with fresh basil and tomatoes, tossed with pappardelle

### Classic Bolognese

A slow-cooked classic prepared with ground beef, carrots, celery, tomatoes, milk and onions. Tossed with organic cavatelli pasta and basil oil

\*\*upcharge based on item(s) chosen



## Sit Down Meals

### SIT DOWN SALADS

#### Tri-Colored Salad

A blend of radicchio, endive and arugula, shaved Parmesan tossed with a white balsamic dijon vinaigrette

#### Classic Caesar Salad

Classic egg-anchovy based dressing, romaine lettuce, garlic croutons, shaved Pecorino Romano cheese

#### Burrata Toast

creamy whole milk burrata served on top of garlic, pepper jelly crostini with basil oil and crispy prosciutto

#### Beet Salad

Diced beets, baby spinach, toasted pecans, goat cheese, citrus vinaigrette

#### Watermelon, Feta & Arugula Salad

\*\*Seasonal salads available

### SIT DOWN ENTRÉES

#### Black Pepper, Coriander Grilled Swordfish

Served on top of creamy cilantro risotto and topped with a hot honey, garlic compound pickled shallot butter

#### \*\*Chateaubriand

Oven roasted and topped with bordelaise sauce

#### \*\*Filet Mignon

Center cut 8 ounce filet, classic au poivre

#### Roasted Chicken

Peruvian spiced oven roasted half chicken, potato croquet, natural au jus, vegetable

#### \*\*Sirloin Steak

14 oz. grass fed, aged sirloin topped with crispy shiitake mushrooms, finished with a port wine glaze, served with pommes frites GF

#### \*\*Rack of Lamb

Dijon panko crusted, roasted garlic mashed potatoes, lamb demi glaze

#### Chicken & Pasta

Rigatoni pasta, grilled chicken, four cheese cream sauce, toasted garlic and fresh spinach

#### \*\*Seafood Pasta

Jumbo shrimp, scallops and calamari sauteed with fresh basil and tomatoes, tossed with pappardelle

#### Vegetarian Napoleon

Zucchini, squash, eggplant, roasted peppers, spinach and portobello mushroom/sweet potato mash

### SIT DOWN ENTRÉES

#### Pan Seared Local Fluke

Sauteed fresh fluke with rosemary, lemon, calabrian chili, a touch of butter and white wine served over a bed of fresh seasonal vegetables

#### Grilled Shrimp

Wilted spinach, white bean, pancetta and romesco sauce

#### Crispy Skinned Salmon

Organic salmon pan seared served with Korean kimchi, garlic mashed potatoes, herbed ginger foam

#### Local Sea Scallops

Seared scallops served over a bed of creamy basil polenta, accompanied by a vibrant chopped Mediterranean salad with peppers, tomatoes, fennel, spinach and Kalamata olives. All drizzled with a refreshing tomato vinaigrette

#### \*\*Lobsters

Steamed 1 1/4 lb. or 2 lb. cold water lobsters

### CHILDREN'S MENU

Personal Pizzas

Fried Flounder  
with french fries

Chicken Tenders  
with french fries

Grilled Chicken & Penne Pasta

\*\*upcharge based on item(s) chosen





## Chef-Inspired Stations

### IN ADDITION TO YOUR COCKTAIL HOUR OR FOR A MORE CASUAL EVENT

Taco Bar

**\*\*Raw Bar**

Pasta Station

Stir Fry Station

Crab Cake Slider Station

Risotto Station

Falafel Station

*Chick peas, tahini salad, slaw, avocado sauce, quinoa*

Carving Station

*Choice of: turkey, \*\*sirloin, \*\*prime rib, glazed country ham, pork loin, \*\*filet mignon, \*\*loin of lamb*

**\*\*Steak House Station**

*Sliced steak, creamed spinach, home fries, burnt broccoli, caramelized onions, demi red wine sauce, horseradish sauce, garlic butter*

Baked Potato or Mashed Potato Station

Baked Potato Bar

Ramen Noodle Bar

*Bok choy, cilantro, hard boiled eggs, noodles, shrimp, chicken, pork belly, mushrooms, and radishes*

Cold Salad & Charcuterie Table

**\*\*upcharge based on item(s) chosen**

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“Christine Oakland-Hill and John Hill absolutely went above and beyond to give us the most perfect wedding. They were available every step of the way to make sure everything was just right. The venue was beautiful. The food was top notch and the extras they surprised us with made our guests so happy. Oakland's has always been a special place for us, so close to home - and now it holds a special place in our hearts. I can't thank Christine, John and their amazing staff enough for a truly fabulous day!”

~ Kerry W.

”

“We recently held our son's Rehearsal Dinner at Oaklands and it was perfection from start to finish. The setting on the Inlet where Hampton Bays meets Southampton has been a favorite of our families for years. Magnificent views,, fine food and drink, music, and friendly professional staff made a special day unbeatable. People are still talking about it!!! Thank you Christine & Chef John, for making our day so perfect!”

~ Lynn

# Desserts



Depending on the event, we offer a dessert parade, buffet style or individual desserts; all priced accordingly. This is just a snapshot of what can be produced; all desserts are homemade.

## DESSERT OPTIONS

Strawberry Shortcake  
Carrot Cake  
Triple Chocolate Cake  
Crème Brulee  
Mixed Berry Cheesecake  
Key Lime Pie  
Fresh Fruit Platters

## \*\*MINI DESSERTS

*(offered buffet style)*

Cake Pops  
Crème Brulee  
Brownies  
Cookies  
Cheesecake Bites  
Chipwich  
Zeppoles  
Ice Cream Cones  
Brownies  
Cannolis  
Spiked Shakes  
Chocolate or Strawberry Mousse

”

*Just a picture perfect experience from the staff down to the amazing food and atmosphere!!! An absolute must!!!!*  
~ Tom

*\*\*upcharge based on item(s) chosen*

”

*“The service and food at Oaklands Restaurant in Hampton Bays is top-notch! The staff is exceptionally friendly, attentive, and the food goes above and beyond to ensure a memorable dining experience. For a number of years, The Hampton Bays Beautification Association (HBBA) have held their Annual Garden Party fundraiser at Oaklands with extraordinary success. Kudos to the entire Oakland's team!”*

~ Roe

”

*“Oaklands has been a home of mine since I was a little girl. The food, ambiance, and staff are so welcoming. It is beautiful and an amazing place to go to dinner and watch the sunset with your significant other or your family. This is the dinner you want to be at for a romantic date, family dinner, or just a summer night together with friends.”*

~ Jackie

*Oakland's*



# CATERING PRICES

## OAKLAND'S RESTAURANT

ALCOHOL PACKAGES	Price/ Person	<i>Cash Bar is also an option</i>	Price/ Person
Three Hour OPEN Bar	\$65	Three Hour Beer & Wine	\$45
Four Hour OPEN Bar	\$85	Four Hour Beer & Wine	\$65
PASSED APPETIZERS	Price/ Person		Price/ Person
One hour (choice of four)	\$15	Upcharge for items with **	TBD
One hour (choice of six)	\$25		
BUFFET SALADS	Price/ Person	<i>Seasonal \$MP options available</i>	Price/ Person
Tri-Colored Salad	\$12	Beet Salad	\$16
Classic Caesar Salad	\$14	Chopped Organic Kale Salad	\$16
BUFFET OPTIONS	Price/ Option		Price/ Person
Standard	\$12	Upcharge for items with **	TBD
Buffet Sides	\$10		
SIT DOWN PLATED SALADS	Price/ Person	<i>Seasonal \$MP options available</i>	Price/ Person
Tri-Colored Salad	\$12	Burrata Salad	\$18
Classic Caesar Salad	\$14	Beet Salad	\$16
SIT DOWN OPTIONS	Price/ Person		Price/ Person
Standard (choice of 3)	\$45	Upcharge for items with **	TBD
STATIONS	Price/ Person		Price/ Person
Carving Station, Taco Bar, Pasta Station, Cold Salad & Charcuterie Table	\$25 per station	Upcharge for items with **	TBD
CHILDREN & TEEN OPTIONS	Price/ Person		Price/ Person
Children (under 10 years of age)	\$25	Upcharge for items with **	TBD
Teens (over age 10 to under age 21) <i>50% of adult price per person</i>	TBD	Upcharge for items with **	TBD
DESSERT OPTIONS	Price/ Person	<i>Coffee &amp; Tea included</i>	Price/ Person
One choice served to each guest	\$10	Cappuccinos & Espressos (unlimited)	\$10
Mini desserts offered buffet style	\$20		



- Prices do not include NYS Sales tax and 20% Gratuity (*if tax exempt – we require the form*).
- Deposits are required to hold a date \$500 minimum; refundable with 20 days notice.
- Beverages:
  - Pitchers of water are included (soda and juice also included dependent on package chosen).
  - Coffee and tea included with dessert option.
- Bottled water optional (*sparkling or still*) – priced accordingly per number of bottles used during event.
- If required, white Linens are priced according to the size requested per head count and are billed separately (*specialty linens with colors and/or textures must be outsourced*).
- Floral arrangements, music, wedding cakes and decorations are all not included.
- Table layouts are based on head count, minimum 6 to maximum 12 guests at large rounds (we recommend our large round tables for catered events).
- For events under the size of 40, Oakland's has the option of using white folding chairs.
- Complete station events do not allow for specific seating, but create more of a flow to eat/drink casually. Pricing available upon request.
- Hosting any ceremony on site is an option - fee will be determined upon request.
- If you prefer the outside bar to be open to your guests, this will be based on weather permitting, head count for your event and will incur an additional charge depending on the time of year.
- Events during the months of June, July & August - event menus will be based on our most current menu during that season. Maximum 30 guests inside in our middle dining room. Outside is only available in the flagpole area, weather permitting) and will incur an additional charge.
- The minimum to host a private event in the lounge/bar is 30 guests, the maximum is 40 guests. Lounge/bar is not available during the months of June, July & August or on major holiday weekends: MDW, LDW, July 4th, Columbus Day.
- Maximum seating in the Dining Room is 110 guests (*120 is possible, but space will be tight with the dance floor*).
- Five-hour events are available and will incur a minimum \$2500 staff fee to stay longer than four hours. (*We highly recommend cutting off all alcohol during the last hour of extended events*.)
- All on-site catered events that include either a cash bar or an open bar MUST offer food for a minimum of 50 guests at a minimum of \$30 per person.
- If you choose not to have a wedding cake, we offer alternative dessert options. Please note that there will be a per-person up-charge for this substitution.
- When the restaurant is closed for private events, an additional venue fee may be required for certain dates or special circumstances to allow for exclusive use of the space.
- To ensure accurate planning and staffing, we require a final headcount and full payment one week before the event. Please note that the fee will be based on this confirmed number even if some guests do not attend. Guests in attendance exceeding the initial headcount will be charged the agreed-upon per-person fee at the end of the event. This is non-negotiable.





## Acceptance of Terms (Required)

First Name

Last Name

Phone

Email

Company / Organization

Date of Event

Event Start Time

Event End time

Number of Guests

Dietary Restrictions / Allergies

Additional Notes:

Please sign below to indicate your approval of this catering agreement and its terms and conditions.

X

\_\_\_\_\_  
Authorized Signature

X

\_\_\_\_\_  
Date

# PRIVATE & GROUP DINING + CATERING

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