



TALL OAKS
CATERING Est. 2023
featuring secret family recipes



If you don't find selections that meet your needs, please consult with your Event Manager to design a custom menu to be priced accordingly. All menu pricing and options are subject to change. All pricing is subject to 7.25% state sales tax on food and beverage and 18% gratuity on food.

WHY *Tall Oaks Catering*

Guest have an abundance of choices when selecting an outside food provider. The Tall Oaks Owners challenged us to develop something different...something unique....something better than any other catering options. Our answer.....Family Secret Catering.

Our Menu consist of unique and special culinary dishes prepared using secret recipes, from our collective families, some dating back over 100 years! Every family has their secrets and the best ones are the delicious recipes passed down through the generations.

We are proud and honored to celebrate our family's secret recipes and dishes and hope they bring as much joy and happiness to your families and they have brought to ours.

We are so proud and honored to bring these dishes to you and your special event!

our first-rate culinary team

SAM
PITTS

Sam fell in love with working in the service industry at a young age and has loved it ever since. He has no formal education and learned in the trenches. He has passion and an open mind for technique. Working for places such as Danny Boys, Maggiano's Italian Eatery, Rose Italian and Burntwood Tavern. He has extensive experience in building menus, and would love to help you build the menu of your dreams!

Greatest Accomplishment:

Having the ability to cook and share ideas with others.



MAT
SCHWAB

Mat started cooking professionally in his 30's but has been making culinary creations since he was a teenager. Mat is known around Tall Oaks for his ability to think outside the box. With 14 years of front and back of house experience, Mat has the knowledge to make your event exactly what you dream of.

Greatest Accomplishment:

Spending time giving back by cooking for families staying at the Ronald McDonald House



JAIME
CORDOVA

Jaime has many years of excellent experience in foodservice and a culinary arts degree from Culinary Institute of America. He has worked at many prestigious establishments such as Mentor Harbor Yachting Club, Spire Institute, Adegas Ristorante, Lake Forest Country Club and Chiado Fine Dining. Jaime is very enthusiastic about ensuring guest experience is out of this world!

Greatest Accomplishment:

Teaching cooking classes for veterans suffering from PTSD

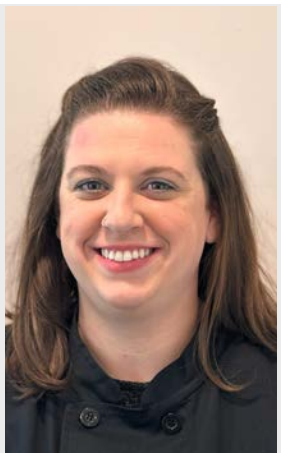


SAM
SCHWAB

Sam always wanted to be a chef from the time she was a young child. She has spent over half of her life working in many different areas of foodservice including ball parks, casinos, convention centers and quick service restaurants and believes "if you can dream it, we can find a way to do it."

Greatest Accomplishment:

Making friends from all over the world while spending time cooking for families staying at the Ronald McDonald House.



package selection process

LUNCHEON

SELECT ONE

soup + salad

SELECT TWO

sandwich varieties

supplemental selections can be made for an additional cost per head

DINNER -
SIGNATURE

SELECT ONE

entree

SELECT TWO

sides

COMES WITH

fresh rolls & butter | caesar salad or garden salad

supplemental selections can be made for an additional cost per head

DINNER -
DELUXE

SELECT TWO

entrees + sides

COMES WITH

fresh rolls & butter | caesar salad or garden salad

supplemental selections can be made for an additional cost per head

ENHANCEMENTS

FRESH FRUIT DISPLAY

An assortment of seasonal fresh fruits and fruit dip

CHARCUTERIE DISPLAY

Cured meats and artisanal cheeses with honey and accompaniments

CHIPS & DIPS

A selection of flavorful dips and crisp chips

VEGETABLE CRUDITÉ

Fresh garden vegetables with hummus and dip

HOMEMADE SIGNATURE SOUPS

GRANDMA BERNARDO'S ITALIAN WEDDING SOUP
an enchanting blend of juicy meatballs with spinach and acini de pepe pasta

CHEF ARTIE'S AWARD-WINNING TRADITIONAL CLAM CHOWDER
rich, creamy chowder loaded with potatoes, clams, onions, celery and fresh herbs, shaped by Chef Artie's recipe

SMOOTH & RICH TOMATO BISQUE
silky smooth house made tomato bisque



FARM FRESH SALADS

TRADITIONAL GARDEN SALAD
Fresh greens accented with crisp cucumbers, robust tomatoes, tangy red onions and a house made Italian vinaigrette

TRADITIONAL CAESAR SALAD
crisp romaine lettuce dressed with peppery Caesar dressing, shaved parmesan cheese & toasted croutons

TALL OAKS 9199 SIGNATURE SALAD
chopped iceberg lettuce, diced ham, tangy swiss cheese, fresh tomato, olives, and a robust Garlic Dressing



SANDWICHES

CUBAN
a blend of tender pork, smoked ham, yellow mustard and kosher pickles

TURKEY CLUB WRAP
toasted turkey, crisp bacon, shredded lettuce, sliced tomato and garlic aioli

ITALIAN SUB
fresh hoagie roll with italian meats, crisp lettuce, sliced tomato and a house made italian vinaigrette

CHICKEN SALAD
buttery brioche buns with grilled chicken salad, crisp lettuce and sliced tomato

ROAST BEEF
tender roast beef with caramelized onion jam and crisp lettuce on a ciabatta roll



Luncheon

OFFSITE CATERING

ENTREES

CHEF SAM'S CHICKEN PARMESAN

house breaded and fried crisp, then topped with our classic marinara and a blend of melted mozzarella and parmesan cheeses

CHEF JAIME'S CHICKEN WITH ARTICHOKE

lightly seasoned sauteed chicken served with a delicious pimento cream sauce with tender artichokes

CHICKEN MARSALA

fresh chicken breast seared, then roasted and served with delicious marsala sauce

CHEF ARTIE'S CHICKEN PICCATA

lightly dredged chicken breast cooked to perfection and served with our traditional piccata sauce

HERBED PORK LOIN

dry rubbed and slow roasted. served with roasted apple & horseradish

BRAISED BEEF

chuck roast braised with fresh herbs until fork tender

ROAST BEEF

slow roasted beef roast served with mushroom demi

NONNA'S PASTA WITH MEATBALLS

al dente pasta cloaked in a traditional marinara sauce and enhanced with Nonna's meatballs

POACHED SALMON

succulent poached salmon served with a dill cream drizzle

SEARED SALMON

pan seared salmon served with pickled red onion & roasted tomato relish

FARMER'S HARVEST PASTA

tender pasta dressed with red pepper tomato coulis and farm fresh vegetables



SIDES

GARLIC MASHED POTATOES

buttery mashed potatoes infused with roasted garlic

ROASTED POTATOES

roasted red skin potatoes with fresh herbs

WILD RICE PILAF

herbaceous white rice with tender vegetables, enhanced with wild rice

PASTA WITH SAUCE

pasta enveloped in your choice of creamy alfredo or traditional marinara

MACARONI & CHEESE

velvety smooth cheddar cheese sauce with pasta

SAUTEED GREEN BEANS

flavorful green beans cooked with butter

ROASTED BROCCOLI

fresh broccoli roasted to perfection

SEASONAL VEGETABLE MEDLEY

an array of chef selected seasonal vegetables

SAFFRON RISOTTO

bright and flavorful saffron infused risotto straight from Grandma's recipe book from the old country

