Catering

270.715.9268
info@hickoryandoakbg.com

www.hickoryandoakbg.com
A Note From Us

Thank you for considering Hickory & Oak Catering for your next event! Opened in 2018 by chef-owners Chelsey and Joshua Poling, Hickory & Oak quickly established itself by being voted Best New Restaurant and Best Fine Dining Restaurant in the Daily News's "Best of Bowling Green Awards."

When it comes to special events what makes them special is each one is different. We encourage you to use this packet as a guide to help with planning and menu selection, but we would really like to hear what you want for your special day. We employ the best kitchen staff, mixologists, and wait staff in the region, so our speciality is helping to bring your dream event to life.

We would love to work with you to make your next event exceptional. We are fully licensed and insured to handle all your food and beverage needs. Contact us today for more information. Don't just host an event; host a Hickory & Oak Event!

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# Passed Hors D'Oeuvres

## Vegetable
- Brie en Croute
- Vegetable Quesadilla
- Crispy Asparagus
- Stuffed Peppadew
- Potato Gratin Dauphino
- Spanakopita
- Vegetable Empanada
- Vegetable Samosa

## Meat
- Pork Belly Skewer
- Petite Beef Wellington
- Pork Potsticker
- Beef Empanada
- Beef Satay
- Pork Steamed Bun
- Beef Kabob
- Country Ham Biscuit

## Poultry
- Chicken Satay
- Chicken Fig Kabob
- Coconut Chicken
- Chicken Veg Kabob
- Chicken Pot Sticker
- Buff Chicken Spring Roll
- Hot Chicken Bun
- Mini Chicken Sandwich

## Seafood
- Bacon Scallop
- Bacon Shrimp
- Cocktail Shrimp
- Coconut Shrimp
- Crab Cake
- Lobster Taco +$2

## Dessert
- Baklava
- Macarons
- Citrus Mini Cheesecake
- Chocolate Cheesecake
- Chocolate Chip Cookie

## Pricing
- 1 1/2 Hors D'Oeuvres Per Person
  - $4 Per Person Per Hors D'Oeuvre
  - $10 Per Person Pick 3 Hors D'Oeuvres
  - $15 Per Person Pick 5 Hors D'Oeuvres

***Prices are subject to change based upon market prices, availability, and party size.***

***Prices are subject to KY sales tax (6%) and Gratuity (18%)***

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Hors D'Oeuvres Tables

Vegetables
- Celery
- Baby Carrots
- Cherry Tomatoes
- Cauliflower
- Broccoli
- Radishes
- Sweet Peppers
- Ranch

Fruit
- Strawberry
- Seasonal Melon
- Grapes
- Pineapple
- Seasonal Berries
- Fruit Dip

Charcuterie
- Domestic Cheese
- Prosciutto
- Salami
- Pepperoni
- Marinated Artichokes
- Roasted Peppers

Dips
- Spinach & Artichoke
- KY Hot Brown
- Beer Cheese
- Smoked Salmon
- Pimento Cheese
- Hummus
- Salsa & Guacamole
- Whipped Feta & Honey
- Baba Ganoush

Sliders & Sandwiches
- Chicken Salad Croissant
- FGT & Pimento Cheese
- Mini Cuban
- Prime Rib Slider
- Hot Chicken Slider
- Club Sandwich
- Texas Brisket Slider
- Pulled Pork Slider
- Philly Cheesesteak

Seafood
- Lobster Tails
- Shrimp Cocktail
- Oysters
- Smoked Salmon

Pricing
Vegetable or Fruit Table: $4 Per Person -- Charcuterie: $5 Per Person
Dips: $3 Per Dip Per Person -- Sliders: $3 Each -- Seafood: $20 Per Person
Charcuterie, Vegetable or Fruit, and One Dip: $10 Per Person

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Plated Dinner

**SALADS**

Wedge Salad: iceberg lettuce, cucumbers, tomatoes, bleu cheese, bacon
Caesar Salad: chopped romaine, caesar dressing, parmesan, croutons, black pepper
Honeycomb Salad: raspberry yogurt dressing, balsamic vinengar, arugula, dried figs, almonds, goat cheese crouton, ky honeycomb (+$2)
Autumn Salad: spring mix, goat cheese, apples, dried cherries, candied pecans, balsamic dressing (+$2)
Antipasta Salad: chopped romaine, creamy italian dressing, parmesan, pepperoni, salami, banana peppers,, olives, tomatoes, croutons (+$2)

**ENTREES**

Buttermilk Fried Chicken: cornflake crusted chicken, thyme gravy, smoked butter cabbage, fresh parsley
Bourbon Glazed Pork Tenderloin: center cut pork tenderloin, bourbon glaze, smoked gouda mac and cheese, collard greens
Roasted Beef Tenderloin: roasted beef tenderloin, whipped potatoes, bone marrow butter, fried onions (+$5)
Crab Cakes: lump crab cakes, remoulade, jalapeno grits, pickled okra
Roasted Sirloin: roasted 8 oz sirloin, rosemary confit potatoes, mushroom demiglace
Chicken Florentine: roasted chicken breast, creamed spinach, brown butter tortellini
Prime Rib: roasted prime rib, twice baked potato, roasted mushrooms, horseradish (+$3)
Smoked Pork Ragu: smoked pork shoulder, san marzano sauce, polenta, parmesan
Boeuf Bourguignon: braised beef roast, demiglace, roasted potatoes, carrots
Blackened Catfish: blackened catfish, thyme rice, crawfish & sausage etouffee

**PRICING**

Choice of 1 Salad & 1 Entree: $28
Choice of 1 Salad & 2 Entrees: $32
Choice of 1 Salad & 3 Entrees: $35

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Buffets

CLASSIC BUFFETS
BBQ Buffet: pulled pork, beef brisket, baked beans, smoked mac & cheese, rolls, coleslaw, pickles & onions, bbq sauce
American Italian: caesar salad, italian bread, olive oil, baked ziti & meatballs, tortellini chicken alfredo, roasted tomatoes, marinated artichokes
Southern Soul: house salad, rolls, pot roast, roasted turkey, country green beans, whipped potatoes
Taco Bar: tortillas, cheese, lettuce, sour cream, jalapenos, cilantro, onion, pulled pork, creamy chicken, cilantro-lime rice, black beans, salsa, queso, tortilla chips

PREMIUM BUFFETS
Steakhouse Buffet: wedge salad, rolls, prime rib, bourbon pork, twice baked potatoes, brown butter broccoli
Surf & Turf: wedge salad, rolls, roasted beef tenderloin, garlic butter shrimp, rosemary confit potatoes, creamed spinach
New Orleans Affair: baguette, thyme rice, chicken & sausage gumbo, seafood jambalaya, blackened ham

CARVING STATION BUFFETS
1 Salad, 2 Sides, Bread and Choice of 2:
Prime Rib -- Roasted Tenderloin -- Bourbon Glazed Ham -- Roasted Turkey --
Leg of Lamb -- Pork Loin -- Pork Belly -- Smoked Salmon -- Smoked Sausage

PRICING
Classic Buffets: $25 per Guest
Premium Buffets: $40 Per Guest
Carving Station Buffets: $55 Per Guest

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Beverage Service

NON ALCOHOLIC DRINKS
Lemonade -- Unsweet Tea -- Sweet Tea -- Coke -- Diet Coke -- Sprite -- Water
Topo Chico -- Dr Pepper -- Root Beer -- Peach Tea

PRICING
Canned Soft Drinks: $2 Per Guest
Bottled Soft Drinks: $3 Per Guest

TIER 1 ALCOHOL
Wheatley Vodka
New Amsterdam Gin
Buffalo Trace Bourbon
Bacardi Rum
Camarena Tequila
Jack Daniel's Whiskey

2 Domestic Beer
1 Craft Beer
3 Types of Wine

PRICING

TIER 2 ALCOHOL
Tito's Vodka
Beefeater Gin
Maker's Mark Bourbon
Flora De Cana Rum
Casamigos Tequila
Gentleman Jack Whiskey

2 Domestic Beer
2 Craft Beer
4 Types of Wine

PREMIUM ALCOHOL
Work with our industry leading beverage director to create a custom cocktail menu and host an event truly like no other.

PRICING
Cash Bar: $500 Minimum + $100 Per Bartender
Tier 1 Bar: $7 Per Cocktail, MP on Beer, $6 Per Glass of Wine
Tier 2 Bar: $9 Per Cocktail, MP on Beer, $8 Per Glass of Wine
Premium Bar Service: Price based upon selections.

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Additional Rentals

CHINA, GLASSWARE, FLATWARE
Save money, and more importantly TIME, but renting your plates, glasses, forks and knives through us!

LINENS
We are happy to provide classic appearance linens to help make your event match your desired level of sophistication.

TABLES
While most venues provide tables, some of them still do not. Let us help down on your number of vendors by allowing us to coordinate table rentals.

OTHER VENDORS
While we are a new restaurant, our owners Chelsey and Josh have been a permanent fixture of the local food and event scene for nearly a decade. From event planners to bakers to photographers to live music, do not be afraid to ask us for our recommendations to make sure you can enjoy your event by hiring the right team!

HICKORY & OAK

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