

# Breakfast / Brunch

## Sample Menu i

### FRUIT SALAD

SEASONALLY: STRAWBERRIES, BLACKBERRIES, RASPBERRIES,  
PINEAPPLE, BANANAS, MELONS, MANGO AND KIWI; YOGURT AND  
TOASTED GRANOLA

### SCRAMBLED EGGS & BREAKFAST MEATS

LIGHT AND FLUFFY EGGS WITH HINTS OF BLACK PEPPER AND  
SEA SALT. THICK-CUT, PEPPERED BACON AND SAUSAGE

### WARM MUFFIN SELECTION

BANANA-NUT, BLUEBERRY, CINNAMON, CRANBERRY ALMOND  
(CHOOSE TWO)

### CLASSIC BISCUITS & GRAVY

FLAKEY, BUTTERY AND GOLDEN BISCUITS WITH THICK SAUSAGE-  
LADEN HOMEMADE GRAVY

### FIVE OAKS GRIDDLE CAKES

FRESHLY PREPARED WITH PURE MAPLE SYRUP AND BUTTER  
\$17.00

## Sample Menu ii

### BREAKFAST FRUIT SALAD

SEASONALLY: STRAWBERRIES, BLACKBERRIES, RASPBERRIES,  
PINEAPPLE, BANANAS, MELONS, MANGO AND KIWI; YOGURT AND  
TOASTED GRANOLA

### EGG STRATA

FLUFFY EGG SOUFFLÉ RESPLENDENT WITH BREAKFAST MEATS,  
GREEN ONIONS AND SPINACH, TOPPED WITH CHEDDAR

### FIVE OAKS GRIDDLE CAKES

FRESHLY PREPARED WITH PURE MAPLE SYRUP AND BUTTER

### CLASSIC BISCUITS & GRAVY

FLAKEY, BUTTERY AND GOLDEN BISCUITS WITH THICK SAUSAGE-  
LADEN HOMEMADE GRAVY

### BREAKFAST POTATOES

ROASTED POTATOES WITH SAUTÉED MUSHROOMS AND ONIONS  
\$15.50

## Sample Menu iii

### BREAKFAST FRUIT SALAD

SEASONALLY: STRAWBERRIES, BLACKBERRIES, RASPBERRIES,  
PINEAPPLE, BANANAS, MELONS, MANGO AND KIWI; YOGURT AND  
TOASTED GRANOLA

### SMOKED & CURED HONEY HAM

SWEET HAM WITH A SMOKE-Y, HICKORY FINISH;  
SERVED WITH YEAST ROLLS AND A SELECTION OF MUSTARDS

### EGG STRATA

FLUFFY EGG SOUFFLÉ RESPLENDENT WITH BREAKFAST MEATS,  
GREEN ONIONS AND SPINACH, TOPPED WITH CHEDDAR

### HOUSEMADE CINNAMON ROLLS

LIGHT AND FLUFFY CINNAMON BREAD LACED WITH BUTTER AND  
CREAMY FROSTING

### GRILLED ASPARAGUS

SERVED RIGHT OFF THE GRILL, LIGHTLY SEASONED WITH SEA  
SALT, OLIVE OIL AND PEPPER  
\$18.00

## Custom additions and substitutions

### TRADITIONAL AMERICAN SCONES

BASIC SUGAR, BLUEBERRY, CRANBERRY-ALMOND OR CHEESE

### SOUTHERN STYLE CHEESE GRITS

IF YOU KNOW GOOD GRITS, YOU'LL LOVE THESE

### CROISSANTS

BIG AND FAT, LIGHT AND FLUFFY, BUTTERY AND RICH; SERVED  
OUT OF THE OVEN

### OATMEAL "BAR"

STEEL CUT OATS SERVED ALONGSIDE RAISONS, NUTS,  
CHOCOLATES, MILK AND BROWN SUGAR

### CROISSANT SANDWICHES

LIGHT CROISSANTS WITH EGG, SWISS CHEESE AND HAM

### BAKED & BLUE CRUMB CAKE

CRISPY SUGARY OUTER LAYER WITH LIGHT, BLUEBERRY-LADEN  
CAKE INSIDE

### FRESHLY MADE BELGIAN WAFFLES

WITH PURE MAPLE SYRUP, CLARIFIED BUTTER

*these are sample menus - for custom menus and pricing, please inquire*

# Luncheon

## Sample Lunch Menu i

### EVIL JUNGLE SALAD

SEASONAL LETTUCE AND RED CABBAGE WITH TOMATOES, GREEN ONIONS, RAMEN NOODLES, CARROTS, MANGO, AVOCADO, BASIL, CILANTRO, MINT AND A THAI PEANUT DRESSING. EVIL... IT HAS QUITE A FEW INGREDIENTS!

### WHOLE SIDES OF GRILLED SALMON

WHOLE SIDE ATLANTIC SALMON, GRILLED OVER HICKORY FIRE

### FESTIVAL BLEND WILD RICE

SWEET CRANBERRIES AND CRUNCHY ALMONDS WITH WHITE AND LONG-GRAIN BROWN RICE

### BOUQUETIERE OF SEASONAL VEGETABLES

SAUTÉED IN THE SUMMER, ROASTED IN THE FALL

### PECAN RAISIN BOULLE

HEARTY, RESPLENDENT WITH PECANS AND JUICY RAISONS  
\$25.50

## Sample Lunch Menu iii

### MIXED GREEN SALAD

SEASONAL LETTUCE MIX, TOMATOES AND HOUSEMADE RANCH

### HICKORY SMOKED BEEF BRISKET

SIX HOURS IN THE SMOKER WITH OUR HOUSE SEASONINGS, DELICIOUSLY MOIST

### GRILLED CHICKEN

OUR NUMBER-ONE MOST REQUESTED ITEM. MARINATED IN BBQ-TERIYAKI, GRILLED ON HICKORY WOOD FIRE

### FIVE OAKS RANCH BEANS

SEASONED WITH SALT, PEPPER AND HAM BONE

### GREEN CHILE CORN

OUR MOST REQUESTED RECIPE. GREEN CHILIES AND A HINT OF RED PEPPER FLAKES IN A CHEESY CREAM SAUCE

### FRESHLY BAKED BREAD

CHEF'S CHOICE, WARM AND OUT-OF-THE-OVEN  
\$17.00

## Sample Lunch Menu ii

### STRAWBERRY SPINACH SALAD

WITH FARMER'S CHEESE, PRALINE PECANS AND RASPBERRY VINAIGRETTE

### DUET DE CROISSANT SANDWICH

SMOKED TURKEY AND HAM SANDWICHES WITH SELECTION OF MELTED-ON CHEESES

### BOWS & BELLS PASTA

BOW-TIE PASTA WITH MATCHSTICK RED BELL PEPPER, BLACK OLIVES, ITALIAN PARSLEY IN A BLUE CHEESE DRESSING

### PANIER DE MELON

SEASONAL MELONS WITH A HINT OF MINT AND AMARETTO.  
\$16.50

## Sample Lunch Menu iv

### CRANBERRY & PECAN SALAD

WITH GOAT CHEESE, CRANBERRIES (SEASONALLY) AND TOASTED PECANS

### ROASTED BREAST OF TURKEY

SIMPLY SEASONED, COOKED TO PERFECT TEMPERATURE. CARVED BY CHEF ATTENDANT

### TRADITIONAL DRESSING

WITH THYME, MARJORAM, SAUTÉED MUSHROOMS, ONIONS

### SAUTÉED HARICOT VERT

FRENCH GREEN BEANS SEA SALT AND PEPPER, LEMON GARNISH

### MASHED POTATOES

HAND MASHED WITH BUTTER, CREAM AND CHIVE  
\$21.50

*continued onto next page*

*Sample Lunch Menu v*

**CLASSIC CAESAR SALAD**

CRISP ROMAINE WITH RICH GARLIC-INFUSED CAESAR,  
GRATED PARMESAN

**HEARTY HOMEMADE LASAGNA**

THICK NOODLES, TOMATO SAUCE, RICOTTA, SPINACH AND  
SAUSAGE, GOLDEN PARMESAN CHEESE

**BRUCHETTA ON HERB CROSTINI**

TOMATOES, ARTICHOKE, OLIVES AND GREEN ONIONS AND FIVE  
OAKS' HOMEMOWN BASIL

**SAUTÉED VEGETABLES**

SAUTÉED SEASONAL VEGETABLES  
\$15.50

*Sample Lunch Menu vi*

**OUR GARDEN SALAD**

SEVEN-LETTUCE BLEND, WITH CARROTS JULIENNE,  
CUCUMBER, RED ONION, CHERUB TOMATOES IN A TRUE  
FRENCH VINAIGRETTE.

**SAUTÉED HARICOT VERT**

FRENCH GREEN BEANS, SAUTÉED IN OLIVE OIL, SALT AND  
PEPPER

**RISOTTO WITH WILD FOREST MUSHROOMS**

RESPLENDENT WITH SAUTÉED MORELS, CHANTERELLES,  
TRUMPETS, PORCINI AND OTHER SEASONAL MUSHROOMS AND  
CREAMY RISOTTO

**GRILLED TENDERLOIN OF BEEF**

THE FINEST CUT OF BEEF, GRILLED OVER HICKORY FIRE,  
CARVED BY A UNIFORMED CHEF ATTENDANT

**FRESHLY BAKED BREAD**

CHEF'S CHOICE, WARM AND OUT-OF-THE-OVEN  
\$34.00



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## Desserts

### COBBLER CRISP 1.5

APPLE, CHERRY, OR BLACKBERRY WITH RICH, CRUNCHY TOPPING.

A-LA MODE FOR AN EXTRA \$1.00 PER GUEST

### WARM COOKIES† 1.5

CHOCOLATE CHIP, PEANUT BUTTER M&M, MACADAMIA NUT, SUGAR

### PRALINE PECAN BROWNIES 1.5

WARM AND GOOEY BROWNIES WITH PRALINE PECANS BAKED IN.

### OLD FASHIONED TEXAS SHEET CAKE 2

ICED WHEN THE CAKE IS STILL WARM, DECADENTLY MOIST AND RICH; CHOCOLATE OR VANILLA CAKE RESPLENDENT WITH WALNUTS

### ICE CREAM 1.5

VANILLA OR CHOCOLATE

### CHEESECAKE 2

CLASSIC NEW YORK STYLE,

### ICE CREAM "BAR" 4.5

CHOCOLATE OR VANILLA ICE CREAM WITH HOT FUDGE, CARAMEL, SPRINKLES, NUTS, CHOCOLATE CHIPS AND YOUR CHOICE OF REESE'S, BUTTERFINGER, OREOS OR M&M'S.

### PRALINE PECAN CARROT CAKE 4

CARROT CAKE SOAKED WITH A PRALINE SYRUP, CLASSIC CREAM CHEESE FROSTING

### BAKED FUDGE 4

IMAGINE THE RICHEST BROWNIE WITH CRISPY CRUST, AND GOOEY INTERIOR. SERVED WITH REAL WHIPPED CREAM. SO DELECTABLE, WE'VE SEEN GUESTS LICK THE BOWL

### PIES†

PUMPKIN, BANANA CREAM, CHOCOLATE CREAM, COCONUT CREAM, LEMON CREAM, LEMON MERINGUE 4

PECAN, BLUEBERRY, KEY LIME 4.25

CHERRY, FRENCH SILK 5.25

† MINIMUMS APPLY TO THESE ITEMS

## Custom Additions and Substitutions

### SALADS & SOUPS

#### NAPA CABBAGE CRUNCH

CRUNCHY NAPA CABBAGE WITH GREEN ONIONS, DRIED CRANBERRIES; TOASTED ALMOND SLIVERS AND RAMEN NOODLES; LIGHTLY TOSSED IN A BROWN SUGAR-SOY VINAIGRETTE

#### TOMATO BASIL & PINE NUT SOUP

RICH TOMATO SOUP INFUSED WITH BASIL, PINE NUT GARNISH

#### CURRIED PUMPKIN SOUP

BEAUTIFULLY RICH, CREAMY AND FULL OF FALL FLAVOR

### VEGETABLES

#### GRILLED ASPARAGUS

CLASSIC, SIMPLE, NOT OVERDONE. BRIGHT GREEN FROM A SHORT SEAR ON THE GRILL. BRUSHED WITH CLARIFIED BUTTER; SEA SALT AND PEPPER

#### STEAMED BROCCOLI

FLEURETTES, STEAMED IN A LIGHT CHICKEN STOCK, SEA SALT AND PEPPER

### STARCHES & SIDES

#### AU GRATIN POTATOES

LAYERS OF SAUCER-LIKE YUKON GOLD POTATOES WOVEN WITH BACON, GRUYERE CHEESE AND GREEN ONIONS IN A DELICATE BÉCHAMEL

#### BOURGOGNE 'BELLAS

SAUTÉED BABY PORTABELLA MUSHROOMS IN A BUTTERY, SHALLOT BURGUNDY WINE SAUCE

#### CHEDDAR AND CHIPOTLE MAC 'N CHEESE

BORROWED FROM FLEMING'S RESTAURANT, WITH SMOKED CHEDDAR AND CRISPY CHIPOTLE TOPPING

#### RISOTTO WITH WILD FOREST MUSHROOMS

RESPLENDENT WITH SAUTÉED MORELS, CHANTERELLES, TRUMPETS, PORCINI AND OTHER SEASONAL MUSHROOMS AND CREAMY RISOTTO

#### CHEESE RAVIOLI

WITH YOUR CHOICE OF SAUCE OR OLIVE OIL, CHIVE AND PINE NUT GARNISH

# Hors d'Oeuvres\*

## *... of the land*

### SEASONED DRIP BEEF

ON PUMPERNICKEL ROUNDS WITH HOUSE-MADE SWEET MUSTARD. 5

### BRISKET "SLIDERS"

OUR HICKORY-SMOKED SHREDDED BRISKET ON BABY ROLLS. 4

### QUESADILLAS

CHICKEN OR BEEF WITH SAUTÉED ONIONS AND BELL PEPPERS. 4.5

### GRILLED CHICKEN

OFF THE GRILL WITH A CARAMELIZED TERIYAKI MARINADE. 4

### CHICKEN SALAD SANDWICH

WITH GRAPES AND WALNUTS ON MINI CROISSANT 4.5

### BBQ & BLU WINGS

ROASTED IN A BBQ MARINADE, WITH BLUE CHEESE SAUCE. 3

### JUICY PORK SHOULDER

ON OUR OWN YEAST ROLLS WITH CAROLINA BBQ SAUCE. 3.5

### PORK POTSTICKERS

STEAMED DUMPLINGS WITH PORK, A HINT OF GARLIC AND ONION. SOY-CREAM SAUCE. 5

### HICKORY-SMOKED SPIRAL SLICED HAM

WITH AMERICAN & EUROPEAN MUSTARDS, HOMEMADE ROLLS. 3.75

### "PIGGY WELLINGTONS"

FORMERLY PIGS-IN-A-BLANKET, SELECTION OF MUSTARDS. 3

### ANTIPASTI CHARCUTERIE & CHEESES

WITH ASSORTED CURED MEATS, ITALIAN CHEESES, MARINATED OLIVES, PEPPERS, AND RUSTIC BREAD. 6

## *Fruits and Vegetables*

### SEASONAL FRUIT DISPLAY

SEASONAL SELECTION OF STRAWBERRIES, KIWI, BLACKBERRIES, RASPBERRIES, PINEAPPLE, MELONS, BANANA, BLUEBERRIES, MANGOS, GRAPES 4

### VEGETABLE CRUDITÉS

SEASONAL SELECTION OF CARROT MEDALLIONS, BROCCOLI, CELERY, BELL PEPPERS WITH (CHOOSE)  
HUMMUS 1.5 | BASIL PESTO 2 | THE ITALIAN INN 2.25  
GARLIC & CHIVE WHIP 1.75

### BRUCHETTA

FRESH BASIL, GRAPE TOMATOES, ARTICHOKE, OLIVES, GREEN ONIONS ON HERB CROSTINI 3.75

### STUFFED MUSHROOMS

SAUTÉED PEPPERS AND ONIONS WITH BACON AND CREAM CHEESE, BAKED IN PORTABELLA MUSHROOM 2.75/DZ

### GRILLED ASPARAGUS

SIMPLE, FRESHLY GRILLED WITH SEA SALT, PEPPER AND OLIVE OIL, SAUCE BÉARNAISE 2.75

### ROASTED & LOADED POTATO

POTATO SAUCER FILLED WITH FULL-FAT-FULL-FLAVOR CHILI, SMOKED CHEDDAR AND SOUR CREAM 3.25

## *...of the water*

### JUMBO LUMP CRABCAKES

PAN FRIED, GOLDEN BROWN WITH SAUCE REMOULADE. 7.5

### GULF SHRIMP

SERVED COCKTAIL-STYLE WITH HORSE RADISH COCKTAIL SAUCE 35/DZ

### GRILLED SHRIMP

MARINATED IN GARLIC BUTTER, SERVED OFF THE GRILL 35/DZ

### WHOLE SIDE OF HICKORY-SMOKED SALMON

WITH MINCED RED ONION, CAPERS, LEMONS AND HORSE RADISH. 60 PER 4-POUND SIDE

### WHOLE SIDE HICKORY-GRILLED SALMON

GARNISHED WITH CLARIFIED BUTTER, SUN-DRIED TOMATOES AND CHIVES. 160 PER 4-POUND SIDE

## *Cheeses*

### BAKED WHEEL OF BRIE EN CROÛTE

WITH TOASTED WALNUTS AND HONEY, SLICED FRENCH BREAD 2.25 OR \$55 PER WHEEL (28 OZ)

### WARM ARTICHOKE TAPENADE

MARINATED ARTICHOKE AND PARMESAN CHEESE, BAKED IN BREAD BOWL WITH SLICED FRENCH BREAD 2.5

### CREAM CHEESE & HABAÑERO JELLY

SERVED WITH TRISCUIT-STYLE CRACKERS 1.25

### PESTO & GOAT CHEESE TORTE

LAYERED SUN-DRIED TOMATO, BASIL PESTO AND GOAT CHEESE - HERB CROSTINI 3.5

### THE ITALIAN INN DIP

CHEDDAR, TABASCO AND WORCESTERSHIRE WITH CRUDITÉS 2.25

### SMOKED SALMON DIP

CREAMY WITH CAPERS, RED ONIONS, FRESH DILL ON MAIZE CHIPS 3

### ROASTED GARLIC & CHIVE WHIP

LIGHT AND AIRY CREAM CHEESE, SERVED WITH VEGETABLE CRUDITÉS OR MAIZE CHIPS 1.75

### JALAPENO PIMENTO DIP

MEXICAN CHEESE BLEND WITH PIMENTOS AND GARDEN DILL 2.75

### CHEESE BOARD

ASSORTED AMERICAN & EUROPEAN CHEESES, DRIED FRUITS, GRAPES, NUTS AND CRACKERS 4

\* FOR HEAVY HORS D'OEUVRES MENUS, MINIMUM \$20 PER GUEST, OR AVERAGE \$20 PER GUEST

MENU PRICES SUBJECT TO REGULAR MARKET FLUCTUATIONS DUE TO MEAT OR SEAFOOD COSTS.  
ALL MENUS INCLUDE CHINA, SILVERWARE AND GLASSWARE FOR YOUR EVENT | PRICING ACCURATE THROUGH MAY 2015