



*Silverdale*

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### **Breakfast Menu**

Our Oxford Suites signature full hot breakfast is available to your guests. Please purchase tickets in advance from our Catering Department at \$8.00 per person.

#### **Continental Breakfast**

Served with Juice, Fresh Brewed Coffee and Hot Water for Tea  
Assorted Pastries, Bagels and Cream Cheese  
Fresh Seasonal Sliced Fruit  
Butter and Fruit Preserves  
**\$8.95 per person**

#### **Light and Healthy Continental Breakfast**

Served with Juice, Fresh Brewed Coffee and Hot Water for Tea  
Assorted Yogurts  
Fresh Seasonal Sliced Fruit  
Almond Granola  
Cottage Cheese  
Assorted Fruit Pastries  
**\$10.95 per person**

#### **Dyes Inlet Sunrise Buffet**

Served with Juice, Fresh Brewed Coffee and Hot Water for Tea  
Granola and Yogurt  
Fresh Seasonal Sliced Fruit  
Scrambled Eggs and Breakfast Potatoes  
Your Choice of Hickory Smoked Bacon, Link Sausage or Patty Sausage  
Fresh Fruit Pastries  
Your choice of one of the following juices: Orange, Apple, Grapefruit or Cranberry  
**\$12.95 per person**

Prices do not include 19% Service Charge and Sales Tax



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### **Oxford Plated Breakfast**

Served with Juice, Fresh Brewed Coffee and Hot Water for Tea  
Breakfast Frittata with Onions, Red Bell Pepper and Sharp Cheddar Cheese  
Hickory Smoked Bacon and Maple Sausage  
Breakfast Potatoes  
Fresh Seasonal Sliced Fruit  
Warm Bakery Basket  
**\$15.95 per person**

### **Breakfast Ala Carte**

Assorted Breakfast Pastries	\$20.00 per dozen
Assorted Bagels with Cream Cheese	\$21.00 per dozen
Assorted Mini Muffins	\$12.00 per dozen
Fresh Baked Croissant with Butter and Jam	\$25.00 per dozen
Fresh Seasonal Sliced Fruit Tray	\$80.00 serves 20 people
Individual Yogurts	\$2.50 each

### **Beverages Ala Carte**

Regular or Decaffeinated Coffee	\$24.00 per gallon
Hot Water for Tea	\$24.00 per gallon
Pitcher of Juice	\$12.00 per pitcher
Lemonade	\$22.50 per gallon
Milk: 2% or Chocolate	\$2.25 per person
Bottled Water	\$1.75 each
Assorted Sodas	\$1.75 each

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### **Break Packages**

#### **Healthy Break**

Seasonal Fresh Sliced Fruit  
Assorted Individual Yogurts  
Granola and Power Bars  
Juice

**\$7.00 per person**

#### **Cookie Break**

Oxford Suites Fresh Baked Assorted Cookies  
Assorted Soft Drinks or Milk

**\$5.00 per person**

#### **Sweet and Savory Break**

Snack Mix  
Junior Mints and Twizzlers  
Assorted Soft Drinks

**\$4.50 per person**

#### **Silverdale Break**

Potato Chips and Dips  
Plain and Peanut M&M's  
Peanut Butter Filled Cheese Crackers  
Assorted Soft Drinks

**\$7.00 per person**

### **Ala Carte Breaks**

Assorted Cookies	\$18.00 per dozen
Freshly Baked Brownies	\$24.00 per dozen
Freshly Baked Lemon Bars	\$24.00 per dozen
Warm Soft Pretzels with Assorted Mustards	\$24.00 per dozen
Bowl of Mixed Nuts	\$15.00 per pound
Potato Chips with Dips	\$10.00 per pound

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## **Lunch Choices**

### **Deli Lunch Buffet**

Served with Iced Tea

Sliced Roast Turkey, Roast Beef and Black Forest Ham  
Sliced Cheddar Cheese, Monterey Jack Cheese and Pepper Jack Cheese  
Sliced Tomato, Red Onion, Lettuce and Pickles  
Assorted Artisan Breads  
Mayonnaise and Mustard  
Mixed Green Salad and Chef's Pasta Salad  
Potato Chips  
Chef's Choice of Dessert  
**\$12.95 per person**

Add Clam Chowder or Soup of the Day for \$2.00 additional per person

### **Oxford Suites Box Lunch**

Choice of two Sandwiches

Sliced Roast Turkey, Havarti on Sourdough Bread  
Sliced Roast Beef, Cheddar on Wheat Bread  
Sliced Black Forest Ham, Cheddar on Wheat Bread  
Chefs Choice Salad  
Potato Chips  
Fresh Whole Fruit  
Home Baked Cookie  
Choice of Water or Soda  
**\$12.95 per person**

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**Oxford Waterfront Lunch Buffet**

Served with Iced Tea  
Mixed Green Salad with choice of two dressings  
Chef's Pasta Salad  
Chicken Breast with Tarragon Cream Sauce  
Wild Sockeye Salmon with Orange Ginger Beurre Blanc Sauce  
Rice Pilaf  
Seasonal Vegetables  
Freshly Baked Rolls and Butter  
  
Chef's Choice of Dessert  
**\$16.95 per person**

Add Clam Chowder or Soup of the Day for \$2.00 additional per person

**Mediterranean Lunch Buffet**

Served with Iced Tea  
Traditional Caesar Salad  
Greek Pasta Salad  
Antipasto Display  
Chicken Breast Piccata with Lemon, Parsley, Caper Sauce  
Fresh Pasta with Marinara Sauce  
Garlic Bread  
Traditional Tiramisu  
**\$22.95 per person**

**Italian Lunch Buffet**

Served with Iced Tea  
Traditional Caesar Salad  
Asiago Crusted Chicken Breast with Herb Garlic Cream Sauce  
Fresh Pasta with Marinara Sauce  
Garlic Bread  
Fresh Sliced Fruit  
**\$13.95 per person**

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### **Mexican Buffet**

Served with Iced Tea

Taco Station with Seasoned Ground Beef and shredded Chicken

Lettuce, Tomato, Onion, Shredded Cheese and Olives

Hard and Soft Shell Tortillas

Chips, Salsa, Sour Cream, and Guacamole

Spanish Rice

Cinnamon Bread Pudding with Carmel Sauce

**\$16.95 per person**

### **Oxford Salad Bar Extravaganza**

Served with Iced Tea

Mixed Greens

Shredded Carrots, Sliced Cucumbers, Sliced Black Olives, Tomatoes

Broccoli and Cauliflower Floret's, Shredded Cheddar Cheese, Bacon Bits

Sunflower Seeds and Grilled Chicken Breast, Crumbled Bleu Cheese,

Ranch Dressing, Blue Cheese Dressing and Vinaigrette

Fresh Baked Rolls and Butter

Fresh Sliced Fruit Tray

**\$12.95 per person**

Add Clam Chowder or Soup of the Day for \$2.00 additional per person

### **All American Hamburger Bar**

Served with Iced Tea

Grilled Hamburgers and Sesame Seed Buns

Lettuce, Tomato, Onion, Pickle

Sliced Cheddar and Jack Cheese

Condiments

Green Salad with Dressings

Potato Salad

Fresh Baked Cookies

**\$13.95 per person**

Add Clam Chowder or Soup of the Day for \$2.00 additional per person

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### **Plated Lunches**

All Lunches Include Heart of Romaine Salad with Caesar Dressing and Shredded Parmesan, fresh rolls and butter, Chefs Choice of Starch and Seasonal Vegetables, freshly brewed coffee, decaffeinated coffee and assorted teas

Add Clam Chowder or Soup Du Jour for \$2.00

#### **Entrees: Choice of One (1) or Two (2)**

Kung Pao Chicken Salad with Romaine, Chicken Fritters, Goat Cheese, Mandarin Orange

Pan Seared Wild Sockeye Salmon with Black Berry Relish

Chicken Cordon Bleu with mushroom sauce

8oz Peppercorn Crusted N.Y. Steak with Herb Butter

Butternut Squash Raviolis with Sage Brown Butter and toasted Almonds

Seared Chicken Breast with Sundried Tomato Pesto

**One Entrée \$19.95 per person**

**Two Entrees \$21.95 per person`**

### **Assorted Desserts**

<b>Italian Tiramisu</b>	\$4.95
<b>New York Cheesecake</b>	\$4.95
<b>Triple Chocolate Mousse Cake</b>	\$4.95
<b>Vanilla Caramel Swirl Cake</b>	\$4.95
<b>Warm Apple Crisp with Freshly Whipped Cream</b>	\$4.95
<b>Raspberry White Chocolate Cheese Cake</b>	\$4.95
<b>Strawberry Cheese Cake</b>	\$4.95

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**Hot and Cold Hors d' oeuvres**

Priced per dozen with a two dozen minimum order

**\$17.00 per dozen**

Assorted Mini Quiche  
Fresh Mozzarella and Roasted Bell Pepper Crostini  
Spinach Spanikopita  
Tomato Basil Bruschetta  
Swedish Meatballs  
Chicken Wrap Canapés  
Beef Wrap Canapés  
Gorgonzola & Walnut Tart with Strawberry Red Onion Jam  
Jalapeno, Bacon and Goat Cheese Croquettes

**\$19.00 per dozen**

Chicken Satay with Peanut Sauce  
Smoked Salmon and Herb Cream Cheese Crostini  
Coconut Shrimp with Curry Sauce  
Pepper Crusted Beef with Horseradish Cream on Garlic Crostini

**\$21.00 per dozen**

Shrimp Canapés with Dill Cream Cheese  
Miniature Crab Cakes with Chipotle Aioli  
Seared Ahi Tuna in Cucumber Cups Wasabi Crème Fraiche  
Sesame Seared Ahi Tuna Lollipops with Sweet Lime Glaze  
Fried Avocado and Dungeness Crab with Caper Basil Aioli

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## **Dips and Chips**

Serves Approximately 25 people

Fresh Salsa, Guacamole, and Tortilla Chips

**\$45.00**

Homemade Hummus with Toasted Pita Bread

**\$50.00**

Roasted Garlic and Red Onion Dip with Sourdough Bread

**\$55.00**

Spinach Parmesan Dip and Toasted Sourdough Bread

**\$55.00**

7 Layer Bean Dip with Refried Beans, Black Beans, Salsa, Sour Cream, Avocado, Tomato, Olive,  
Lettuce and Shredded Cheddar Cheese

**\$60.00**

Shrimp Ceviche with Lettuce and Crackers

**\$60.00**

Chilled Smoked Salmon Dip with Water Crackers

**\$65.00**

Dungeness Crab Dip with Toasted Pita Bread

**\$75.00**

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**Display Platters**

Serves Approximately 25 people

Vegetable Crudités Platter with Two Dipping Sauces

**\$50.00**

Seasonal Fruit Platter

Watermelon, Cantaloupe, Honeydew, Pineapple, Seasonal Berries

**\$75.00**

Domestic and Imported Cheese Platter served with crackers and sliced sourdough bread

**\$100.00**

Antipasto Display with Italian Roasted Vegetables, Cured Meats, Assorted Cheeses, Olives, Marinated Mushrooms, Homemade Hummus and Toasted Pita Bread

**\$135.00**

Grand Seafood Display

The following food items will be served chilled on ice  
served with cocktail sauce and lemon

Shrimp, Dungeness Crab Legs, Clams, Mussels, and fresh shucked Oysters

**\$200.00**

**Carving Station**

Serves approximately 50 people

Prime Rib

**\$200.00**

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**Fiesta Dinner Buffet**

Available for a minimum of 25 guests

Served with Freshly Brewed Coffee, Decaffeinated Coffee or Tea

Taco Station with Seasoned Ground Beef and Shredded Chicken

Lettuce, Tomato, Onion, Olives, Shredded Cheese

Hard and Soft Shell Tortillas

Chicken Enchiladas

Vegetable Quesadillas

Spanish Rice

Shrimp Ceviche

Black Beans with Cilantro and Corn

Chips with Salsa, Sour Cream and Guacamole

Cinnamon Bread Pudding with Carmel Sauce

**\$29.95**

**Mediterranean Dinner Buffet**

Available for a minimum of 25 guests

Served with Freshly Brewed Coffee, and Freshly Brewed Decaffeinated Coffee and Tea

Caesar Salad

Greek Pasta Salad

Orange Cucumber Salad with Sundried Tomato Vinaigrette

Antipasto Platter

Chicken Breast Picatta with a Lemon, Parsley, Caper Sauce

2 Types of Fresh Pasta

Homemade Alfredo and Slow Cooked Marinara

Garlic Bread

Traditional Tiramisu

**30.95**

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## **Oxford Waterfront Dinner Buffet**

Available for a minimum of 25 guests  
Served with Fresh Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee or Tea

### **Salads**

#### **Choice of Two:**

Traditional Caesar Salad  
Garden Salad with Diced Tomatoes, Cucumbers and Julienne Carrots  
Chefs Pasta Salad

### **Accompaniments**

#### **Choose One:**

Seasonal Vegetable Medley  
Green Beans with Sliced Toasted Almonds

#### **Choose One:**

Garlic Mashed Potatoes  
Oven Roasted Parsley Red Potatoes  
Rice Pilaf

### **Entrees**

#### **Choose two:**

Seared N.Y. Steak  
Chicken Breast Piccata  
Baked Wild Salmon with Dill Butter Sauce  
Butternut Squash Raviolis with Sage Butter Sauce

### **Chef's Choice of Dessert**

**\$27.95 per person**

Any one entrée can be substituted with a Prime Rib Carving Station for an additional \$3.00 per person.

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### **Ridgetop Buffet**

Available for a minimum of 25 guests

Served with Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee or Tea

#### **Salads**

##### **Choose two:**

- Garden Salad with Diced Tomatoes, Cucumbers and Julienne Carrots
- Spring Time Pea and Bacon Salad with Fresh Goat Cheese and Cherry Tomatoes
- Fresh Fruit Salad
- Chefs Pasta Salad
- Caesar Salad

#### **Accompaniments**

##### **Choose one:**

- Green Beans and Golden Beets with Herb Butter
- Seasonal Vegetable Medley
- Braised Carrots and Tarragon

##### **Choose two:**

- Potatoes Au Gratin
- Garlic Mashed Potatoes
- Roasted Red Potatoes
- Harvest Rice Pilaf

#### **Entrees**

##### **Choose two:**

- Potato Crusted Halibut with Chive Beurre Blanc
- Chicken Cordon Bleu with Sherry Mushroom Sauce
- New York Strip Steak with Herb Butter
- Seared Chicken Breast with Sundried Tomato Pesto
- Grilled Mediterranean Marinated Flat Iron Steak
- Grilled Filet of Wild Salmon with Lemon Beurre Blanc

#### **Dessert**

##### **Choose one:**

- Raspberry Cheesecake
- Three Layer Chocolate Cake
- Carmel Swirl Cake

**\$31.95 per person**

Any one entrée can be substituted with a Prime Rib Carving Station for an additional \$3.00 per person.

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### **Summertime Fun Buffet**

Our Chefs Specialty Buffet, Great For any Occasion  
Includes fresh baked rolls, regular and decaffeinated coffee and iced tea

Tray Passed Hors d'oeuvres  
Mini Salmon Burgers, coleslaw, tartar  
Mini Beef Burgers, mushrooms, brie

### **The Buffet**

Grilled Focaccia Salad  
Romaine, arugula, vine ripened tomatoes, kalamata olives, fresh basil, caper berries, extra virgin olive oil, white balsamic vinegar

Pan Seared Halibut  
Summer beans, tarragon, pine nuts, fresh lemon zest

Seared Washington Chicken Breast  
Artichoke, spinach, sundried tomato relish, basil aioli

Creamed Yukon Gold Potatoes  
Whipped with roasted garlic and sweet cream butter

Green Beans and Golden Beets  
Tossed with herb butter

Fresh Berries and Sabayon  
Made with Riesling and fresh northwest berries

**\$32.95 per person, 15 person minimum**

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### **El Dorado Hills Buffet**

Our Chefs Specialty Buffet, Great For any Occasion  
Includes fresh baked rolls, regular and decaffeinated coffee and assorted teas

### **Tray Passed Hors d'oeuvres**

Gorgonzola and Walnut Tart, strawberry red onion jam  
Potato Croquettes, roasted jalapeno, bacon, goat cheese

### **The Buffet**

#### **Spinach and Arugula Salad**

Shaved fennel, strawberries, French feta, hazelnuts, green grape tarragon vinaigrette

#### **Summer Bean Salad**

Green string, yellow wax, giant white, edamame, white corn chimmichurri, basil dressing

#### **Cedar Planked Wild Sockeye Salmon**

Blackberry relish

#### **Grilled Flank Steak**

Red onion marmalade, rosemary demi glace

#### **Yukon Gold Potato Gratin**

Aged white cheddar, fresh herbs, cream

#### **Roasted Asparagus**

Olive oil, roasted pine nuts, lemon zest

#### **Fresh Berries and Sabayon**

Made with Riesling and fresh northwest berries

**\$36.95 per person, 15 person minimum**

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**Plated Dinners**

All dinners include: Heart Of Romaine Salad with Caesar Dressing and Shredded Parmesan, Seasonal Vegetables, Rice Pilaf or Roasted Red Potatoes, Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

<b>Butternut Squash Raviolis</b> with Sage Butter Sauce	\$26.00
<b>Mediterranean Marinated Flat Iron Steak</b>	\$29.00
<b>Seared Chicken Breast</b> with Artichoke, Kalamata Olive and Cherry Tomato Relish	\$28.00
<b>Grilled Chicken Breast</b> with Sun Dried Tomato Pesto	\$28.00
<b>Peppercorn Crusted N.Y. Steak</b> with herb butter	\$29.00
<b>Chicken Cordon Bleu</b> , Chicken breast stuff with ham and Swiss cheese	\$26.00
<b>Seared Filet Mignon</b> with Rosemary Demi-Glace	\$34.00
<b>Cedar Planked Salmon</b> with Black Berry Relish	\$29.00
<b>Potato Crusted Halibut</b> with chive beurre blanc	\$30.00

**Assorted Desserts**

<b>Italian Tiramisu</b>	\$4.95
<b>New York Cheesecake</b>	\$4.95
<b>Triple Chocolate Mousse Cake</b>	\$4.95
<b>Vanilla Caramel Swirl Cake</b>	\$4.95
<b>Warm Apple Crisp with Freshly Whipped Cream</b>	\$4.95
<b>Raspberry White Chocolate Cheese Cake</b>	\$4.95
<b>Strawberry Cheese Cake</b>	\$4.95

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### **Beer & Wine Selections**

#### **Beer (per bottle)**

Coors Light	\$3.50
Miller Lite	\$3.50
Miller Genuine Draught	\$3.50
Corona	\$4.00
Heineken	\$4.00
Deschutes's Mirror Pond	\$4.00
Pyramid Haywire Hefeweizen	\$4.00
Deschutes's Black Butte Porter	\$4.00
St. Pauli's Girl (Non-Alcoholic)	\$4.00

#### **Wines (per bottle)**

##### **Whites**

Oxford White (75% Chardonnay, 20% Pinot Gris, & 5% Dry Riesling)	\$16.00
Ste. Michelle Riesling	\$16.00
Ste. Michelle Gewurztraminer	\$18.00
Arbor Crest Sauvignon Blanc	\$18.00
14-Hands Chardonnay	\$20.00
Rodney Strong Chardonnay	\$24.00

##### **Reds**

Oxford Red (60% Merlot, 20% Cabernet Sauvignon, 15% Tempranillo, & 5% Syrah)	\$16.00
14-Hands Merlot	\$20.00
14-Hands Cabernet Sauvignon	\$20.00
Rancho Zabaco Zinfandel	\$26.00
Jacuzzi Carneros Pinot Noir	\$28.00

##### **Sparkling**

Domaine Ste. Michelle Brut	\$20.00
Ballatore Gran Spumante	\$20.00
Mumm's Napa Brut Prestige	\$40.00
Moet Chandon Imperial	\$70.00

A minimum of \$100.00 per hour in alcoholic beverages is required for a full bar set up. If sales fall below \$100.00 per hour a \$20.00 per hour bartender fee will be charged.

If you choose to bring in your own wine or champagne you will be charged a corkage fee of \$10.00 per bottle.

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