

# Catering

WITH STYLE

## Breakfast Menu

### **Dyes Inlet Sunrise Buffet**

\$14.95 per person

*Fresh Brewed Coffee and Hot Water for Tea, Fresh Seasonal Sliced Fruit, Scrambled Eggs Saratoga and Breakfast Potatoes, Your Choice of Hickory Smoked Bacon or Patty Sausage, Assorted Fresh Baked Scones, your choice of two of the following juices: Orange, Apple or Cranberry*

### **Oxford Continental Breakfast**

\$10.95 per person

*Served with fresh Orange Juice, Fresh Brewed Coffee and Hot Water for Tea, Assorted Pastries, Bagels and Cream Cheese, Fresh Seasonal Sliced Fruit, Granola and Yogurt, Butter and Fruit Preserves*

## Breakfast A la Carte

*Fresh Seasonal Sliced Fruit Tray—serves 25 people*

\$80.00

*Fresh Baked Scones*

\$25.00 per dozen

*Assorted Bagels with Cream Cheese*

\$21.00 per dozen

*Assorted Breakfast Pastries*

\$20.00 per dozen

*Assorted Muffins*

\$18.00 per dozen

*Prices do not include 19% service charge and sales tax*

**OXFORD  SUITES**

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## **Break Packages**

**Northwest Hiker** \$9.50 per person  
*Trail Mix Bars, Dried Fruit, String Cheese, Pepperoni Sticks, Bottled Water*

**Silverdale Break** \$8.50 per person  
*Potato Chips and Clam Dip, Fresh Popcorn and Pretzel Bites, Assorted Soft Drinks*

**Candy Jar Break** \$7.50 per person  
*Choose Eight: M&M's, Peanut M&M's, Sour Patch Kids, Almond Roca, Hot Tamales, Malted Malt Balls, Mike & Ike's, Gummi Bears, Gummi Worms, Jolly Ranchers, Starburst, Reese's Pieces, Tootsie Rolls, Twizzlers, Dum Dums, Swedish Fish*

## **A la Carte Breaks**

*Assorted Premium Ice Cream* \$48.00 per dozen

*Assorted Good Humor Ice Cream* \$36.00 per dozen

*Freshly Baked Lemon Bars* \$24.00 per dozen

*Warm Soft Pretzels with Assorted Mustards* \$24.00 per dozen

*Freshly Baked Brownies* \$24.00 per dozen

*Oxford Cookie Royal* \$20.00 per dozen

*Prices do not include 19% service charge and sales tax*



## **Lunch Menu**

*Served with iced tea*

**Oxford Waterfront Lunch Buffet** \$16.95 per person

*Mixed Green Salad, Mediterranean Pasta Salad, Chicken Breast with Tarragon Cream Sauce, Wild Sockeye Salmon with Dill Beurre Blanc Sauce, Harvest Rice Pilaf, Seasonal Vegetables, Freshly Baked Rolls and Butter, Chef's Choice of Dessert*

**Italian Lunch Buffet** \$14.95 per person

*Traditional Caesar Salad, Asiago Crusted Chicken Breast with Herb Garlic Cream Sauce, Fresh Pasta with Marinara Sauce, Garlic Bread and Tiramisu*

**Dyes Inlet Lunch Buffet** \$13.95 per person

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

**Oxford Salad Extravaganza Lunch** \$12.95 per person

*Mixed Greens, Shredded Carrots, Sliced Cucumbers, Sliced Black Olives, Tomatoes, Broccoli and Cauliflower Florettes, Shredded Cheddar Cheese, Bacon Bits, Sunflower Seeds and Grilled Chicken Breast, Crumbled Bleu Cheese, Ranch Dressing, Bleu Cheese Dressing and Vinaigrette, Fresh Baked Rolls and Butter, Fresh Sliced Fruit Tray*

*Prices do not include 19% service charge and sales tax*



## **Hors d'oeuvres**

*Minimum of 3 dozen of each selection*

### **\$24.00 Per Dozen**

- Tempura Vegetables (Warm)*
- BBQ Bacon Wrapped Shrimp (Warm)*
- Spanakopita (Warm)*
- Crab Stuffed Mushrooms with Hollandaise Sauce (Warm)*
- Chicken Wrap Canapés (Warm)*
- Jalapeno, Bacon and Goat Cheese Croquettes (Warm)*
- Miniature Crab Cakes with Chipotle Aioli (Warm)*
- Ham, Asparagus and Cream Cheese Canapés (Chilled)*
- Gorgonzola & Walnut Tart with Red Onion Jam (Chilled)*
- Smoked Salmon and Herb Cream Cheese Crostini (Chilled)*
- Pepper Crusted Beef with Horseradish Cream on Garlic Crostini (Chilled)*

### **\$19.00 Per Dozen**

- Assorted Quiche Wedge (Warm)*
- Fresh Mozzarella and Roasted Bell Pepper Crostini (Warm)*
- Swedish Meatballs (Warm)*
- Bacon Wrapped Dates (Warm)*
- Cheese and Chive Croquettes (Warm)*
- Chicken Satay with Peanut Sauce (Warm)*
- Shrimp Canapés with Dill Cream Cheese on Cucumber Slices (Chilled)*

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## **Dips and Chips**

*Serves Approximately 25 people*

<i>Chilled Smoked Salmon Dip with Garlic Crostini</i>	<i>\$75.00</i>
<i>7 Layer Bean Dip with Refried Beans, Black Beans, Salsa, Sour Cream, Avocado, Tomato, Olive, Lettuce and Shredded Cheddar Cheese</i>	<i>\$70.00</i>
<i>Spinach and Artichoke Parmesan Dip and Toasted Sourdough Bread</i>	<i>\$65.00</i>
<i>Tomato Basil Bruschetta with Crostini</i>	<i>\$65.00</i>
<i>Homemade Hummus and Olive Tapenade with warm Pita Bread</i>	<i>\$60.00</i>
<i>Fresh Salsa, Guacamole and Tortilla Chips</i>	<i>\$50.00</i>

## **Display Platters**

*Serves Approximately 25 people*

<i>Shrimp Tree; 75 chilled shrimp</i>	<i>\$160.00</i>
<i>Antipasto Display with Italian Roasted Vegetables, Cured Meats, Assorted Cheeses, Olives, Marinated Mushrooms, Homemade Hummus and Toasted Pita Bread</i>	<i>\$150.00</i>
<i>Domestic and Imported Cheese Platter served with Assorted Crackers</i>	<i>\$100.00</i>
<i>Seasonal Fruit Platter</i>	<i>\$80.00</i>
<i>Vegetable Crudités Platter</i>	<i>\$60.00</i>

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## Dinner Menu

Minimum of 25 people

**Olympic Dinner Buffet** \$31.95 per person  
*Served with Warm Dinner Rolls and Chef's Choice of Dessert*

### Salads

*Choose Two: Greek Salad, Tabouli Salad, Traditional Caesar Salad, Garden Salad with Diced Tomatoes, Cucumbers and Julienne Carrots, Mediterranean Pasta Salad, Spring Time Pea and Bacon Salad with grated Cheddar, Asian Cole Slaw*

### Accompaniments

*Choose One: Seasonal Vegetable Medley, Honey and Coriander Carrots and Broccoli, Green Beans Almondine, Braised Brussels Sprouts with sweet Basil*

*Choose two: Garlic Mashed Potatoes, Oven Roasted Parsley Red Potatoes, Harvest Rice Pilaf, Spinach infused Sweet Potatoes & Yukon Gold Potatoes Au Gratin*

### Entrees

*Choose Two: Potato Crusted Halibut with Chive Beurre Blanc, Grilled Mediterranean Marinated Flat Iron Steak, Petite Filet Minion with a Mushroom Demi-Glace, Chicken Dungeness with Béarnaise Sauce*

**Oxford Waterfront Dinner Buffet** \$29.95 per person  
*Served with Fresh Rolls and Butter and Chef's Choice of Dessert*

### Salads

*Choose Two: Greek Salad, Tabouli Salad, Traditional Caesar Salad, Mediterranean Pasta Salad, Asian Cole Slaw, Garden Salad with Diced Tomatoes, Cucumbers and Julienne Carrots*

### Accompaniments

*Choose One: Seasonal Vegetable Medley, Honey and Coriander Carrots and Broccoli, Green Beans Almondine, Braised Brussels Sprouts with sweet Basil*

*Choose One: Garlic Mashed Potatoes, Oven Roasted Parsley Red Potatoes, Harvest Rice Pilaf, Spinach infused Sweet Potatoes & Yukon Gold Potatoes Au Gratin*

### Entrees

*Choose Two: Seared N.Y. Steak with Herb Butter, Chicken Breast Piccata, Baked Salmon Filets with Dill Butter Sauce, Eggplant Parmesan, Chicken Florentine, Jerk Pork Tenderloin with Pineapple Salsa*

*Prices do not include 19% service charge and sales tax*



# OXFORD SUITES

## **BBQ Dinner Buffet**

\$25.95 per person

*Coleslaw and Homemade Potato Salad, Pork Ribs and BBQ Honey Chicken,  
Baked Bacon Beans, Macaroni and Cheese, Warm Corn Bread and Honey,  
Warm Apple Crisp*

## **Italian Dinner Buffet**

\$21.95 per person

*Traditional Caesar Salad, Chicken Parmesan, Grilled Zucchini and Squash,  
Fresh Pasta with Alfredo Sauce, Warm Italian Garlic Bread, Tiramisu*

*Prices do not include 19% service charge and sales tax*



## **Beverage Menu**

*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 \$25.00 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.*

### **Red Wines**

<b>Jacuzzi Family Vineyards, Sonoma, California</b> <i>Pinot Noir; Rich flavored grapes with aromas of strawberry, spearmint and lilac</i>	<b>\$29.00</b>
<b>Rancho Zabaco, Sonoma, California</b> <i>Zinfandel; Juicy ripe blackberry and boysenberry flavors with an underlying hint of pepper</i>	<b>\$25.00</b>
<b>14 Hands, Walla Walla, Washington</b> <i>Cabernet Sauvignon; Chock full of black currant and dark cherry characteristics</i>	<b>\$20.00</b>
<b>14 Hands, Walla Walla, Washington</b> <i>Merlot; Packed with cherry and sweet berry flavors</i>	<b>\$20.00</b>
<b>Oxford Red, Yakima Valley, Washington</b> <i>Blended Red; 60% Merlot, 20% Cabernet Sauvignon, 15% Tempranillo and 5% Syrah into a rich, full-flavored delight. You will enjoy the smoothness of the Merlot, the assertive tannins of Cabernet Sauvignon, the intensity of Syrah and the mysterious zing and dark, rich color of Tempranillo</i>	<b>\$16.00</b>

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# OXFORD SUITES

## White Wines

<b>14 Hands, Walla Walla, Washington</b> <i>Chardonnay; Full on melon, apple and pear with a faint floral note</i>	\$20.00
<b>Chateau Ste. Michelle, Columbia Valley, Washington</b> <i>Riesling; Grapes in a classic style with ripe flavors of peach and juicy pear</i>	\$17.00
<b>Oxford White, Yakima Valley, Washington</b> <i>Blended White; 75% Chardonnay, 20% Pinot Gris and 5% dry Riesling into a crisp, fruity flavor finished with a hint of vanilla</i>	\$16.00

## Sparkling Wines/Champagne

<b>Moët &amp; Chandon Imperial, France</b> <i>Light orange, lemon with delicate nutmeg and butterscotch</i>	\$70.00
<b>Mumm's Napa Brut Prestige, California</b> <i>Golden Peach, melon, spice and toasty vanilla</i>	\$40.00
<b>Ballatore Gran Spumante, Italy</b> <i>Aromas of honeysuckle followed by ripe flavors of peach, apricot and melon</i>	\$20.00
<b>Domaine Ste. Michelle Brut, Walla Walla, Washington</b> <i>Apple and citrus with a light toasty finish</i>	\$20.00

## Beer List Specialty beers available upon request

Heineken	\$4.00
Corona	\$4.00
Coors Light	\$3.50

## Non-Alcoholic Selections

Coffee (Regular / Decaffeinated)	\$24.00/Gallon
Hot Tea (Tazo assorted tea)	\$24.00/Gallon
Iced Tea	\$12.00/Pitcher
Lemonade or Juice	\$12.00/Pitcher
Sparkling Cider	\$12.00/Bottle
Assorted Soda (Coke, Diet Coke, Sprite and 7-up)	\$1.75/Each
Bottled Water or Seltzer Water	\$1.75/Each

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