

Breakfast

20 person minimum. Served with fresh brewed coffee and hot water for assortment of tea.

Dyes Inlet Sunrise Buffet

Scrambled eggs, breakfast potatoes, choice of bacon or sausage links, fresh seasonal fruit and fresh baked muffins.

\$17.95 per person

Oxford Continental Breakfast

Assorted fruit pastries, bagels, English muffins, butter and fruit preserves, cream cheese, fresh cut seasonal fruit, granola and yogurt.

\$15.95 per person

Breakfast À la Carte

Fresh Seasonal Sliced Fruit Tray for 8	\$30.00
Fresh Seasonal Sliced Fruit Tray for 25	\$90.00
Assorted Bagels with Cream Cheese	\$30.00 per dozen
Assorted Breakfast Fruit Pastries	\$30.00 per dozen
Assorted Muffins Cinnamon Rolls	\$30.00 per dozen
Fresh Baked Scones	\$40.00 per dozen
Jumbo Cinnamon Rolls with Cream Cheese Frosting	\$45.00 per dozen
Breakfast Burrito - Sausage, scrambled egg, potatoes and cheddar cheese, with salsa and sour cream	\$70.00 per dozen

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Prices do not include applicable sales tax or 19% service charge.*

Break Packages

Northwest Hiker

All items individually wrapped: Trail mix, string cheese, meat sticks, granola bar, assorted sparkling water.

\$13.00 per person

Silverdale Break

Hummus, crackers and fresh vegetables, assorted sodas and bottled water.

\$13.00 per person

Puget Sound Break

Oxford Royal Cookies, fresh fruit, assorted bottled Starbucks Frappuccino (9.5oz) and waters.

\$14.00 per person

À la Carte Breaks

Freshly Baked Lemon Bars

\$30.00 per dozen

Freshly Baked Brownies

\$30.00 per dozen

Assorted Candy Bars

\$22.00 per dozen

Oxford Cookie Royal

\$30.00 per dozen

Granola Bars

\$22.00 per dozen

Chips

\$3.00 per bag

À la Carte Beverages

12 drink minimum per group. (Beverage pricing may change depending on supply).

Group 1. Energy Red Bull: Original, sugar free, dragon fruit, watermelon

\$4.00 per can

Group 2. Coffee: 9.5oz Starbucks Frappuccino:

\$4.00 per bottle

(Mocha, Vanilla, Coffee, Caramel)

Group 3. Assorted Canned Soda: Pepsi, Dr Pepper, Diet Pepsi,

\$2.25 per can

Mug Root Beer, Mt. Dew, Crush (grape, orange, strawberry)

Bubbly Grapefruit, lime, mango

Group 4. Bottled Water:

Aquafina

\$2.25 per bottle

Voss 375 ml sparkling

\$4.50 per bottle

Voss 375 ml

\$4.50 per bottle

Group 5. Tea and Juice:

Pure Leaf Tea (Sweet tea, raspberry, lemon, unsweetened)

\$3.50 per bottle

Dole Juice (Apple, Orange)

\$3.50 per bottle

Ocean Spray Juice (Cranberry, Ruby Red)

\$3.50 per bottle

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Lunch Buffet Menu

Served with iced tea and water. 15 person minimum.

Oxford Waterfront Buffet

Tender chicken breast with tarragon cream sauce, mushroom wild rice pilaf, seasonal vegetable, mixed greens salad, a choice of two dressings and your choice of dessert.
\$22.95 per person (Add extra dressing choices for \$8 each)

Italian Pasta Bake

Italian sausage, peppers and onions baked to perfection in a creamy tomato Alfredo with penne pasta. Served with a traditional Caesar salad with fresh croutons, toasted garlic bread and your choice of dessert.
\$23.95 per person

Taco Bar

Crispy and soft tortillas with seasoned ground beef or shredded chicken, seasoned black beans, lettuce, cheddar and cotija cheese, diced tomato, jalapenos, pico de Gallo, sour cream and lime. Served with Spanish rice and refried beans.
\$18.95 per person

Baked Potato Bar

Oven baked russet potatoes ready to top with sour cream, shredded cheddar, green onions, butter, chili, diced onion, crumbled bacon and jalapeno. Served with a garden salad and your choice of 2 dressings. Add extra dressing choices for \$8 each
\$17.95 per person

Soup, Salad and Breadsticks

Choose 1 soup and 1 salad

Soups:

- Tomato basil (V)
- Creamy chicken and wild rice
- Bacon corn chowder
- Fire roasted vegetable (V+)

Salads:

- Garden - mixed greens, tomato, cucumber and shaved carrots with 2 dressing choices
- Classic Caesar with fresh croutons
- Cranberry and Walnut - green onions, crumbled goat cheese, balsamic vinaigrette

\$17.95 per person

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Oxford Boxed Lunches

8 person minimum

Dyes Inlet Boxed Lunch

Apple cranberry chicken or tuna salad croissant with lettuce and tomato, side of chips and a cookie. Served with a bottled water or soda.

\$16.95 per person

Deli Lunch Box

Turkey or ham sandwiches, prepared with your choice of wheat or sourdough bread and your choice of swiss or cheddar cheese. Sandwiches are topped with lettuce and tomato and served with mustard, mayo and pickles on the side. Each lunch box includes a cookie and a bag of chips with bottled water or soda.

\$15.95 per person

Salad Lunch Box

Cobb Salad

Chicken, bacon, avocado, grape tomatoes, cucumber, red onion and gorgonzola crumbles. Served with bleu cheese or ranch dressing.

\$15.95 per person

Chef Salad

Chicken, ham, cheddar, mozzarella, black olives, grape tomatoes, and egg. Served with thousand island or ranch dressing.

\$15.95 per person

Cranberry Walnut Salad

Dried cranberries, walnuts, green onions and crumbled goat cheese. Served with balsamic vinaigrette.

\$15.95 per person

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Hors d'Oeuvres

Minimum of three dozen of each selection.

Bone in chicken wings with your choice of sauce	\$18.00 per dozen
BBQ, Buffalo, Sweet Thai Chili, Sticky & Spicy, Garlic Parmesan	
Mini Crab Cakes with Chipotle Aioli	\$20.00 per dozen
Meatballs in marinara or BBQ sauce	\$25.00 per dozen
House made Italian beef meatballs, baked in marinara or BBQ sauce	
Bruschetta Served on Toasted Crostini (V+)	\$25.00 per dozen
House made tomato basil bruschetta with balsamic glaze	
Sundried Tomato and Goat Cheese Crostini (V)	\$25.00 per dozen
Sundried tomato blend with herbs, topped with goat cheese crumbles	
Lemon Chicken Skewers with Tzatziki Sauce (GF)	\$25.00 per dozen
Marinated chicken, grilled and served warm with fresh Tzatziki sauce	
Crispy Tofu Satay with Peanut Sauce (V+)	\$25.00 per dozen
Marinated tofu with a sweet and spicy house made peanut sauce	
Lumpia with Sweet Thai Chili	\$30.00 per dozen
House made pork lumpia, deep fried and served with Thai chili sauce	
Caprese Sticks with Balsamic Glaze (M)(GF)	\$30.00 per dozen
Fresh mozzarella balls, grape tomatoes and fresh basil on skewers	
Spanakopita (V)	\$30.00 per dozen
Spinach, feta cheese and seasonings, all wrapped up in phyllo dough and baked until golden brown and crisp	
Bacon Wrapped Shrimp (GF)	\$30.00 per dozen
Bacon Wrapped Goat Cheese Stuffed Dates (GF)	\$30.00 per dozen
Sweet dates, filled with tangy goat cheese and wrapped in bacon, baked into a crispy bite	
Smoked Salmon and Herbed Cream Cheese Crostini	\$30.00 per dozen
House made herbed cream cheese spread, topped with slices of smoked salmon on toasted crostini	
Cajun shrimp and avocado cucumber canapes (GF)	\$30.00 per dozen
Cajun shrimp over creamy, bright avocado spread on cucumber slices	

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Display Platters

Serves approximately 25 people.

House made hummus and tapenade with warm pita bread, assorted olives, cucumbers, tomatoes and crumbled feta cheese (V)	\$85.00
<i>Substitute Just like Feta vegan cheese (V+) +\$10</i>	
Pico de Gallo, roasted corn and black bean salsa and guacamole. Served with tortilla chips (V+)	\$65.00
Seasonal fruit platter (V+)	\$95.00
Vegetable platter with dipping sauces (V)	\$90.00
Charcuterie board with fresh seasonal fruit, slice baguettes, crackers, assorted cheeses, pickled vegetables and cured meats	\$125.00
Vegan Charcuterie Board with fresh fruit, sliced baguettes, crackers, fruit preserves and an assortment of olives and fresh vegetables with vegan spreads and cashew milk cheeses (V+)	\$145.00

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Dinner Menu

25 person minimum.

Oxford Waterfront Dinner Buffet

\$32.95 per person

1 salad, 2 accompaniments, 1 entree, 1 dessert.
Served with dinner rolls or breadsticks.

Silverdale Deluxe Dinner Buffet

\$45.95 per person

2 salads, 3 accompaniments, 2 entrees, 1 dessert.
Served with dinner rolls or breadsticks.

Starters

Classic Caesar Salad

with fresh croutons and parmesan cheese

Mixed Baby Green Salad

with grape tomatoes, shaved carrots, bell peppers, red onion and cucumbers,
and 2 dressing choices (ranch, bleu cheese, italian, honey mustard, balsamic
vinaigrette, 1000 island)

Add additional dressings for \$8 each

Cranberry and Walnut Salad

with green onions, crumbled goat cheese
and balsamic vinaigrette

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Dinner Menu

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Accompaniments

Mushroom Wild Rice Pilaf (V)

Roasted red potatoes with bacon and caramelized onions

Green Bean Almondine (V+)

Roasted green beans with toasted almonds and a dash of lemon juice

Oven Roasted Asparagus or Broccoli with Hollandaise (V)

Garlic Mashed potatoes (V)

Baked 5 cheese macaroni and cheese (V)

A classic gooey mac and cheese, baked casserole style

Three bean salad (Chilled) (V+) (GF)

House made, bright and delicious

Vegan Pasta Salad (V+)

Curly pasta, fresh veggies, kalamata olives, sunflower seeds, artichoke hearts and fresh herbs tossed in a tangy, tahini dressing

Butternut Squash Mac and Cheese (V)

Cheesy, creamy and infused with butternut squash for an elegant twist. Baked to perfection

Tofu Satay with Peanut Sauce (V+) (GF)

Crispy, marinated baked tofu satay with peanut sauce

Tortellini Salad

Cheese tortellini tossed with grape tomatoes, fresh herbs, white beans, artichoke hearts and a zingy dressing

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Dinner Menu

25 person minimum.

Entrees

**Baked Italian Sausage Ziti*

Layers of zesty meat sauce, ricotta cheese and tender ziti noodles baked until golden and bubbly

**Homemade Beef Lasagna*

A traditional cheesy, layered, homemade lasagna

Creamy Lemon Chicken Piccata

Tender, golden brown chicken breast cutlets, topped with a rich and bright lemon cream sauce with capers and herbs

Baked Salmon with Lemon Dill Sauce (GF)

Tender baked salmon topped lemons and a bright and creamy dill sauce

Stuffed Portabella Mushrooms (V)

Large portabella mushroom caps, filled with herbs, cheeses and sundried tomatoes, topped with an herb panko blend, baked until golden

**Alfredo Mushroom and Shrimp Penne Bake*

A creamy blend of cheeses in a classic, house made alfredo, baked until golden and bubbly

New York Strip @ mid rare (GF)

Pork Rib Racks (GF)

Mesquite rubbed then slow cooked

Vegan Tacos (V+)

Flour tortillas, filled with your choice of seasoned jack fruit, topped with avocado and black bean and corn salsa. Pico de Gallo served on the side.

Vegan Enchilada Casserole (V+)

Layered with roasted vegetables, fresh spinach, black beans, corn tortillas and covered in enchilada sauce

**Meatless Options Available*

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Dessert

Lemon Bars
Triple Chocolate Brownies
Oxford Royal Cookies

Upgrade your dessert \$5 per person

Tiramisu
Carrot Cake with Cream Cheese Frosting
Classic New York Style Cheesecake with Strawberry or Caramel Topping

Nat's Vegan Desserts \$65 per dozen

Raspberry Passion Cake
Chocolate Hazelnut Cake

Vegetarian (V) Vegan (V+) Gluten Free (GF)

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