

## Breakfast

*Served with juice, fresh brewed coffee and hot water for tea.*

### **Dyes Inlet Sunrise Buffet**

Scrambled eggs Saratoga, breakfast potatoes, your choice of hickory smoked bacon or sausage links, fresh seasonal sliced fruit and fresh baked scones.

*\$14.95 per person*

### **Oxford Continental Breakfast**

Assorted fruit pastries, bagels with cream cheese, fresh seasonal sliced fruit, granola and yogurt, butter and fruit preserves.

*\$10.95 per person*

### **Gourmet Quiche Brunch**

Assorted quiche slices, assorted pastries, yogurt, granola and fresh cut fruit.

*\$10.95 per person*

### **Oxford Suites Signature Breakfast**

Our Oxford Suites signature full hot breakfast buffet, served in our Bistro, is available to your guests. Tickets may be purchased in advance through our catering department.

*\$8.95 per person*

## Breakfast À la Carte

Fresh Seasonal Sliced Fruit Tray—serves 25 people	\$80.00
Fresh Baked Scones	\$27.00 per dozen
Assorted Bagels with Cream Cheese	\$23.00 per dozen
Assorted Breakfast Fruit Pastries	\$22.00 per dozen
Assorted Muffins	\$20.00 per dozen
Cinnamon Rolls	\$22.00 per dozen

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## Break Packages

### Northwest Hiker

Trail mix bars, dried fruit, string cheese, pepperoni sticks and bottled water.

\$8.50 per person

### Silverdale Break

Potato chips and clam dip, fresh popcorn, pretzel bites and assorted sodas.

\$7.50 per person

## À la Carte Breaks

Freshly Baked Lemon Bars

\$25.00 per dozen

Freshly Baked Brownies

\$25.00 per dozen

Assorted Candy Bars

\$25.00 per dozen

Oxford Cookie Royal

\$25.00 per dozen

Granola Bars

\$18.00 per dozen

## Upgrade your Dessert

Flourless Chocolate Cake with Fresh Berries

\$6.00 per person

Carrot Cake with Cream Cheese Frosting

\$5.00 per person

Molten Chocolate Cake Served with Vanilla Ice Cream

\$4.00 per person

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# Lunch Menu

*Served with iced tea and water. 15 person minimum.*

## **Oxford Waterfront Lunch Buffet**

Chicken breast with tarragon cream sauce, wild sockeye salmon with dill beurre blanc sauce, harvest rice pilaf, seasonal vegetables, mixed green salad, mediterranean pasta salad, freshly baked rolls and butter and chef's choice for dessert.

*\$17.95 per person*

## **Italian Lunch Buffet**

Asiago crusted chicken breast with herb garlic cream sauce, penne pasta with marinara sauce, traditional Caesar salad, garlic bread and chef's choice for dessert.

*\$15.95 per person*

## **Dyes Inlet Deli Lunch Buffet**

Chicken salad croissants and turkey club wraps served with a mixed green salad, mediterranean pasta salad, assorted chips and chef's choice for dessert.

*\$14.95 per person*

## **Oxford Soup and Salad Extravaganza Lunch**

Mixed greens, shredded carrots, sliced cucumbers, sliced black olives, tomatoes, broccoli florettes, shredded cheddar cheese, bacon bits, sunflower seeds, grilled chopped chicken breast and crumbled bleu cheese. Ranch, bleu cheese and vinaigrette dressings, soup du jour, fresh baked rolls and butter with a fresh seasonal fruit tray and chef's choice for dessert.

*\$13.95 per person*

## **The Potato Bar**

Fresh baked Russet potatoes and six toppings from the following choices: roasted red peppers, sautéed onions, ham, cheese, sour cream, avocado, guacamole, herbs, bacon bits, sautéed mushrooms and steamed broccoli. Served with mixed green salad and chef's choice for dessert.

*\$11.95 per person*

**Boxed Lunches available upon request.**

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## Hors d'Oeuvres

*Minimum of three dozen of each selection.*

### **\$25.00 Per Dozen**

- BBQ Bacon Wrapped Shrimp (warm)
- Mini Chicken Teriyaki Skewers (warm)
- Sundried Tomato and Ricotta Crostini (warm)
- Miniature Crab Cakes with Chipotle Aioli (warm)
- Barbecue Pork Sliders (warm)
- Bacon Wrapped Scallops (warm)
- Ham, Asparagus and Cream Cheese Canapés (chilled)
- Smoked Salmon and Herb Cream Cheese Crostini (chilled)

### **\$20.00 Per Dozen**

- Assorted Quiche Wedges (warm)
- Barbecue Meatballs (warm)
- Bacon Wrapped Dates (warm)
- Chicken Quesadilla Wedges (warm)
- Marinated Caprese on skewers (chilled)
- Shrimp canapés with dill cream cheese on cucumber slices (chilled)
- Tomato Basil Bruschetta (chilled)

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## Dips and Chips

*Serves approximately 25 people.*

Spinach and Artichoke Parmesan Dip with Toasted Sourdough Bread	\$65.00
Tomato Basil Bruschetta with Crostini	\$65.00
Homemade Hummus and Olive Tapenade with warm Pita Bread	\$60.00
Fresh Salsa, Guacamole and Tortilla Chips	\$50.00

## Display Platters

*Serves approximately 25 people.*

Antipasto Display with Italian Roasted Vegetables, Cured Meats, Assorted Cheeses, Olives, Marinated Mushrooms, Homemade Hummus and Toasted Pita Bread	\$150.00
Domestic and Imported Cheese Platter served with Assorted Crackers	\$100.00
Seasonal Fruit Platter	\$80.00
Vegetable Crudités Platter	\$70.00

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# Dinner Menu

25 person minimum.

## Olympic Dinner Buffet \$32.95 per person

Served with warm dinner rolls and chef's choice of dessert.

### Salads choose two:

Traditional Caesar Salad  
Creamy Broccoli Salad  
Asian Cole Slaw  
Garden Salad  
Diced Tomatoes, Cucumbers  
and Julienne Carrots  
Chopped Italian Salad  
Romaine Lettuce, Red Onion,  
Chopped Artichoke Hearts,  
Kalamata Olives, Grape Tomatoes,  
Parmesan Cheese and Italian Dressing

Mediterranean Pasta Salad  
Winter Kale and Quinoa Salad  
Quinoa, Kale, Dried Cranberries,  
Pomegranate Seeds, Walnuts  
and Honey Dijon Vinaigrette  
Strawberry-Cucumber Salad  
with Apple Cider Vinaigrette  
Roasted Beet Salad  
Spring Mix Lettuce, Roasted Beets,  
Dried Cranberries, Feta Cheese  
and Balsamic Vinaigrette

### Accompaniments

choose one:

Seasonal Vegetable Medley  
Honey-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

### Entrées choose two:

Wild King Salmon  
baked with Dill Butter Sauce  
Grilled Mediterranean  
Marinated Flat Iron Steak  
Petite Filet Minion with  
Mushroom Demi-Glaze

Lemon-Artichoke Chicken Picatta  
Roasted Pork Tenderloin  
with Pineapple-Ginger Glaze  
Eggplant Parmesan  
Sundried Tomato  
and Mushroom Linguine

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**Oxford Waterfront Dinner Buffet** \$29.95 per person

Served with fresh rolls and chef's choice of dessert.

**Salads** choose one:

Traditional Caesar Salad  
Creamy Broccoli Salad  
Asian Cole Slaw  
Garden Salad  
Diced Tomatoes, Cucumbers  
and Julienne Carrots  
Chopped Italian Salad  
Romaine Lettuce, Red Onion,  
Chopped Artichoke Hearts,  
Kalamata Olives, Grape Tomatoes,  
Parmesan Cheese and Italian Dressing

Mediterranean Pasta Salad  
Winter Kale and Quinoa Salad  
Quinoa, Kale, Dried Cranberries,  
Pomegranate Seeds, Walnuts  
and Honey Dijon Vinaigrette  
Strawberry-Cucumber Salad  
with Apple Cider Vinaigrette  
Roasted Beet Salad  
Spring Mix Lettuce, Roasted Beets,  
Dried Cranberries, Feta Cheese  
and Balsamic Vinaigrette

**Accompaniments**

choose one:

Seasonal Vegetable  
Medley  
Garlic Mashed Potatoes  
Green Beans Almondine  
Harvest Rice Pilaf

choose one:

Oven Roasted Parsley  
Red Potatoes  
Braised Brussels Sprouts  
with sweet Basil  
Honey-Coriander Carrots  
and Broccoli

**Entrées** choose two:

Seared New York Steak  
with Herb Butter  
Chicken Breast Piccata  
Roasted Pork Tenderloin  
with Pineapple-Ginger Glaze

Baked Salmon Fillets  
with Dill Butter Sauce  
Eggplant Parmesan  
Chicken Florentine

**BBQ Dinner Buffet**

Pork ribs and barbecue honey chicken, baked beans, macaroni and cheese, coleslaw and homemade potato salad, warm corn bread and honey with warm apple crisp  
\$26.95 per person

**Italian Dinner Buffet**

Chicken parmesan, fresh pasta with Alfredo sauce, grilled zucchini and squash, traditional Caesar salad, warm garlic bread, chef's choice for dessert.  
\$22.95 per person

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# Beverage Menu

*There is a \$45.00 per hour bartender fee for a full bar set up. If you choose to bring in your own wine or champagne there is a corkage fee of \$10.00 per bottle.*

## Red Wines

**Rancho Zabaco Zinfandel, Sonoma, CA** \$26.00

Juicy ripe blackberry and boysenberry flavors with an underlying hint of pepper.

**Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley WA** \$21.00

An inviting Cab with plenty of complexity and structure with silky tannins. It is also very versatile with food; pair it with beef, pork or pasta.

**Chateau Ste. Michelle Merlot, Columbia Valley WA** \$21.00

This wine offers aromas of black cherry, leather, and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit flavor.

## White Wines

**Chateau Ste. Michelle Chardonnay, Columbia Valley WA** \$21.00

This well-crafted Chardonnay opens sharp and spicy, with light juicy fruit. Flavors of clean apple and pear run into hints of peach, then resolve with a creamy finish.

**Chateau Ste. Michelle Riesling, Columbia Valley, WA** \$18.00

Grapes in a classic style with ripe flavors of peach and juicy pear.

**Chateau Ste. Michelle Pinot Gris, Columbia Valley WA** \$17.00

Fresh aromas and flavors of pear, fig and a hint of spice. A touch of Viognier contributes texture and an attractive floral character. Bright and lively, a dry, refreshing style that brims with pear and melon flavors, lingering nicely.

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## Sparkling Wines/Champagne

<b>Moët &amp; Chandon Imperial, France</b> Light orange, lemon with delicate nutmeg and butterscotch.	\$72.00
<b>Mumm's Napa Brut Prestige, CA</b> Golden Peach, melon, spice and toasty vanilla.	\$41.00
<b>Ballatore Gran Spumante, Italy</b> Aromas of honeysuckle followed by ripe flavors of peach, apricot and melon.	\$23.00
<b>Domaine Ste. Michelle Brut, Walla Walla, WA</b> Apple and citrus with a light toasty finish.	\$22.00

## Beer List

Specialty beers available upon request \$5.50 per bottle

## Non-Alcoholic Selections

Tully's Coffee (regular/decaffeinated)	\$25.00 per gallon
Hot Tea (Chado High Tea assorted)	\$25.00 per gallon
Iced Tea/Lemonade/Juice	\$14.00 per pitcher
Sparkling Cider (assorted flavors)	\$15.00 per bottle
Assorted Soda (Coke, Diet Coke and Sprite)	\$2.00 each
Oxford Bottle Water	\$2.00 each
Club Soda	\$2.00 each
Perrier Water	\$2.25 each
Combined Tully's Coffee and Assorted Tea Package	\$3.95 per guest

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