

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 muffins.

\$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.

\$11.95 per person

Gourmet Quiche Brunch

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

\$11.95 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.

\$9.95 per person

Breakfast À la Carte

Fresh Seasonal Sliced Fruit Tray—serves 25 people	\$90.00
Assorted Bagels with Cream Cheese	\$25.00 per dozen
Assorted Breakfast Fruit Pastries	\$24.00 per dozen
Assorted Muffins	\$23.00 per dozen
Cinnamon Rolls	\$25.00 per dozen
Assorted Donuts	\$23.00 per dozen
Banana Bread	\$23.00 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

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

\$11.00 per person

Silverdale Break

Crackers and spinach artichoke dip, fresh popcorn, pretzel bites and assorted sodas.

\$10.00 per person

À la Carte Breaks

Freshly Baked Lemon Bars

\$26.50 per dozen

Freshly Baked Brownies

\$26.50 per dozen

Assorted Candy Bars

\$26.50 per dozen

Oxford Cookie Royal

\$26.50 per dozen

Granola Bars

\$20.50 per dozen

Cream Puffs

\$20.50 per dozen

Biscotti

\$2.50 each

Chips

\$2.50 per bag

Flourless Chocolate Cake (GF)

\$7.00 each

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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.

\$19.95 per person

Italian Lunch Buffet

Parmesan 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.

\$16.95 per person

Oxford Soup and Salad Extravaganza Lunch

Mixed greens, shredded carrots, sliced cucumbers, sliced black olives, tomatoes, shredded cheddar cheese, bacon bits and grilled chopped chicken breast. 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.

\$14.95 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.

\$13.95 per person

Taco Bar

Crispy and soft tortillas with seasoned ground beef and chicken, shredded lettuce, shredded cheddar and Cotija cheeses, diced tomatoes, jalapeños, salsa, cilantro and lime. Served with Spanish rice and refried beans.

\$16.95 per person

Boxed Lunches available upon request.

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Hors d'Oeuvres

Minimum of three dozen of each selection.

\$30.00 Per Dozen

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

\$25.00 Per Dozen

- Assorted Mini Quiche (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 Baguette	\$69.00
Homemade Hummus and Olive Tapenade with warm Pita Bread	\$65.00
Fresh Salsa, Guacamole and Tortilla Chips	\$59.00

Display Platters

Serves approximately 25 people.

Antipasto Display with Chilled Italian Roasted Vegetables, Cured Meats, Assorted Cheeses, Olives, Marinated Mushrooms, House-made Hummus and Toasted Pita Bread	\$150.00
Domestic and Imported Cheese Platter served with Assorted Crackers	\$110.00
Seasonal Fruit Platter	\$90.00
Vegetable Crudités Platter	\$90.00
Charcuterie Board with Fresh Seasonal Fruit, Sliced Baguettes, Smoked Gouda Cheese, Chèvre and Assorted Cured Meats	\$125.00

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Dinner Menu

25 person minimum.

Olympic Dinner Buffet \$35.00 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 two:

Seasonal Vegetable Medley
Honey-Coriander Carrots
and Broccoli
Green Beans Almondine
Braised Brussels Sprouts
with Basil

Garlic Mashed Potatoes
Oven Roasted Parsley
Red Potatoes
Harvest Rice Pilaf
Yukon Gold Potatoes Au Gratin

Entrées choose two:

Wild King Salmon
baked with Dill Butter Sauce
Grilled Mediterranean
Marinated Flat Iron Steak
Six-ounce Ribeye 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 \$33.00 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:

5 oz Ribeye
Chicken Breast Piccata
Roasted Pork Tenderloin
with Pineapple-Ginger Glaze

3 oz Wild Caught
Salmon
Eggplant Parmesan
Chicken Florentine

Upgrade your Dessert

\$5.00 per person.

Flourless Chocolate Cake with Fresh Berries
Carrot Cake with Cream Cheese Frosting
Molten Chocolate Cake Served with Vanilla Ice Cream

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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 \$25.00

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

Chateau Ste. Michelle Cabernet Sauvignon, Columbia Valley WA \$25.00

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 \$25.00

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 \$25.00

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 \$25.00

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

Chateau Ste. Michelle Pinot Gris, Columbia Valley WA \$25.00

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

Moët & Chandon Imperial, France Light orange, lemon with delicate nutmeg and butterscotch.	\$80.00
Mumm's Napa Brut Prestige, CA Golden Peach, melon, spice and toasty vanilla.	\$45.00
Ballatore Gran Spumante, Italy Aromas of honeysuckle followed by ripe flavors of peach, apricot and melon.	\$30.00
Domaine Ste. Michelle Brut, Walla Walla, WA Apple and citrus with a light toasty finish.	\$30.00

Beer List

Specialty beers available upon request \$6.00 per bottle

Non-Alcoholic Selections

Coffee, Tea and Water Station	\$35.00 unlimited
Coffee (regular/decaffeinated)	\$30.00 per gallon
Hot Tea (High Tea assorted)	\$25.00 per gallon
Iced Tea/Lemonade/Juice	\$16.00 per pitcher
Sparkling Cider (assorted flavors)	\$16.00 per bottle
Assorted Soda (Coke, Diet Coke and Sprite)	\$2.00 each
Oxford Bottled Water	\$2.00 each
Snapple	\$2.00 each
Perrier Water	\$2.25 each
Assorted Izze Sparkling Juices	\$2.50 each
Red Bull	\$3.00 each
Assorted Gatorade	\$2.50 each

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