



Breakfast

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

Dyes Inlet Sunrise Buffet

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

\$14.95 per person

Oxford Continental Breakfast

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

\$11.95 per person

Gourmet Quiche Brunch

Your choice of fresh quiche, assorted pastries, yogurt, granola and fresh cut fruit. \$13.95 per person. Choices: Lorraine, Spinach mushroom and goat cheese, broccoli parmesan, ham and asparagus.

\$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

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

\$13.00 per person

Silverdale Break

Hummus, crackers and crudité, assorted sodas and bottled water.

\$11.00 per person

Puget Sound Break

Oxford Royal Cookies, fresh fruit, assorted bottled coffees and waters.

\$14.00 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, mushroom wild rice pilaf, seasonal vegetable, mixed greens salad, dinner rolls, and chef's choice for dessert.
\$19.95 per person (Add baked salmon with lemon dill sauce \$6)

Italian Lunch Buffet

Creamy Italian chicken pasta, traditional Caesar Salad, toasted baguette, and chef's choice for dessert.
\$17.95 per person (Add Italian sausage and peppers \$6)

Dyes Inlet Deli Lunch Buffet

Chicken salad croissants, Mediterranean pasta salad, assorted chips, and chef's choice for dessert.
\$15.95 per person (Add Caesar salad \$3)

Oxford Soup and Salad Extravaganza Lunch

Choose one of our signature salads, soup du jour, fresh baked rolls and butter, seasonal fruit tray, and chef's choice for dessert.
\$14.95 per person

Taco Bar

Crispy and soft tortillas with seasoned ground beef and shredded chicken, lettuce, cheddar and cotija cheese, diced tomatoes, jalapenos, Pico de Gallo 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
- Smoked Salmon and Herb Cream Cheese Crostini
- Shrimp and Cucumber Canape
- Miniature Crab Cakes with Spicy Dipping Sauce

\$25.00 Per Dozen

- Shanghai Lumpia with Sweet Thai Chili Sauce
- Spinach Crescent Rolls
- Greek Lemon chicken skewers
- Quiche Slices
- Tomato and Basil Bruschetta
- Bacon Wrapped Dates
- Sundried Tomato and Goat Cheese Crostini

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Dips and Chips

Serves approximately 25 people.

Homemade Hummus and Tzatziki with warm pita bread	\$69.00
Pico de Geilo, Guacamole, black bean and corn salsa with tortilla chips	\$65.00

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.

Oxford Waterfront Dinner Buffet \$29.99 per person
Served with dinner roll and chef's choice of dessert.

Salads choose two:

- Traditional Caesar Salad
- Garden Salad with Grape Tomatoes, Cucumbers and Carrots
- Cranberry Spinach Salad with Cashews and Goat Cheese
- Mediterranean Pasta Salad
- Asian Cole Slaw with Sesame Dressing
- Balsamic Tomato Salad with Cucumber and Onion

Accompaniments choose three:

- Mushroom Wild Rice Pilaf
- Green Bean Almondine
- Creamy Spinach Orzo
- Italian Roasted Vegetable Medley
- Roasted Red Potatoes with Bacon and Onion
- Roasted Mushrooms in a Browed Butter, Garlic and Thyme Sauce
- Garlic Mashed Potato
- Asparagus with Hollandaise

Entrées choose two:

- Grilled Ribeye Steak with Onion Blue Cheese Sauce
- Black bean stuffed sweet Potatoe
- Creamy Lemon Chicken Piccata
- Mushroom Garlic Shrimp Pasta
- Baked Salmon with Lemon Dill Sauce
- Oven Baked Chicken Parmesan
- Clams and Linguine with Chorizo and White Wine Sauce
- Honey Sesame Pork Tenderloin

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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Dinner Menu

25 person minimum.

Olympic Dinner Buffet \$39.99 per person
Served with dinner roll and chef's choice of dessert.

Salads choose two:

- Traditional Caesar Salad
- Garden Salad with Grape Tomatoes, Cucumbers and Carrots
- Cranberry Spinach Salad with Cashews and Goat Cheese
- Mediterranean Pasta Salad
- Asian Cole Slaw with Sesame Dressing
- Balsamic Tomato Salad with Cucumber and Onion

Accompaniments choose three:

- Mushroom Wild Rice Pilaf
- Green Bean Almondine
- Creamy Spinach Orzo
- Italian Roasted Vegetable Medley
- Roasted Red Potatoes with Bacon and Onion
- Roasted Mushrooms in a Browed Butter, Garlic and Thyme Sauce
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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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