



Breakfast

Served with 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.

\$16.95 per person

Oxford Continental Breakfast

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

\$13.95 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.

\$11.95 per person

Breakfast À la Carte

Fresh Seasonal Sliced Fruit Tray-serves 8 people	\$30.00
Fresh Seasonal Sliced Fruit Tray-serves 25 people	\$90.00
Assorted Bagels with Cream Cheese	\$25.00 per dozen
Assorted Breakfast Fruit Pastries	\$25.00 per dozen
Assorted Muffins	\$25.00 per dozen
Cinnamon Rolls	\$25.00 per dozen
Assorted Donuts	\$25.00 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.

\$12.00 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

\$27.00 per dozen

Freshly Baked Brownies

\$27.00 per dozen

Assorted Candy Bars

\$27.00 per dozen

Oxford Cookie Royal

\$27.00 per dozen

Granola Bars

\$21.00 per dozen

Chips

\$3.00 per bag

*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.*

Buffet Menu

Served with iced tea and water. 15 person minimum.

Oxford Waterfront 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 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)

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

Oxford Deli Sandwich

Turkey or ham sandwich served with lettuce, tomato, pickle, mayo and mustard. Served with assorted chips, cookie, and a bottled water or soda.
\$16.95 per person

Oxford Boxed Lunches

Dyes Inlet Boxed Lunch

Chicken salad croissant served with assorted chips, cookie, and a piece of fruit. Served with a bottled water or soda.
\$16.95

*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.*

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
- Crab Deviled Eggs

\$25.00 Per Dozen

- Lumpia with Sweet Thai Chili Sauce
- Greek Lemon Chicken Skewers with Tzatziki Sauce
- Tomato and Basil Bruschetta
- Sundried Tomato and Goat Cheese Crostini

*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.*

Dips and Chips

Serves approximately 25 people.

Homemade Hummus and Tzatziki with warm pita bread \$70.00

Pico de Gallo, Guacamole, Spinach Artichoke Dip \$50.00

Display Platters

Serves approximately 25 people.

Seasonal Fruit Platter \$90.00

Vegetable Crudités Platter \$90.00

Charcuterie Board with Fresh Seasonal Fruit,
Sliced Baguettes, Smoked Gouda Cheese,
Goat Cheese and Assorted Cured Meats \$125.00

*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.*

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 one :

Traditional Caesar Salad

Garden Salad Mixed Greens with Grape Tomatoes, Cucumbers and Carrots

Cranberry Spinach Salad with Cashews and Goat Cheese

Accompaniments choose two

Mushroom Wild Rice Pilaf

Roasted Red Potatoes with
Bacon and Onion

Green Bean Almondine

Italian Roasted Vegetable Medley

Garlic Mashed Potato

Entrées choose two:

Creamy Lemon Chicken Piccata

Baked Salmon with Lemon Dill Sauce

Oven Baked Chicken Parmesan

Black bean stuffed sweet Potatoe

Mushroom Garlic Shrimp Pasta

Upgrade your Dessert

\$5.00 per person

Flourless Chocolate Cake with Three Berry Sauce

Carrot Cake with Cream Cheese Frosting

Cheesecake

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.

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

Ravenswood Zinfandel, Vintners Blend, Sonoma, CA \$25.00

Enticing aromas of blueberry jam, boysenberry and sweet tobacco swirl in the glass, transforming into a peppery red finish.

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.

Prices do not include applicable sales tax or 19% service charge.

Sparkling Wines/Champagne

Mumm's Napa Brut Prestige, CA \$45.00
Golden Peach, melon, spice and toasty vanilla.

Ballatore Gran Spumante, Italy \$30.00
Aromas of honeysuckle followed by ripe flavors of peach, apricot and melon.

Domaine Ste. Michelle Brut, Walla Walla, WA \$30.00
Apple and citrus with a light toasty finish.

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

Assorted Soda (Coke, Diet Coke and Sprite) \$2.00 each

Bottled Water \$2.00 each

Perrier Water \$3.00 each

Assorted Izze Sparkling Juices \$3.00 each

Prices do not include applicable sales tax or 19% service charge.