

## 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

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## 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

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**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 per item. Each served with chips, soda, and a cookie.*

### **Croissant Sandwiches**

Choose apple cranberry chicken salad or tuna salad with lettuce and tomato.  
\$18.95 per person

### **Deli Lunch Box \$17.95 per person**

**Turkey sandwich** | Deli sliced turkey and cheddar on wheat, with lettuce, tomato, mustard, mayo, and pickles on the side.

**Ham sandwich** | Deli sliced ham and Swiss on sourdough, with lettuce, tomato, mustard, mayo, and pickles on the side.

**Chef Salad** | Chicken, ham, cheddar, mozzarella, black olives, grape tomatoes, and egg. Served with ranch dressing.

**Cranberry Walnut Salad** | Dried cranberries, walnuts, green onions and crumbled goat cheese. Served with balsamic vinaigrette.

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# Hors d'Oeuvres

*Minimum of three dozen of each selection.*

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