

# Catering

WITH STYLE

## Breakfast Menu

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

### **Dyes Inlet Sunrise Buffet**

\$14.95 per person

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

### **Oxford Continental Breakfast**

\$10.95 per person

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

### **Gourmet Quiche Brunch**

\$10.95 per person

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

### **Oxford Suites Signature Breakfast**

\$8.95 per person

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.

## 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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices do not include 19% service charge and sales tax

**OXFORD**  **SUITES**

9550 NW Silverdale Way • Silverdale, Washington 98383 • p: 360.698.9550 • f: 360.307.7223 • [oxfordsuitessilverdale.com](http://oxfordsuitessilverdale.com)



**Break Packages**

**Northwest Hiker** \$8.50 per person  
*Trail mix bars, dried fruit, string cheese, pepperoni sticks and bottled water*

**Silverdale Break** \$7.50 per person  
*Potato chips and clam dip, fresh popcorn, pretzel bites and assorted sodas*

**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 with any lunch or dinner options**

*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** \$17.95 per person

*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.*

**Italian Lunch Buffet** \$15.95 per person

*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.*

**Dyes Inlet Deli Lunch Buffet** \$14.95 per person

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

**Oxford Soup and Salad Extravaganza Lunch** \$13.95 per person

*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.*

**The Potato Bar** \$11.95 per person

*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.*

**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.*

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

**Display Platters**

*Serves approximately 25 people*

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

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**Dinner Menu**

25 person minimum.

**Olympic Dinner Buffet** \$32.95 per person  
Served with warm dinner rolls, fresh berries 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 SUITES

**Oxford Waterfront Dinner Buffet** \$29.95 per person  
Served with fresh rolls and butter & 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

\$26.95 per person

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

## Italian Dinner Buffet

\$22.95 per person

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

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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

<b>Rancho Zabaco, Sonoma, California</b> <i>Zinfandel; Juicy ripe blackberry and boysenberry flavors with an underlying hint of pepper</i>	\$26.00
<b>1805, Columbia Valley, Washington</b> <i>Cabernet Sauvignon; Chock full of black currant and dark cherry characteristics</i>	\$21.00
<b>1805, Columbia Valley, Washington</b> <i>Merlot; Packed with cherry and sweet berry flavors</i>	\$21.00
<b>Oxford Red, Yakima Valley, Washington</b> <i>Blended Red; 60% Merlot, 20% Cabernet Sauvignon, 15% Tempranillo and 5% Syrah into a rich, full-flavored delight.</i>	\$17.00

### White Wines

<b>1805, Columbia Valley, Washington</b> <i>Chardonnay; Full on melon, apple and pear with a faint floral note</i>	\$21.00
<b>Chateau Ste. Michelle, Columbia Valley, Washington</b> <i>Riesling; Grapes in a classic style with ripe flavors of peach and juicy pear</i>	\$18.00
<b>Oxford White, Yakima Valley, Washington</b> <i>Blended White; 75% Chardonnay, 20% Pinot Gris and 5% dry Riesling into a crisp, fruity flavor finished with a hint of vanilla</i>	\$17.00

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# OXFORD SUITES

## **Sparkling Wines/Champagne**

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

## **Beer List**

<i>Specialty beers available upon request</i>	\$5.50 per bottle
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## **Non-Alcoholic Selections**

<i>Tully's Coffee (regular/decaffeinated)</i>	\$25.00 per gallon
<i>Hot Tea (Chado High Tea assorted)</i>	\$25.00 per gallon
<i>Iced Tea/Lemonade/Juice</i>	\$14.00 per pitcher
<i>Sparkling Cider (assorted flavors)</i>	\$15.00 per bottle
<i>Assorted Soda (Coke, Diet Coke and Sprite)</i>	\$1.75 each
<i>Oxford Bottle Water</i>	\$2.00 each
<i>Club Soda</i>	\$2.00 each
<i>Perrier Water</i>	\$2.25 each
<i>Combined Tully's Coffee and Assorted Tea Package</i>	\$3.95 per guest

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