

Catering

WITH STYLE

Breakfast

Traditional Continental Breakfast

*Coffee Service, Variety of Hot Teas, Orange and Apple Juice,
Assorted Pastries & Muffins
\$5.50 per person*

Deluxe Continental Breakfast

*Coffee Service, Variety of Hot Teas, Orange and Apple Juice, Assorted Pastries
& Muffins, Bagels with Cream Cheese and Fresh Cut Fruit Tray (in season)
\$7.50 per person*

Full Country Breakfast Buffet

*Available in our Dining Room, the Deluxe Continental Breakfast Items
are served with a variety of Cereals, Eggs, Potatoes, Sausage, Bacon
or Ham as well as other items
\$9.50 per person*

Mini Bagels & Cream Cheese

*An assortment of Fresh Bagels & Cream Cheeses. Coffee service,
variety of Hot Teas, Orange and Apple Juice
\$5.50 per person*

*Menu items and prices subject to change. An 18% service charge will be added to all food and beverage charges.
A guaranteed number of attendees are required 72 hours prior to the event. Regulations prohibit any outside food
and/or beverage to be brought into meeting spaces or taken from premises.*

OXFORD  SUITES

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Breaks

Sweet & Salty Break

Variety of Candy Bars, Bags of Nuts, Bowl of Pretzels, Bowl of Popcorn and Iced Tea

\$6.95 per person

Caught In The Cookie Jar Break

Assorted Fresh Baked Cookies (2 per person) with Iced Tea

\$4.95 per person

The Lighter Side

Assorted Yogurts and Granola, Fresh Fruits and Granola Bars

\$6.95 per person

Our catering staff will be happy to assist you with any other items you would like to have during your event planning process.

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Lunch Buffets

Served in our Dining Room. All lunches include Tea, Coffee or Water.

Soup & Salad Buffet

*Chef's choice of 3 Assorted Fresh Salads with 2 Soups and a Roll
\$10.95 per person*

Soup, Salad & Assorted Sandwich Buffet

*Chef's Choice of 3 Assorted Fresh Salads with 2 Soups and Assorted Sandwiches
\$13.50 per person*

Fiesta Taco Bar

*Spicy Ground Beef, Shredded Chicken, Rancho Beans, Mexican Rice, Lettuce, Tomatoes, Onions, Olives, Jack Cheese, Green Chili, Sour Cream and Guacamole, served with Crispy Corn and Soft Flour Tortillas
\$13.95 per person*

Taste Of The Orient

*A combination of Stir Fried Rice and Pan Fried Noodles served with Sweet and Sour Chicken, Broccoli Beef and Pot Stickers or Egg Rolls
\$14.95 per person*

Italian Pasta Buffet

*Four Cheese Purses Pasta in a Creamy Alfredo Sauce mixed with Broccoli and Portabella Mushrooms and Marinara sauce served with Garlic Cheese Bread and a tossed Caesar Salad
\$13.95 per person*

French Dip Sandwich

*Thinly sliced Roast Beef covered in Swiss Cheese served on a French Roll
Au Jus sauce served on the side with a Caesar Salad and Iced Tea
\$13.95 per person*

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Entrées

Lasagna

Your choice of Meat, Cheese or Vegetarian served with Garlic Bread, Green Salad (served with Ranch), Cottage Cheese and Iced Tea (Lemon)

\$14.95 per person

Chicken Caesar Salad

Crisp Romaine Lettuce tossed in a Caesar Dressing. Topped with a Grilled Chicken Breast and Fresh Parmesan Cheese. Served with a Roll and Cream Butter. Served with Iced Tea (Lemon)

\$11.95 per person

Chicken Alfredo

A perfectly Grilled Chicken Breast served over a bed of Linguine Pasta in a Creamy Alfredo Sauce. Served with Garlic Bread, Iced Tea and a Side Salad

\$13.95 per person

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Desserts

<i>Apple Turnovers</i>	<i>\$18.00 per dozen</i>
<i>Scones</i>	<i>\$18.00 per dozen</i>
<i>Maple Bars</i>	<i>\$18.00 per dozen</i>
<i>Cream Puffs</i>	<i>\$18.00 per dozen</i>
<i>Mini Cheesecake Bites</i>	<i>\$15.00 per dozen</i>
<i>Tiramisu</i>	<i>\$50.00 per cake</i>
<i>Coffee Cake</i>	<i>\$30.00 per cake</i>

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Platters & Snacks

All platters serve 20 people

Cold Platters

<i>Fresh Seasonal Fruit Platter</i>	\$35.00
<i>Meat, Cheese and Cracker Platter</i>	\$45.00
<i>Shrimp Cocktail Platter (served with Lemon)</i>	\$65.00
<i>Veggie Platter (served with Ranch Dressing)</i>	\$35.00
<i>Deviled Egg Platter</i>	\$30.00
<i>Cheese & Fruit Platter</i>	\$35.00
<i>Salads (Potato, Macaroni or Green)</i>	\$25.00

Hot Platters

<i>Chicken Wings (BBQ, Sweet & Tangy or Spicy)</i>	\$50.00
<i>Orient Express Platter (Egg Rolls and Pot Stickers)</i>	\$45.00
<i>Swedish or BBQ Meatballs</i>	\$45.00
<i>Spinach & Artichoke Dip (served with chips)</i>	\$35.00

Snacks

<i>Assorted Cookies</i>	\$9.00 per dozen
<i>Brownies</i>	\$12.00 per dozen
<i>Assorted Muffins or Pastries</i>	\$20.00 per dozen
<i>Mini Bagels & Cream Cheese</i>	\$23.00 per dozen
<i>Mixed Nuts or Party Mix</i>	\$27.00 per pound
<i>Chips & Dip (Onion, Bean, Guacamole or Salsa)</i>	\$20.00 serves 20

Beverage Service

<i>Bottled Water</i>	\$2.00 per bottle
<i>Assorted Bottled Soda & Juices</i>	\$2.00 per bottle
<i>Coffee or Tea Service</i>	\$25.00 per urn
<i>Coffee, Tea by the pitcher</i>	\$10.00 per pitcher

*We are pleased to offer our house Wine by the bottle.
Domestic Beers are also available.*

*Should you require a different selection of beer or wine,
our Catering Staff can be of assistance.*

OLCC Server Charge \$25.00 per hour

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