

# Catering

WITH STYLE

## **Breakfast**

### **Oxford Suites Signature Breakfast**

*Our Oxford Suites signature full hot breakfast buffet is available to your guests. Tickets can be purchased in advance through our catering department.  
\$10.50 per person.*

### **Continental Breakfast**

*Assorted pastries, bagels and cream cheese, whole fruit, butter and fruit preserves.  
\$7.00 per person*

### **Oatmeal Bar**

*Steaming hot oatmeal served with sides of assorted fresh fruit, light brown sugar, ice cold milk, honey-nut granola and raisins.  
\$6.50 per person*

### **Deluxe Continental Breakfast**

*Coffee service, variety of hot teas, orange and apple juice, assorted pastries and muffins, bagels with cream cheese and fresh cut fruit tray (in season).  
\$7.50 per person*

### **Mini Bagels & Cream Cheese**

*An assortment of fresh bagels and cream cheeses, coffee service, variety of hot teas, orange and apple juice.  
\$5.50 per person*

### **Mexican Scramble**

*A delicious egg scramble with fresh diced onions, spicy chorizo, green peppers and just the right amount of seasoning served with warm flour tortillas and our special homemade salsa verde.  
\$8.50 per person*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Menu items and prices subject to change. An 18% service charge will be added to all food and beverage charges.  
Regulations prohibit any outside food and/or beverage to be brought into meeting spaces or taken from premises.  
A guaranteed number of attendees is required 72 hours prior to the event.*

**OXFORD**  **SUITES**

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## **Lunch Buffets**

*All lunches include tea, coffee and water.*

### **Soup & Salad Buffet**

*Fresh green salad with sides of cherry tomatoes, sliced cucumber, grated carrots, shredded cheese and croutons. Served with delicious pasta salad and one chef's choice soup and fresh rolls.*

*\$10.95 per person*

### **Soup, Salad & Assorted Sandwich Buffet**

*Assorted sliced meats and cheeses with a choice of breads. Fresh green salad with sides of cherry tomatoes, sliced cucumber, grated carrots, shredded cheese and croutons. Served with delicious pasta salad and one chef's choice soup and fresh rolls.*

*\$12.50 per person*

### **Fiesta Taco Bar**

*Spicy ground beef, shredded chicken, rancho beans, Mexican rice, lettuce, tomatoes, onions, olives, shredded cheese, green chili, sour cream and guacamole. Served with crispy corn and soft flour tortillas.*

*\$13.95 per person*

### **Italian Pasta Buffet**

*Fettuccine pasta in a creamy Alfredo sauce mixed with broccoli and portabella mushrooms. Penne pasta with homemade marinara sauce served with garlic cheese bread and a tossed Caesar salad.*

*\$13.95 per person*

### **BBQ Pork Sandwich Buffet**

*Slow roasted, dry rub braised and hand pulled pork served with rolls, red potato salad, garden fresh coleslaw, baked ranch beans and cornbread muffins.*

*\$14.50 per person*

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## Entrées

### **Fiesta de la Ilda**

Three types of enchiladas smothered in homemade red enchilada sauce. Seasoned chicken, beef, and cheese. Served with Mexican rice and refried beans.  
\$10.95 per person

### **Lasagna**

Your choice of meat, cheese or vegetarian lasagna served with garlic bread, green salad and cottage cheese.  
\$14.95 per person

### **Chicken Caesar Salad**

Crisp romaine lettuce tossed in Caesar dressing and topped with a grilled chicken breast and fresh parmesan cheese. Served with fresh rolls.  
\$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 and green salad.  
\$13.95 per person

### **Build-A-Burger**

Hearty beef pub patties served with brioche buns. Sides include sliced tomatoes, red onions, pickles and all the condiments. Includes assorted chips and baked beans.  
\$12.95 per person

### **Prime Rib**

Wonderful prime rib cooked and seasoned to perfection. Served with loaded baked potatoes, asparagus, green salad and fresh baked rolls.  
\$23.00 per person.

### **South of the Border**

House made guacamole, pico de gallo, fresh fried tortilla chips, cilantro and lime sour cream, mini chimichangas, flautas, baked cumin and cilantro beans and Spanish rice. Enchiladas: choice of chicken, beef or pork. Fajitas: choice of chicken or beef.  
\$17.00 per person

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**Desserts**

<i>Flan</i>	<i>\$18.00 per dozen</i>
<i>Chocoflan</i> <i>A flan and chocolate cake combination smothered in caramel.</i>	<i>\$35.00 each</i>
<i>Assorted cheesecake</i>	<i>\$15.00 per dozen</i>
<i>Assorted fresh baked cookies</i>	<i>\$9.00 per dozen</i>
<i>Tiramisu, raspberry brûlée cheesecake</i>	<i>\$35.00 each</i>
<i>Ultimate chocolate cake</i>	<i>\$30.00 each</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>Veggie Platter (served with Ranch Dressing)</i>	\$35.00
<i>Deviled Egg Platter</i>	\$30.00
<i>Cheese and Fruit Platter</i>	\$35.00
<i>Salads (Potato, Macaroni or Green)</i>	\$25.00

### Hot platters

<i>Chicken Wings (BBQ, Sweet and Tangy, or Spicy)</i>	\$50.00
<i>Teriyaki Chicken Skewers</i>	\$45.00
<i>Sweet and Sour or Bbq Meatballs</i>	\$45.00
<i>Spinach and 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 and Cream Cheese</i>	\$23.00 per dozen
<i>Chips and 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 and Juices</i>	\$2.00 per bottle
<i>Coffee or Tea Service</i>	\$25.00 per urn
<i>Coffee or Tea by the pitcher</i>	\$10.00 per pitcher

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**Beer & Wine**

OLCC server charge \$25.00 per hour

**Domestic beer**

*Budweiser, Bud Light, Coors, Coors Light, Blue Moon* \$2.50 per bottle

**Imported beer**

*Corona* \$2.50 per bottle

**Wine**

*We are pleased to offer our house wine by the bottle.  
Should you require a different selection, our catering staff can be of assistance.*

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