



Breakfast

Oxford Executive Breakfast

Enjoy the Oxford Executive Breakfast Buffet. A full assortment of eggs, breakfast meats and hot and cold cereals. Coffee, tea, hot cocoa and water also provided. Tickets can be purchased through our catering department.
\$13.00 per person.

Continental Breakfast

Assorted pastries, bagels and cream cheese, whole fruit, butter and fruit preserves.
\$9.00 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.
\$8.50 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).
\$10.00 per person

Mini Bagels and Cream Cheese

An assortment of fresh bagels and cream cheeses, coffee service, variety of hot teas, orange and apple juice.
\$7.00 per person

Southwestern Scramble Supreme

A delicious egg scramble with fresh diced onion, green peppers and spicy chorizo with just the right amount of seasoning. Served with warm flour tortillas. Mild to hot salsas and picante sauces available.
\$12.00 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. A 20% 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.*

Lunch Buffets

All lunches include tea, coffee and water.

Soup and 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.

\$12.50 per person

Soup, Salad and 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.

\$14.00 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.

\$15.50 per person

Barbacoa Buffet

Smoked baby back ribs or beef spare ribs seasoned and slow roasted, served with our succulent bbq sauce, baked ranch style beans, red potato salad, fresh tangy coleslaw and warm dinner rolls or cornbread muffins.

\$18.00 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. A 20% 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.

Entrées

Lasagna

Your choice of meat, cheese or vegetarian lasagna served with garlic bread, green salad and cottage cheese.

\$17.00 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.

\$13.00 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.

\$16.00 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.

\$14.00 per person

Prime Rib

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

\$32.00 per person

Oregon Surf and Turf

Choice cut of beef tenderloin broiled and seasoned to perfection. Served with tiger prawns, roasted garlic mashed potatoes and asparagus tips. Choice of sourdough or whole wheat dinner rolls.

\$28.00 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. A 20% 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.

Desserts

ChocoFlan

Decadent chocolate sponge cake combined with a silky caramel flan.
\$6.00 per person

Tiramisu Raspberry Brûlée Cheesecake

Dark espresso-soaked ladyfingers with a creamy, tart raspberry brûlée accompanied with a smooth mascarpone cheesecake.
\$6.00 per person

Ultimate Chocolate Cake

This seven-layer cake is the ultimate chocolate experience. Your event is sure to be a hit with multiple layers of rich and luxurious chocolate sponge cake.
\$8.00 per person

Assorted Cheesecake

\$20.00 per dozen

Assorted Fresh Baked Cookies

\$12.00 per dozen

*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. A 20% 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.*

Platters and Snacks

All platters serve 20 people

Cold Platters

Fresh Seasonal Fruit Platter	\$40.00
Meat, Cheese and Cracker Platter	\$50.00
Veggie Platter (served with Ranch Dressing)	\$40.00
Deviled Egg Platter	\$35.00
Cheese and Fruit Platter	\$40.00
Salads (Potato, Macaroni or Green)	\$30.00

Hot Platters

Chicken Wings (BBQ, Sweet and Tangy, or Spicy)	\$55.00
Teriyaki Chicken Skewers	\$50.00
Sweet and Sour or Bbq Meatballs	\$50.00
Spinach and Artichoke Dip (served with chips)	\$40.00

Snacks

Assorted Cookies	\$12.00 per dozen
Brownies	\$15.00 per dozen
Assorted Muffins or Pastries	\$20.00 per dozen
Mini Bagels and Cream Cheese	\$23.00 per dozen
Chips and Dip (Onion, Bean, Guacamole or Salsa)	\$20.00 serves 20

Beverage Service

Bottled Water	\$3.00 per bottle
Assorted Bottled Soda and Juices	\$3.00 per bottle
Coffee or Tea Service	\$30.00 per urn
Coffee or Tea by the pitcher	\$15.00 per pitcher

*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. A 20% 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.*

Beer and Wine

OLCC server charge \$35.00 per hour

Domestic Brews

Budweiser, Bud Light, Michelob Ultra, Angry Orchard \$4.50 per bottle

Imported Brews

Corona, Heineken, Guinness \$5.25 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.

*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. A 20% 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.*