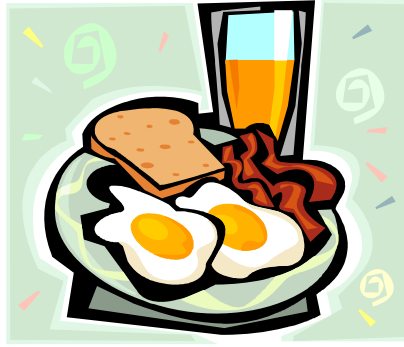


BREAKFAST



BREAKFAST BUFFET

Chilled Fruit Juice
(Apple, Cranberry, Orange, or Passion-Guava)
Assorted Breakfast Pastries, Butter and Jellies
Fluffy Scrambled Eggs
Crisp Bacon Strips or Sausage
Breakfast Potatoes
Coffee, Decaf or Hot Tea
\$9.50 per person

or

Chilled Fruit Juice
(Apple, Cranberry, Orange, or Passion-Guava)
Seasonal Fresh Fruit Tray
Fruit Yogurt
Assortment of Cold Cereals
Assorted Breakfast Pastries, Butter and Jellies
Coffee, Decaf, Hot Tea and Milk
\$7.75 per person

LUNCHEON



MAKE YOUR OWN DELI SANDWICH

Selection of three:

Roast Turkey, Roast Beef, Ham or Salami

Chef's assortment of cheese

Assorted Rolls

Choice of two:

Cole Slaw, Potato, Macaroni or Green Salad

Condiments

\$9.75 per person

VEGETARIAN MAKE YOUR OWN SANDWICH

*Chef's selection of cheeses plus choice of: tofu, portabella mushrooms or grilled mixed veggie
alfalfa sprouts, avocado, tomatoes*

Condiments

Assorted Rolls

Choice of two:

Cole Slaw, Potato, Macaroni or Green Salad

\$9.75 per person

SOUP & SALAD

*Choice of:
French Onion/croutons/grated cheese
Potato Cheddar
New England Clam Chowder*

*Choice of:
Tossed Garden Green
or
Caesar Salad
Rolls and Butter*

\$7.95 per person

TACO/NACHO BAR
(Buffet Service)

*Choice of:
Mexican-seasoned Ground Beef or
Chicken
Refried Beans
Grated Cheddar Cheese
Shredded lettuce, diced tomatoes, chopped black olives, sliced jalapeños, green onion, fresh
guacamole, sour cream
Flour Tortillas
Salsa & Chips
With Spanish Rice*

\$9.75 per person (beef)

\$10.25 per person (chicken)

BUFFET DINNERS



HOT ENTREES

*Chicken Alfredo served on a bed of Linguine Pasta
\$12.95 per person*

*Mushroom/Spinach Vegetarian Lasagna
Or Italian Sausage Lasagna
With Garlic Bread
\$11.95 per person (veg) \$13.95 per person (sausage)*

*Lemon Rosemary Chicken Breast
Rice Pilaf, Medley of Seasonal Vegetables,
\$13.50 per person*

*(All hot entrees served with Green Garden Salad/ choice of dressing
Caesar, Ranch or Italian and appropriate Bread)*

COLD ENTRÉE

*Tossed Chicken Caesar Salad with Croutons, Grated Parmesan Cheese
Baguette Italian Bread*

\$11 per person

Our Catering Manager will be happy to discuss your suggested entrée selections as well as dessert selections. There is an additional charge for dessert. Other entrée selections would also require additional pricing.

BUFFET DINNERS



HOT ENTREES

*Roast Beef
Garlic Mashed Potatoes and Steamed Seasonal Veggies
\$14.50 per person*

*Enchiladas: Vegetable or Chicken
Spanish Rice and Beans
\$13.50 per person*

RECEPTION



Seasonal Fruit Tray

Serves 12-20 \$25

Serves 21-35 \$35

Serves 36-50 \$45

Fresh Crudité's Platter with Dip

(Choice of Ranch, Onion or Taco)

Serves 12 \$20

Serves 15-24 \$25

Serves 24-50 \$40

Stuffed Mushrooms

Cream Cheese & chive, Italian sausage

\$4.75 per person or \$10.20 per dozen

Cold Meat and Sliced Cheese Platter

With assorted crackers

Serves 12 \$25

Serves 15-24 \$30

Serves 25-50 \$45

Chicken Skewers

Your choice of: Peanut Sauce Satay, Teriyaki, BBQ

\$1.00 per skewer

DRY SNACKS

*Mixed Nuts
\$25 per pound*

*Chips and Dip
(Your choice of Onion, Bean dip, Seafood or Guacamole Dip)
\$2.50 per person*

BEVERAGE SERVICE

*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 Manager can be of
assistance.*



CATERING INFORMATION

MINIMUMS AND GUARANTEES:

There is a 12-person minimum for all food and beverage events. In order to provide the best possible service we also request a minimum seven-day advance booking period.

Guarantees are to be received 7 days in advance of the function. You will be invoiced for your guaranteed number. Credit Card authorization is needed for authorization prior to event. Any cancellations must be received a minimum of 7 business days prior to your function.

FOOD AND BEVERAGE:

Due to Health Regulations, Liquor Ordinance and Liability Insurance, it is required that all food and beverage be purchased through the Oxford Suites. No food or beverage of any kind will be permitted to be brought in. Bottled wine for banquet functions, provided prior approval has been received, will be charged a corkage fee. Please note any food left over from any function may not be taken off the premises.