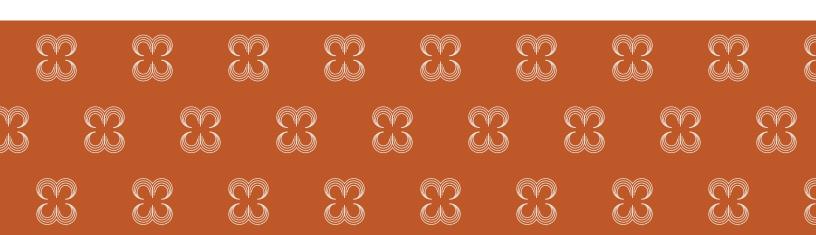


# CATERING MENU

Catering, Banquets, Events



# **Breakfast**

# Oxford Sunrise Buffet | \$22.00 per person

Fresh seasonal sliced fruit, scrambled eggs, breakfast potatoes, your choice of hickory smoked bacon or sausage link, assorted fresh baked muffins, plus your choice of the following juices: orange, apple, or cranberry.

# Oxford Continental Breakfast | \$18.00 per person

Assorted fruit pastries and bagels with cream cheese, seasonal sliced fruit, granola, and yogurt served with your choice of the following juices: orange, apple, or cranberry.

## Homestyle Oatmeal Bar | \$16.00 per person

Old-fashioned oatmeal, brown sugar, assorted nuts, dried fruit, and seasonal sliced fruit, served with your choice of the following juices: orange, apple, or cranberry.

# Breakfast À La Carte

Fresh Seasonal Sliced Fruit Tray—serves 12	\$55.00
Plain Bagels with Cream Cheese—serves 12	\$45.00
Breakfast Fruit Pastries—serves 12	\$35.00
Assorted Muffins—serves 12	\$26.00
Breakfast Burrito	\$10.00 each
Includes egg, potato, salsa, and	
choice of meat (sausage, bacon, or ham)	
Yogurt parfaits with berries and crunchy granola clusters	\$8.00 each
9 oz (about 266.16 ml)	

# **Breaks**

# Greenway Trekker | \$12.00 per person

Granola bars, dried fruit, string cheese and bottled water.

# Yakima Break | \$13.00 per person

Apple slices with caramel dip, tortilla chips with fresh house made salsa, served with assorted soft drinks, and bottled water.

# Power Hour Break | \$16.00 per person

Assorted granola, protein bars, whole apples, and bananas served with VitaminWater and V-8 Juice bottles.

## Mediterranean | \$14.00 per person

Hummus dip with pita chips, cucumbers, kalamata olives, feta cheese, tomatoes, and olive oils, served with assorted soft drinks and bottled water.

# Ball Park | \$13.00 per person

Popcorn, Cracker Jacks, peanuts, pretzels, and licorice, served with assorted soft drinks and bottled water.

# À La Carte

Fresh Baked Brownies	\$36.00 per dozen
Oxford Cookie Royal	\$30.00 per dozen
Assorted Cookies	\$20.00 per dozen
Hot and Spicy Trail Mix	\$26.00 per dozen
Snack Mix	\$26.00 per dozen
Granola Bars	\$3.50 each
Protein Energy Bars	\$4.00 each

# Beverages

### **Non-Alcoholic Selections**

Citavo Coffee and Tea Package

Small 64 oz	\$28.00 per pot
Medium 128 oz	\$56.00 per pot
Large 192 oz	\$65.00 refillable

\*\*\*(Decaf available upon request only)

Iced Tea or Lemonade	\$14.00 per pitcher
Soft drink (Pepsi Products) Pitchers	\$14.00 per pitcher
Sparkling Cider	\$15.00 per bottle
Assorted Bottled Soft Drinks (Pepsi and Coca-Cola)	\$3.25 each
Bottled Desani Water	\$2.50 each

### Beer

Domestic Beer	\$7.00 per bottle
Imported Beer	\$7.00 per bottle
Specialty, Local and Premium Craft Beers	*upon request

Wine and Champagne selection(s), including local favorites available upon request.

# Lunch

All lunches are served with Ice water and Lemonade and a chef's choice of cookie.

# Oxford Waterfront Lunch Buffet | \$28.00 per person

Mixed green, chicken breast with chardonnay cream sauce, harvest rice pilaf, seasonal vegetables, freshly baked rolls, and butter.

### Grilled Burger Bar | \$25.00 per person

Juicy pub beef patties, warm toasted buns, lettuce, onion, pickle, tomato, sliced cheese and assorted condiments. Served with your choice of green salad or potato salad, crispy Kettle potato chips.

# Italian Lunch Buffet | \$25.00 per person

Traditional Caesar salad, Chicken Penne Pasta Alfredo, Lasagna with sausage and ricotta cheese, with toasted garlic bread.

## Yakima River Deli Lunch Buffet | \$20.00 per person

Sliced turkey, roast beef, and black forest ham, sliced Cheddar, Swiss and Pepper Jack cheeses, sliced tomato, lettuce and pickles, assorted breads, mayonnaise and mustard, Kettle potato chips, and chef's choice of cutie orange or crispy apple.

Add cup of soup \$3.75 per person

# The Oxford Special- Soup, Half Sandwich, and Salad | \$18.00 per person

Soup du jour, half sandwich and mixed green salad with assorted dressings on the side. Meat choices: ham or turkey. Add Roast Beef \$1.50 per person

### The Baja | \$18.00 per person

Cheese enchiladas and taco salad platter featuring tortilla chips with freshly house-made salsa, taco meat, shredded lettuce, tomato, onion, cheddar cheese, black olives, sour cream, and your choice of warm flour or corn tortillas.

Add \$3.00 per person for one rice and one bean option

Spanish Rice or Cilantro Rice Black Beans or Refried Beans

# The Farmer's Baked Potato Bar | \$19.00 per person

Hot baked potatoes, chili, olives, tomato, green onion, jalapeños, bacon bits, shredded cheese, sour cream, and salsa. With Garden fresh salad w/ assorted dressings on the side.

# **Boxed Lunch**

Served with fresh fruit, potato chips. \*add cookie to lunch for \$2.00 per person.

# Deli Style Sandwiches | \$18.00 per person

Sliced deli meats (turkey, honey ham). Choice of bread: White, wheat or Houge Rolls). Assorted cheeses choose two: (Chedder cheese, Swiss or Pepper Jack) All the fixings: onion, pickle, lettuce, tomato, and assorted condiments. Add Roast Beef \$1.50 per person

# Chicken Caesar Wrap | \$18.00 per person

Tender chicken breast combined with fresh crisp romaine lettuce, Caesar dressing, parmesan cheese, and diced tomato all snuggly wrapped in a spinach tortilla. Add bacon bits \$0.25 per person

# Club Wrap - your way | \$20.00 per person

Your choice of Turkey or Chicken with bacon, crisp lettuce, tomato, avocado and choice of Cheddar or Swiss Cheese.

# **Premium Salads**

Served with roll & butter.

# Chef | \$16.00 per person

Chopped greens, Ham, Turkey, tomato, cucumber, and cheese served with ranch dressing on the side.

# Cobb | \$17.50 per person

Fresh greens, tomatoes, crisp bacon, chicken breast, hard-boiled egg, avocado and choice of dressing.

# Caesar | \$16.00 per person

Crispy romaine greens, grape tomatoes, croutons, and parmesan cheese served with Caesar dressing.

Add chicken \$2.00 per person.

# Apple Walnut | \$18.00 per person

Crisp romaine greens, gorgonzola cheese crumbles, crisp apples, craisins and walnuts served with balsamic vinaigrette.

Add chicken \$2.00 per person

# Greek | \$19.00 per person

Bed of lettuce, such romaine, tomato wedges, sliced cucumbers, sliced red onion, crumbled feta cheese and calamata olives, with olives oil, red wine vinegar and dried oregano vinaigrette dressing.

#### Mediterranean | \$18.00 per person

Chopped greens, diced tomato, diced cucumber, sweet bell pepper, artichoke hearts, garbanzo beans, feta cheese, mint, basil, diced red onion, with olive oil, parsley, lemon juice blended dressing.

# Hors d'Oeuvres

Each order serves approximately 12 people

Fresh Beef Tamales drizzled with Chili Sauce	\$38.00
Sweet Honey or Spicy BBQ (choose one) Meatballs	\$30.00
Teriyaki Chicken Pineapple Skewers	\$35.00
Jumbo Shrimp Sauteed with lemon pepper butter	\$28.00 per lb
Pinwheels (select one)	\$35.00
Turkey, cream cheese, and cranberry	
Ham, cream cheese, and pineapple	
Beef or Pulled Pork Sliders served with Hawaiian Rolls	\$40.00
Spinach & Artichoke with toasted French Baguette	\$36.00
Tomato Basil Bruschetta with Crostini	\$36.00
Hummus with Pita and Mediterranean Olives	\$46.00
Seven Layer Bean Dip	\$38.00
Refried beans, tomatoes, olives, fresh house-made	
salsa, sour cream, guacamole, and shredded cheese	
served with tortilla chips.	
Rosa's Fresh House-made Salsa, Guacamole and Tortilla Chips	\$32.00
Seasonal Vegetable Crudités Platter	\$28.00
Assorted Cheese and Cracker Platter with Fruit Garnish	\$50.00
Seasonal Fruit Platter	\$50.00
Cold Cut Meat, Cheeses, and Cracker Platter	\$55.00

# Riverside Dinner Buffet

Served with warm rolls and butter, and a choice of brownies or cookies.

\*Menu variations are available upon request. Starting at \$38.00 per person.

\*\*Cheesecake or Seasonal Pie-additional \$2.00 per person.

### Salads (choose one):

Traditional Caesar salad | Country-style potato salad | Coleslaw | Macaroni Salad Greek Salad | Creamy broccoli salad or garden salad with tomatoes, cucumber, and carrots

# Vegetables (choose one):

Green beans | Steamed broccoli | Salted zucchini | Glazed cooked carrots Grilled in-season vegetables

#### Starch (choose one):

Macaroni and cheese | Garlic mashed potatoes | Oven-roasted red potatoes with parsley garnish | Harvest rice pilaf | Yukon gold potatoes au gratin | Sautéed garlic with penne pasta

### Entrees (choose one):

Roasted Chicken with garlic cream sauce and lemon wedges | Sausage Lasagna with ricotta cheese | Meat loaf | Tender juicy Pork Chops: Honey Garlic Glazed, Garlic Butter, Smothered, or Cajun

# Dinner Buffet

#### BBQ Dinner Buffet | \$34.00 per person

Pulled pork and BBQ honey chicken, coleslaw, potato salad, macaroni and cheese, fresh baked corn bread with butter and honey.

### Italian Dinner Buffet | \$32.00 per person

Traditional Caesar salad, chicken parmesan, grilled zucchini and squash, fresh pasta with alfredo sauce, and warm Italian garlic bread.

#### The Baja | \$30.00 per person

Chicken fajitas, spicy taco meat, tomatoes, cheddar cheese, lettuce, onions, black olives, sour cream, and salsa with tortillas. Spanish rice and bean dip.

### Oxford Baked Salmon | Reflective of Fair Market Price\*

Slow-baked salmon with savory garlic cream sauce, and lemon garnish. Accompanied by seasoned steamed vegetables, and Harvest rice pilaf.

# Suites Prime Rib | Reflective of Fair Market Price\*

Delicious prime rib served with au jus and horseradish, green salad, baked potato with all the trimmings and steamed broccoli.

# Helpful Information

Oxford Suites Yakima is delighted to assist you with your event! Below you will find some helpful information as you pursuit your preferred selections. Please feel free to contact us for additional assistance and to check date(s) and availability.

#### **Agreement**

Once dates are selected, Oxford Suites Yakima will issue a Catering Sales Agreement. We require a copy of a catering contract signed by both parties before securing a date for your event. Payment arrangements will be made now. A deposit may be required.

### **Function Room Charges**

Function room charges may vary depending on the room(s) and times reserved and will be clearly presented in the Catering Sales Agreement. These charges include event coordination, tables, chairs, and cleanup. Additional charges may arise for linen requests.

#### **Banquet Services**

Oxford Suites Yakima will issue a Banquet Event Ordered for your review and a signed copy shall be returned no less than twenty-one (21) days before the event. Menu prices listed do not include taxes or service charge, currently 8.3% and 19% respectively, unless otherwise stated. Due to fluctuations in market conditions regarding food and beverage orders, menu prices will not be confirmed more than six (6) months before your event. No outside food or beverage(s) may be brought into the meeting space and/or served in our meeting space unless arrangements have been made prior to the event date.

#### Guarantees

A final guaranteed number of attendees is requested at least 7 business days before the first scheduled event. If a final guarantee is not given, the contracted number of attendees will be utilized. You are responsible for food and beverage cost(s) multiplied by the final guarantee or actual number of attendees, whichever is greater.

#### **Damages**

You agree to pay for any damage(s), other than normal wear and tear, to meeting space caused during your event. The hotel is not responsible for damages or loss of any merchandise, equipment, clothing, or any other valuable(s) left in any meeting room prior to, during, or after your event. The hotel will not accept storage in advance of or following your event unless advanced arrangements have been made with a member of management.

#### **Decorations**

Decorations brought into the hotel must be approved before the scheduled event. Items may not be attached to any wall(s), floor, window(s), or ceilings with nails, tape, or other substance to our fine fixtures and furnishings. Blue painters' tape is acceptable and can be purchased on the day of your event. You agree to take responsibility for any damage to the meeting space or any other part of the hotel caused by you or your guests, employees, or other persons attending your function or event.

### **Liquor License**

Washington State Liquor Board and Oxford Suites requires that all liquor/alcohol and spirited beverages only be dispensed by hotel employees. The hotel reserves the right to discontinue service if patrons appear intoxicated. Should any alcohol be brought into the meeting room without notification or prior written notice, the hotel reserved the right to suspend the event immediately and without a refund.

## Audio/Visual

Oxford Suites offers a variety of audio/visual equipment at a nominal price. Should specific equipment be needed that the hotel does not supply, you are welcome to provide your own or ask the hotel to assist with arrangements.

### **Special Considerations**

- We are happy to assist with special dietary needs if arrangements are made prior to the contract agreement being signed.
- Music may be played until 8:00 PM unless prior arrangements have been made. No DJs, and no bass is permitted.
- Events will not be allowed to exceed past 9:00 PM. All guests must depart at the agreed upon/specified time.
- Oxford Suites Yakima is ADA compliant.