

Catering

WITH STYLE

Breakfast

Traditional Continental Breakfast

Coffee service, variety of hot teas, orange and apple juice, assorted pastries and muffins.

\$5.50 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

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 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

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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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

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

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

Chicken Pozole

Pozole is a deliciously spicy stew, made with three types of fresh chilies, hominy, chicken and a combination of fresh, colorful vegetables. Pozole is a traditional dish in Latin American countries, served for holidays and special events. Served with sides of sliced cabbage, radishes, lime and tortilla chips. Don't forget our homemade salsa on top!

\$8.95 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

Pulled Pork

Smoked pulled pork with assorted rolls, bread and a spicy barbeque sauce. Served with seasoned corn-on-the-cob, loaded mashed potatoes and fresh cornbread.
\$15.95 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

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Desserts

Apple cobbler

\$18.00 Per dozen

Flan

\$18.00 Per dozen

Assorted cheesecake

\$15.00 Per dozen

7 Layer chocolate cake

\$30.00 Per cake

Sample

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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>Mixed Nuts or Party Mix</i>	\$27.00 per pound
<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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Additional 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 staff can be of assistance.*

OLCC server charge \$25.00 per hour

Sample

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