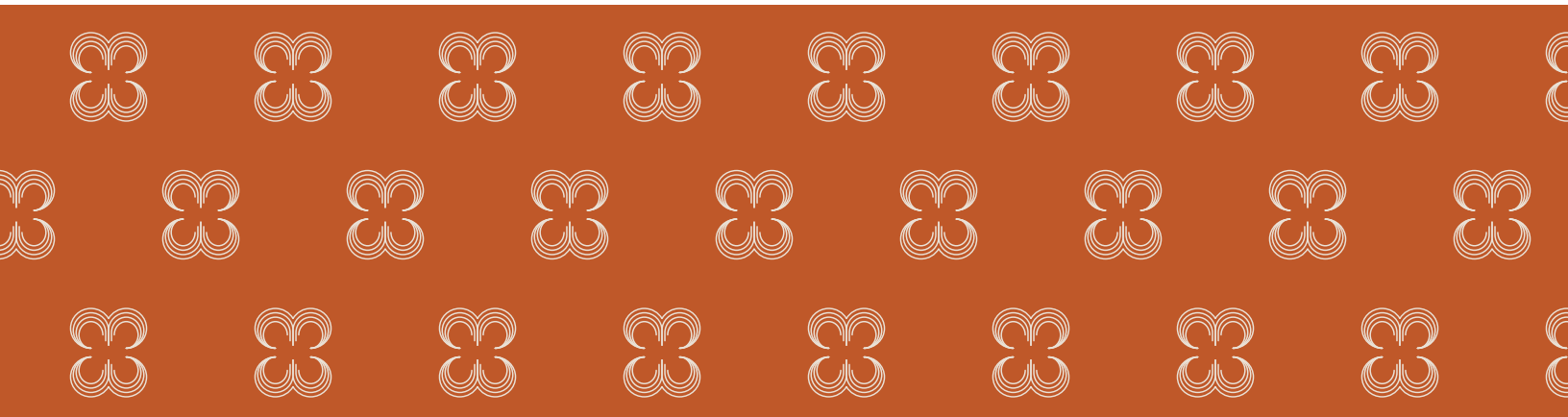




OXFORDTM
· SUITES ·

CATERING MENU

Catering, Banquets, Events



A La Carte

Assorted Donuts	\$20.00 per dozen
Assorted Fresh Baked Cookies	\$20.00 per dozen
Assorted Breakfast Pastries	\$30.00 per dozen
Assorted Mini Muffins	\$30.00 per two dozen
Assorted Bagels with Cream Cheese	\$30.00 per dozen
Fudge Plain or Walnut Brownies	\$30.00 per dozen
Fresh Croissants	\$32.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Bowl of Snack Mix	\$3.00 per person
Bowl of Mixed Nuts	\$5.00 per person
Fresh Seasonal Fruit	\$4.50 per person
Assorted Candy Bars	\$3.00 each
Fresh Whole Fruit	\$2.50 each
Individual Fruit Yogurt	\$2.50 each

Beverages

Coffee Service: Regular and hot water for Tea	\$29.00 per gallon
Milk: 2%, Skim or Chocolate Bottled	\$2.50 each
Bottled Water	\$3.00 each
Assorted 12 ounce Sodas	\$3.50 each
Bottled Fruit Juice	\$4.00 each

Special menu and gluten-free options are available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 20% service charge.

Breakfast

Served with juice, fresh brewed coffee and hot water for tea.

Oxford Suites Signature Breakfast | \$18.00 per person

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

Limited availability—please ask for more information.

Continental Breakfast | \$13.00 per person

Assorted pastries and Danish, bagels and cream cheese, whole fruit basket, butter and fruit preserves.

Healthy and Light Continental | \$15.00 per person

Assorted yogurts, fresh fruit display, almond granola, cottage cheese, breakfast potatoes and assorted Danish.

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Breaks

Cookie Break | \$6.00 per person

Assorted fresh baked cookies and soft drinks.

Sweet and Salty Fix | \$7.00 per person

Snack mix and mini pretzel, assorted candy bars and assorted soft drinks.

Butte Park Break | \$9.00 per person

Fresh fruit display, assorted fresh baked cookies, fresh baked brownies and assorted soft drinks.

Mediterranean Break | \$12.00 per person

Hummus dip and pita chips, cucumbers, kalamatas olives, roma tomatoes, pickled onions and assorted soft drinks.

Healthy Break | \$9.00 per person

Whole fruit, individual yogurt, granola bars and bottled juices.

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Lunch Sandwich Buffets

Served with iced tea and fresh baked cookies.

Deli Platter Display | \$16.50 per person

Deli meat and cheese display with sliced roast beef, turkey, ham, cheddar and Swiss cheese. Fresh baked rolls and condiments. Choice of: fresh fruit display OR vegetable platter. Choice of: mixed green salad OR Caesar salad, choice of: Greek pasta salad OR red potato salad.

Boxed Lunch | \$16.50 per person

Choice of: turkey, ham or roast beef on a deli roll with lettuce, tomato and cheese. Served with apple, chips, cookie and a soft drink.

Soup, Salad and Assorted Sandwiches | \$16.50 per person

Assorted sliced meats and cheeses with a choice of breads. Fresh green salad with sides of cherry tomatoes, sliced cucumbers, grated carrots, shredded cheese and croutons. Served with choice of soup and fresh rolls.

Lunch Salad Buffets

Served with iced tea and fresh baked cookies.

Chicken Caesar Salad or Salmon Caesar Salad (choose one)

With romaine lettuce, parmesan cheese and croutons. Served with Chef's soup of the day and baked garlic bread.

Chicken \$17.00 per person | Salmon \$22.50 per person

Asian Chicken or Salmon Salad Buffet

Grilled marinated chicken or salmon, oriental greens, almonds, ginger-soy vinaigrette, fresh vegetables, crisp Chinese noodles, Chef's soup of the day and fresh garlic bread.

Chicken \$17.00 per person | Salmon \$22.50 per person

Cobb Salad Buffet | \$16.50 per person

Mixed greens, chopped bacon, tomatoes, chopped hard-boiled egg, olives, cucumber, cheddar cheese and bleu cheese with choice of dressings. Served with Chef's soup of the day and fresh garlic bread.

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Lunch Hot Buffets

Served with iced tea and fresh baked cookies.

Fiesta Taco Bar | \$18.50 per person

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

Italian Buffet | \$16.50 per person

Choice of: Fettuccini Alfredo (white sauce) meat lasagna (red sauce) vegetarian lasagna (white sauce) or chicken parmesan (red sauce).

Served with Caesar salad and garlic bread.

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Appetizers

Serves approximately 25 people.

Dips: Served with Appropriate Bread and Chips

Fresh Salsa	\$40.00
Hot Spinach Parmesan Dip	\$45.00
Hummus with Pita	\$48.00

Vegetables: Served with Sauces

Vegetable Plate	\$60.00
Italian Antipasto	\$75.00

Meat Selections: Served with Condiments

BBQ Meatballs	\$55.00
Buffalo or BBQ Wings	\$65.00
Pot Stickers	\$50.00

Cheeses: Served with Crackers and Bread

Cheese & Fruit Platter	\$45.00
Cheese & Meat Platter	\$55.00

Cold Platters

Salads (potato, macaroni or green)	\$35.00
Devilled Eggs	\$40.00

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Entrees

Chicken Caesar Salad | \$16.00 per person

Crisp romaine lettuce tossed in Caesar dressing and topped with grilled chicken breast and fresh parmesan cheese. Served with fresh rolls.

Build-A-Burger | \$17.00 per person

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.

Prime Rib | \$48.00 per person

Salmon with Lemon Pepper Sauce | \$35.00 per person

Bacon Wrapped Shrimp | \$30 per person

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Dessert

Ultimate Chocolate Cake | \$10.00 per person

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.

Assorted Cheesecake | \$20.00 per dozen

Assorted Fresh Baked Cookies | \$15.00 per dozen

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Beer and Wine

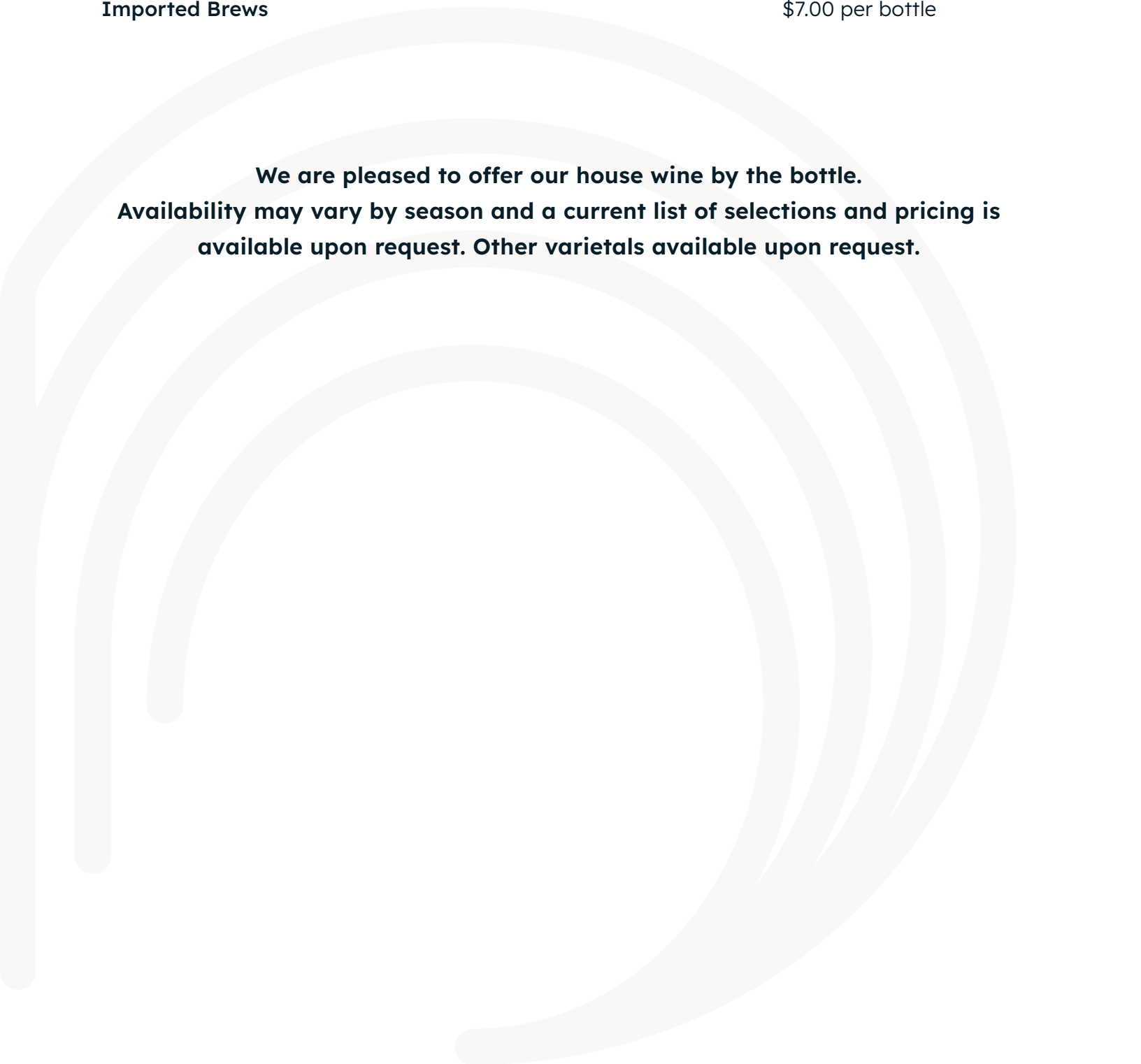
OLCC Server Charge \$40.00 per hour.

Domestic Beer

\$6.00 per bottle

Imported Brews

\$7.00 per bottle



**We are pleased to offer our house wine by the bottle.
Availability may vary by season and a current list of selections and pricing is
available upon request. Other varietals available upon request.**

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1050 N 1st St • Hermiston, Oregon 978 • p: 541.564.8000 • oxfordsuiteshermiston.com

The Oxford Suites Catering and Sales Staff can assist you with any meeting, ceremony, or reception up to 48 guests. For further information, please contact our sales department.

Pricing and Services

All prices shown are subject to the current State Sales Tax and a 20% Service Charge. Prices are per person, unless otherwise noted. All decorations must be approved by the hotel prior to the event. No confetti, rose petals, rice or bird seed may be used for decor.

Guarantee

The final guaranteed number in a group for catered meals must be communicated to our Sales Department at least 7 days prior to the event. Charges will apply to this guaranteed number, or the number served, whichever is greater. The hotel is always prepared to accommodate 5% overages. Any changes made with less than 72 hours' notice are subject to a 5% surcharge to the Food and Beverage booking.

Beverages

The sale and service of alcoholic beverages is regulated by the State of Oregon Liquor Control Board. As a licensee the Oxford Suites is responsible for proper administration of these rules. Liquor cannot be brought into the hotel from outside sources by guests. Beverages are not permitted to be taken off the Oxford Suites premises.

Payment

All arrangements for payment must be made and approved well in advance of your event.

Special Consideration

Amplified music is only permitted through our integrated sound system and only until 10pm. The event must ensure the music volume is kept low to avoid disturbing the hotel guests. **All events must end by 10pm with the last call at 9:30pm. Guests must depart the meeting rooms by 11pm.**