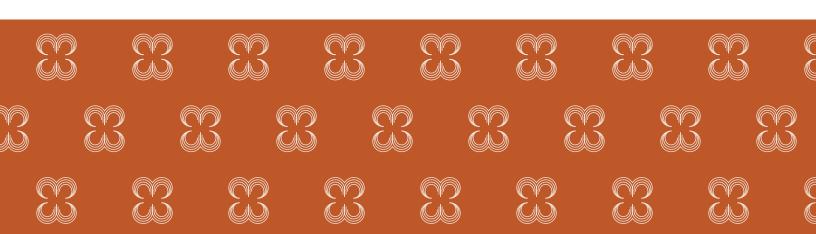


CATERING MENU

Catering, Banquets, Events



A La Carte

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Beverages

Coffee Service: Regular and hot water for Tea	\$29.00 per gallon
Pitcher of Juice: Apple, Orange or Cranberry	\$26.00 per gallon
Fruit Punch or Lemonade	\$22.50 per gallon
Milk: 2%, Skim or Chocolate	\$2.50 each
Spring Water	\$2.50 each
Sparkling Water	\$3.50 each
Assorted 12-ounce Sodas	\$2.50 each
Bottled Fruit Juice	\$4.50 each

Breakfast

Served with fresh brewed coffee and hot water for tea. 15-person minimum except for the Oxford Suites Signature Full Hot Breakfast, which has no minimum.

Continental Breakfast | \$13.00 per person

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

Healthy and Light Continental | \$14.00 per person

Assorted yogurts, fresh fruit display, granola, cottage cheese, toast, and assorted fruit preserves.

Oxford Suites Signature Full Hot Breakfast Buffet | \$14.00 per person

Available to your guests for groups of less than twenty. Tickets can be purchased in advance through our Sales & Catering department.

Mountain Sunrise Buffet | \$18.00 per person

Assorted pastries, fresh-cut seasonal fruit display, yogurt, and granola, scrambled eggs, sausage, bacon, and breakfast potatoes.

Bellingham Bay Buffet | \$19.50 per person

Assorted pastries, fresh-cut seasonal fruit display, yogurt, and granola, fresh-baked muffins, homemade breakfast burritos with assorted salsas, cheeses, and sour cream.

Mimosa Station | \$150.00

Add some bubbly to your event! Station includes set-up, breakdown and a bartender to serve mimosa's during your breakfast event. Mimosas are billed on consumption @ \$7.00 each.

Breaks

15-person minimum.

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.

Sweet Break | \$11.00 per person

Fresh cut seasonal fruit, assorted fresh baked cookies, assorted soft drinks.

Southwestern Break | \$12.00 per person

Tortilla Chips served with salsa, guacamole, queso dip and assorted soft drinks.

Bells Break | \$13.00 per person

Soft pretzels with cheese dip and mustard, roasted nut mix, and assorted soft drinks.

Bellingham Break | \$14.00 per person

Pita chips with hummus dip, fresh vegetables with ranch dip, and bottled juices and waters.

Light Lunch Buffets

Served with iced tea and water. 15-person minimum.

Boxed Lunch | \$17.00 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 Breadsticks | \$18.50 per person

Fresh baked garlic butter breadsticks served with your choice of 1 soup and 1 salad (see below).

Deli Sandwich, Soup du Jour and Salad Buffet | \$20.50 per person

Assorted turkey and provolone, roast beef and cheddar, and black forest ham and Swiss sandwiches made with lettuce and onions on ciabatta rolls, served with condiments and choice of 1 soup and 1 salad (see below).

Soups

Minestrone | Tomato Basil | Clam Chowder

Salads

Garden | Mixed greens, tomatoes, cucumbers, shaved carrots, and onions with assorted dressings. Add bacon \$2.

Caesar Salad | Romaine lettuce, parmesan cheese, and croutons with creamy Caesar dressing. Add chicken \$2.

Cobb Salad | Mixed greens, tomatoes, chopped hard-boiled egg, olives, cucumber, cheddar cheese, blue cheese with assorted dressings. Add bacon \$2.

Lunch Salad Buffets

Served with iced tea and fresh baked cookies.

Caesar Salad | Choose one: Chicken \$16.50 per person or Salmon \$20.50 per person Romaine lettuce, parmesan cheese, croutons, Chef's soup of the day and fresh garlic bread.

Asian Salad Buffet | Choose one: Chicken \$16.50 per person or Salmon \$20.50 per person 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.

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.

Hot Lunch or Dinner Buffets

Served with iced tea and water. 20-person minimum.

A Picnic | \$18.50 per person

Mixed green salad, potato salad, homemade macaroni and cheese with sharp cheddar, balsamic-glazed green beans and carved maple glazed ham.

Baked Potato Buffet | \$19.50 per person

Oven baked potatoes with traditional fixings: 3-bean chili, broccoli, tomatoes, olives, onions, cheddar cheese, scallions, bacon bits, and sour cream. Served with garden salad and assorted dressings.

Taco Bar Buffet | \$20.50 per person

Corn hard shells and soft flour tortillas with Mexican rice, refried beans, shredded lettuce, diced tomatoes, onion, guacamole, shredded cheese, mild and spicy salsa, cilantro, and lime. Choice of ground beef or shredded chicken.

Burger Bar Buffet | \$20.50 per person

Build your own burger!

Hearty beef pub patties served with brioche buns. Fixings include sliced tomatoes, red onions, pickles, and all the condiments. Includes your choice of assorted chips, potato salad, green salad, or baked beans.

Italian Buffet | \$22.50 per person

Chicken parmesan with marinara sauce

Served with Caesar salad and garlic butter breadsticks. Choice of two: Spaghetti with Bolognese or Fettuccini Alfredo Meat or Vegetarian lasagna

Appetizers

Serves approximately 25 people.

Dips: Served with Appropriate Bread and Chips	
Fresh Salsa	\$45.00
Hot Spinach Parmesan Dip	\$55.00
Hummus with Pita	\$55.00
Guacamole with Salsa	\$75.00
Vegetables: Served with Sauces	
Tomato Basil Bruschetta Fresh Crisp	\$45.00
Vegetable Plate	\$60.00
Stuffed Mushrooms (vegetarian)	\$80.00
Meat Selections: Served with Condiments	
Sweet and Sour Meatballs	\$60.00
Thai Chicken Satay	\$55.00
Thai Beef Satay	\$60.00
Buffalo Chicken Wings	\$65.00
Seafood: Served with Condiments	
Chilled Prawn Cocktail	\$95.00
Smoked Salmon Platter	\$130.00
Cheeses: Served with Crackers and Bread	
	# 55.00
Assorted Domestic Cheeses Baked	\$55.00
Brie in Pastry	\$95.00

Dinner

Dinner buffets include a choice of 2 entrees, fresh bread, a choice of salad, and two sides. (The highest price will be charged.) 25-person minimum.

Beef

Trip Tip, Overnight marinade, oven-roasted, and sliced | \$45.00 NY Strip grilled and hand sliced | \$50.00 Both served with choice of Chimichurri, Creamy horseradish sauce or Au Jus.

Chicken

Chicken Piccatta, capers and lemon wine reduction | \$45.00 Grilled Chicken, topped with a mango-pineapple sauce | \$40.00

Pork

Roasted Pork Tenderloin, oven-roasted and hand-sliced | \$40.00 Grilled Pork Chops, marinated and grilled to perfection | \$45.00 Both served with a choice of Dijon sauce, Cherry pan sauce or Pesto.

Pasta

Spaghetti and Meatballs, tossed in marinara sauce | \$32.00 Pesto Chicken Fettuccini, tossed in alfredo sauce | \$35.00

Seafood

Salmon, baked with lemon and dill | MP Halibut, Pistachio-crusted and baked | MP

Salads

Caesar Salad

Classic Caesar with romaine, parmesan, croutons, and lemon

Fresh Greens

Spring mix green salad with ranch and Italian dressings

Sides

Rice Pilaf

Long-grain rice, onion, orzo, and seasonings

Baked Potatoes

Baked russets with butter, sour cream, and green onion

Sides

Mashed Potatoes

Mashed potatoes with cream, garlic, and herbs

Pasta Salad

Tri-color Rotini and veggies mixed in a sweet-tart vinaigrette

Dessert

Sweet Tray | \$3.00 per person

Assorted fresh baked cookies and brownies garnished with berries.

Blueberry Cobbler Cheesecake | \$8.00 per person

A generous portion of white chocolate cheesecake and vanilla bean cream cake swirled with berry compote.

Chocolate Lovin' Spoonful Cake | \$8.00 per person

Layers of brownie-like cake and decadent chocolate ganache. Add chocolate or vanilla ice cream for \$1 per person.

Beer and Wine

Beer List

Domestic Beer \$4.00 per bottle/can

Budweiser

Bud Light

Coors Original

Coors Light

Rainier

Import and Micro Brew \$5.00 per bottle/can

Kulshan Lager

Kulshan Amber

Kulshan IPA

Aslan Batch 15 IPA

Aslan Dawn Patrol Pale Ale

District Brewing Juice Almighty IPA

Heineken

Corona

Guiness Draught

Wine List

House Wine - Coastal Vines \$17.00 bottle | \$5.00 glass

Chardonnay

Rose

Sauvignon Blanc

White Zinfandel

Riesling

Pinot Noir

Merlot

Cabernet

Other Wine

Pierre Chainier Brut I France \$34.00 bottle
Milbrandt Pinot Grigio I Columbia Valley \$30.00 bottle
Goose Ridge Chardonnay I Columbia Valley \$33.00 bottle
Maryhill Red Blend I Columbia Valley \$34.00 bottle
Kiona Lemberger I Red Mountain, WA \$32.00 bottle
Porteus Cabernet I Yakima Valley, WA \$36.00 bottle

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 19% Service Charge. Prices are per person, unless otherwise noted. Buffets are open for 1 hour, unless prior arrangements have been made; an additional service fee may be added. 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 Washington 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. You may be asked for a non-refundable deposit to secure your meeting and ballroom space.

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. The Oxford Suites Bellingham is ADA compliant.