



Breakfast

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

Oxford Suites Signature Full Hot Breakfast Buffet

Available to your guests for groups of less than ten.

Tickets can be purchased in advance through our catering department.

\$14.00 per person

Continental Breakfast

Assorted pastries, bagels and cream cheese, whole fruit, oatmeal and assorted toppings.

\$11.00 per person

Healthy and Light Continental

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

\$13.00 per person

Mountain Sunrise Buffet

Fresh fruit display, granola and yogurt, scrambled eggs, sausage, bacon, breakfast potatoes and fresh pastries.

\$17.00 per person

Chuckanut Buffet

Spinach and roasted red bell pepper quiche, sausage, bacon and breakfast potatoes.

\$15.00 per person

The Executive Buffet

Fresh fruit display, granola and yogurt, scrambled eggs, sausage, bacon, breakfast potatoes, silver dollar pancakes with syrup, fresh pastries and assorted gourmet donuts.

\$20.00 per person

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 19% service charge.

Break Packages

Cookie Break

Assorted fresh baked cookies and soft drinks.
\$7.00 per person

Special Fix

Snack mix, assorted candy bars and soft drinks.
\$8.00 per person

Sweet Break

Fresh fruit display, assorted fresh baked cookies, fresh baked brownies and soft drinks.
\$9.00 per person

Ball Park Break

Popcorn, roasted nut mix, soft pretzels with mustard and assorted soft drinks.
\$10.00 per person.

Greek Mezza Break

Hummus dip and pita chips, cucumbers, kalamata olives, roma tomatoes, pickled onions and assorted soft drinks.
\$10.00 per person

Southwestern Break

Tortilla chips and salsa, seven layer Mexican dip and assorted soft drinks.
\$10.00 per person

Bellingham Break

Domestic cheese and crackers, granola bars, fresh vegetables with ranch dip, vitamin water, SmartWater and V-8 juices.
\$13.00 per person

Healthy Break

Whole fruit, individual yogurt, granola bars and bottled juices.
\$9.50 per person

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Lunch Sandwich Buffet

Served with iced tea and coffee.

Deli Sandwich Buffet

Roast beef, turkey, black forest ham with fresh baked rolls and condiments.

Choice of fresh fruit display or vegetable platter

Choice of mixed green salad or caesar salad

Choice of pasta salad or red potato salad

Vegetarian sandwiches available upon request.

\$18.00 per person

Deli Half Sandwich, Soup du Jour and Salad Buffet

Assorted roast turkey, roast beef and black forest ham half sandwiches with cheese, lettuce, tomato, onion and pickle on fresh baked rolls. Served with assorted chips, chef's seasonal soup and garden fresh salad. Vegetarian sandwiches available upon request.

\$17.00 per person

BBQ Pork Sandwich Buffet

Slow roasted, dry rub braised and hand pulled pork served on a brioche bun with red potato salad, garden fresh coleslaw, baked ranch beans and cornbread muffins.

\$16.50 per person

Herbed Chicken Club Croissant

Herbed chicken with smoked bacon, dijon mayonnaise, avocado aioli, cheddar and Swiss cheeses, lettuce, tomato and red onion. Served with potato chips and fresh mixed green salad with dressing.

\$18.00 per person

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Lunch Salad Buffet

Served with iced tea and coffee.

Traditional Soup and Salad Bar

Fresh mixed greens served with tomatoes, cucumbers, peppers, onion, bacon bits, cheese, croutons, assorted dressings, hot soup du jour, pasta salad, fresh fruit salad, fresh baked rolls and butter.

\$16.00 per person

Chicken Caesar Salad

Romaine lettuce, parmesan cheese and croutons, chef's soup, crisp garlic bread and chicken.

\$16.00 per person

Asian Chicken or Steak Salad Buffet

Grilled marinated chicken or steak served with oriental greens, almonds, ginger-soy vinaigrette, fresh vegetables, crisp Chinese noodles and fresh garlic bread.

Chicken *\$16.00 per person*

Steak *\$18.00 per person*

Cobb Salad Buffet

Mixed greens, chopped bacon, tomatoes, chopped hard boiled egg, olives, cucumber, cheddar cheese, bleu cheese and choice of dressings with fresh garlic bread.

\$16.00 per person

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Lunch Hot Buffet

Served with iced tea and coffee.

Mediterranean Chicken

Served over a bed of couscous with lemon caper sauce, sautéed seasonal vegetables and mixed green salad with dressings.

\$15.00 per person

Grilled Chicken Stir Fry

Tempura chicken tossed with orange ginger sauce, julienne vegetables, steamed rice, chow mein and mixed green salad with asian dressing.

\$16.00 per person

Baked Potato Buffet

3-bean chili, broccoli, tomatoes, olives, onions, cheddar cheese, scallions, bacon bits, sour cream, butter and mixed green salad with dressings.

\$18.00 per person

South of the Border

House made guacamole, salsa, fried tortilla chips, cilantro lime sour cream, baked cumin and cilantro beans, Spanish rice.

Enchiladas: choice of chicken, beef or pork

Fajitas: choice of chicken or beef

\$18.00 per person

Italian Buffet (choose two)

Fettuccini with bolognese or alfredo Meat or vegetarian lasagna

Chicken parmesan with marinara sauce Served with Caesar salad

and garlic bread

\$18.00 per person

A Picnic Indoors

Assortment of domestic and imported cheeses, seasonal fruit with crostini, red potato salad, homemade macaroni and cheese, balsamic-glazed green beans with bacon, carved maple glazed ham.

\$18.00 per person

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Hors d'Oeuvre and Appetizer Buffet

Traditional Appetizers

Fresh seasonal vegetable platter, seasonal fresh fruit display with orange zest dip, fresh baked rolls with cream cheese chive dip.

\$12.00 per person

Baked Sampler

Crunchy chicken tenders, mozzarella sticks, onion rings, carrot and celery sticks, served with bbq, ranch and marinara dipping sauces.

\$16.00 per person

Contemporary Appetizers

Balsamic glazed chicken satay, assorted puff pastry finger sandwiches, stuffed crimini mushrooms, pasta salad with grilled portobello mushrooms, zucchini, eggplant, red onion, sweet bell peppers and mozzarella cheese.

\$16.00 per person

The South Pacific

Teriyaki and pineapple braised meatballs, chicken satay with Thai peanut sauce, soba salad with sesame soy vinaigrette, shitake mushrooms, julienne carrots, snow peas, scallions and Chinese cabbage. Spring rolls: seasonal vegetables stuffed in a crisp wonton with sweet ginger glaze.

\$16.00 per person

Tuscan Antipasto

Meatballs in chianti marinara sauce, bruschetta, baked crimini mushrooms stuffed with feta, parmesan, red onion, bacon, basil and garlic, prosciutto wrapped asparagus.

\$14.00 per person

Tex-Mex

Tortilla chips served with our house made guacamole and salsa, three cheese quesadillas on soft flour tortillas, jalapeño poppers with cilantro lime dip.

\$12.00 per person

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Dinner Buffet

Served with iced tea and coffee.

A Tuscan Dinner

Meatball in chianti marinara sauce with linguine pasta
Grilled chicken fettuccini alfredo with fresh basil and roasted garlic Bruschetta with tomato pomodoro
Baked crimini mushrooms stuffed with shallots, garlic, fresh herbs and asiago cheese
Prosciutto wrapped asparagus
Caesar salad with fresh romaine lettuce, parmesan cheese and croutons
\$22.00 per person

Cowboy Cookout

Fresh vegetable platter with ranch dip
Blend of crisp iceberg, romaine hearts and butter leaf lettuce, with grilled tomatoes, cucumbers and fried leeks with herbed buttermilk chive dressing
Barbeque baked beans
Grilled corn on the cob (seasonal)
Grilled chicken breast skewer rubbed with citrus gremolata
Marinated grilled hanger steak skewer
\$22.00 per person

A Classic Dinner

Caesar salad
Old fashioned smashed russet potatoes with au jus gravy
Mixed seasonal sautéed vegetables
Carved slow roasted herb crusted prime rib with au jus and horseradish sauce
Fresh baked dinner rolls
\$27.00 per person

South of the Border

House made guacamole, pico de gallo, tortilla chips, cilantro and lime sour cream
Mini chimichangas
Baked cumin and cilantro beans, Spanish rice
Enchiladas: choice of chicken, beef or pork
Fajitas: choice of chicken or beef
\$20.00 per person

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A Pacific Northwest Dinner

Smoked salmon with herb infused cream cheese and crostini
Gathered mixed greens with balsamic, blackberry, or whole grain mustard vinaigrette with toasted hazelnuts and shaved parmesan
Roasted red potatoes with fresh herbs and roasted garlic infused olive oil
Grilled asparagus with balsamic glaze (seasonal)
Baked salmon with hazelnut butter sauce
\$22.00 per person

Southern Comfort

Mixed green salad with sliced roma tomatoes, croutons, cucumbers and parmesan cheese with homemade buttermilk chive dressing
Sautéed mixed seasonal vegetables
Old fashioned mashed potatoes with brown gravy
Buttermilk biscuits
Herb roasted chicken leg quarters with choice of rub: barbeque, citrus gremolata or olive oil and herb
\$19.00 per person

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