



## 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.

*\$12.00 per person*

### **Continental Breakfast**

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

*\$9.00 per person*

### **Healthy and Light Continental**

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

*\$11.00 per person*

### **Mountain Sunrise Buffet**

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

*\$15.00 per person*

### **Chuckanut Buffet**

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

*\$13.00 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 from Bellingham's Rocket Donuts.

*\$18.00 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 food borne 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.

*\$5.00 per person*

### Special Fix

Snack mix, assorted candy bars and soft drinks.

*\$6.00 per person*

### Sweet Break

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

*\$7.00 per person*

### Ball Park Break

Popcorn, roasted nut mix, soft pretzels with mustard and assorted soft drinks.

*\$8.00 per person.*

### Greek Mezza Break

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

*\$8.00 per person*

### Southwestern Break

Tortilla chips and salsa, seven layer Mexican dip and assorted soft drinks.

*\$8.00 per person*

### Bellingham Break

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

*\$11.00 per person*

### Healthy Break

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

*\$7.50 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.

*\$16.00 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.

*\$15.00 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.

*\$14.50 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.

*\$16.00 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.

*\$14.00 per person*

## **Chicken Caesar Salad**

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

*\$14.00 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 *\$14.00 per person*

Steak *\$16.00 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.

*\$14.00 per person*

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# Lunch Hot Buffet

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## **Mediterranean Chicken**

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

*\$13.00 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.

*\$14.00 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.

*\$13.00 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

*\$16.00 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

*\$16.00 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.

*\$16.00 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.

*\$10.00 per person*

## Baked Sampler

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

*\$14.00 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.

*\$14.00 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.

*\$14.00 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.

*\$12.00 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.

*\$10.00 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  
*\$20.00 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  
*\$20.00 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  
*\$25.00 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  
*\$18.00 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  
*\$20.00 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  
*\$17.00 per person*

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