

the **OXFORD**™ hotel

banquet menu 2010

breakfast

continental

fresh squeezed orange juice, grapefruit juice, cranberry juice and tomato juice

whole fresh fruit display

sliced seasonal fresh fruit and berries

individual yogurts

assorted dry cereals and granola with 2% and skim milk

variety of breakfast breads, muffins and pastries

bagels and toast with cream cheese and whipped butter

freshly brewed bellatazza coffee, decaffeinated coffee and a variety of teas

\$14 per person

oxford continental

fresh squeezed orange juice, grapefruit juice, cranberry juice and tomato juice

whole fresh fruit display

sliced seasonal fresh fruit and berries

charcuterie and cheese display

individual fruit, yogurt and granola parfait display

assorted dry cereals and granola with 2% and skim milk

variety of breakfast breads, muffins and pastries

bagels and toast with cream cheese and whipped butter

freshly brewed bellatazza coffee, decaffeinated coffee and a variety of teas

\$18 per person

10 below breakfast buffet

fresh squeezed orange juice, grapefruit juice, cranberry juice and tomato juice

whole fresh fruit display

sliced seasonal fresh fruit and berries

assorted dry cereals and granola with 2% and skim milk

variety of breakfast breads, muffins and pastries

bagels and toast with cream cheese and whipped butter

scrambled eggs with fresh herbs

thick-cut bacon, grilled ham, breakfast sausage links or patties, chicken sausage,
grilled linguica or vegetarian sausage (choose two)

tri-colored breakfast potatoes, herb roasted red bliss potatoes or
caramelized onion hash brown potatoes (choose one)

freshly brewed bellatazza coffee, decaffeinated coffee and a variety of teas

\$22 per person

oxford breakfast buffet

fresh squeezed orange juice, grapefruit juice, cranberry juice and tomato juice

whole fresh fruit display

sliced seasonal fresh fruit and berries

charcuterie and cheese display

individual fruit, yogurt and granola parfait display

assorted dry cereals and granola with 2% and skim milk

variety of breakfast breads, muffins and pastries

bagels and toast with cream cheese and whipped butter

eggs benedict- poached eggs, smoked pork loin, english muffin and hollandaise

thick-cut bacon, grilled ham, breakfast sausage links or patties, chicken sausage,
grilled linguica or vegetarian sausage (choose two)

tri-colored breakfast potatoes, herb roasted red bliss potatoes or
caramelized onion hash brown potatoes (choose one)

freshly brewed bellatazza coffee, decaffeinated coffee and a variety of teas

\$26 per person

late day brunch buffet

sliced fresh fruit display

scrambled eggs with fresh tomato and chives

bacon and sausage

french toast with strawberry compote and maple syrup

truffled mac and cheese

vegetable medley

cookies and brownies

\$27 per person

continental and buffet enhancements

omelet station (culinarian required)

omelets cooked to order, ingredients to include ham, bacon, tomato, mushroom, spinach, peppers and tillamook cheese

\$11 per person

parfait station (culinarian required)

variety of fresh cut fruit, nancy's yogurt and granola layered presented to order

\$9 per person

griddle station (culinarian required)

pancakes and french toast cooked to order with maple syrup and seasonal berry compote

\$9 per person

smoked salmon display

whole side of smoked salmon, capers, onion, tomato and chopped egg

\$12 per person

oatmeal station

steel-cut oatmeal, dried fruits, brown sugar, fresh cream

\$8 per person

plated breakfasts

10 below plated breakfast

fresh squeezed orange juice
basket of breakfast pastries and muffins
scrambled eggs
tri-colored breakfast potatoes
thick-cut bacon
tomato confit
bellatazza coffee service
\$20 per person

oxford "green" plated breakfast

fresh squeezed organic orange juice
sliced seasonal organic fruit display
dungeness lump crabcakes topped with poached organic eggs and sauce choron
herb roasted organic new potatoes
grilled organic asparagus
bellatazza coffee service
\$35 per person

coffee breaks

the naturalist

assorted nuts, granola bars, power bars, dried fruits, freshly brewed bellatazza coffee,
decaffeinated coffee and a variety of teas

\$10 per person

fruitopia

fresh whole fruit, fruit kebabs, fruit juices, freshly brewed bellatazza coffee,
decaffeinated coffee and a variety of teas

\$12 per person

tea time

assorted tea sandwiches, miniature pastries, freshly brewed bellatazza coffee,
decaffeinated coffee and a variety of teas

\$13 per person

jump start

chocolate covered coffee beans, assorted candy bars, red bull, jolt cola,
freshly brewed bellatazza coffee, decaffeinated coffee and a variety of teas

\$15 per person

frenchy

proust's madelines, croissants, sweet verrines, beignets, freshly brewed bellatazza coffee,
decaffeinated coffee and a variety of teas

\$13 per person

bagel stop

assorted bagels, cream cheese, flavored cream cheeses, whipped butter, salmon gravlax, capers,
sliced red onion, sliced tomatoes, freshly brewed bellatazza coffee,
decaffeinated coffee and a variety of teas

\$15 per person

lunch

italian lunch buffet

tomato and mozzarella salad with fresh basil and a balsamic drizzle

penne pasta salad

bi-colored tortellini with marinara and italian sausage

pasta primavera

tiramisu and biscotti

\$27 per person

deli buffet

mixed green salad display to include julienne carrots, sliced cucumber
and tomato with balsamic vinaigrette

red bliss potato salad

sliced cheese display to include cheddar, swiss and provolone

sliced deli meats to include turkey, roast beef and pastrami

condiment display of sliced tomato, sliced onion, leaf lettuce, pickles, mustards and mayonnaise

sliced bread display to include white, multi-grain and sourdough

assorted cookies

bellatazza coffee service, iced sodas and mineral waters

\$30 per person

oxford deli buffet

tomato-basil bisque

caesar salad display with chopped romaine, shaved parmesan, caesar dressing and herb croutons

penne pasta salad

minted fruit salad

charcuterie and cheese display

sandwiches to include lobster blt, italian sub sandwiches and grilled vegetable tartines

petit fours, madelines, cookies and brownies

bellatazza coffee service, iced sodas and mineral waters

\$35 per person

10 below bistro lunch buffet

chop-chop salad station
mixed greens, diced tomato, diced cucumber, couscous, diced free-range chicken,
toasted pine nuts and tzatsiki dressing

minestrone soup

penne pasta salad

chicken saltimbocca with herb roasted new potatoes and tomato confit

tortellini pasta with marinara, italian sausage, parmesan and fresh basil

grilled vegetable medley

assorted breads and rolls

tiramisu and assorted biscotti

bellatazza coffee service, iced sodas and mineral waters

\$33 per person

oxford nw "green" lunch buffet

organic spinach and arugula salad
organic red onion, kalamata olives, heirloom tomatoes,
shaved tumalo classico and balsamic vinaigrette

artisan oregon cheeseboard

fresh sliced seasonal organic fruits

grilled organic vegetable display with hummus and babaganouj

herb seared nw steelhead, organic tomato-cucumber relish, organic quinoa pilaf

grilled free-range chicken breast, oregon mushroom ragu, organic roasted potatoes

assorted organic breads and rolls

oregon berry cobbler

assorted cookies

\$40 per person

lunch buffet enhancements

carving station (culinarian required)

pepper rubbed sirloin of beef- mustards, creamed horseradish

\$325 (serves 40)

herb marinated pork loin

mustards, curry aioli

\$225 (serves 30)

roasted turkey breast

cranberry relish, rosemary aioli

\$225 (serves 30)

pasta station (culinarian required)

penne and farfalle pasta tossed to order with choice of italian sausage,

shrimp, fresh tomato, asparagus, mushrooms, roasted peppers,

marinara or garlic alfredo

\$17 per person

3-course plated lunch

(choose soup or salad, entrée and dessert)

salads

caesar salad—hearts of romaine, herb croutons, shaved parmesan, caesar dressing
chop-chop salad—mixed greens, cucumber, couscous, tomato, pine nuts, tzatsiki dressing
caprese salad—fresh mozzarella, tomato, fresh basil, balsamic reduction and extra virgin olive oil
dungeness crab salad—mixed green bundle, crab salad stuffed roma tomato, avocado dressing
organic spinach and arugula salad—organic red onion, kalamata olives, heirloom tomatoes,
shaved tumalo classico and balsamic vinaigrette

soups

gingered carrot and sweet potato
wild mushroom with arugula
traditional minestrone
vegetable and tofu miso
tomato-basil bisque

entrées

seared nw steelhead

tomato, grilled asparagus, olives, quinoa, caper vinaigrette, goat cheese crouton
\$35

chicken saltimbocca

prosciutto and sage wrapped chicken breast, penne pasta, primavera vegetables, blue cheese cream
\$32

miso glazed tuna loin

stir-fried vegetables, soba noodles, spicy cucumber salad
\$40

petite filet of beef

goat cheese mashed potatoes, sautéed seasonal vegetables, oregon mushroom ragout
\$45

grilled vegetable tartine

balsamic marinated vegetables, hummus, rustic bread, served with herbed quinoa
\$31

desserts

chocolate mousse and raspberry verrine
classic cheesecake
tiramisu
apple-pear tart
fresh fruit display

hot hors d'oeuvres

prices per 100 pieces

seared 5-spice duck breast served on a
moo shoo pancake with scallions
\$400

braised leek tart with crème fraiche
and tomato confit-v
\$325

red curried chicken on grilled naan
\$375

miniature grilled vegetable tartine
with tumalo classico-v
\$325

rare pepper seared beef medallions on an
herb crostini with rogue blue cheese
\$425

asparagus risotto spoons-v
\$300

jerk spiced pork medallions
on plantain tostones
\$400

coconut and green curry
black-lip mussel spoons
\$375

braised pork belly
and kimchee spoons
\$375

smoked salmon on a yukon gold latke
with caper crème fraiche
\$400

cold hors d'oeuvres

prices per 100 pieces

vegetable ceviche
on a crisp tortilla chip-v
\$300

buffalo carpaccio on a parmesan tuille
with chili dust
\$475

oven-dried tomato stuffed with goat cheese
and fresh chives-v
\$325

salmon ceviche on a crisp tortilla chip
425.00

sesame seared tuna on a won-ton chip
with wasabi aioli
\$450

caviar and crème fraiche "cigars"
\$525

cherry tomatoes filled
with a lime-crab salad
\$425

tuna tartare spoon with cucumber salad
and crispy won-ton strips
\$450

vietnamese rice paper rolls
with curry poached shrimp
\$450

miniature eggplant rollatini
with feta cheese-v
\$300

reception

progressive dining reception package
choose any three hot or cold passed hors d'oeuvres

traditional antipasto platter

cured meats, artisan cheeses, marinated vegetables and rustic bread

caesar salad station (attendant required)

tossed to order with fresh parmesan reggiano, herb croutons, fresh ground pepper,
caesar dressing and choice of chicken or shrimp

chilled seafood display

oysters on the half shell, fresh crab legs, chilled jumbo shrimp,
ahi tuna and avocado verrines

risotto station (culinarian required)

finished to your taste with choice of shrimp, prosciutto, sweet pea puree,
asparagus, parmesan reggiano and tomato confit

carving station (culinarian required)

prime rib of beef with au jus, horseradish and béarnaise
oven roasted turkey breast with herb mustard and cranberry compote
silver dollar rolls

dessert station

petit-fours, madelines, assorted sweet verrines

\$95 per person

dinner buffets

taste of italy

caprese salad display

fresh mozzarella, red and yellow tomato, aged balsamic,
extra virgin olive oil, fresh basil

caesar salad station (attendant required)

tossed to order with fresh parmesan reggiano, herb croutons, fresh ground pepper,
caesar dressing and choice of chicken or shrimp

traditional antipasto platter

cured meats, artisan cheeses, marinated vegetables and rustic bread

chicken saltimbocca

prosciutto, mozzarella, sage and tomato coulis. presented with grilled,
balsamic marinated vegetables

osso bucco

braised veal shank served with mushroom risotto

steelhead picatta style

seared steelhead with lemon, capers and white wine
served with vegetable orzo

dessert

tiramisu and assorted biscotti

\$60 per person

the far east

sushi rolling station (culinarian required)

california rolls, spicy tuna rolls and smoked salmon rolls,
wasabi and pickled ginger

hot and sour soup

tofu and julienne vegetables

soba noodle salad

grilled chicken, julienne of peppers, onions, carrots and celery
and spicy peanut dressing

totsoi green salad

marinated tofu, napa cabbage, mandarin oranges
and sesame-soy ginger dressing

hoisin duck breast

slow seared duck breast, fried rice and steamed bok-choy

thai- seared flank steak

stir fried vegetables and pad thai noodles

miso glazed tuna loin

seared rare ahi tuna, pineapple jasmine rice
and edamame relish

dessert

fresh tropical fruit display
coconut cream and macadamia nut verrines

fortune cookies

\$75 per person

nw “green” dinner buffet

organic mixed green salad

organic heirloom tomato, organic cucumber, organic carrot, organic roasted beets,
oregonzola blue cheese crumbles balsamic vinaigrette and citrus vinaigrette

organic tabouli salad

organic diced tomatoes and cucumber, feta cheese,
tossed with a curried nancy’s yogurt dressing

oregon artisan cheese display

tumalo farms, tillamook, rogue creamery and fresh organic fruit

herb roasted free range chicken

with sundried tomato polenta and organic asparagus

seared coho salmon

with tomato confit and a light basil-cream sauce

oregon leg of lamb

with minted couscous and grilled organic vegetables

artisan bread display

dessert

oregon berry cobbler

assorted cookies

\$100 per person

dinner buffet enhancements

carving station (culinarian required)

pepper rubbed sirloin of beef

mustards, creamed horseradish

\$325 (serves 40)

salt-crusted prime rib of beef

with herb au-jus, horseradish

\$400 (serves 50)

mojo marinated pork loin

mustards, curry aioli

\$225 (serves 30)

roasted turkey breast

cranberry relish, rosemary aioli

\$225 (serves 30)

pasta station (culinarian required)

penne and farfalle pasta tossed to order with choice of italian sausage, shrimp, fresh tomato, asparagus, mushrooms, roasted peppers, marinara or garlic alfredo

\$17 per person

risotto station (culinarian required)

finished to your taste with choice of shrimp, prosciutto, sweet pea puree, asparagus, parmesan reggiano and tomato confit

\$20 per person

savory verrine display

tuna tartar and spicy cucumber, lomi-lomi salmon and tomato, crab and avocado, citrus-marinated vegetables

\$18 per person

chilled seafood display

oysters on the half shell, fresh crab legs, chilled jumbo shrimp, ahi tuna and avocado verrines. accompaniments to include cocktail sauce and mignonette

\$20 per person

dessert enhancements

shortcake station (culinarian required)

fresh berries, peaches, apples and bananas flambéed
and served over individual shortcakes
and topped with fresh whipped cream

\$15 per person

sweet verrine display

berries and cream, peaches and streusel,
chocolate mousse and crushed peanut butter cups

\$12 per person

italian dinner (plated)

salad

choice of mixed green starter
or caesar starter

entrée

chicken saltimbocca

with rosemary roasted potatoes
and shallot scented spinach

grilled nw steelhead

with rice pilaf and sautéed broccolini

top-sirloin steak

with garlic mashed potatoes
and sautéed broccolini

dessert

petite crème brûlée
with fresh fruit and berries

\$35 per person

nw dinner (buffet)

organic mixed green salad

with tomatoes, carrots and cucumber
balsamic and ranch dressing

grilled vegetable platter

with roasted red pepper hummus

seared nw halibut

with tomato and cucumber relish and rice pilaf

roasted free range chicken

with sautéed broccolini

cookies and brownies

\$27 person

italian dinner (buffet)

tomato and mozzarella salad

with fresh basil and balsamic drizzle

penne pasta salad

bi-colored tortellini

with marinara and italian sausage

pasta primavera

tiramisu and biscotti

\$27 per person

four course plated dinner

choice of soup or appetizer, salad, entrée and dessert

soups

gingered carrot and sweet potato

wild mushroom with arugula

traditional minestrone

vegetable and tofu miso

tomato-basil bisque

appetizers

asparagus risotto with crispy prosciutto

beef carpaccio with olive tapenade and parmesan cheese

curried shrimp spring roll with sambal aioli

eggplant rollatini with goat cheese and tomato confit

petite antipasto platter

salads

caesar salad

hearts of romaine, herb croutons,
shaved parmesan, caesar dressing

chop-chop salad

mixed greens, cucumber, couscous, tomato,
pine nuts, tzatsiki dressing

caprese salad

fresh mozzarella, tomato, fresh basil,
balsamic reduction and extra virgin olive oil

organic spinach and arugula salad

organic red onion, kalamata olives, heirloom tomatoes,
shaved tumalo classico and balsamic vinaigrette

totsoi green salad

carrot, napa cabbage, shitake mushroom,
cucumber and soy vinaigrette

entrées

pan-roasted pesto halibut

creamy vegetable orzo, fennel-scented haricots verts

\$56

ancho-glazed grilled salmon

green chile mashed potatoes, lime marinated vegetables

\$56

slow seared hoisin glazed duck breast

pineapple jasmine rice, steamed bok choy

\$55

herbed-goat cheese stuffed free-range chicken breast

garlic roasted new potatoes, sautéed spinach

\$50

ten ounce new york strip

garlic mashed potatoes, grilled asparagus
and mushroom demi glace

\$60

beef tenderloin

yukon gold potato gratin, shallot scented haricots verts,
cabernet demi glace

\$70

duo of beef tenderloin and cold water lobster tail

herb roasted yukon gold potatoes, succotash,
demi-glace and drawn butter

\$95

ratatouille linguine

zucchini, crookneck squash, roasted eggplant,
tomato confit, parmesan cheese

\$50

desserts

chocolate mousse and raspberry verrine

classic cheesecake

tiramisu

apple-pear tart

fresh fruit display