

OXFORD™

BEND • HOTEL • OREGON

Catering and Event Services





breakfast buffets

day break continental 18

fresh house-made danish and muffins

assorted yogurt with fruit

served with bellatazza coffee and numi teas

choice of two: fresh orange, grapefruit, cranberry, apple or tomato juice

jump start 23

soft scrambled eggs, savory breakfast potatoes, fresh fruit

your choice of applewood smoked bacon or sausage links

french toast with vermont maple syrup and creamery butter

served with bellatazza coffee and numi teas

fresh orange juice and cranberry juice



10below breakfast 27

fresh house-made danish and muffins, yogurt, fresh fruit

cascade scramble with cheese, onion, peppers and tomatoes

oven roasted breakfast potatoes with scallions and red peppers

your choice of applewood smoked bacon or sausage links

your choice of french toast or pancakes

with vermont maple syrup and creamery butter

served with bellatazza coffee and numi teas

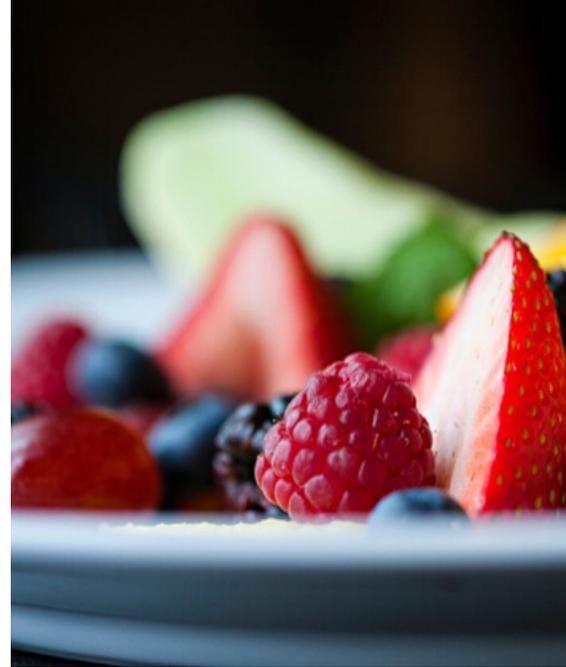
fresh orange juice and cranberry juice

below™

create your own oxford breakfast

bellatazza coffee, assorted numi teas 3
fresh orange, grapefruit, cranberry, apple or tomato juice 3
fresh house-made danish or muffins 3
croissants with preserves 3
assorted bagels with cream cheese 3
seasonal sliced fruit or berries 4
oven roasted red breakfast potatoes with scallions and red peppers 3
applewood smoked bacon, ham steaks, sausage links or vegetarian sausage 5
traditional eggs benedict 10
poached salmon benedict 18
the oxford omelet 9
apricot-mascarpone filled french toast with creamery butter and vermont maple syrup 8
creamed beef with buttermilk biscuits 6
yogurt with fruit 3
old-fashioned oatmeal 3
house-made granola 4
breakfast burrito 5

minimum of 22 per person for a "create your own" buffet.
egg beaters can be substituted upon request for any breakfast buffet.





à la carte refreshments

freshly brewed bellatazza coffee and assorted numi teas (per gallon) 45

half day (per person) 6

full day (per person) 8

fresh orange, grapefruit or cranberry juices (per half gallon) 14

lemonade (per gallon) 30

iced tea (per gallon) 20

voss still water 375ml (each) 5

voss sparkling water 375ml (each) 5

local bottled water (each) 3

assorted sodas (each) 3

red bull (each) 5

breaks and meetings

hummus 12

roasted garlic hummus, oven roasted tomatoes and basil, olive tapenade with assorted fresh vegetables and crostini

healthy 16

fresh fruit kabobs, oatmeal cookies, house made trail mix and clif bars

à la carte break items

assorted clif bars (per dozen) 28

assortment of granola bars (per dozen) 24

fresh bagels and cream cheese (per dozen) 24

selection of whole fruit 3

house made trail mix 6

house made sweet 'n' spicy nuts 6

double fudge brownies (per dozen) 22

fresh baked cookie selection (per dozen) 23

handcrafted danish and pastries (per dozen) 28

french fries with selection of dipping sauce 6

kobe beef sliders (per dozen) 36

baked mac and cheese 7

guacamole and chips 7



below™

lunch buffets

includes choice of entrée and iced tea. custom menus are also available and are subject to market pricing. ten person minimum.

cajun 30

dirty rice, green bean mushroom sauté, corn, kale and tomato salad with lemon dressing and beignet

choose one entrée

sausage and chicken jambalaya chicken or shrimp creole

chicken or shrimp étouffée cajun chicken alfredo

add additional entrée 5

bbq 30

potato salad, roasted vegetable pasta salad, grilled vegetables house made potato chips and strawberry shortcake

choose one entrée

baby back ribs served with bbq sauce on the side

slow smoked beef brisket with spicy bbq sauce

bbq pulled pork with mini buns bbq grilled chicken

add additional entrée 5

northwest favorites 35

field greens with grape tomatoes, carrots, red onion balsamic and ranch dressing fingerling potatoes and marionberry crisp with hazelnut topping

choose one entrée

oregon sirloin roast with bordelaise sauce

carlson pork loin with roasted garlic bacon sauce

wild salmon with lemon caper sauce northwest seafood bouillabaisse

halibut supreme-halibut marinated in chablis and baked with garlic cream sauce

add additional entrée 5

asian 28

cashew chicken or beef stir fry, vegetable stir fry, steamed rice, soba noodle salad, vegetable egg roll with dipping sauce, oatmeal cookies and brownies



italian 28

caesar salad, foccacia, chicken piccata, marinated roasted vegetables, pasta bar; includes fusilli, penne and tortellini with marinara, pesto and alfredo sauces, tiramisu

mexican 28

chop salad with cheddar cheese, black beans, green onion, peppers, mild chipotle ranch vegetable enchilada casserole, spanish rice and pinto beans, chips and salsa, oatmeal cookies and brownies

choose one entrée

chicken or beef enchilada shrimp in chipotle crème

roast pork with tomatillo green chili sauce with flour tortilla

chicken or beef fajitas and soft shell tacos

add guacamole 2 add additional entrée 5

salad bar 27

mixed greens, romaine, spinach, tomato, cucumber, carrots, chickpeas, apples, olives, bell peppers, red onion, hard boiled eggs, parmesan, feta croutons, ranch, bleu cheese and balsamic vinaigrette, fusilli pasta salad, potato salad, seasonal fruit salad, fresh baked focaccia, and an assortment of cookies and brownies

choose two of the following:

grilled draper valley chicken, chopped thick cut bacon, turkey, ham or house-made tuna salad

vegetarian options

roasted vegetable casserole vegetable risotto pasta primavera

salads

mixed green salad

chop salad caesar salad

spinach salad

quinoa vegetable salad

southwest salad

mediterranean pasta salad

add extra salad 2.5

salad upgrades 3

asian chicken salad fruit salad bleu cheese, pear, apple and walnut



oxford deli 25

sliced ham, smoked turkey, assorted salamis, cheddar, swiss, provolone, tomatoes, red onion, lettuce, wheat, rye or sourdough bread, kosher pickles, dijon mustard, mayonnaise, potato salad, pasta salad with roasted vegetables and house-made apple crisp

pre-made sandwiches 26

includes house-made potato chips, choice of two salads, brownies and cookies

roast turkey, bacon, pepper jack, lettuce, roasted red pepper aioli, and tomato on big ed's ciabatta

roast beef, bleu cheese crème, tomatoes and baby greens on big ed's whole wheat bread

salami, prosciutto, gruyère, pepperoncinis, tomato, lettuce and lemon vinaigrette on big ed's stadium roll

seasonal grilled vegetable wrap with lettuce, chèvre and hummus spread

salad choices:

mixed green salad chop salad caesar salad spinach salad

quinoa vegetable salad red potato salad pasta salad with grilled vegetables

bleu cheese, pear, apple and walnut mediterranean pasta salad

fresh fruit salad

plated lunch salad 18

salmon salad

kalamata olives, hard boiled egg and celery tossed in orange sesame dressing

chicken salad

organic chicken breast, candied walnuts, apples, rouge bleu cheese, green onions and spring greens tossed in basil balsamic dressing

grilled vegetable salad

zucchini, yellow squash, portabella mushroom and peppers served with spring greens tossed in lemongrass vinaigrette and peanut sauce garnish

choose one dessert

fresh baked oatmeal cookies brownies lemon bars bread pudding

apple or berry crisp mini cheesecakes fresh fruit salad

add additional dessert 2

below™

boxed lunches and salads for on the move 24
all box lunches include: gourmet chips, whole fruit
and sweet treat

roast turkey, bacon, pepper jack cheese,
iceberg, roasted red pepper aioli and tomato on
big ed's ciabatta

roast beef, bleu cheese crème fraîche, tomatoes
and mixed greens on big ed's whole wheat
bread

salami, proscuitto, gruyère, pepperoncinis,
tomato, iceberg and lemon vinaigrette on big
ed's stadium roll

seasonal grilled vegetable wrap with lettuce,
goat cheese and hummus spread

grilled chicken salad with spinach, bacon, egg,
tomato, avocado, feta and lemon vinaigrette

grilled wild shrimp salad with mixed greens,
tomato, cucumber, chickpeas, radish, apples,
sunflower seeds and peppercorn ranch dressing



below™



hors d'oeuvres

priced per two dozen unless otherwise noted

cold selections

applewood smoked salmon on native american flat bread with corn and dill cream 60

roasted ancho corn mesa miniature tarts 38

smoked pork tenderloin with pineapple salsa on lavash cracker 42

cucumber slice with smoked trout salad 42

cherry tomato with fresh mozzarella and basil skewers 38

caramelized onion chèvre tart with smoked trout and red pepper coulis 48

maple roasted root vegetable crostini with cream and pecans 36

oven dried tomato chèvre and spinach pinwheel 28

endive with bleu cheese cream and toasted walnuts 38

smoked beef tenderloin with tomato pesto on sourdough toast points 72

southwest tortilla pinwheel with green chilies and pepper sprouts 32

cocktail shrimp with classic cocktail sauce 64

prosciutto wrapped melon 42

southwest bruschetta 36

hot selections

sausage stuffed mushrooms 48

cider maple glazed wild mushroom quesadilla 42

northwest crab cakes served with lemon dill remoulade 64

braised baby back ribs served with bbq sauce 54

scallops wrapped in applewood smoked bacon 64

asian bbq chicken skewers 50

meatballs-bbq or swedish 48

artichoke puffs 38



specialty displays

fresh fruit tray

(serves 10) 34

seasonal selection of fruits and berries

domestic cheese tray

(serves 10) 30

regional cheeses with crackers, dried fruits
and roasted nuts

imported cheese tray

(serves 10) 40

international cheeses with crackers, dried
fruits and roasted nuts



hors d'oeuvres packages

hors d'oeuvres packages include regular or decaffeinated coffee and tea. substitutions allowed and priced accordingly.

one 24

domestic and imported cheeses, fresh fruit, assorted crackers
fresh vegetable crudités with ranch dip
antipasto display with marinated vegetables, fresh mozzarella, olives, artichokes and peppers
spring rolls with thai dipping sauce
mini beef wellingtons
assorted cookies and brownies

two 27

charcuterie platter with assorted imported and domestic cheeses, cured meats, pâté, assorted mustards and assorted crackers
fresh vegetable crudité with pesto ranch dip
fresh fruit display
smoked salmon on native american flat bread topped with corn and dill cream
chicken skewer with bbq sauce
sausage stuffed mushrooms
assorted miniature desserts



three 44

charcuterie platter with assorted imported and domestic cheeses, cured meats, pâté, assorted mustards and assorted crackers

wild mushroom, potato and leek gratin, rich sherry cream

northwest smoked salmon caper dill whipped cream cheese with crackers

three cheese ravioli with tomato basil cream and balsamic reduction

alaskan crab cakes served with remoulade sauce

roast top sirloin carving station with horseradish, dijon mustard and silver dollar rolls with assorted miniature desserts

four 50

imported and domestic cheese display with fresh fruit and assorted crackers

fresh vegetable crudité with pesto ranch dip

assorted mini quiche

chilled jumbo shrimp with cocktail sauce

smoked salmon display with capers, red onions, hard boiled eggs and assorted crackers

sausage stuffed mushrooms

bacon wrapped scallops

prime rib carving station with horseradish, dijon mustard and silver dollar rolls

assorted miniature desserts



dinner buffets

dinner buffets include choice of two salad selections, dinner rolls and butter, one entrée selection, one dessert selection, regular or decaffeinated coffee and tea. carver will be provided for first half hour of event. additional carving service priced accordingly.

salad selections

mixed green salad spinach salad classic caesar salad
tomato caprese salad new potato salad marinated vegetable salad
fresh fruit
salad mediterranean pasta salad

entrée selections

choose one entrée. please inquire on pricing for additional proteins and side selections.

- herb crusted loin of pork with roasted potatoes, vegetables, green peppercorn sauce 34
- dijon crusted kodiak rockfish with wild rice pilaf, seasonal vegetables, spicy shrimp velouté 32
- roast prime rib of beef with garlic roasted potatoes, seasonal vegetables, au jus, creamy horseradish 50
- broiled salmon with vegetable couscous, red pepper salsa, caper cream sauce 42
- pan seared chicken breast with mashed potatoes, seasonal vegetables balsamico, chèvre, roasted red pepper cream sauce 40
- slow braised pot roast with mashed potatoes, seasonal vegetables, red wine sauce 36
- vegetable ratatouille eggplant, zucchini, squash, sweet onions, penne pasta, fresh mozzarella, tomatoes, pesto cream sauce 30

dessert selections

- chocolate decadence
- chocolate mousse torte
- lemon pie
- seasonal bread pudding
- assorted baked cookies and bars
- add additional dessert 3



plated dinners

includes regular or decaffeinated coffee and tea.

buffet option available for additional 5

one 40

mixed green salad with raisins, bleu cheese, toasted walnuts and balsamic vinaigrette

entrée choices:

chicken victoria—chicken stuffed with wild mushrooms sautéed in garlic and shallots with sun-dried tomatoes and smoked gouda cheese served with red pepper nage

prosciutto wrapped cod with lemon butter sauce and red pepper relish entrée served with wild rice pilaf, seasonal vegetables, fresh rolls and butter and berry crisp with fresh whipped cream

two 42

caesar salad

entrée choices:

pacific northwest salmon with herb vinaigrette and crème fraiche whiskey brined pork loin with cranberry apple chutney

entrée served with roasted potatoes, seasonal vegetables, fresh rolls and butter and petit carrot cake with cream cheese frosting and orange reduction

three 50

spinach salad with crispy bacon, pickled onions, soy nuts, chèvre and apple cider vinaigrette

entrée choices:

petit filet mignon with bordelaise sauce

seared sea scallops with mango purée and sweet chili sauce

entrée served with creamy mashed potatoes, seasonal vegetables, fresh rolls and butter and porter chocolate torte with raspberry coulis

vegetarian options

roasted vegetable casserole vegetable risotto pasta primavera



hosted bar

beer and wine bar bartender setup fee 75

full bar bartender setup fee 150

house tier

per drink 8

as martini 10

360 vodka, new amsterdam gin, cruzan estate light rum, e&j brandy, henry mckenna bourbon, pepe lopez tequila

call tier

per drink 10

as martini 12

absolut vodka, pyrat planters rum, tanqueray gin, courvoisier vs, makers mark bourbon, 1800 reposado tequila

local spirits tier

per drink 12

as martini 14

crater lake vodka, dry fly gin, rogue dark rum, clear creek brandy, cw irwin bourbon, milagro silver tequila

wine, beer and other beverages

house wine by the glass (each) 9

domestic beer by the bottle (each) 5

microbrew beer by the bottle (each) 6

non-alcoholic beer (each) 5

assorted sodas (each) 3

local bottled water (each) 3

voss sparkling and still water 375ml (each) 5



below™

no-host bar

beer and wine bar bartender setup fee 75

full bar bartender setup fee 150

house tier

per drink 9

as martini 11

360 vodka, new amsterdam gin, cruzan estate light rum, e&j brandy,
henry mckenna bourbon, pepe lopez tequila

call tier

per drink 11

as martini 13

absolut vodka, pyrat planters rum, tanqueray gin, courvoisier vs,
makers mark bourbon, 1800 reposado tequila

local spirits tier

per drink 13

as martini 15

crater lake vodka, dry fly gin, rogue dark rum, clear creek brandy,
cw irwin bourbon, milagro silver tequila

wine, beer and other beverages

house wine by the glass (each) 9

domestic beer by the bottle (each) 5

microbrew beer by the bottle (each) 6

non-alcoholic beer (each) 5

assorted sodas (each) 3

local bottled water (each) 3

voss sparkling and still water 375ml (each) 5



wine list

house wines

benvolio prosecco, nv, italy 32

mantanzas creek sauvignon blanc, sonoma county, ca 38

eola hills pinot gris, willamette valley, or 34

columbia chardonnay, columbia valley, wa 30

eola hills pinot noir, willamette valley, or 36

columbia red blend, columbia valley, wa 30

maggio petite syrah, lodi, ca 36

premium wines

argyle brut, dundee, or 46

groth sauvignon blanc, napa valley, ca 47

west mount pinot gris, willamette valley, or 42

trefethan chardonnay, napa valley ca 45

adelsheim pinot noir, willamette valley, or 48

northstar merlot, columbia valley, wa 52

oberon cabernet sauvignon, columbia valley, wa 50

additional selections available on request



catering guidelines

menus

our catering manager is pleased to provide you with a menu proposal created to suit your group's special needs and requests. custom menus are also available and are subject to market pricing.

menu selections and event details

final menu selections and event details must be finalized three (3) weeks prior to the start of your event.

guarantees

in order to properly prepare for your event, final guest count is due to your catering manager by 10:00 am three (3) business days prior to the start of your event, excluding weekends and holidays. this number will not be subject to reduction. if a guarantee is not specified, the estimate at time of contracting will automatically become your guarantee. you will be charged for the guaranteed number, or the actual number of guests, whichever is greater.

service charge

a service charge of 19% will be added to all hosted food and beverage charges.

food and beverage services

all food and beverage must be provided by Oxford Hotel Bend. all food and beverage must be consumed on premises. no leftover food may be removed from the function space due to strict food preparation guidelines. the guests or group may not bring any food or beverage of any kind into the function space without prior written approval of the hotel. buffet service will be limited to two (2) service hours.

parking

parking for your guests is available in the adjacent parking garage, entering off NW Lava Road. parking is complimentary for up to three (3) hours during the hours of 8:00 am - 6:00 pm, monday through friday. parking is complimentary on weekends. this parking garage is property of the City of Bend.



noise restrictions

Oxford Hotel Bend reserves the right to request lowering the volume of guests or entertainers in function space.

liability

Oxford Hotel Bend cannot assume liability or responsibility for damage or loss of personal property or equipment left in function space prior to, or following the event. the event host accepts all financial responsibility for any and all damages and special cleaning expenses that may result.

