



*The*

O X F O R D   H O T E L

*2023 Menus*



# Breakfast Menu

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# Breakfast Buffets

*coffee, tea and juice included*

## **CONTINENTAL**

Seasonal Fruit  
Assorted Breakfast Pastries  
Bagels, Cream Cheese & Preserves  
Housemade Granola, Dried Fruit & Yogurt

***\$33 per person***

## **URBAN FARMER**

Seasonal Fruit  
Assorted Breakfast Pastries  
Scrambled Farm Eggs | onions, tomatoes, cheddar cheese  
Housemade Fennel Sausage, or Bacon  
Brioche French Toast  
Crispy Potatoes | caramelized onion, housemade spice blend

***\$46 per person***

## **RED ROCKS**

Seasonal Fruit  
Buffalo Bill Breakfast Sandwiches | egg, bacon jam, sausage, avocado, English muffin  
Housemade Granola | berries, choice of: skim, 2%, whole, almond milk or yogurt

***\$42 per person***

## **PLATED BREAKFAST**

House-made Granola | berries, choice of: skim, 2%, whole, almond milk or yogurt  
Scrambled Farm Eggs | two eggs, potato galette, house-made English muffin, side of bacon, seasonal fruit  
Buffalo Bill Breakfast Sandwiches | egg, bacon jam, sausage, avocado, English muffin, side of bacon, seasonal fruit

***\$42 per person***



# Lunch Menu

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# Lunch Buffets

*iced tea, water, blondies and cookies included*

## **SALAD BUFFET**

Freshly Baked Rolls | *butter balls, maldon salt*  
Chef's Seasonal Soup  
Salad Bar Bases | *local lettuce, romaine, spinach*  
Seasonal Vegetables | *chef selections*

## **PROTEINS**

### ***Choice of Two***

Herb Roasted Chicken Breast  
Beef Tenderloin Brochette (+5)  
Shrimp Skewers (+5)  
Whole Roasted Local Mushrooms

## **TOPPINGS**

Crispy Quinoa  
Sourdough Croutons  
Chopped Bacon  
Housemade Dressings | *caesar, ranch GF, Italian V, thousand island VG GF, honey vinaigrette*  
**\$48 per person**

## **SANDWICH BUFFET**

Freshly Baked Rolls | *butter balls, maldon salt*  
Chef's Seasonal Soup  
Local Greens | *garden vegetables, quinoa, honey vinaigrette*

### ***Choice of Three***

Smoked Pork Sandwich | *white cheddar, coleslaw, brioche bun*  
Grilled Vegetable Sandwich | *chive cream cheese, piccalilli, avocado, sprouted quinoa*  
Cold Roast Beef | *horseradish, caramelized onion, pickled shallot, french roll*  
Smoked Chicken Sandwich | *smoked gouda, harissa aioli, piccalilli*  
Farm Beef Slider | *tomato jam, white cheddar, aioli*  
Farm Flatbread | *caramelized onions, chevre, oil-cured tomato, fresh arugula*

**\$50 per person (+\$5 boxed)**

# Timeless Lunch Buffet

*iced tea and water included*

## **TIMELESS LUNCH**

### **STARTER**

Freshly Baked Rolls / *butter balls, maldon salt*

### **SOUP**

#### ***Choice of One***

Chef's Seasonal Soup

Tomato Soup | *basil, preserved tomato*

Minestrone | *shell pasta, roasted tomatoes, Italian herbs*

Chicken Tortilla | *herb roasted chicken, black bean, blue corn, cilantro*

### **SALAD**

#### ***Choice of One***

Caesar Salad | *garlic croutons, creamy dressing, boquerones*

Local Greens | *shaved vegetables, crispy quinoa, honey vinaigrette*

### **SIDES**

#### ***Choice of Two***

French Fries | *russet burbank potatoes*

Mac & Cheese | *rooster comb pasta, buttery bread crumbs*

Roasted Seasonal Vegetables | *herb butter, sea salt*

### **SANDWICH**

#### ***Choice of Two***

Seasonal Risotto | *seasonal vegetables, parmesan, herb oil*

Pan Seared Salmon | *seasonal vegetables, herb toasted rice, herb oil*

Oven Roasted Chicken | *white bean and seasonal cassoulet*

Grilled Flank Steak | *sauteed onions, balsamic reduction*

***\$60 per person***

# Plated Lunch

*iced tea and water included*

## **PLATED LUNCH**

Preselections and Menu Card required

Served with Freshly Baked Rolls | butter balls, maldon salt

## **STARTERS**

### ***Choice of One***

Bison Chili | *green garlic crema, pickled fresno, scallions*

Vegetarian Seasonal Soup

Caesar Salad | *white anchovies, parmesan, garlic*

Local Greens | *garden vegetables, quinoa, honey vinaigrette*

## **ENTRES**

### ***Choice of Two***

Wild Mushroom Risotto | *parmesan, herb pistou*

Cauliflower Steak | *french curry, green garlic, hemp seed, pistachio*

Pan Seared Salmon | *seasonal accompaniments*

Pan Roasted Chicken | *white bean and seasonal cassoulet*

The Farm Burger | *local cheddar, aioli, housemade English muffin, farm fries*

Steak Frites | *marinated steak, sage glaze, farm fries*

## **DESSERTS**

### ***Choice of One***

Butterscotch Sundae | *warm brown butter blondie, toffee chip ice cream*

Cheesecake Bites | *fresh berry compote*

Warm Dark Chocolate Coffee Cake | *white chocolate cremeaux, chocolate ice cream*

***\$58 per person***



## Breaks Menu

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# Breaks

*Priced per guest*

## **SMALL BITES**

Build Your Own Parfait | *plain yogurt, fresh berries, housemade granola, toasted nuts, honey* \$20

Trail Mix Break | *assorted nuts, mini pretzels, assorted dried fruits, peanut butter chips, housemade granola* \$20

Energize | *mixed berry, banana and kale smoothies, assorted energy and granola bars, fresh fruit skewers, harissa, sage* \$21

## **PLATTERS**

*Priced per platter*

Assorted Cookie Break | *chocolate chip, peanut butter, oatmeal raisin, seasonal flavor* \$30 per dozen

Marinated Seasonal Vegetables | *hummus, pita chips, market vegetables, olive tapenade, french bread crostini* \$47 (serves 15 guests)

Artisanal & Housemade Charcuterie | *assorted dry aged salami, pate and terrine, bread, pickled vegetables, mustards, olives* \$91 (serves 15 guests)

Artisanal Cheese Selection | *imported and domestic cheese, dried fruits* \$91 (serves 15 guests)

## **UNLIMITED BEVERAGE PACKAGE**

**\$35 Per Person**

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, Assorted Juices, Bottled Water

## **ENHANCEMENTS**

La Colombe Coffee \$90 per gallon

Hot Herbal Tea \$90 per gallon

Lemonade \$50 per gallon

Freshly Brewed Iced Tea \$50 per gallon

Soft Drinks \$7 each

Bottled Water \$6 each

San Pellegrino \$7 each

Teakoe Fizzy Teas \$6 each

Whole Fruit \$5 each

Housemade Energy Bar \$6 each

Assorted Individual Chips \$5 each

Trail Mix \$7 per guest

Mixed Nuts \$8 per guest

Deviled Eggs \$45 per dozen

Fruit Skewers \$60 per dozen

Assorted Bagels | cream cheese \$40 per dozen

*Meal periods are based on 90 minutes of service. Prices are subject to change. Current taxes and fees apply: Service Charge (25%), Historical Preservation Fee (3%), Sales Tax (8%)*



# Dinner Menus

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# Dinner Buffet

*iced tea and water included*

## **DINNER BUFFET**

*\$90 per person*

Served with Freshly Baked Rolls | butter balls, maldon salt

## **SOUP**

Vegetarian Seasonal Soup

## **SALAD**

### ***Choice of One***

Caesar Salad | *white anchovies, parmesan, garlic*

Local Greens | *garden vegetables, quinoa, honey vinaigrette*

## **SIDES**

### ***Choice of Two***

Twice Baked Fingerling Potato Tart | *cheddar, bacon, sour cream, chives*

*Yukon Gold Potato Puree*

Green Beans | *brown butter, garlic, crispy shallot*

Broccolini | *garlic, shallot, white wine*

Roasted Seasonal Vegetables | *herb butter, sea salt*

## **ENTREES**

### ***Choice of Two***

Pan Seared Salmon | *seasonal accompaniments*

Airline Chicken Breast | *potato puree, broccolini*

Grilled Flank Steak | *caramelized onions, balsamic reduction*

Cauliflower Steak | *seasonal accompaniments*

Mushroom Risotto | *parmesan, herb pistou*

## **DESSERT**

Family Style Butterscotch Blondie Board

# Plated Dinner

*iced tea and water included*

## TIER ONE

*\$75 per person | preselections and menu cards required  
Served with Freshly Baked Rolls | butter balls, maldon salt*

### STARTERS

#### *Choice of One*

Vegetarian Seasonal Soup

Caesar Salad | *white anchovies, parmesan, garlic*

Local Greens | *garden vegetables, quinoa, honey vinaigrette*

### ENTREES

#### *Choice of Two*

Pan Seared Salmon | *seasonal accompaniments*

Airline Chicken Breast | *potato puree, broccolini*

5oz Filet | *potato puree, seasonal vegetables*

### VEGETARIAN ENTREES

#### *Choice of One*

Cauliflower Steak | *seasonal accompaniments*

Mushroom Risotto | *parmesan, herb pistou*

### DESSERTS

#### *Choice of One*

Butterscotch Sundae | *warm brown butter blondie, toffee chip ice cream*

Warm Dark Chocolate Coffee Cake | *white chocolate cremeaux, chocolate ice cream*

# Plated Dinner

*iced tea and water included*

## TIER TWO

*\$95 per person | preselections and menu cards required*

*Served with Freshly Baked Rolls | butter balls, maldon salt*

### FOR THE TABLE

Charcuterie Board

### STARTERS

#### *Choice of One*

Vegetarian Seasonal Soup

Caesar Salad | *white anchovies, parmesan, garlic*

Local Greens | *garden vegetables, quinoa, honey vinaigrette*

### ENTREES

#### *Choice of Two*

Pan Seared Salmon | *seasonal accompaniments*

Airline Chicken Breast | *potato puree, broccolini*

6oz Filet | *potato puree, seasonal vegetables*

8oz Striploin | *potato puree, seasonal vegetables*

### VEGETARIAN ENTREES

#### *Choice of One*

Cauliflower Steak | *seasonal accompaniments*

Mushroom Risotto | *parmesan, herb pistou*

### DESSERTS

#### *Choice of One*

Butterscotch Sundae | *warm brown butter blondie, toffee chip ice cream*

Warm Dark Chocolate Coffee Cake | *white chocolate cremeaux, chocolate ice cream*

# Plated Dinner

*iced tea and water included*

## **TIER THREE - THE URBAN FARMER EXPERIENCE**

*\$115 per person | preselections and menu cards required*

*Served with Freshly Baked Rolls | butter balls, maldon salt*

### **FOR THE TABLE**

Charcuterie Board

Wagyu Butter | with entrees

### **STARTERS**

#### ***Choice of One***

Vegetarian Seasonal Soup

Caesar Salad | *white anchovies, parmesan, garlic*

Local Greens | *garden vegetables, quinoa, honey vinaigrette*

### **ENTREES**

#### ***Choice of Two***

Pan Seared Salmon | *seasonal accompaniments*

Airline Chicken Breast | *potato puree, broccolini*

6oz Filet | *potato puree, seasonal vegetables*

8oz Striploin | *potato puree, seasonal vegetables*

### **VEGETARIAN ENTREES**

#### ***Choice of One***

Cauliflower Steak | *seasonal accompaniments*

Mushroom Risotto | *parmesan, herb pistou*

### **DESSERTS**

#### ***Choice of One***

Butterscotch Sundae | *warm brown butter blondie, toffee chip ice cream*

Warm Dark Chocolate Coffee Cake | *white chocolate cremeaux, chocolate ice cream*



# Reception & Bar Menus

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# Reception

*Priced Per Piece*

## **HORS D'OEUVRES**

Caprese Skewer | *balsamic reduction, micro basil, maldon sea salt* \$5

Mushroom Arancini | *housemade tomato jam* \$5

Fig & Chevre | *fresh herb mix, herb oil* \$5

Crispy Vegetarian Spring Roll | *housemade asian dipping sauce* \$5

Smoked Salmon Rillette | *fresh herb mix, herb oil* \$6

Crab Cake Bites | *jalapeno aioli, scallions* \$7

Chicken Satay | *spicy thai peanut sauce, scallions* \$6

Braised Pork Belly | *charred pineapple salsa, fresh cilantro* \$6

Smoked Scallop | *red pepper creme, lemon herb oil* \$9

Angus Meatball | *sweet basil tomato jam* \$7

Beef Brochette | *toasted peppercorn aioli* \$8

Bacon Wrapped Shrimp | *urban farmer barbeque sauce, scallion* \$9

Beef Slider | *american cheese, secret sauce, dill pickle* \$7

Colorado Lamb Skewer | *fresh herbs, tzatziki* \$9

Mushroom Flatbread Bites | *wild mushrooms, chevre, oil cured tomato, arugula* \$6

Pork Potstickers | *housemade asian dipping sauce, fresh scallions* \$5

Shrimp Cocktail | *housemade cocktail sauce* \$9

# Curated Bar Package

*\$20 per person | first hour \$13 per person | each additional hour*

## **BEER, WINE & NON-ALCOHOLIC**

### **WINE**

Sparkling | *Tott's, brut cuvee*

White | *Proverb, chardonnay and sauvignon blanc*

Red | *Proverb, cabernet sauvignon and pinot noir*

### **BEER**

Coors Light, Corona Extra, Sam Adams Boston Lager,  
Stella Artois, 4 Nose IPA, Heineken 0.0%, White Claw

### **NON ALCOHOLIC**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices,  
Mixers and Bottle Water

*Bartenders are billed at \$150 each, up to 4 hours of service to including set up and breakdown. Bartenders are staffed at one per 75 guests. Prices are subject to change. Current taxes and fees apply: Service Charge (25%), Historical Preservation Fee (3%), Sales Tax (8%)*

# Curated Bar Package

*\$22 per person / first hour \$14 per person / each additional hour*

## TRADITIONAL BAR

### WINE

**ON CONSUMPTION: Hosted \$12, Cash \$14**

Sparkling | Tott's, brut cuvee

White | Proverb, chardonnay and sauvignon blanc

Red | Proverb, cabernet sauvignon and pinot noir

### LIQUOR

**ON CONSUMPTION: Hosted \$12, Cash \$14**

Vodka | Svedka

Gin | New Amsterdam

Bourbon | Evan Williams

Rye | Jim Beam Rye

Scotch | Dewar's White Label

Rum | Cruzan

Tequila | El Jimador

Brandy | Torres 10

### BEER

**ON CONSUMPTION: Hosted \$7, Cash \$9**

Coors Light, Corona Extra, Sam Adams Boston Lager, Stella Artois,

4 Nose IPA, Heineken 0.0%, White Claw

### NON ALCOHOLIC

**ON CONSUMPTION: Hosted \$6, Cash \$7**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Mixers and Bottle Water

*Bartenders are billed at \$150 each, up to 4 hours of service to including set up and breakdown. Bartenders are staffed at one per 75 guests. Prices are subject to change. Current taxes and fees apply: Service Charge (25%), Historical Preservation Fee (3%), Sales Tax (8%)*

# Curated Bar Package

*\$24 per person / first hour \$15 per person / each additional hour*

## DELUXE BAR

### WINE

**ON CONSUMPTION: Hosted \$14, Cash \$16**

Sparkling | La Marca, prosecco

White | William Hill, chardonnay and sauvignon blanc

Red | Prophecy, cabernet sauvignon and pinot noir

### LIQUOR

**ON CONSUMPTION: Hosted \$14, Cash \$16**

Vodka | Tito's

Gin | Beefeater

Bourbon | Bulleit Bourbon

Rye | Templeton Rye

Scotch | Glenlivet

Rum | Bacardi Superior

Tequila | Cazadores

Brandy | Hennessy VS

### BEER

**ON CONSUMPTION: Hosted \$7, Cash \$9**

Coors Light, Corona Extra, Sam Adams Boston Lager, Stella Artois,

4 Nose IPA, Heineken 0.0%, White Claw

### NON ALCOHOLIC

**ON CONSUMPTION: Hosted \$6, Cash \$7**

Pepsi, Diet Pepsi, Sierra Mist, Assorted Juices, Mixers and Bottle Water

*Bartenders are billed at \$150 each, up to 4 hours of service to including set up and breakdown. Bartenders are staffed at one per 75 guests. Prices are subject to change. Current taxes and fees apply: Service Charge (25%), Historical Preservation Fee (3%), Sales Tax (8%)*