



# CATERING *Services*

# Table of Contents

## MEETING PACKAGES

1

## BREAKFAST

2

## BREAKS & REFRESHMENTS

4

## SANDWICH & SALAD SELECTIONS

6

## LUNCHEON

8

## DINNER

10

## HORS D'OEUVRES & CARVING STATIONS

12

## BEVERAGES

14

## AUDIO-VISUAL

16

## Meeting Planner Package

\$32.95  
/person

### PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagels  
Seasonal Fresh Fruit  
Butter, Cream Cheese & Preserves  
Selection of Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

### MID MORNING BREAK

Refresh Coffee Service  
Add Assorted Soft Drinks & Bottled Water

### LUNCHEON SELECTION

Choose any Sandwich or Salad Selection from the Luncheon Menu  
- OR -

Choose any Plated Option from the Luncheon Menu  
*add \$2.00 /person*  
Choose any One Entrée Buffet Option from the Luncheon Menu  
*add \$4.00 /person*

### AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water  
Coffee & Iced Tea  
Assorted Cookies & Snack Mix

### AUDIO-VISUAL

Package includes speaker's podium with microphone, LCD projector, and screen.

## Executive Coffee Service Package

\$20.95  
/person

### PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagels  
Seasonal Fresh Fruit  
Butter, Cream Cheese & Preserves  
Selection of Chilled Juices  
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

### MID MORNING BREAK

Refresh Coffee Service  
Add Assorted Soft Drinks & Bottled Water

### AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water  
Coffee & Iced Tea  
Assorted Cookies & Snack Mix

 indicates gluten free

\*21% service charge and applicable sales tax. Prices are subject to change.

# Continental Breakfast

## THE TRADITIONAL

**Includes:**

- Assorted Breakfast Pastries, Muffins & Bagels
- Seasonal Fresh Fruit
- Butter, Cream Cheese & Preserves
- Selection of Chilled Juices
- Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

**\$8.95**  
/person

## THE DELUXE CONTINENTAL

**Includes:**

- Assorted Breakfast Pastries, Muffins & Bagels
- Chocolate Filled Croissants
- Seasonal Fresh Fruit
- Butter, Flavored Cream Cheese Assortment & Preserves
- Assorted Yogurt
- Selection of Chilled Juices
- Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

**\$10.95**  
/person

# Plated Breakfast

Plated Breakfast Selections served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

## THE SUNRISE

**Includes:**

- Fluffy Scrambled Eggs
- Yukon Gold Breakfast Potatoes
- Choice of one: Bacon, Sausage, Turkey Sausage or Ham
- Fresh Fruit Garnish
- Biscuits with Butter & Preserves

**\$10.95**  
/person

## EGG STRATA

*Layered French Bread, Egg, Bell Peppers, Red Onion, Country Bacon, & Gruyere Cheese Baked to Perfection*

**Includes:**

- Yukon Gold Breakfast Potatoes
- Seasonal Fresh Fruit
- Biscuits with Butter & Preserves

**\$12.95**  
/person

## CROISSANT FRENCH TOAST

*Flaky Croissant Dipped in Egg Batter and Grilled, Topped with Orange and Berry Compote with White Chocolate Glaze*

**Includes:**

- Fresh Fruit Garnish
- Choice of one: Thick Sliced Bacon or Turkey Bacon

**\$11.95**  
/person

# Breakfast Buffet Min. 30 Guests

Breakfast Buffets served with Chilled Juice, Ice Water, Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

## THE ALL AMERICAN

**Includes:**

- Fluffy Scrambled Eggs
- Bacon
- Choice of one: Sausage, Turkey Sausage or Ham
- Yukon Gold Breakfast Potatoes
- Biscuits & Gravy
- Seasonal Fresh Fruit
- Breakfast Breads with Preserves

**\$14.95**  
/person

## THE OASIS BRUNCH

**Includes:**

- Fluffy Scrambled Eggs
- Rum and Golden Raisin Glazed Ham
- Majestic Rice Blend
- Cheese Blintz with Cherry Glaze
- Bacon
- Braised Beef Filet Tips
- Seasonal Fresh Vegetable
- Spring Salad with Buttermilk Ranch and Raspberry Dressings
- Chef's Dessert

**\$19.95**  
/person

## + OMELET STATION - BUFFET ADD ON

**Includes:**

- Diced Ham, Tomato, Onion, Bell Peppers, Mushrooms, and Shredded Cheese

**+ \$5.95**  
/person



# Breaks & Refreshments

Refreshment packages are based on a one hour, unlimited consumption.

## THE MEDITERRANEAN

**Includes:**

- Kalamata Olive Tapenade
- Sundried Tomato Spread
- Roasted Red Pepper Dip
- Grilled Flatbreads and Lavash

**\$10.95**  
/person

## DEATH BY CHOCOLATE

**Includes:**

- Fudge Brownies
- Fresh Baked Chocolate Chunk Cookies
- Chocolate Covered Espresso Beans
- Chocolate Covered Strawberries

**\$9.95**  
/person

## GOURMET POPCORN

**Includes:**

- Fresh Buttery Popcorn
- Cinnamon Popcorn
- Kettle Corn
- Caramel Pecan Popcorn
- Blueberry Popcorn

**\$8.95**  
/person

## MOVIE TIME

**Includes:**

- Buttered Popcorn
- Fresh Baked Soft Pretzels with Cheese Sauce
- Boxed Theater-Style Candy

**\$8.95**  
/person

## GELATO SUNDAE

**Includes:**

- Chocolate and Vanilla Gelato
- Seasonal Flavor of Gelato
- Chopped Nuts
- Candy Topping
- Chocolate Sauce
- Caramel Sauce
- Maraschino Cherries
- Whipped Topping

**\$9.95**  
/person

# Breaks & Refreshments

## A-LA-CARTE FOOD

Assorted, Individual Yogurt	\$2.00 /each
Fresh Berry, Granola and Yogurt Parfait	\$4.00 /each
Assorted Whole Fruit	\$15.00 /dozen
Sliced Fresh Fruit Tray (serves 50)	\$150.00 /tray
Breakfast Croissant	\$5.25 /each
<i>Select one: Sausage, Egg &amp; Cheese; Ham, Egg &amp; Cheese; Bacon, Egg &amp; Cheese</i>	
Assorted Fresh Baked Pastries or Muffins	\$23.00 /dozen
Petite Chocolate Croissants	\$25.00 /dozen
Bagels with Cream Cheese	\$23.00 /dozen
Fresh Baked Granola Bars	\$27.00 /dozen
Granola Bars	\$2.00 /each
Gardetto's Snack Mix	\$24.00 /lb
Pretzels	\$20.00 /lb
House Fried Potato Chips	\$22.00 /lb
Assorted Kettle Chips	\$3.00 /bag
Trail Mix	\$2.50 /each
Dried Tropical Fruit Mix	\$25.00 /lb
Assorted Candy: Plain M&M's, Peanut M&M's, Snickers, Hershey's Bars, Skittles	\$3.00 /each
Assorted Cookies	\$20.00 /dozen
Gourmet Filled Cookies	\$24.00 /dozen
Fudge Brownies	\$25.00 /dozen
Dessert Bar Variety	\$25.00 /dozen

## A-LA-CARTE BEVERAGES

Chilled Juice	\$14.00 /carafe
Milk	\$16.00 /carafe
Freshly Brewed Regular and Decaffeinated Coffee	\$25.00 /gallon
Freshly Brewed Iced Tea	\$24.00 /gallon
Flavored Hot Tea Assortment	\$2.75 /bag
Hot Chocolate	\$2.00 /each
Country Style Lemonade	\$20.00 /gallon
Oasis Punch	\$21.00 /gallon
Coca-Cola Soft Drink Selection	\$2.50 /each
Red Bull Energy Drink	\$3.50 /each
Bottled Water	\$2.50 /each



## Sandwich Selections

Sandwich selections served with choice of one side:

Potato Chips, Vegetable Pasta Salad, Potato Salad,  
Sliced Fresh Fruit (add \$1.00), or Fresh Garden Salad (add \$1.00)  
Fudge Brownies or Assorted Cookies  
Pickle Spear  
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

### SMOKED TURKEY CROISSANT

**\$13.95**  
/person

Turkey, Peppered Bacon, Swiss Cheese, Red Leaf Lettuce, Ripe Tomato and Roasted Red Pepper Aioli served on a Flaky Croissant

### ROAST BEEF ON A PRETZEL BUN

**\$13.95**  
/person

Roast Beef, White Cheddar, Red Leaf Lettuce, Tomato, Red Onion, and Stone Ground Mustard Aioli served on a Pretzel Bun

### HONEY PECAN CHICKEN SALAD ON CROISSANT

**\$12.95**  
/person

Diced Chicken, Candied Pecans, Red Grapes, and Celery tossed in Honey Dressing, served with Red Leaf Lettuce and Tomato on a Flaky Croissant

### BASIL PESTO CHICKEN WRAP

**\$12.95**  
/person

Garlic and Basil Chicken, Red Romaine Lettuce, Shredded Parmesan, Roma Tomato, and Balsamic Dressing wrapped in a Spinach Herb Tortilla

### BOXED LUNCH

**\$13.95**  
/person

Choice of Ham, Turkey or Roast Beef with Swiss Cheese, Tomato and Red Leaf Lettuce  
Served with:  
Planner's choice of one side: Potato Chips, Potato Salad, or Whole Fruit  
Cookie or Fudge Brownie  
Guest's choice of beverage: Bottled Water or Soft Drink Selection

## Salad Selections

Salad selections served with:

Warm Rolls & Butter  
Chef's Dessert  
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

### COCONUT SHRIMP SALAD

**\$15.95**  
/person

Artisan Field Greens, Mandarin Oranges, Julienne Red and Yellow Peppers, Slivered Almonds, Grape Tomatoes and Hand-Breaded Coconut Shrimp served with Charred Pineapple Vinaigrette

### GRILLED SOUTHWEST CHICKEN SALAD

**\$13.95**  
/person

Grilled Chicken Breast, Julienne Red Onions, Wedge Tomatoes, Red Bell Peppers, and Pico de Gallo served on a bed of Romaine and Iceberg Lettuce, topped with Tortilla Strips and Cumin Honey Dressing

### CHICKEN CAESAR SALAD

**\$12.95**  
/person

Marinated Chicken Breast, Crispy Romaine Lettuce, Garlic Croutons, Parmesan Cheese, and Cherry Tomatoes with a Creamy Caesar Dressing

### COBB SALAD

**\$12.95**  
/person

Mixed Field Greens topped with Crisp Bacon, Diced Grilled Chicken, Hard Boiled Egg, Bleu Cheese Crumbles, and Diced Tomato. Served with Buttermilk Ranch Dressing



## Plated Luncheon

All entrées include:

Oasis Signature Salad  
 Chef's Starch & Vegetable  
 Chef's Dessert  
 Warm Rolls with Butter  
 Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

### HOUSE MADE LASAGNA

**\$14.95**  
/person

Layers of Italian Sausage, Ground Beef, Ricotta and Mozzarella Cheese served with Marinara and Basil Cream Sauce

### PARMESAN ENCRUSTED CHICKEN

**\$14.95**  
/person

Panko and Parmesan Cheese Encrusted Chicken Breast served with Basil Marinara and topped with Shredded Parmesan

### **GF** GRILLED CHICKEN HAWAIIAN

**\$14.95**  
/person

Grilled Chicken Marinated in a mixture of Soy, Pineapple Juice and Sweet Glace, served with a Grilled Pineapple Relish

### PEPPERCORN BISTRO MEDALLIONS

**\$17.95**  
/person

Tender Beef Medallions seared and served with Marsala Demi-Glace and Wild Mushroom Ragout

### MESQUITE SMOKED PORK LOIN

**\$15.95**  
/person

Slow Smoked Sliced Pork Loin topped with a Blackberry and Bourbon Barbecue Sauce

### **GF** ORANGE GLAZED TILAPIA

**\$16.95**  
/person

Island Spice Seared Tilapia with Thai Orange Sauce and Sweet Soy Glaze

## Luncheon Buffet Min. 30 Guests

All entrées include:

Chef's Dessert  
 Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

### THE DELI BOARD

**\$15.95**  
/person

**Includes:**  
 Specialty Breads & Deli Rolls  
 Sliced Turkey Breast, Roast Beef, & Smoked Ham  
 Cheddar, Swiss, American, & Pepper Jack Cheese  
 Red leaf Lettuce, Sliced Tomatoes, Red Onions, & Pickle Spears  
 Assortment of Condiments  
 Potato Salad or Chips  
 Fresh Garden Salad with Dressings  
 Seasonal Fresh Fruit

**GF** indicates gluten free

\*21% service charge and applicable sales tax. Prices are subject to change.

### BARBECUE BUFFET

**\$17.95**  
/person

Choice of two entrées: Sliced Barbecue Brisket, Barbecue Chicken Breast, Pulled Pork

**Includes:**

Sweet Corn  
 Baked Beans  
 Deviled Egg Potato Salad  
 Coleslaw  
 Assorted Rolls and Buns

### ITALIAN BUFFET

**\$15.95**  
/person

Choice of two entrées: Meat or Vegetable Lasagna, Italian Sausage and Red Bell Pepper Pasta, Baked Penne, Chicken Alfredo

**Includes:**

Italian House Salad  
 Caprese Pasta Salad  
 Italian Style Green Beans  
 Garlic Bread Sticks

### FIESTA BUFFET

**\$15.95**  
/person

Served with your choice of one: Chicken or Beef Fajitas, Chicken or Beef Enchiladas

**Includes:**

Burrito Bar (Flour Tortillas, Seasoned Ground Beef, Black Beans, Pico de Gallo, Cheese, Guacamole, Sour Cream, & Salsa)  
 Spanish Rice  
 Refried Beans  
 Tortilla Chips with Salsa

### FIRE & ICE BUFFET

**\$15.95**  
/person

Choice of two classic Fire & Ice entrées: Teriyaki Beef, Cashew or Sweet & Sour Chicken, Chicken Fried Rice, Moo Goo Gai Pan

**Includes:**

Oriental Chop Salad  
 Steamed Rice or Udon Noodles  
 Eggrolls or Crab Rangoon with Sweet and Sour

### DOWN HOME BUFFET

**\$16.95**  
/person

Choice of two entrées: House Made Meatloaf with Tomato Glaze, Fried Chicken, Smoked Chicken Quarters, House Smoked Pork Loin with Peach Bourbon Sauce

**Includes:**

Garden Salad with Buttermilk Ranch Dressing  
 Red Skin Mashed Potatoes  
 Squash and Bell Pepper Medley

### THE OASIS LUNCH BUFFET

**\$17.95**  
/person

Choice of two entrees: **GF** Grilled Chicken Hawaiian, Chicken Parmesan, Blackberry Barbecue Glazed Chicken, Roasted Turkey Breast with Dry Vermouth Gravy, Angus Roast Beef with Peppercorn and Brandy Demi, **GF** House Smoked Pork Loin with Bourbon and Peach Glaze, **GF** Olive Tapenade Tilapia

Choice of one salad: Oasis Signature Salad, Caesar Salad, Fresh Fruit Salad, Pasta Salad

**Includes:**

Chef's Selection of Seasonal Vegetables  
 Appropriate Starch  
 Warm Rolls with Butter

## Plated Dinner

All entrées include:

Oasis Signature Salad with Charred Pineapple Vinaigrette  
 Chef's Appropriate Starch & Vegetable  
 Chef's Dessert  
 Warm Rolls with Butter  
 Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

### PROSCIUTTO WRAPPED CHICKEN

**\$19.95**  
/person

Airline Chicken Breast wrapped with Prosciutto Ham, Pan Seared and topped with a Boursin Cream Sauce

### PANKO AND ALMOND CHICKEN

**\$18.95**  
/person

Panko and Almond Encrusted Chicken Breast served with Meyers Lemon Cream and finished with Cherry Gastrique

### MAPLE AND COPPER RUN WHISKEY GLAZED SALMON

**\$27.95**  
/person

Grilled Atlantic Salmon Filet seared with Real Maple Syrup and Local Copper Run Whiskey Glaze

### BISTRO BEEF MEDALLIONS

**\$24.95**  
/person

Slices of Tender Herb Grilled Beef Served with Madeira Wine Sauce and Wild Mushroom Ragout

### **GF** HOUSE SMOKED PRIME RIB

**\$32.95**  
/person

Select Cut of Prime Rib cooked to perfection and served with Jus Lie and Sherry Horseradish

### STEAK AU POIVRE

**\$27.95**  
/person

Hand Cut Sirloin Steak, Peppercorn Encrusted and Pan Seared, finished with a Brandy Demi-Glace

### BONE-IN PORK CHOP WITH MISO HONEY GLAZE

**\$22.95**  
/person

Five Spice Marinated Pork Chop, grilled and topped with Miso and Clover Honey Glaze, finished with Wasabi Sesame Seeds

### **GF** WOK FRIED BABY VEGETABLES *Min. 10 guests*

**\$18.95**  
/person

Wok Fried Pattypan Squash, Red Bell Peppers, Baby Carrots with Tops, Baby Bok Choy, and Bamboo Shoots, Served atop Ginger Scented Black Rice and Schezwan Sauce



**GF** indicates gluten free

\*21% service charge and applicable sales tax. Prices are subject to change.

## Plated Dinner Duet Plates

All entrées include:

Oasis Signature Salad with Charred Pineapple Vinaigrette  
 Chef's Appropriate Starch & Vegetable  
 Chef's Dessert  
 Warm Rolls with Butter  
 Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

### BISTRO MEDALLIONS AND HERB CHICKEN

**\$28.95**  
/person

Beef Medallions with Port Wine Demi-Glace paired with Pan-Seared Chicken Breast and Boursin Cream Sauce

### GRILLED SIRLOIN AND COPPER RUN GLAZED CHICKEN

**\$27.95**  
/person

Hand Cut Sirloin with Roasted Shallot Jus paired with Grilled Chicken Breast and Local Copper Run Gold Rum and Apple Glaze

### FILET AND SHRIMP

**\$38.95**  
/person

Black Hawaiian Salt Finished Filet of Beef with Port Wine Demi, accompanied by Thai Mango Glazed Shrimp

### BISTRO MEDALLIONS AND GRILLED SALMON

**\$30.95**  
/person

Beef Medallions with Port Wine Demi-Glace paired with Mango Chili Glazed Salmon

## The Oasis Dinner Buffet *Min. 30 guests*

**\$25.95**  
two entrées  
/person

All entrées include:

Chef's Appropriate Starch & Vegetable  
 Warm Rolls with Butter  
 Chef's Dessert  
 Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

**\$28.95**  
three entrées  
/person

### CHOICE OF ENTRÉES - TWO OR THREE

Garlic Herb Chicken with Roasted Tomato and Mushroom Demi-Glace  
 Caribbean Jerk Chicken with a Spicy Mango Glaze  
 Chicken Pecorino with a Sun Dried Tomato and Romano Cream  
 Blackened Beef Medallions with Stone Ground Mustard Cream  
 Greek Bistro Medallions with a Port Wine Demi-Glace  
 Braised Beef Filet Tips with Wild Mushrooms  
**GF** Prime Rib (add \$5.00)  
**GF** House Smoked Pork Loin with Red Onion and Tomato Jam  
 Shrimp and Scallops with Chiffonade Basil and Chef's Pasta  
 Atlantic Salmon with Copper Run Rum Glaze

### CHOICE OF SALADS - TWO

Field Green Salad with Two Dressings  
 Caesar Salad  
 Fresh Fruit Salad  
 Grilled Vegetable Pasta Salad  
 Yukon Gold and Stone Ground Mustard Potato Salad  
 Apple and Napa Cabbage Slaw

## Individual Hors d'Oeuvres

All prices for cold and hot selections are listed per 50 pieces unless otherwise noted.

### COLD SELECTIONS

Jumbo Shrimp Cocktail with Orange Wasabi Cocktail Sauce	\$150.00
Blackened Beef Tenderloin and Bleu Cheese Canapé	\$160.00
Olive Tapenade and Sun-Dried Tomato Bruschetta	\$75.00
Caprese Skewers with Balsamic Glaze	\$125.00
Boursin and Shrimp Tartlet	\$115.00
Assorted Petite Cheesecakes	\$100.00
Assorted Gourmet Dessert Bars	\$125.00
Gourmet Cheese, Crackers, & Flat Bread Display	
Small (serves 50)	\$135.00
Large (serves 100)	\$245.00
Vegetable Display with Roasted Red Pepper Dip	
Small (serves 50)	\$115.00
Large (serves 100)	\$185.00
Antipasto Display	
Small (serves 50)	\$175.00
Large (serves 100)	\$275.00
Seasonal Fresh Fruit Display with Honey Yogurt Dip	
Small (serves 50)	\$150.00
Large (serves 100)	\$250.00
Deli Tray with a Variety of Deli Meats, Dollar Rolls, & Condiments	
Small (serves 50)	\$160.00
Large (serves 100)	\$285.00
Roasted Garlic Hummus with Grilled Flat Breads	\$75.00
House Cooked Lattice Chips with French Onion Dip	\$60.00
Tri-Color Tortilla Chips with Fresh Garden Salsa	\$50.00

### HOT SELECTIONS

Miniature Crab Cakes with Orange Pecan Aioli	\$110.00
Crab Rangoon with Sweet and Sour Sauce	\$95.00
Beef Empanadas with House Made Salsa	\$110.00
Crab and Gouda Dip with Grilled Pita and Lavash (serves 30)	\$120.00
Chicken and Bell Pepper Skewers with Pineapple Relish	\$110.00
Mini Beef Wellingtons with Bleu Cheese Dip and Port Wine Reduction	\$150.00
Vegetable Spring Rolls with Sweet Thai Chili Sauce	\$75.00
Chicken and Queso Cornucopia with House Made Salsa	\$110.00
Breaded Beef Ravioli with Basil Marinara	\$85.00
Barbecue or Sweet Thai Meatballs	\$80.00
Traditional or Jerk Style Hot Wings with Ranch and Bleu Cheese Dip	\$110.00
Mini Beef Sliders with American Cheese, Wasabi Mayo and Stone Ground Mustard	\$95.00
Mini Smoked Pork Sliders with Barbecue Sauce and Fried Onions	\$95.00



## Oasis Package Min. 50 Guests. Priced for 2 hours of service \$23.95 /person

Gourmet Cheese, Crackers, & Flat Bread Display  
 Vegetable Display with Roasted Red Pepper Dip  
 Seasonal Fresh Fruit Display with Honey Yogurt Dip  
 Olive Tapenade & Sun-Dried Tomato Bruschetta  
 Vegetable Spring Rolls with Sweet Thai Chili Sauce  
 Breaded Beef Ravioli with Marinara  
 Chicken Sate with Thai Peanut Glaze  
 Barbecue or Sweet Thai Meatballs  
 Gourmet Filled Cookies  
 Freshly Brewed Coffee & Iced Tea

## Hors d'Oeuvres Stations Min. 50 Guests. Priced for 2 hours of service

### BUILD YOUR OWN LETTUCE WRAP STATION

**\$6.95** /person

Lettuce Jammers with Diced Chicken Breast, Mandarin Oranges, Green Onion, Water Chestnuts, Julienne Tri-Color Carrots, Bell Peppers, Sesame Seeds, and Thai Peanut Dressing

### ISLAND MASHED POTATO BAR

**\$7.95** /person

Curry and Coconut Sweet Potato Mash, Wasabi Mashed Potatoes, Top off with Crisp Bacon, Pineapple Chili Butter, Green Onions, Grape Tomatoes, Shredded Cheese, and Wasabi Sesame Seeds. Served in a Bamboo Boat.

### OASIS MACARONI AND CHEESE BAR

**\$6.95** /person

White Cheddar Cheese and Cavatappi Pasta, Top off with Diced Pit Ham, Crisp Bacon, Chives, House Made Salsa, Bleu Cheese Crumbles, and Toasted Panko Bread Crumbs. Served in a Bamboo Boat.

### BUILD-TO-ORDER GUACAMOLE STATION (CHEF ATTENDED)

**\$9.95** /person

Avocados, Fresh Lime, Cilantro, Roasted Chilies, Pico de Gallo, Roasted Corn and Peppers, Black Beans, Minced Garlic, and Pomegranate Seeds. Served with Tri-Color Tortilla Chips and House Made Salsa.

## Carving Station

Carving stations accompanied by a Carver, Dollar Rolls & Condiments

### CARVING STATIONS

Cocoa and Chili Rubbed Beef Tenderloin (Serves 25 people)	\$300.00
House Smoked Beef Strip Loin (Serves 50 people)	\$300.00
Spiral Cut Ham (Serves 50 people)	\$225.00
Oven Roasted Turkey (Serves 50 people)	\$250.00
Grilled Seasonal Vegetable with Chimichurri (Serves 50 people)	\$175.00



## Bar Beverage

Charged by consumption to the host or to the individual. A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.

### SUPER-PREMIUM LIQUORS

Grey Goose Vodka  
Tanqueray Gin  
Crown Royal Whiskey  
Dewars White Label Scotch

**\$6.25**  
*host bar*  
*/person*

**\$6.50**  
*cash bar*  
*/person*

### PREMIUM LIQUORS

Tito's Vodka  
Bacardi Rum  
Beefeater Gin  
Jack Daniel's Whiskey

**\$6.00**  
*host bar*  
*/person*

**\$6.25**  
*cash bar*  
*/person*

### HOUSE LIQUORS

Barton Vodka  
Barton Rum  
Jim Beam  
Barton Gin  
Sauza Gold Tequila  
Trave Amaretto  
Kamora Coffee Liqueur  
Ten High Bourbon  
Passport Scotch

**\$5.25**  
*host bar*  
*/person*

**\$5.50**  
*cash bar*  
*/person*

### HOUSE WINE

Cabernet Sauvignon  
Chardonnay  
Merlot  
White Zinfandel  
Riesling  
Moscato

**\$5.75**  
*host bar*  
*/person*

**\$6.00**  
*cash bar*  
*/person*

### OTHER BEVERAGES

	HOST BAR	CASH BAR
Champagne Toast	\$5.50 /glass	
Bottled Domestic Beer	\$4.25 /bottle	\$4.50 /bottle
Bottled Premium and Import Beer	\$5.00 /bottle	\$5.25 /bottle
Bottled Water	\$2.50 /bottle	\$2.50 /bottle
Soft Drinks	\$2.50 /drink	\$2.50 /drink
Bottled House Wine	\$22.00 /bottle	
Domestic Keg (150 servings approx.)	\$350.00 /keg	

## Hosted Beverage Packages

Including: Cocktails, Wine, Domestic Beers, Soft Drinks, Bottled Water

Designed for easy budgeting, your guests will receive complimentary beverages charged by the hour. The number of guests is based on the meal function guarantee or number of guests in attendance, whichever is greater.

A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.

### HOUSE PACKAGE - BY THE HOUR

Domestic Bottled Beer  
House Liquors  
House Wines

**\$12.00**  
*first hour*  
*/person*

**\$6.00**  
*each additional hour*  
*/person*

### PREMIUM PACKAGE - BY THE HOUR

Imported and Domestic Bottled Beer  
House Liquors  
Premium Liquors  
House Wines

**\$15.00**  
*first hour*  
*/person*

**\$7.00**  
*each additional hour*  
*/person*



# Audio-Visual Equipment

The cost to use hotel tables, chairs, and table linens is included in the room rental fee for general meetings and catering functions. If equipment requested exceeds the hotel's general inventory, additional charges may apply. Tables for tabletop vendors, exhibits, and displays are priced separately.

## INDIVIDUAL EQUIPMENT

Plasma TV (27" screen) with Cart	\$125.00
DVD Player	\$35.00
TV, DVD Player, and Cart	\$150.00
55" Flat Screen TV (Available in the Sonoran and Bora Bora)	\$125.00
CD Player	\$25.00

Screen	\$40.00
Overhead Projector	\$40.00
LCD Projector	\$150.00
Laptop	\$150.00
Confidence Monitor	\$125.00
Wireless Presentation Remote	\$10.00
Power Strip	\$10.00
Extension Cord	\$10.00
AV Cart	\$10.00

Stage Lighting (per hour)	\$50.00
Uplights (per light)	\$35.00
Patch Fee (for house sound)	\$25.00
Easel Tripod	\$10.00
Flip Chart/Dry Erase Board with Markers	\$30.00
Velour Pipe & Drape (per 10'w x 14'h section)	\$60.00

Floor Podium with Microphone	\$30.00
Corded Handheld Microphone	\$25.00
Wireless Handheld Microphone	\$50.00
Wireless Lavalier Microphone	\$75.00
Floor Microphone Stand	\$30.00
Boom Arm for Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Polycom Conference Phone	\$75.00
Risers (per 4' x 8' section)	\$60.00

## DANCE FLOOR

Grand Ballroom (24' x 24')	\$275.00
Paradise Ballroom (20' x 16')	\$250.00
Fiji / Coco / Maui (18' x 12')	\$175.00
Sahara (12' x 12')	\$175.00
Each additional 4' x 4' square	\$15.00

## VENDOR BOOTH

(1) Draped 8' Table, (2) Chairs, and Wastebasket	\$25.00 /booth
Pipe & Drape (8' backdrop and 3' sidewalls)	\$50.00 /booth
Electrical	starting at \$30.00 /booth

# Audio-Visual Packages

## GRAND BALLROOM PROJECTOR PACKAGE

**\$250.00**

*Presented from stage. If multiple inputs are needed, an AV Technician will be required for a minimum of 2 hours.*

### Includes:

- 5 screens
- 5 state-of-the-art LCD Projectors

### Extras:

Camera plus Camera Operator (add \$100)

## CONVENTION CENTER PROJECTOR PACKAGE

**\$400.00**

*Grand and Paradise Ballrooms. An AV Technician is required for a minimum of 2 hours.*

### Includes:

- 8 screens
- 8 state-of-the-art LCD Projectors

### Extras:

Camera plus Camera Operator (add \$100)

# Audio-Visual Services

If an AV Technician is required to operate AV equipment beyond the initial setup prior to the event, a \$50.00 per hour fee will be applied. The rate is \$50.00 for any amount of time up to one hour, plus \$50.00 for each additional hour. Groups providing an AV technician must receive approval from hotel management prior to the event. The Oasis reserves the right to refuse the services of any outside AV technician or DJ.





HOTEL AND CONVENTION CENTER

2546 NORTH GLENSTONE AVE.  
SPRINGFIELD, MO 65803

417.866.5253 | 1.888.532.4338

[WWW.SPRINGFIELDOASIS.COM](http://WWW.SPRINGFIELDOASIS.COM)