

Breakfast

Riverside Sunrise Buffet

Fresh brewed Citavo coffee and hot water for tea, fresh seasonal sliced fruit, scrambled eggs and breakfast potatoes. Your choice of hickory smoked bacon or sausage link. Assorted fresh baked muffins and your choice of two of the following juices: orange, apple or cranberry.

\$16.00 per person

Grandma's Hotcake Breakfast

Served with fresh orange juice, fresh brewed Citavo coffee and hot water for tea. Mountains of homemade hotcakes, assorted syrups and fruit purées, maple glazed sausage links and fresh seasonal sliced fruit.

\$14.00 per person

Oxford Continental Breakfast

Served with fresh orange juice, fresh brewed Citavo coffee and hot water for tea. Assorted fruit pastries and bagels with cream cheese. Fresh seasonal sliced fruit, granola and yogurt, butter and fruit preserves.

\$13.00 per person

Homestyle Oatmeal Bar

Served with fresh orange juice, fresh brewed Citavo coffee and hot water for tea. Fresh oatmeal, brown sugar, assorted nuts, dried fruit and fresh seasonal sliced fruit.

\$11.00 per person

Breakfast à la carte

Fresh Seasonal Sliced Fruit Tray—serves 12	\$45.00
Assorted Bagels with Cream Cheese	\$21.00 per dozen
Assorted Breakfast Fruit Pastries	\$21.00 per dozen
Assorted Large Muffins	\$21.00 per dozen

*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

Greenway Trekker

Granola bars, dried fruit, string cheese, beef jerky and bottled water.
\$9.00 per person

Yakima Break

Apple slices with caramel dip, tri-colored tortilla chips with fresh salsa and assorted soft drinks.
\$8.00 per person

Candy Jar Break

Choose six: M&M's, Peanut M&M's, Sour Patch Kids, Almond Roca, Hot Tamales, Malted Malt Balls, Mike & Ike's, Gummy Bears, Gummy Worms, Jolly Ranchers, Starburst, Reese's Pieces, Tootsie Rolls, Twizzlers, Dum Dums or Swedish Fish.
\$7.00 per person

Nacho Bar

Warm tortilla chips, fiesta cheese sauce, fresh cilantro salsa, pico de gallo and guacamole.
\$10.00 per person

À la Carte Breaks

Fresh Baked Lemon Bars	\$26.00 per dozen
Fresh Baked Brownies	\$24.00 per dozen
Oxford Cookie Royal	\$21.00 per dozen
Assorted Cookies	\$20.00 per dozen

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Lunch Menu

Served with iced tea, coffee and ice water.

Oxford Waterfront Lunch Buffet

Mixed green salad, country style potato salad, chicken breast with chardonnay cream sauce, harvest rice pilaf, seasonal vegetables, freshly baked rolls and butter with chef's choice dessert.

\$16.95 per person

Grilled Burger Bar

Juicy pub patties, warm toasted buns, lettuce, onions, pickles, tomatoes, sliced cheese and assorted condiments. Served with potato salad and crispy potato chips.

\$14.95 per person

Italian Lunch Buffet

Traditional Caesar salad, chicken fettuccine, spaghetti and meat sauce, lasagna with sausage and ricotta cheese, garlic bread and chef's choice dessert.

\$17.95 per person

Yakima River Deli Lunch Buffet

Sliced roast turkey, roast beef and black forest ham, sliced cheddar, Swiss and pepper jack cheeses, sliced tomato, lettuce and pickles, assorted breads, mayonnaise and mustard, mixed green salad, chef's pasta salad and potato chips with chef's choice dessert.

\$15.95 per person

Oxford Soup and Salad Extravaganza Lunch

Mixed greens, shredded carrots, sliced cucumbers, sliced black olives, tomatoes, broccoli florets, shredded cheddar cheese, bacon bits, sunflower seeds and grilled chicken breast, crumbled bleu cheese, ranch, bleu cheese and vinaigrette dressings, soup du jour, fresh baked rolls and butter with chef's choice dessert.

\$14.95 per person

The Baja

Taco salad platter, tortilla chips with fresh cilantro salsa, cheese and onion enchiladas, spicy taco meat, Spanish rice, refried beans, shredded lettuce, tomatoes, onions, cheddar cheese, black olives, sour cream, warm flour tortillas and corn hard shell tacos with chef's choice dessert.

\$15.95 per person

The Farmer's Baked Potato Bar

Baked jacket potatoes, thick chili, diced onions, shredded cheese, green onions and other assorted toppings.

\$12.95 per person

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Box Lunch Options

Deli Style Sandwiches

Sliced deli meats (turkey, honey ham or roast beef). Choice of bread: artisan flat, croissant, hoagie roll or sliced. Assorted cheeses (cheddar, Monterey or jack)
All the fixings: onions, pickles, lettuce, tomatoes and appropriate condiments.
Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.

\$16.95 per person

The BLT

Bacon, lettuce and tomato served on grilled garlic bread with appropriate condiments. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.

\$14.95 per person

Chicken Caesar Wrap

Tender chicken breast stuffed in a fresh spinach tortilla with Caesar dressing, parmesan cheese, diced tomatoes and crisp romaine lettuce. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.

\$15.95 per person

Mediterranean Wrap

Salami, olives, diced tomatoes, chopped romaine, fresh garlic and tzatziki sauce. Fresh fruit, potato chips, cookie and choice of beverage: assorted bottled juices or soft drinks.

\$15.95 per person

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Hors d'Oeuvres

Minimum of one dozen of each selection.

Fresh Beef Tamales smothered in Chile Sauce	\$25.00 per dozen
BBQ Meatballs	\$25.00 per dozen
Beer Battered Wings (sauce options)	\$25.00 per dozen
Teriyaki Skewers with Pineapple Rings	\$25.00 per dozen
Mozzarella Sticks with Marinara Sauce	\$19.00 per dozen
Mini Pizzas	\$19.00 per dozen
Tomato Basil Bruschetta	\$19.00 per dozen

Dips and Chips

Serves approximately 12 people

7 Layer Bean Dip Refried beans, black beans, salsa, sour cream, avocado, tomato, olives, lettuce and shredded cheddar cheese	\$35.00
Spinach and Artichoke Parmesan Dip with toasted French baguette	\$40.00
Tomato Basil Bruschetta with Crostini	\$32.00
Homemade Hummus and Olive Tapenade	\$46.00
Fresh Salsa, Guacamole and Tortilla Chips	\$23.00

Display Platters

Serves approximately 12 people

Domestic and Imported Cheese Platter served with assorted crackers	\$48.00
Seasonal Fruit Platter	\$45.00
Vegetable Crudités Platter	\$25.00

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Oxford Riverside Dinner Buffet

*Served with warm dinner rolls, iced tea, water, coffee and chef's choice dessert.
Menu variations are available upon request. \$29.95 per person.*

Salad: select two

Traditional Caesar salad, Mediterranean pasta salad, country style potato salad, asian cole slaw or garden salad with diced tomatoes, cucumbers and julienne carrots.

Vegetable: select one

Seasonal vegetable medley, Maui blend or green beans almondine.

Starch: select two

Garlic mashed potatoes, oven roasted parsley red potatoes, harvest rice pilaf or spinach infused sweet potatoes and Yukon gold potatoes au gratin.

Entrée: select two

Wild Alaskan Sockeye salmon with lemon tzatziki sauce, sweet and sour chicken, slow cooked pot roast, lasagna, chicken cordon bleu or tender pork shoulder.

BBQ Dinner Buffet

Coleslaw and homemade potato salad, pulled pork and bbq honey chicken, baked bacon beans, macaroni and cheese, warm corn bread and honey with warm apple crisp.
\$26.95 per person

Italian Dinner Buffet

Traditional Caesar salad, chicken parmesan, grilled zucchini and squash, fresh pasta with alfredo sauce, warm Italian garlic bread and chef's choice dessert.
\$24.95 per person

The Baja

Chicken fajitas, spicy shredded beef, tomatoes, cheddar cheese, lettuce, onions, black olives, sour cream and salsa with tortillas and tortilla bowls. Spanish rice and dip, Mexican corn salad and chef's choice dessert.
\$16.95 per person

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Beverage Menu

Wine Selection available upon request

Beer List

Specialty beers available upon request	\$8.00 per bottle
Domestic beer	\$7.00 per bottle

Non-Alcoholic Selections

Citavo Coffee (regular/decaffeinated)	\$39.00 per gallon
Hot Tea (Chado High Tea assorted)	\$25.00 per gallon
Iced Tea, Lemonade or Juice	\$14.00 per pitcher
Sparkling Cider (assorted flavors)	\$15.00 per bottle
Assorted Soda or Juice	\$3.00 each
Oxford Bottle Water	\$2.50 each
Combined Citavo Coffee and Assorted Tea Package	\$39.00

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