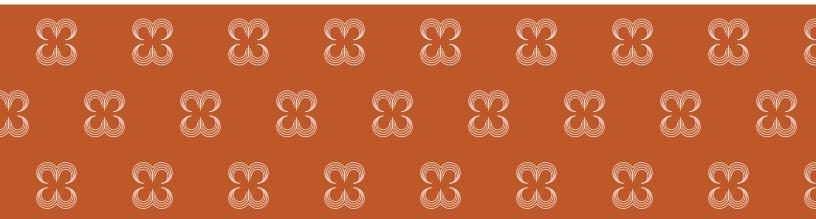


CATERING MENU

Catering, Banquets, Events



A La Carte

House-made Assorted Cookies House-made Chocolate Brownies Assorted Bagels with cream cheese House-made Coffee cake Assorted Breakfast Pastries Assorted Yogurt with toppings Assorted Granola Bars Assorted Nuts & Trail Mix

Beverages

Lemonade
Soda
Iced Tea
Juice (Orange, Apple, Cranberry
Coffee
Геа
Hot Chocolate

\$15.00 per 2 dozen
\$15.00 per dozen
\$20.00 per dozen
\$20.00 per sheet pan
\$25.00 per dozen
\$3.00 per person
\$2.00 per person
\$2.00 per person

\$10.00 per pitcher \$7.00 per pitcher \$7.00 per pitcher \$15.00 per pitcher \$13.00 per carafe \$1.00 per tea bag \$15.00 per pot

Please inform us of any food allergies or restrictions.

Breakfast

All Served with fresh brewed coffee and hot water for tea.

Continental Breakfast | \$12.00 per person

As assortment of fresh cut fruit, pastries, assorted juices.

Deluxe Breakfast | \$15.00 per person

An assortment of fresh-cut fruit, pastries, fresh muffins and yogurt, assorted juices.

Ultimate Breakfast | \$18.00 per person

An assortment of fresh-cut fruit, pastries, fresh muffins, and yogurt. Eggs, your choice of bacon or sausage, and either potatoes or pancakes and assorted juices.

California Breakfast | \$20.00 per person

Fresh fruit, greek yogurt, eggs, avocado, potatoes, chorizo sausage, assorted cheeses, tortilla wraps, salsa, and assorted juices.

Omelette Station | \$22.00 per person

An assortment of vegetables, meats, cheese, and eggs. Potatoes, fresh fruit, muffins, and assorted juices.

Nor Cal Breakfast | \$25.00 per person

Eggs, bacon, sausage, chorizo, country potatoes, waffles. Fresh fruit, muffins, and assorted juices.

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Breaks

Sweet Break | \$5.00 per person

Assortment of candy and two sodas of choice.

Healthy Break | \$6.00 per person

Assortment of fruit, granola bars, and water.

Morning Break | \$7.00 per person

Coffee cake and pastries, coffee, and choice of juice.

Energy Break | \$8.00 per person

Assortment of cheese, nuts, and Red Bull.

Snack Break | \$9.00 per person

An assortment of nuts, trail mix, potato chips, and candy. Choice of soda or juice.

Veggie Break | \$10.00 per person

Assortment of fresh-cut vegetables, olives, cheese, hummus and various dips. Water and choice of one juice.

Please inform us of any food allergies or restrictions.

Lunch Sandwich Buffets

Served with iced tea and a choice of cookies or brownies. Minimum of 10 people.

Italian Sandwich Buffet | \$20.00 per person

Salami, prosciutto, pepperoni, and ham. Mozzarella, provolone cheese. Olives, roasted red peppers, lettuce, and tomato. Choice of Italian bread or ciabatta roll. Choice of house-made pasta salad or ceasar salad.

American Sandwich Buffet | \$20.00 per person

Roast beef, turkey ham. Cheddar and swiss cheese. Lettuce, tomato, onion, pickles. Choice of ciabatta roll or hoagie roll. Choice of potato or macaroni salad.

Boxed Lunch | \$20.00 per person

Choice of: chicken salad, ham, turkey, or pastrami. Choice of cheddar, american or swiss cheese. On a roll with lettuce, tomato, and onion. Served with chips, cookies, and choice of soft drink.

Lunch Salad Buffets

Served with iced tea and a choice of cookies or brownies. Minimum of 10 people.

Southwest Chicken Salad | \$20.00 per person

Chili lime chicken breast, corn, red peppers, black beans, lettuce, avocado, and four cheese blends. Served with creamy ranch dressing. House-made garlic bread.

Pasta Salad and Mixed Green Salad | \$17.00 per person

Italian-style pasta salad with roasted red peppers, olives, and artichoke hearts. Mixed green salad with strawberry and gorgonzola cheese. Served with house-made garlic bread.

Please inform us of any food allergies or restrictions.

Lunch Hot Buffets

Minimum of 10 people.

Taco Buffet | \$15.00 per person

Choice of chicken or beef, shredded four cheese blend, lettuce, tomato, olive, and guacamole. Served with corn or flour tortillas. Chips and salsa.

Burger Buffet | \$20.00 per person

Fresh beef burgers, choice of cheddar, swiss or pepper jack cheeses, with lettuce, tomato, onion, and pickle. Choice of tater tots or french fries.

Tri Tip Buffet | \$25.00 per person

House-prepared tri-tip served medium rare to medium. Served with a choice of cornbread or ciabatta bread. Choice of house green salad or pasta salad.

Please inform us of any food allergies or restrictions.

Appetizers

Serves approximately 25 people.

Cold Selection

Tomato, Mozzarella, Prosciutto and Basil Skewer	\$100.00
Charcuterie Board	\$150.00
Shrimp Cocktail	\$150.00
Bruschetta with Crostini	\$70.00
Fresh Fruit Salad	\$75.00

Hot Selection

\$75.00
\$80.00
\$150.00
\$125.00
\$50.00
\$60.00
\$100.00

Please inform us of any food allergies or restrictions.

Dinner

Includes choice of cookies or brownies, infused water, iced tea, and soda. Minimum of 15 people. **Choose 2 entrees, 1 salad, and 2 sides.**

Beef

Roasted Tri-tip | \$40.00 per person Ribeye Steak | \$50.00 per person

Chicken

Chicken Cordon Blue | \$40.00 per person Lemon Chicken Breast | \$30.00 per person

Seafood

Salmon with Lemon Pepper Sauce | \$35.00 per person Bacon Wrapped Shrimp | \$30 per person

Salads

Ceasar Salad: Fresh romaine lettuce, parmesan, croutons and ceasar dressing. House Salad: Fresh spring mix with tomato, carrot, cucumber, and croutons. Choice of dressing. Arugula Salad: Fresh arugula, strawberries, and feta cheese served with balsamic dressing.

Sides

Steamed Vegetable Medley Mashed Garlic Potato Rice Pilaf

Please inform us of any food allergies or restrictions.

Dinner Buffets

All dinner buffets include infused water, iced tea, and a choice of soda. Minimum 15 people.

Pizza Party | \$25.00 per person

Fresh made pizza, choice of tomato or pink sauce, mozzarella cheese. Choice of pepperoni, veggie supreme, chicken and bacon. House made garlic knots and green salad.

Whiskey Town | \$30.00 per person

Roasted tri-tip OR chicken breast, fingerling potatoes. House made ceasar salad. Garlic dinner rolls.

Lassen | \$40.00 per person

Marinated flank steak and shrimp scampi, mashed potato. Wedge salad with bacon and blue cheese. Garlic d.inner rolls.

Shasta | \$50.00 per person

Ribeye steak and steamed crab leg with melted butter, rice pilaf. Caprese skewers with balsamic glaze. House salad and garlic dinner rolls.

Dessert

Add on for \$5.00 per person.

Cheesecake Bites

Assorted mini cheesecake bites.

Cannoli

Chocolate-dipped and freshly made cannoli cream.

Cookies and Brownie Platter

Assorted cookies and chocolate brownies.

Please inform us of any food allergies or restrictions.

Beer and Wine

Beer

Oxford Suites Redding has a rotating tap list. Please ask your sales and/or catering manager for more details!

Wine

Featuring Vista Point wine from Livermore, CA Merlot Cabernet Chardonnay Pinot Grigio White Zinfandel \$18.00 pitcher | \$5.00 glass

\$20.00 bottle | \$5.00 glass

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The Oxford Suites Catering and Sales Staff can assist you with any meeting, ceremony, or reception up to 48 guests. For further information, please contact our sales department.

Pricing and Services

All prices shown are subject to the current State Sales Tax and a 19% Service Charge. Prices are per person, unless otherwise noted. Buffets are open for 1 hour, unless prior arrangements have been made; an additional service fee may be added. All decorations must be approved by the hotel prior to the event. No confetti, rose petals, rice or bird seed may be used for decor.

Guarantee

The final guaranteed number in a group for catered meals must be communicated to our Sales Department at least 7 days prior to the event. Charges will apply to this guaranteed number, or the number served, whichever is greater. The hotel is always prepared to accommodate 5% overages. Any changes made with less than 72 hours' notice are subject to a 5% surcharge to the Food and Beverage booking.

Beverages

The sale and service of alcoholic beverages is regulated by the State of Washington Liquor Control Board. As a licensee the Oxford Suites is responsible for proper administration of these rules. Liquor cannot be brought into the hotel from outside sources by guests. Beverages are not permitted to be taken off the Oxford Suites premises.

Payment

All arrangements for payment must be made and approved well in advance of your event. You may be asked for a non-refundable deposit to secure your meeting and ballroom space.

Special Consideration

Amplified music is only permitted through our integrated sound system and only until 10pm. The event must ensure the music volume is kept low to avoid disturbing the hotel guests. All events must end by 10pm with the last call at 9:30pm. Guests must depart the meeting rooms by 11pm. The Oxford Suites Bellingham is ADA compliant.