

## À la Carte

Regular and Chocolate Dipped Rice Crispy Treats	\$17.00 per dozen
Assorted Donuts	\$20.00 per dozen
Fresh Baked Assorted Cookies	\$20.00 per dozen
Assorted Danish	\$22.00 per dozen
Assorted Breakfast Pastries	\$22.00 per dozen
Assorted Morning Mini-Muffins	\$22.00 per two dozen
Assorted Bagels with Cream Cheese	\$22.00 per dozen
Fudge Plain or Walnut Brownies	\$24.00 per dozen
Assorted Gourmet Dessert Bars	\$36.00 per dozen
Fresh Lemon Bars	\$22.00 per dozen
Fresh Croissants	\$32.00 per dozen
Assorted Granola Bars	\$24.00 per dozen
Bowl of Mini Pretzels	\$1.50 per person
Bowl of Snack Mix	\$2.00 per person
Bowl of Spicy Snack Mix	\$2.00 per person
Bowl of Mixed Nuts	\$3.00 per person
Fresh Seasonal Fruit	\$3.50 per person
Assorted Candy Bars	\$2.50 each
Fresh Whole Fruit	\$1.50 each
Individual Fruit Yogurt	\$2.50 each

## Beverages

Coffee Service: Regular and hot water for Tea	\$29.00 per gallon
Hot Chocolate	\$2.50 each
Pitcher of Juice: Apple, Orange or Cranberry	\$13.00 per half gallon
Fruit Punch or Lemonade	\$22.50 per gallon
Milk: 2%, Skim or Chocolate	\$2.50 each
Bottled Earth2O Spring Water	\$2.00 each
Assorted 12 ounce Sodas	\$2.50 each
Bottled Fruit Juice	\$2.00 each

*Special menu and gluten-free options are available upon request.*

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# Breakfast

*Served with juice, fresh brewed coffee and hot water for tea.*

## **Oxford Suites Signature Breakfast**

Our Oxford Suites signature full hot breakfast buffet is available to your guests. Tickets can be purchased in advance through our catering department. Limited availability—please ask for more information.  
*\$8.95 per person*

## **Continental Breakfast**

Assorted pastries and Danish, bagels and cream cheese, whole fruit basket, butter and fruit preserves.  
*\$9.50 per person*

## **Healthy and Light Continental**

Assorted yogurts, fresh fruit display, almond granola, cottage cheese and assorted Danish.  
*\$11.50 per person*

## **Mountain Sunrise Buffet**

Fresh fruit display, granola and yogurt, scrambled eggs, breakfast sausage and bacon, breakfast potatoes and assorted Danish.  
*\$15.50 per person*

## **Oregon Trail Buffet**

Spinach and roasted red bell pepper quiche, bacon, sausage, breakfast potatoes and Danish.  
*\$15.50 per person*

## **The Executive Buffet**

Fresh fruit display, granola and yogurt, eggs benedict or scrambled chive and cheese eggs, breakfast sausage and bacon, breakfast potatoes, silver dollar pancakes with syrup and assorted pastries.  
*\$18.50 per person*

***10 person minimum***

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## Break Packages

### Cookie Break

Assorted fresh baked cookies and soft drinks.

*\$5.50 per person*

### Sweet and Salty Fix

Snack mix and mini pretzel, assorted candy bars and assorted soft drinks.

*\$6.50 per person*

### Hyde Park Break

Fresh fruit display, assorted fresh baked cookies, fresh baked brownies and assorted soft drinks.

*\$8.50 per person*

### Ball Park Break

Popcorn, roasted nut mix, soft pretzels with mustard and assorted soft drinks.

*\$9.50 per person*

### Mediterranean Break

Hummus dip and pita chips, cucumbers, kalamatas olives, roma tomatoes, pickled onions and assorted soft drinks.

*\$8.50 per person*

### Southern Idaho Break

Tortilla chips and salsa, seven layer Mexican dip and assorted soft drinks.

*\$8.50 per person*

### Energy Break

Domestic cheese and crackers, granola bars, fresh vegetables with Greek yogurt-chive dip, Vitamin Water, bottled spring water and V-8 juices.

*\$12.50 per person*

### Healthy Break

Whole fruit, individual yogurt, granola bars and bottled juices.

*\$8.50 per person*

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## Lunch Sandwich Buffets

*Served with iced tea and fresh baked cookies.*

### **Deli Platter Display**

Deli meat and cheese display with sliced roast beef, turkey, ham, cheddar and Swiss cheese. Fresh baked rolls and condiments. Choice of: fresh fruit display OR vegetable platter. Choice of: mixed green salad OR Caesar salad, choice of: Greek pasta salad OR red potato salad.

*\$16.50 per person*

### **Butcher Deli Half Sandwich, Soup Du Jour and Salad Buffet**

Assorted roast turkey, roast beef, black forest ham and vegetarian half sandwiches with cheese, lettuce, tomato, onion and pickle on fresh baked rolls. Served with assorted chips, chef's seasonal soup and garden fresh salad.

*\$16.50 per person*

### **BBQ Pork Sandwich Buffet**

Slow roasted, dry rub braised and hand pulled pork served with rolls, red potato salad, garden fresh coleslaw, baked ranch beans and cornbread muffins.

*\$16.50 per person*

### **Herbed Chicken Club Croissant**

With smoked bacon, dijon mayonnaise and avocado aioli, cheddar and Swiss, lettuce and tomato with fresh tossed mixed green salad and assorted chips.

*\$16.50 per person*

### **Boxed Lunch**

Choice of: turkey, ham or roast beef on a deli roll with lettuce, tomato and cheese. Served with apple, chips, cookie and a soft drink.

*\$16.50 per person*

***10 person minimum***

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## Lunch Salad Buffets

*Served with iced tea and fresh baked cookies.*

### **Traditional Soup and Salad Bar**

Fresh mixed greens, tomatoes, cucumbers, peppers, onion, bacon bits, cottage cheese, croutons and assorted dressings. Served with Chef's soup of the day, pasta salad, fresh fruit salad, fresh bread and butter.

*\$16.50 per person*

### **Chicken Caesar Salad or Salmon Caesar Salad (choose one)**

With romaine lettuce, parmesan cheese and croutons. Served with Chef's soup of the day and baked garlic bread.

*Chicken \$16.50 per person*

*Salmon \$20.50 per person*

### **Asian Chicken or Salmon Salad Buffet**

Grilled marinated chicken or salmon, oriental greens, almonds, ginger-soy vinaigrette, fresh vegetables, crisp Chinese noodles, Chef's soup of the day and fresh garlic bread.

*Chicken \$16.50 per person*

*Salmon \$20.50 per person*

### **Cobb Salad Buffet**

Mixed greens, chopped bacon, tomatoes, chopped hard boiled egg, olives, cucumber, cheddar cheese and bleu cheese with choice of dressings. Served with Chef's soup of the day and fresh garlic bread.

*\$16.50 per person*

***20 person minimum***

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## Lunch Hot Buffets

*Served with iced tea and fresh baked cookies.*

### **Mediterranean Chicken**

Served over a bed of couscous with lemon caper sauce, sautéed seasonal vegetables and mixed green salad with dressings.

*\$16.50 per person*

### **Grilled Chicken or Vegetarian Stir Fry (gluten free)**

Tempura chicken tossed with orange ginger sauce, julienned vegetables, steamed rice and rice noodles. Mixed green salad with asian dressing.

*\$16.50 per person*

### **Idaho Baked Potato Buffet**

Vegetarian chili, broccoli, tomatoes, olives, onions, cheddar cheese, scallions, bacon bits, salsa, sour cream, butter and mixed green salad with dressings.

*\$16.50 per person*

### **South of the Border**

House made guacamole, salsa, fried tortilla chips, cilantro-lime sour cream, baked cumin and cilantro beans, Spanish rice, chicken enchiladas and beef fajitas.

*\$17.50 per person*

### **Italian Buffet**

Choice of: Fettuccini Alfredo (white sauce) and meat lasagna (red sauce) OR vegetarian lasagna (white sauce) and chicken parmesan (red sauce).

Served with Caesar salad and garlic bread.

*\$17.50 per person*

### **A Picnic**

Mixed green salad, red potato salad, homemade macaroni and cheese with sharp cheddar, balsamic-glazed green beans and carved maple glazed ham.

*\$18.50 per person*

### **Homemade Pot Roast with Savory Gravy**

Mashed potatoes, fresh seasonal vegetables, mixed green salad with fresh rolls and butter.

*\$18.50 per person*

***10 person minimum***

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## Oxford Luncheon Buffet

*Served with iced tea, fresh fruit display, mixed green salad with assorted dressings, rolls and butter, vegetable medley and fresh baked cookies*

*Buffet with one entrée: \$18.00 per person—with two entrées: \$21.00 per person*

**Starch: select one**

- Rice Pilaf
- Roasted Red Potatoes
- Pasta Salad
- Potato Salad

**Entrée:**

- London Broil
- Baked Lemon-Rosemary Chicken
- Roast Pork Loin with Apple-Cranberry Chutney

***25 person minimum***

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# Appetizers

Serves approximately 25 people.

## Dips: Served with Appropriate Bread or Chips

Fresh Salsa	\$40.00
Hot Spinach Parmesan Dip	\$45.00
Chilled Smoked Salmon Spread	\$45.00
Guacamole with Salsa	\$60.00
Hummus with Pita	\$45.00

## Vegetables: Served with Sauces

Tomato Basil Bruschetta	\$45.00
Fresh Crisp Vegetable Plate	\$60.00
Stuffed Mushrooms (vegetarian)	\$50.00
Stuffed Crab Mushrooms	\$65.00
Italian Antipasto	\$75.00

## Meat Selections: Served with Condiments

BBQ Meatballs	\$40.00
Italian Meatballs	\$40.00
Red Wine Mushroom Braised Meatballs	\$40.00
Deep Fried Chicken Strips	\$50.00
Deep Fried Egg Rolls	\$40.00
Thai Chicken Satay	\$45.00
Thai Beef Satay	\$55.00
Buffalo Chicken Wings	\$55.00
Deep Fried Pot Stickers	\$45.00
Prosciutto Ham with Melon	\$65.00
Cold Cut Meat and Cheese	\$65.00
Cold Cut Meat Platter	\$55.00

## Cheeses: Served with Crackers and Bread

Assorted Domestic Cheeses	\$45.00
Baked Brie in Pastry	\$75.00
International Cheese Display	\$100.00

## Seafood: Served with Condiments

Coconut Fried Shrimp	\$75.00
Chilled Prawn Cocktail	\$85.00
Smoked Salmon Platter	\$125.00

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# Themed Appetizer Buffets

## Classic Appetizers

Fresh seasonal vegetable platter with herb buttermilk chive dip, seasonal fresh fruit display with honey and vanilla yogurt dip, deli display with freshly sliced roast beef, turkey, black forest ham and assorted cheeses with fresh house baked rolls and condiments. Chicken wings: choice of hot, teriyaki, jerk or barbeque. Meatballs: choice of Italian, teriyaki with pineapple or mushroom braised.  
*\$20.00 per person*

## Contemporary Appetizers

Balsamic and blood orange glazed chicken satay, salmon croquettes with lemon-caper remoulade and assorted profiterole finger sandwiches. Domestic and imported cheese board with seasonal fruit, candied nuts and crostini. Roasted garlic and shallot stuffed crimini mushrooms. Caprese pasta salad with fresh mozzarella, basil chiffonade, heirloom baby tomatoes and balsamic gastrique.  
*\$20.00 per person*

## The Greek Mezza

Greek pasta salad with olive tapenade, sundried tomatoes, fresh basil and feta cheese. Chicken skewers with herbed balsamic glaze. Smoked salmon and cured lox with oregano-garlic crostini and herb infused ricotta cream cheese. Spinach artichoke dip with toasted pitas. The mezza platter: hummus, pitas, cucumbers, kalamata olives, marinated artichoke hearts, roma tomato and feta cheese.  
*\$18.00 per person*

## Pacific Northwest

Local wild mushroom braised meatballs, salmon skewers with hazelnut pesto glaze, roasted garlic and artichoke heart risotto croquettes with fresh basil remoulade. Spring rolls: seasonal vegetables stuffed in a crisp wonton with sweet ginger mustard.  
*\$18.00 per person*

## Tuscan Antipasto

Meatballs in chianti marinara sauce, bruschetta with tomato pomodoro, baked crimini mushrooms stuffed with shallots, garlic, fresh herbs and asiago. Prosciutto wrapped asparagus, cream cheese and fresh Italian herb tort layered with sundried tomato and pesto served with asiago crostini, fried calamari with lemon-caper aioli.  
*\$18.50 per person*

***30 person minimum***

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## Salads

*Serves approximately 25 people.*

Cesar Salad with Garlic Croutons	\$35.00
Greek Pasta Salad with Feta	\$35.00
Penne Pasta, Pesto, Pea and Pine Nut	\$35.00
Herb Red Skin Potato	\$35.00
Ol' Fashioned Baked Potato Salad	\$35.00
Artichoke, Shrimp and Pasta	\$35.00
Fresh Fruit Display	\$75.00

## Dinner Buffets

*Served with iced tea and coffee. 30 person minimum.*

### **A Tuscan Dinner**

Meatball in chianti marinara sauce with linguini pasta. Grilled chicken fettuccine alfredo with fresh basil and roasted garlic. Tossed Caesar salad, bruschetta with tomato pomodoro, baked crimini mushrooms stuffed with shallots and garlic, fresh herbs and asiago, prosciutto wrapped asparagus, cream cheese and fresh italian herb tort layered with sundried tomato and pesto served with asiago crostini. Fried calamari with lemon-caper aioli.

*\$23.00 per person*

### **The Urban Cowboy**

Seasonal fresh fruit display with honey and vanilla yogurt dip. Blend of crisp iceberg, romaine hearts and butter leaf lettuce with grilled tomatoes, cucumbers and fried leeks with herbed buttermilk chive dressing. Barbeque baked beans. Grilled corn on the cob (seasonal). Grilled chicken breast skewer rubbed with citrus gremolata. Hanging beef tenderloin skewer dry rubbed with spices.

*\$20.00 per person*

### **A Classic Little Dinner**

Caesar salad. Old fashioned smashed Idaho russet potatoes and au jus gravy. Mixed seasonal sautéed vegetables. Carved slow roasted herb crusted roast beef au jus with horseradish sour cream and fresh baked dinner rolls.

*\$20.00 per person*

*Substitute prime rib add \$8.00 per person*

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### **South of the Border**

Fresh guacamole, pico de gallo, tortilla chips and cilantro-lime sour cream. Mini chimichangas, flautas, baked cumin and cilantro beans, Spanish rice, chicken enchiladas and beef fajitas.

*\$17.00 per person*

### **A Pacific Northwest Dinner**

Smoked salmon and cured lox with herb infused cream cheese and crostini. Gathered mixed greens with balsamic raspberry vinaigrette topped with toasted candied walnuts and blue cheese. Herb roasted garlic red potatoes, grilled asparagus with a balsamic glaze (seasonal), baked salmon with hazelnut pesto glaze.

*\$27.00 per person*

### **Roasted Pork Loin Dinner**

Mixed greens with candied pecans, roma tomatoes and cucumbers with balsamic vinaigrette. Herb roasted baby red potatoes with fresh herbs and olive oil, sautéed baby French green beans with butter and garlic. Whole grain mustard crusted pork loin with apple-thyme jus and caramelized pineapple-roasted red bell pepper chutney with fresh baked dinner rolls and whipped butter.

*\$21.00 per person*

### **Southern Comfort**

Mixed green salad with sliced roma tomatoes, croutons, cucumbers and parmesan cheese with housemade buttermilk chive dressing. Sautéed mixed seasonal vegetables, old fashioned mashed potatoes with cream corn gravy and buttermilk biscuits. Herb roasted chicken leg and thigh.

*\$20.00 per person*

*Substitute chicken breast for additional \$2.00 per person*

***30 person minimum***

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# Oxford Dinner Buffet

*Served with iced tea and coffee. 30 person minimum.*

**Appetizers: select two**

- Stuffed crimini mushrooms
- Hot artichoke-spinach dip with sliced toasted baguettes
- Vegetable crudités with herb buttermilk chive dip
- Bruschetta with tomato pomodoro

**Salad: select one**

- Mixed green salad with balsamic vinaigrette
- Caesar salad
- Spinach and kale salad with hot bacon vinaigrette

**Starch: select one**

- Whole grain and wild rice pilaf
- Roasted garlic mashed potatoes
- Herb roasted red potatoes
- Baked Idaho potato with whipped butter, scallions and sour cream

**Vegetable: select one**

- Sautéed seasonal vegetables
- Steamed French baby green beans with balsamic glaze

**Entrée: select two**

- Maple glazed ham with honey mustard sauce
- Slow roasted turkey with herb-thyme jus
- Roasted pork loin with apple-sage sauce
- Peppercorn and garlic crusted beef with red wine demi glace
- Baked chicken breast with rosemary-lemon sauce
- Baked salmon with hazelnut beurre blanc

**Delectable Desserts: select one**

- Assorted cheesecake display
- Ultimate chocolate cake
- Assorted dessert bars
- Tiramisu

*\$32.00 per person*

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## Carving Stations

*All items are carved per order and served with fresh rolls and butter.  
Carving station attendant \$40.00 per attendant.*

### **Slow Roasted Carve Master Ham**

Serves approximately 40 guests  
\$200.00

### **Roast Turkey Breast**

Serves approximately 40 guests  
\$200.00

### **Roasted Apple-Sage Pork Loin**

Serves approximately 35 guests  
\$200.00

### **Slow Roasted Prime Rib of Beef**

Roasted to medium. Serves approximately 35 guests  
\$475.00

### **Baron of Beef**

Roasted to medium. Serves approximately 125 guests  
\$650.00

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## Plated Dinners

*Served with iced tea and coffee.*

*Vegetarian option may be substituted for one of the three main entrees.*

*Please consult the Sales Coordinator for more details. 30 person minimum.*

### **The Classic: select one**

*\$27.00 per person*

Herb encrusted cod with beurre blanc sauce, whole grain and wild rice pilaf

Slow roasted London broil with red wine demi glace, roasted garlic mashed potatoes

Lemon-rosemary chicken with dijon cream sauce, herb roasted red potatoes

### **The Signature: select one**

*\$34.00 per person*

Baked Atlantic salmon with hazelnut beurre compose, whole grain and wild rice pilaf

Peppercorn seared top sirloin with crimini mushroom ragout, roasted garlic mashed potatoes

Chicken cordon bleu with gorgonzola cream sauce, herb roasted red potatoes

### **The Executive: select one**

*\$40.00 per person*

Baked halibut with shallot and lemon zest beurre blanc, wild mushroom risotto

Filet mignon with white truffle infused compound butter, potatoes au gratin

French cut roasted chicken breast with lemon caper sauce, duchess potatoes

### **Salad: select one**

Mixed green salad OR Caesar salad

### **Vegetable: select one**

Seasonal steamed medley OR sautéed French green beans with balsamic glaze OR winter squash blend (fall-winter) OR steamed asparagus (spring-summer)

### **Dessert: select one**

Tiramisu, raspberry brûlée cheesecake OR ultimate chocolate cake

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## Taste of the Season—Autumn and Winter

### Roasted Pork Loin Dinner

\$20.00 per person

Whole grain mustard encrusted pork loin with warm fig and pearled onion balsamic demi-glace

Fall harvest sweet potatoes, roasted root vegetable and butternut squash with roasted almonds

Roasted Brussel Sprouts with apple smoke candied bacon

Mixed green salad with candied pecans and roasted shallot Dijon vinaigrette

### Prime Rib Dinner

\$28.00 per person

Slow roasted prime rib au jus with horseradish sauce

Idaho scalloped au gratin potatoes

Brown sugar glazed medley of carrots and parsnips

Romaine heart salad tossed with parmesan-peppercorn dressing and garlic croutons

### Seasonal Sampler

\$16.00 per person

Cranberry and walnut baked brie with herb garlic crostini

Roasted butternut squash hummus with toasted pitas

Toasted chestnut spinach dip with warm flatbread

Red wine and mushroom demi glace meatballs

Seasonal fruit display with nutmeg spiced yogurt dip

**30 person minimum**

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## Taste of the Season—Spring and Summer

### Spring Mixed Salad and Seasonal Soup

\$15.00 per person

Chefs' seasonal soup of the day

Arcadian mixed lettuce with roasted chicken breast and fresh local berries, tossed with apple cider Dijon vinaigrette and crumbled chèvre cheese

Seasonal fruit display

Herb crostini wedges

### Sockeye Salmon Dinner

\$23.00 per person

Fresh sockeye salmon baked with lemon zest parsley compound butter

Baked asparagus with roasted shallot beurre blanc

Whole grain heirloom rice

Garden fresh salad with baby bell peppers, cucumbers, heirloom cherry tomatoes and roasted garlic-parmesan vinaigrette

Stone ground wheat dinner rolls and whipped butter

### Summer Sampler

\$18.00 per person

Asparagus and fresh summer melon rolled with prosciutto

Roasted garlic bruschetta with heirloom tomato pomodoro

Edamame and fresh green garbanzo bean hummus with toasted sesame seed flatbread

Seared chicken brochettes with lemon shallot beurre blanc and fresh basil chiffonade

Seasonal fresh fruit display

Vegetable crudités with herb buttermilk and fresh chive dipping sauce

**30 person minimum**

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## Desserts

Assorted Fresh Baked Cookies

\$1.00 per person

Fresh Baked Brownies

\$2.00 per person

Assorted Gourmet Dessert Bars

\$3.00 per person

Tiramisu, Raspberry Brûlée Cheesecake,  
or Ultimate Chocolate Cake

\$5.00 per person

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# Beer and Wine List

## Domestic Beer

Budweiser, Bud Light  
Coors Original, Coors Light

\$4.00 per bottle

## Import and Micro Brew

Mother Earth BooKoo IPA  
Payette Recoil IPA  
Widmer Hefeweizen  
Sockeye Dagger IPA

Sockeye Angel Perch Amber  
Sockeye Lonesome Larry Lager  
Heineken  
Guinness Draught

\$5.00 per bottle

Others, including local beers, available upon request.

## House Wine-Sycamore Lane

Chardonnay

\$16.00 bottle  
\$4.00 glass

White Zinfandel

\$16.00 bottle  
\$4.00 glass

Cabernet

\$16.00 bottle  
\$4.00 glass

Merlot

\$16.00 bottle  
\$4.00 glass

Pinot Gris

\$16.00 bottle  
\$4.00 glass

## Other Wines

J Roget Champagne

\$15.00 bottle

Ste Chapelle Riesling

\$20.00 bottle

Mountain View Pinot Noir

\$20.00 bottle

Ménage à Trois Red

\$22.00 bottle

Ménage à Trois Gold

\$22.00 bottle

MDZ Malbec

\$24.00 bottle

We are also pleased to offer a variety of local beer and wine including selections from:  
Boise Brewing, McCall Brewing Company,  
Mother Earth Brewing, Payette Brewing Company and Cinder Wines.

Availability may vary by season and a current list of selections and pricing is available upon request.

Other varietals available upon request

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The Oxford Suites Catering and Sales Staff can assist you with any meeting, ceremony, or reception up to 192 guests. For further information, please contact our Sales Department.

Our Executive Chef has created this catering menu that is sure to please a wide variety of tastes. Suggestions are welcome.

### **Pricing and Services**

All prices shown are subject to the current (6%) 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. For each Carving Station Attendant there is an additional fee of \$40.00. Cake cutting services are \$1.00 per person. For cash or hosted bars, a \$25 per hour bartender fee applies, as well as minimum purchase of \$250.00. If minimum is not met, a set up fee of \$100.00 will apply. No outside food or beverage is permitted in the meeting rooms. All food and beverage is for consumption on premises and none may be removed from hotel. All food and beverage must be purchased through the hotel. All decorations must be approved by the hotel prior to event. No confetti, rose petals, rice or bird seed may be used for decor.

### **Guarantee**

The final guaranteed number in a group for buffet meals must be communicated to our Sales Department three business days prior to the event. Final Guarantee number for plated meals must be communicated to our Sales Department seven business days in advance. Charges will apply to this guaranteed number or the number actually 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 Idaho 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**

Bands, DJ's and music may be played until 10:00pm, with events ending by 11:00pm. All guests must depart the meeting rooms by 12:00am. The Oxford Suites Boise is ADA compliant.