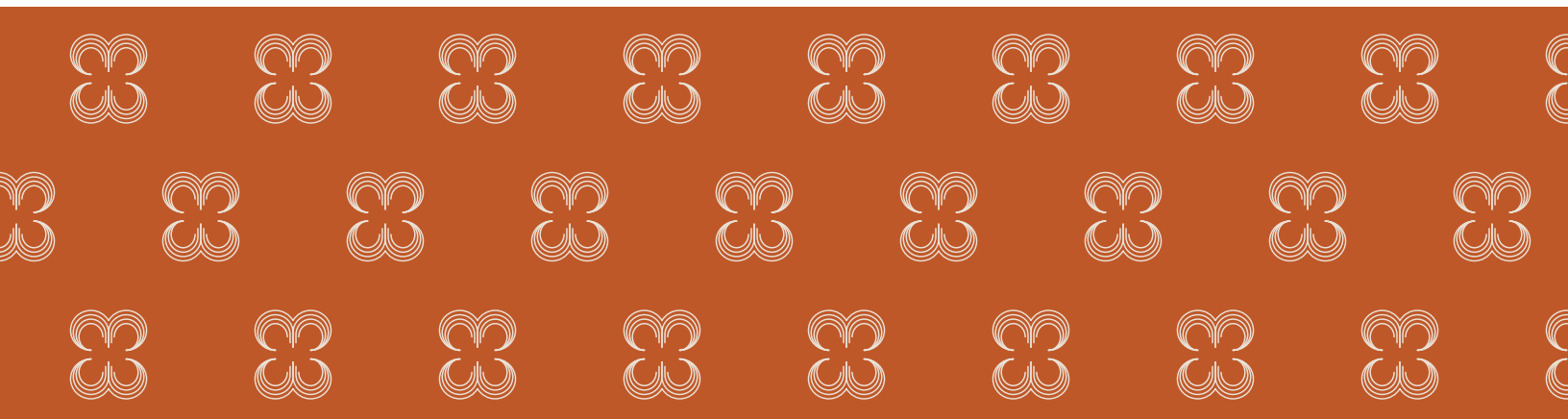




OXFORDTM
· SUITES ·

CATERING MENU

Catering, Banquets, Events



A La Carte

Assorted Donuts	\$22.00 per dozen
Fresh Baked Assorted Cookies	\$22.00 per dozen
Assorted Breakfast Pastries	\$24.00 per dozen
Assorted Morning Mini-Muffins	\$24.00 per two dozen
Assorted Bagels with Cream Cheese	\$24.00 per dozen
Fudge Plain or Walnut Brownies	\$26.00 per dozen
Assorted Gourmet Dessert Bars	\$36.00 per dozen
Lemon Bars	\$24.00 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	\$2.50 per person
Bowl of Spicy Snack Mix	\$2.50 per person
Bowl of Mixed Nuts	\$3.50 per person
Fresh Seasonal Fruit	\$4.00 per person
Assorted Candy Bars	\$3.00 each
Fresh Whole Fruit	\$2.00 each
Individual Fruit Yogurt	\$3.00 each

Beverages

Coffee Service: Regular and hot water for Tea	\$30.00 per gallon
Hot Chocolate Packets	\$2.50 each
Pitcher of Juice: Apple, Orange or Cranberry	\$14.00 per half gallon
Fruit Punch or Lemonade	\$22.50 per gallon
Milk: 2%, Skim or Chocolate Bottled	\$2.50 each
PATH Refillable Bottled Water	\$5.00 each
Assorted 12 ounce Sodas	\$2.50 each

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Menu items and prices are subject to change. Prices do not include applicable sales tax or 19% service charge.

Breakfast

Served with juice, fresh brewed coffee and hot water for tea. Minimum of 10 people.

Continental Breakfast | \$10.50 per person

Assorted pastries and Danish, bagels and cream cheese, whole fruit basket, butter and fruit preserves.

Healthy and Light Continental | \$12.00 per person

Assorted yogurts, fresh fruit display, almond granola, cottage cheese, and assorted Danish.

Mountain Sunrise Buffet | \$16.50 per person

Fresh fruit display, granola and yogurt, scrambled eggs, breakfast sausage, bacon, breakfast potatoes, and assorted Danish.

Oregon Trail Buffet | \$16.50 per person

Spinach and roasted red bell pepper quiche, bacon, sausage, breakfast potatoes, and Danish.

The Executive Buffet | \$20.00 per person

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.

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Breaks

Cookie Break | \$6.50 per person

Assorted fresh baked cookies and soft drinks.

Sweet and Salty Fix | \$7.50 per person

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

Hyde Park Break | \$9.50 per person

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

Mediterranean Break | \$10.00 per person

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

Southern Idaho Break | \$9.50 per person

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

Energy Break | \$13.00 per person

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

Healthy Break | \$9.50 per person

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

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Lunch Sandwich Buffets

Served with iced tea and fresh baked cookies. Minimum of 10 people.

Deli Platter Display | \$18.00 per person

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.

Butcher Deli Half Sandwich, Soup Du Jour, and Salad Buffet | \$18.00 per person

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.

BBQ Pork Sandwich Buffet | \$18.00 per person

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

Herbed Chicken Club Croissant | \$18.00 per person

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

Boxed Lunch* | \$19.00 per person

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. *For carry-out only, not dining on-site.

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Lunch Salad Buffets

Served with iced tea and fresh baked cookies. Minimum of 20 people.

Traditional Soup and Salad Bar | \$17.00 per person

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

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 \$17.50 per person | Salmon \$22.00 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 \$17.50 per person | Salmon \$22.00 per person

Cobb Salad Buffet | \$17.50 per person

Grilled chicken breast, 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.

Oxford Luncheon Buffet

Served with iced tea, fresh fruit display, mixed green salad with assorted dressings OR Caesar salad, rolls and butter, vegetable medley, and fresh baked cookies.
Minimum of 25 people.

One Entrée \$20.00 per person | Two Entrées \$25.00 per person

Starch (select one)

Rice Pilaf
Roasted Red Potatoes

Salad (select one)

Pasta Salad
Potato Salad

Entrée:

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

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Lunch Hot Buffets

Served with iced tea and fresh baked cookies. Minimum of 10 people.

Mediterranean Chicken | \$18.00 per person

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

Grilled Chicken or Vegetarian Stir Fry *Gluten Free | \$18.00 per person

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

South of the Border | \$19.00 per person

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

Italian Buffet | \$18.50 per person

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.

A Picnic | \$19.50 per person

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

Homemade Pot Roast with Savory Gravy | \$19.50 per person

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

Idaho Baked Potato Buffet *Gluten Free | \$18.00 per person

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

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Appetizers

Serves approximately 25 people.

Dips: Served with Appropriate Bread and Chips

Fresh Salsa	\$40.00
Hot Spinach Artichoke Dip	\$50.00
Guacamole with Salsa	\$60.00
Hummus with Pita	\$50.00
Chilled Smoked Salmon Spread	\$50.00

Fruit & Vegetables: Served with Sauces

Tomato Basil Bruschetta	\$50.00
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	\$50.00
Italian Meatballs	\$50.00
Red Wine Mushroom Braised Meatballs	\$50.00
Deep Fried Chicken Strips	\$50.00
Deep Fried Egg Rolls	\$50.00
Thai Chicken Satay	\$65.00
Thai Beef Satay	\$70.00
Buffalo Chicken Wings	\$70.00
Cold Cut Meat and Cheese	\$65.00
Finger Sandwiches	\$50.00

Cheeses: Served with Crackers and Bread

Assorted Domestic Cheeses	\$60.00
Baked Brie in Pastry	\$75.00
International Cheese Display	\$100.00

Seafood: Served with Condiments

Chilled Prawn Cocktail	\$90.00
Smoked Salmon Platter	\$125.00

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Themed Appetizer Buffets

Classic Appetizers | \$22.00 per person

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.

Contemporary Appetizers | \$22.00 per person

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 stifed cremini mushrooms. Caprese pasta salad with fresh mozzarella, basil chiffonade, heirloom baby tomatoes, and balsamic gastrique.

The Greek Mezza | \$20.00 per person

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 tomatoes, and feta cheese.

Pacific Northwest | \$21.00 per person

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 crisp wonton with sweet ginger mustard.

Tuscan Antipasto | \$22.00 per person

Meatballs in chianti marinara sauce, bruschetta with tomato pomodoro, bakes cremini 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.

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

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Oxford Dinner Buffet

Served with iced tea and coffee. 30 person minimum. \$37.00 per person.

Appetizers | Select two:

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

Salads | 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

Vegetables | Select one:

Sautéed seasonal vegetables
Steamed French baby green beans with balsamic glaze

Entrées | 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 glaze
Baked chicken breast with rosemary-lemon sauce
Baked salmon with hazelnut beurre blanc

Desserts | Select one:

Assorted cheesecake display
Ultimate chocolate cake
Assorted dessert bars
Tiramisu

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Carving Stations

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

Slow Roasted Carve Master Ham | \$250.00

Serves approximately 40 guests

Roast Turkey Breast | \$250.00

Serves approximately 40 guests

Roasted Apple-Sage Pork Loin | \$250.00

Serves approximately 35 guests

Slow Roasted Prime Rib of Beef | \$600.00

Serves approximately 35 guests

Baron of Beef | \$800.00

Serves approximately 125 guests

Salads

Serves approximately 25 people

Caesar Salad with Garlic Croutons | \$37.00

Greek Pasta Salad with Feta | \$37.00

Penne Pasta, Pesto, Pea, and Pine Nut | \$37.00

Herb Red Skin Potato | \$37.00

Ol' Fashioned Baked Potato Salad | \$37.00

Artichoke, Shrimp, and Pasta | \$37.00

Fresh Fruit Display | \$78.00

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Dinner Buffet

Served with iced tea and coffee. A minimum of 30 people.

A Tuscan Dinner | \$25.00 per person

Meatball in chianti marinara sauce with linguini pasta. Grilled fettuccine alfredo with fresh basil and roasted garlic. Tossed Caesar salad, bruschetta with tomato pomodoro, baked cremini 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.

A Pacific Northwest Dinner | \$30.00 per person

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.

Roasted Pork Loin Dinner | \$23.00 per person

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.

Southern Comfort | \$22.00 per person

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. Substitute chicken breast for additional \$2.00 per person

South of the Border | \$21.00 per person

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.

The Urban Cowboy | \$22.00 per person

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.

A Classic Little Dinner | \$22.00 per person | \$32.00 per person with Prime Rib

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.

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Dinner Buffet - Dessert

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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Plated Dinners

Served with iced tea and coffee. Vegetarian option may be substituted for one of the main three entrées. Please consult your catering contact for more details. 30 person minimum. \$37.00 per person.

The Classic: one selection per guest | \$30.00 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: one selection per guest | \$37.00 per person

Baked Atlantic salmon with hazelnut beurre compose, whole grain and wild rice pilaf
Peppercorn seared top sirloin with cremini mushroom ragout, roasted garlic mashed potatoes
Chicken cordon bleu with gorgonzola cream sauce, herb roasted red potatoes

The Executive: one selection per guest | \$45.00 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

Salads | Select one:

Mixed green salad OR Caesar salad

Vegetables | Select one:

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

Desserts | Select one:

Tiramisu OR Raspberry brûlée cheesecake OR Ultimate chocolate cake

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Beer and Wine List

Domestic Beer

\$4.00 per bottle

Budweiser, Bud Light Coors Original,
Coors Light

Import and Micro Brew

\$5.00 per bottle

Sockeye Porter
Payette Recoil IPA
McCall Lemon Ginger Hefeweizen
Sockeye Dagger IPA
Sockeye Angel Perch Amber Sockeye
Lonesome Larry Lager
Heineken
Guinness Draught

House Wine | Sycamore Lane

	G	B
Chardonnay	\$4.00	\$16.00
White Zinfandel	\$4.00	\$16.00
Cabernet	\$4.00	\$16.00
Merlot	\$4.00	\$16.00
Pinot Gris	\$4.00	\$16.00

Other Wines

J Roget Champagne	\$15.00 per bottle
Ste Chapelle Riesling	\$20.00 per bottle
Ménage à Trois Red	\$22.00 per bottle
Ménage à Trois Gold	\$22.00 per 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 \$2.00 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.