

Breakfast Buffet

Served with fresh seasonal fruit, yogurt, juices, fresh brewed coffee and hot tea.

Breakfast Burrito Bar

Fresh scrambled eggs, house potatoes and choice of two breakfast meats; sausage, bacon or ham with warm flour tortillas and fresh salsa.

\$11.95 per person

Light and Healthy

Hard boiled eggs, granola and oatmeal served with dried nuts and fruit.

\$10.95 per person

Continental Breakfast

Hard boiled eggs, toast and granola served with assorted pastries, muffins and bagels with cream cheese.

\$9.95 per person

Farmers Scramble

Scrambled eggs, house potatoes and choice of two breakfast meats; sausage, bacon or ham with assorted bakery basket.

\$11.95 per person

Bento Box Breakfast

Scrambled eggs, Hawaiian sausage, sticky rice and spam in a box.

\$12.95 per person

Add-ons:

Lox and Bagel	\$2.00 per person
Eggs Benedict	\$2.00 per person
Omelet Station	\$3.00 per person

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 food borne illness.

Menu items and prices are subject to change. Prices do not include applicable sales tax or 18% service charge.

Meeting and Conference

Break Packages Require a 10 person minimum

Farmer's Market

Fresh vegetables with ranch dressing, fresh seasonal fruit, cheese and crackers, ice tea and water.
\$9.95 per person

Healthy Nut

Fresh seasonal fruit, yogurt, granola bars, assorted juices and water.
\$7.95 per person

Sweet Tooth

Assorted cookies, fudge brownies, assorted sodas and water.
\$6.95 per person

Fiesta

Assorted tri-color chips with guacamole and salsa, fresh vegetables with ranch dressing, assorted sodas and water.
\$6.95 per person

Snacks and Beverages

Fudge brownies or lemon bars	\$26.00 per dozen
Assorted Pastries/Muffins or Bagels and Cream Cheese	\$22.00 per dozen
Cookies, Chocolate Chip or Peanut Butter	\$17.50 per dozen
Yogurt and Granola or Assorted Granola Bars	\$3.00 per person
Assorted Teas with Pot of Hot Water	\$3.00 per person
Assorted Mixed Nuts	\$2.50 per person
Assorted Mini Candy Bars	\$2.50 per person
Spicy Snack Mix	\$2.50 per person
Fruit Tray	\$3.00 per person
Freshly Brewed Coffee or Decaf	\$2.50 per person
Assorted Soda	\$1.75 per can
Assorted Soda	\$2.50 per bottle
Assorted Fruit Juices	\$1.50 per 5.5 oz can
Iced Tea Unsweetened	\$1.25 per person
Pink Lemonade	\$1.25 per person

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Lunch Buffet

Served with iced tea and water

Sandwich Bar

Sliced cold cut and cheese platter including turkey, ham and roast beef, Swiss, pepper jack, cheddar and American. Condiment platter consisting of: lettuce, tomato, onions, pickles, mustard and mayonnaise, with an assortment of sourdough bread, wheat bread and croissants. Choice of two, garden greens, Caesar, Italian pasta, potato or fruit salad.

\$13.95 per person

Italian (15 person minimum)

Choice of meat or cheese lasagna, served with minestrone soup, Caesar salad and garlic bread.

\$13.95 per person

Taco Bar (15 person minimum)

Seasoned ground beef and shredded chicken, tortillas, lettuce, tomatoes, diced onions, black olives, jalapeños and grated cheese with sour cream, guacamole, Spanish rice, refried beans and plenty of chips and salsa

\$12.95 per person

Chicago Style Hot Dog Bar (15 person minimum)

¼ lb all beef hot dog on fresh baked buns. Condiment platter consisting of: lettuce, tomato, onions, pickles, relish, mustard, ketchup and mayonnaise.

Served with chili con carne and potato salad.

\$12.95 per person

Oxford Soup and Salad Bar

Choice of two soups and salads. Soup options: French onion, tomato florentine, Cuban black bean or cream of potato. Salad options: tossed garden green salad including cherry tomatoes, red onions and croutons with choice of dressings, Caesar salad, Italian pasta salad, potato salad or fruit salad, served with rolls and butter.

\$11.95 per person

Lunch Box

Sandwich or wrap with your choice of: turkey, ham or roast beef, cheese, lettuce, tomato and Pickle served with a bag of chips, cookie and soda.

\$12.95 per person

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Dinner Buffet

All dinners require a 20 person minimum.

Served with iced tea, water, fresh brewed coffee and hot tea.

Baked Salmon

Baked salmon filet served with a fresh lemon dill sauce and choice of baked potato, mashed potato, roasted red potatoes with garlic and herbs or wild rice pilaf. Seasonal fresh vegetables, tossed garden salad and rolls with butter.

\$26.95 per person

Tri-Tip

Santa Maria style bbq tri-tip and chicken breast served with Santa Maria style beans, tossed garden salad with dressing and garlic bread.

\$21.95 per person

Pasta Bar

Choose two pasta dishes creamy chicken Alfredo, chicken parmesan, spaghetti and meatball marinara, meat or cheese lasagna, served with Caesar salad and garlic bread.

\$18.95 per person

Fajita Bar

Seasoned carne asada and shredded chicken sautéed in bell peppers and onions. Served with tortillas, lettuce, tomatoes, diced onions, black olives, jalapeños and grated cheese with sour cream, guacamole, Spanish rice, refried beans and plenty of chips and salsa.

\$17.95 per person

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Desserts

New York Cheesecake and Strawberries	\$4.50 per person
Lemon Meringue or Coconut Cream Pie	\$4.50 per person
Fresh Fruit Cup with Light Whip Topping	\$3.75 per person
Chocolate Mousse with Whipped Cream	\$3.25 per person
Fudge Brownies	\$26.00 per dozen
Lemon Bars	\$26.00 per dozen
Assorted Pastries/Muffins	\$21.00 per dozen
Cookies: Chocolate Chip or Peanut Butter	\$17.50 per dozen

Beverages

Milk	\$3.25 per person
Assorted Teas with Pot of Hot Water	\$3.00 per person
Freshly Brewed Coffee or Decaf	\$2.50 per person
Assorted Soda	\$1.75 per can*
Assorted Soda	\$2.50 per bottle*
Assorted Fruit Juices	\$1.50 per 5.5 oz can*
Iced Tea Unsweetened	\$1.25 per person
Pink Lemonade	\$1.25 per person

**Based on consumption*

Beer and House Wines

Budweiser or Bud Light	\$3.50 per can*
Corona or 805	\$4.50 per can*
Sycamore Lanes Wines	\$4.50 per glass*
Cabernet Sauvignon, Merlot, Chardonnay or White Zinfandel	\$12.95 per bottle*
Champagne	\$7.50 Split*

**Based on consumption*

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Hors d'Oeuvres

Shrimp Cocktail	\$55.00 serves 8-10 \$95.00 serves 20-25
Fresh Seasonal Fruit	\$32.50 serves 8-10 \$60.00 serves 20-25
Beef or chicken satay with dipping sauces	\$36.00 serves 15-20
Mini Quiche	\$35.00 serves 15-20
Meatballs: BBQ, Swedish or Thai Sweet Chili Sauce	\$32.50 serves 15-20
Assorted Cheeses and Crackers	\$31.50 serves 8-10 \$58.00 serves 20-25
Crudités	\$27.00 serves 8-10 \$48.00 serves 20-25
Pot Stickers with Dipping Sauces	\$19.50 serves 8-10 \$35.00 serves 20-25
Crostini	\$19.50 serves 8-10 \$35.00 serves 20-25
Assorted Pinwheel Wraps	\$27.00 serves 8-10 \$48.00 serves 20-25

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

*For more information go to p65warnings.ca.gov/restaurant. Please alert us to any allergies or dietary restrictions
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Prices do not include applicable sales tax or 18% service charge.

Meeting Room and Catering Policies

Meeting room bookings will be guaranteed only upon the receipt of the signed copy of the Oxford Suites meeting room contract and any required deposit.

Meeting room cancellations must be received no later than 72 hours in advance, to avoid a cancellation fee.

Meeting room set up must be finalized 72 hours in advance. Any last minute changes are subject to a \$75 reset fee.

Food and beverage cancellations must be received no later than 7 days in advance, to avoid a cancellation fee.

Catering prices are subject to change without notice. All food and beverage subject to 18% Service charge and applicable taxes currently at 8%. Special diet and gluten free menu items are available upon request. Please let us know if you have any special requests that are not listed on the menu, we'll do our best to accommodate you.

We require a guarantee of the number of people that will be in attendance for all food and beverage functions no later than 7 days prior to the scheduled function. You will be billed for the actual number of guests or the guarantee, whichever is greater. The minimum guarantee must remain within 80% of your original estimated guarantee or you will be charged the difference. We will prepare 10% over the guarantee number in case of any error.

A service charge and applicable tax will be added to all food and beverage.

All catering and meeting room charges will be on a cash, check or credit card basis prior to the date of the event or completion of the event, unless prior billing arrangements have been approved. Direct billing terms: payable upon receipt of invoice, net cash.

Any damage to audio/visual equipment or any other hotel property is the responsibility of the person(s) or organization booking the facility.