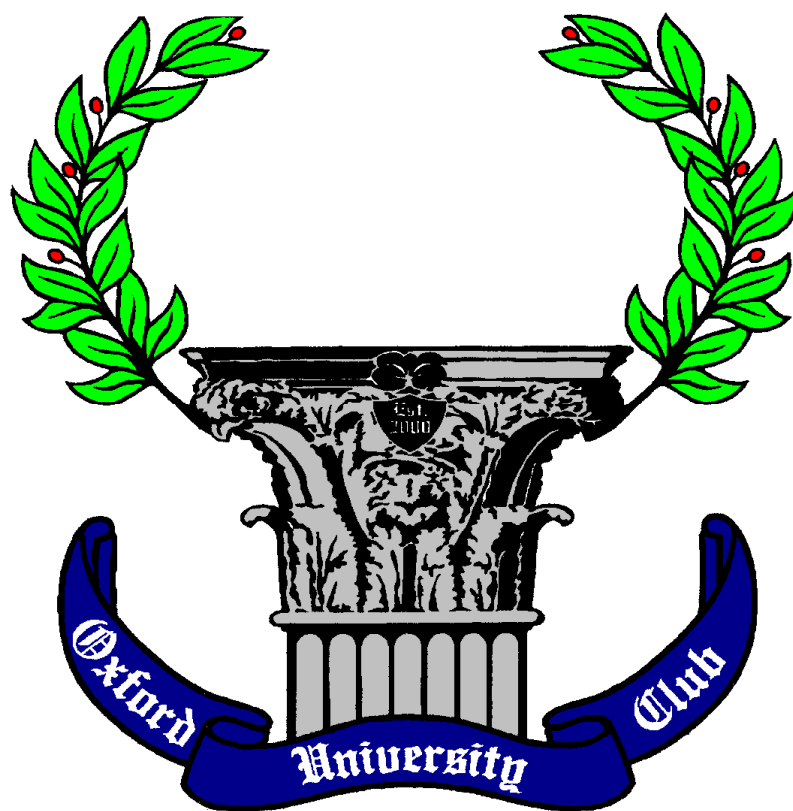
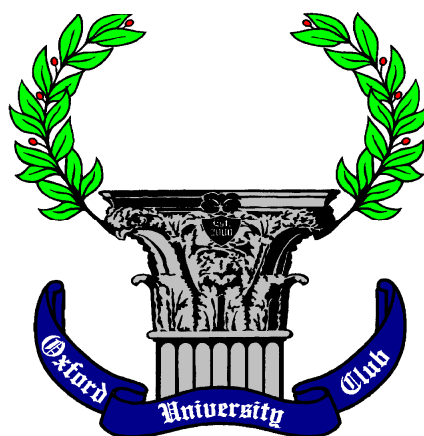


OXFORD UNIVERSITY CLUB



Menu Packet



LUNCHEON SELECTIONS

Chilled Plated Luncheons

Charcuterie Platter \$12

Turkey Breast, Smoked Ham, Salami, and Roast Beef
Ciabatta or French Bread
Swiss and Cheddar Cheeses
Pasta Salad
Pickle Spear
Cheesecake with Fresh Berries

Duo Platter \$12

Fresh House Made Chicken Salad and Chunk Tuna Salad
With Vine Ripened Tomatoes, Hard Boiled Eggs and Pickle Spears
Ciabatta or Croissant
Pecan Pie

The Executive Platter \$15

Chilled Sliced Roast Beef Tenderloin
Whole Grain Mustard
Grilled Marinated Chicken Breast
Jumbo Cocktail Shrimp
Ciabatta Or Croissant
Cous Cous Salad
Chocolate Cake

The Italian Platter \$13

Sliced Grilled Pesto Chicken
Gnocchi Salad with Pancetta
Ciabatta Or French Bread
Tiramisu

Lunch

Lunch Appetizers

Hearts of Iceberg Salad \$4

Bleu Cheese Crumbles, Tomatoes, Cucumbers with Choice of Dressing

Hearts of Romaine Salad \$5

Tossed in House Made Caesar Dressing with Ciabatta Crouton & Shaved Parmesan Cheese

Grilled Romaine Salad \$5

Grilled Hearts of Romaine with Grilled Tomatoes & Grilled Bread, Shaved Parmesan & Balsamic Vinaigrette

Greek Salad \$5

Feta Cheese, Roasted Peppers, Red Onions, Banana Peppers, Olives, Fresh Herbs over Spring Greens & La Flor Vinaigrette

Beefsteak Tomatoes and Buffalo Mozzarella \$6

Thinly Sliced Red Onions & 12 yr Aged Balsamic & Pesto

OUC House Salad \$4

Spring Greens with Thinly Sliced Red Onion, Tomato, Cucumbers & Shaved Carrots, Guest's Choice of Dressing

Lunch Soups

Hot \$4

Butternut Squash Bisque

Celery Root Potage

Lobster Bisque

Creamy Mushroom

Smoked Gouda Potato

Pollo Con Queso

Vegetable Beef

Cold \$4

Vichyssoise "Cold Potato Leek"

Cucumber Dill

Spanish Gazpacho

Roasted Peach and Rosemary

Tomato with Fresh Mozzarella

Lunch

Entrée Salads

Nicoise Salad \$17

Pepper Seared Tuna, Olives, Haricot Verts, Red Potatoes, Spring Greens,
Red Onions, Tomatoes, Hard Boiled Egg

Free Range Chicken Breast \$11

Roasted Bok Choy and Bell Pepper Salad, Ginger Vinaigrette

Marinated Beef Tenderloin \$16

With Roasted Red Onions, Grilled Tomatoes, Grilled Hearts of Romaine, Shaved
Parmesan Cheese
and House Made Caesar Dressing

Poached Salmon \$14

With Spring Greens, Applewood Smoked Bacon, Asparagus, Toasted Pecans,
Ciabatta Croutons

Shrimp Salad \$12

Grilled Gulf Shrimp with Pasta and Seasonal Vegetables and Champagne
Vinaigrette

Lunch Vegetarian Entrees

Penne Pasta \$12

With Grilled Vegetables and Mushrooms in a Light Garlic Cream

Vegetable Lasagna \$10

Layered Grilled Vegetables with Rich Marinara Sauce, Bechamel and Herbs

Vegetable Pot Pie \$11

Garden Fresh Vegetables In a Rich Creamy Sauce Topped with Puff Pastry

Vegetable Risotto \$12

Rich Creamy Parmesan Risotto, Topped with Grilled Vegetables and Fresh Herbs

Lunch

Lunch Entrees

Chicken Picatta \$12

Lightly Breaded Chicken Breast with Capers and Lemon, Vegetable Melange and Steamed Rice

Herb Fried Chicken Breast \$12

With Pan Gravy, Mashed Potatoes, Haricot Verts, and Roasted Mushrooms

Cajun Grilled Chicken \$13

Over Dirty Rice with Lemon Herb sauce and Grilled Green Onions

Chicken Stuffed with Spinach and Feta \$16

Angel hair Pasta with Roasted Vegetables and Green Olive Sauce

Chicken or Shrimp Jambalaya with Andouille Sausage \$15

Spicy Creole Recipe Served with Broccoli Florets

Mesquite Seared 8oz New York Strip Steak \$18

With Warmed Salad of Roasted Zucchini, Onions, and Tomatoes, Potatoes and Caramelized Shallot Jus

Grilled Petite Filet of Beef \$19

With Roasted Garlic Mashed, Asparagus and Whole Grain Mustard Sauce

Blackened Pork Loin \$13

Roasted Potatoes, Vegetable Ragout, Apple Cider Sauce

Catfish Creole \$12

Pan Seared Mississippi Catfish Filet Over
Steamed Rice with Cajun Creole Sauce

Blackened Catfish \$12

Over Dirty Rice with Broccoli Florets and Lemon Herb Sauce

Seared Salmon \$15

Stir Fried Vegetables, Sweet potato Puree, Sweet Chili Ginger Sauce

Sauteed Red Snapper \$17

Haricot Verts, Roasted Potatoes, Olive Puree and Extra Virgin Olive Oil

Grilled Salmon \$14

Over Cous Cous Salad with Haricot Verts and Sauce Beurre Blanc

Desserts \$5

Bourbon Pecan Pie with Whipped Cream
Chocolate Cake with Raspberry Sauce
Cheesecake with Fresh Berries

Tiramisu with Cookie Garnish
Crème Brulee
OUC Bread Pudding

Hot Lunch Buffet Selections

American Buffet \$21

Salads:

Potato Salad
Tomato Cucumber
Salad
Pasta Salad
Tossed Salad with
Assorted Dressings

Desserts:

Fresh Baked Cookies
Pecan Pie
OUC Bread
Pudding

Entrees:

(choice of 2)

Seared Salmon
with Shallot Herb Jus

Grilled Chicken Breast
with Mushroom Sauce

Grilled Bistro Tenderloins with
Herb Demi-Glace

Blackened Porkloin
with Caramelized
Apple and Onion Sauce

Sides:

(choice of 2)

Grilled Vegetable
Ratatouille
Herb Roasted Potatoes
Seasonal Roasted
Vegetables
Dirty Rice

*Served with freshly baked
rolls*

Italian Buffet \$21

Salads:

Caesar Salad with
Croutons
& House Made
Caesar Dressing
Pesto Pasta Salad
Artichoke and Roasted
Onion Salad

Desserts:

Tiramisu
Cheesecake
Assorted Biscotti

Entrees:

(choice of 2)

Meat Lasagna

Penne Pasta with Italian
Sausage and Vegetables

Chicken Parmesan

Seared Trout
with Scampi Butter

Sides:

(choice of 2)

Grilled Vegetable
Risotto
Creamed Spinach
Fried Eggplant
Orzo Pilaf

*Served with Ciabatta and
freshly baked rolls*

Hot Lunch Buffet Selections (continued)

Mexican Buffet \$21

Salads

Romaine Salad
with Tortilla Strips &
Roasted Corn
Tortilla Chips with Salsa
Black Bean Salad

Build Your Own Taco

Seasoned Ground Beef &
Chicken with all
Accompaniments
Flour Tortillas

Entrees

(choice of 2)

Chicken Quesadilla with Mushrooms
and Cheddar Cheese

Beef Fajitas with Peppers, Onions
and Salsa

Pork Loin with Roasted Onion Sauce

Shrimp with Roasted Corn and Peppers

Sides

(choice of 2)

Mexican Rice
Simmered Black Beans
Refried Beans
Vegetable Stew

Desserts

Fresh Seasonal Fruit &
Berries
Caramel Cake
Chocolate Cake

Lunch Buffets

Asian Buffet \$19

Salads

Roasted Baby Bok Choy
with Peppers
Chinese Green Bean Salad
with Shrimp
Baby Spinach with Red
Onions, Mushrooms, &
Ginger Vinaigrette

Entrees

(choice of 2)

Chinese BBQ Pork Loin

Thai Curried Chicken

Pineapple Sweet and Sour Shrimp

Black Pepper Beef with Peppers

Sides

(choice of 2)

Steamed Rice
Fried Rice
Stir Fried Vegetables
Szechwan Green Beans

Desserts

Coconut Cake
Fresh Seasonal Fruit & Berries
Chocolate Cake

Hot Lunch Buffet Selections (continued)

Charcuterie Buffet \$15

Chef's Soup of the Day

- Salads:
Potato Salad
Tomato Cucumber Salad
Three Bean Salad

Deli Meats Selections:

Roast Beef

Roasted Turkey Breast

Deli Ham

Salami

Swiss, Cheddar, and Smoked Gouda Cheese

Sliced Beefsteak Tomatoes

Kosher Dill Pickles

Sliced Red Onion

Shredded Lettuce

Assorted Breads and Appropriate Condiments



Sandwich Buffet \$17

Chef's Soup of the Day

- Salads:
Asparagus Salad
Pasta Salad
Cole Slaw

Sandwiches:

(Select 3)

Grilled Texas Toast with Cured Ham and Aged Cheddar Cheese (Served Hot)

Turkey Rueben (Served Hot)

Chicken Philly (served Hot)

Italian Submarine (Served Cold)

Turkey Club (Served Cold)

Vegetable Wraps (Served Cold)

Hand Cut Potato Chips

Tortilla Chips with Salsa

- Desserts:
Pecan Pie
Seasonal Fresh Fruit and Berries

Cold Salad Buffet

Cobb Salad Bar \$15

Chef's Soup of the Day

Chopped Lettuce
Diced Ripened Tomatoes
Hard Boiled Eggs
Applewood Smoked Bacon
Avocado
Crumbled Bleu Cheese
Grilled Chicken
Assorted Dressings

Fresh Dinner Rolls

Tiramisu

Caesar Salad Bar \$12

Chef's Soup of the Day

Crisp Hearts of Romaine
Shaved Parmesan Cheese
Ciabatta Croutons
Anchovies
Fresh Cracked Black Pepper

Fresh Dinner Rolls

Chocolate Cake
Crème Brulee

Add Chicken \$4 per person

Add Shrimp \$7 person



HOSPITALITY SELECTIONS

Hospitality Selections

Imported and Domestic Cheese Display \$6 Per Guest
With French Bread and Assorted Deluxe Crackers, and Fresh Fruit Garnish

Baked Triple Cream Brie \$100 Serves 30
Honey Almond Topping and Assorted Fresh Fruit
Deluxe Crackers, French Bread

Grilled Vegetables \$8 Per Guest
Selection of Garden Fresh Vegetables with Oil and Vinegar

Lobster, Shrimp and Crab Claws \$14 Per Guest
Accompanied By Cocktail Sauce, Remoulade, and Citrus Aioli

Smoked Ducktrap Salmon \$11 Per Guest
With Traditional accompaniments
And Cocktail Breads

Crudite Display \$7 Per Guest
An Assortment of Raw Garden vegetables and Selection of Dips

Seasonal Fruits and Berries \$7 Per Guest

Dry Snacks

Fancy Mixed Nuts \$15 per pound
Dry Roasted Peanuts \$12 per pound
Roasted Cashews \$16 per pound
Salted Almonds \$14 per pound
Spicy Snack Mix \$12 per pound

Hot Hors d' Oeuvres

Sea Scallops Wrapped in Bacon
Crab Meat Stuffed Mushrooms
Coconut Shrimp
Mini Crab Cakes
Vegetable Spring Rolls
Lobster in Phyllo
Smoked Chicken en Bouchee
Chicken Satay
Chicken Wellington
Hot and Spicy Chicken Wings
BBQ Chicken Wings
Thai Spiced Chicken Wings
Southern Fried Chicken Tenders
Grilled Chicken Tenders
Chicken Empanadas
Beef Empanadas
Beef Tenderloin Satay
Beef Wellington
Reuben Bites
Spanikopita
Breaded Artichokes with Bleu Cheese Aioli
Vegetable Quesadilla
Smoked Chicken Quesadilla
BBQ Meatballs

Cold Hors d' Oeuvres

Smoked Salmon on Rye Toast
Smoked Bay Scallops in Phyllo
Crab Meat Salad en Bouchee
Seared Tuna on Crispy Wonton
Gulf Shrimp on Ice
Crab Claws on Ice
Mini Beef Filets on Potato with Bleu Cheese Aioli
Assorted European Open faced Sandwiches
Bruschetta with Tomato and Basil
Bruschetta with Salami and Bean Salad
Bruschetta with Olive Tapenade
Bruschetta with Roasted Shrimp
Artichoke Hearts with Herbed Goat Cheese
Deviled Eggs
Shrimp and Avocado on Tortilla
Chicken Salad en Bouchee
Lobster Salad in Phyllo

*50 Pieces \$150
Minimum Order 25 Pieces*

Reception Packages

(All Reception Packages are Served with Coffee, Tea and Water)

Note: All Prices for the Reception Packages are at a Package Discount Price and Cannot be Duplicated by Choosing Items Individually or Ala Carte. Substitutions Must be approved by Executive Chef!

Selection One

\$23 Per Person

Passed Bruschetta with Tomato and Basil (Two Pieces Per Guest)
Imported and Domestic Cheese Display with Fresh Fruit and Deluxe Crackers
Grilled or Southern Fried Chicken Tenderloins, Sauces to Accompany
(Two Pieces Per Guest)
Mashed Potato Martini Bar
Carved Herb Roasted Turkey Breast with Cranberry Relish and Split Rolls

Selection Two

\$26 per person

Passed Spanikopita (Two Pieces Per Guest)
Grilled Vegetables with Oil and Vinegar
Thai Spiced Chicken Wings (Three Pieces Per Guest)
Southern Grits Martini Bar with Cheese, Sausage, Chicken, and Green Onions
Carved Blackened Pork Loin with Caramelized Onion Apple Sauce and Split Rolls

Selection Three

\$29 per person

Passed Mini Crab Cakes with Remoulade Sauce (Two Pieces Per Guest)
Baked Triple Cream Brie with Honey Almond Topping, Fresh Fruit Garnish,
and Toasted French Bread
BBQ Meatballs (Two Pieces Per Guest)
Smoked Chicken en Bouchee (Two Pieces Per Guest)
Mashed Potato Martini Bar
Selection of Fresh Fruits and Berries
Carved Prime Rib of Beef with Horseradish Sauce and Au jus, Split Rolls

Selection Four

\$34 per person

Passed Lobster Salad in Phyllo (Two Pieces Per Guest)
Passed Breaded Artichokes with Bleu Cheese Aioli (Two Pieces Per Guest)
Imported and Domestic Cheese Display with Fresh Fruit Garnish and Deluxe Crackers
Gulf Shrimp on Ice (Two Pieces Per Guest)
Chicken Satay (Two Pieces per Guest)
Crudite Display with Assorted Dips
Southern Grits Martini Bar with Cheese, Sausage, Chicken, and Green Onions
Carved Prime Rib of Beef with Au Jus, Horseradish Cream and Split Rolls

Selection Five

\$39 per person

Passed Smoked Chicken en Bouchee (Two Pieces Per Guest)
Passed Bruschetta with Salami and Bean Salad (Two Pieces Per Guest)
Lobster, Shrimp and Crab Claws with Cocktail Sauce, Remoulade and Citrus Aioli
Baked Triple Cream Brie, Honey Almond Topping, Fresh Fruit Garnish, and French Bread
Grilled Vegetables with Oil and Vinegar
Mini Crab Cakes with Sauce Remoulade (Two Pieces Per Guest)
BBQ Meatballs (Two Pieces Per Guest)
Carved Beef Tenderloin with Sauce Bearnaise, Horseradish Cream and Split Rolls

Prices do not include 20% Service Charge and 9% Sales Tax.

Specialty Stations

Carving Stations

Steamship Round of Beef

Slow Roasted, Served with Horseradish Cream,
Whole grain Mustard and Dinner Rolls
\$600 *
Serves 200

Southern Glazed Ham

With Whole Grain Mustard and Southern Style
Biscuits
\$155 *
Serves 50

Herb Roasted Turkey Breast

With Cranberry Relish and Dinner Rolls
\$140 *
Serves 30

Whole Roasted Beef Tenderloin

Sauce Bearnaise, Horseradish Cream and Dinner
Rolls
\$190 * Serves 25 With Carver "Hot"
\$175 Serves 25 Without Carver "Displayed"

Prime Rib of Beef

With Au jus and Horseradish Cream
\$225 *
Serves 45

Mesquite Roasted Leg of Lamb

With Balsamic Jus and Dinner Rolls
\$195 *

Blackened Pork Loin

With Caramelized Onion and Apple Sauce,
Whole Grain Mustard
And Dinner Rolls
\$120 *
Serves 25

Smoked BBQ Ribs

With Cole Slaw, BBQ Sauce and Biscuits
\$100 *
Serves 30

Action Stations

Pasta Station

Bowtie, Penne, Rigatoni
With Marinara, Alfredo, Pesto
Parmigiano-Reggiano Cheese
\$10 per guest*

Mashed Potato Martini Bar

Crumbled Applewood Smoked Bacon, Shredded Cheddar
Cheese, Thinly Sliced Green Onions, Sour Cream
and Butter Balls
\$6 per guest*

Southern Grits Martini Bar

Shredded Cheddar Cheese, Sausage, Smoked Chicken, Pep-
pers, and Thinly Sliced Green
Onions
\$7 per guest*

Fajita Station

Warm Flour Tortillas
Beef, Chicken, and Shrimp
Accompanied With—
Guacamole, Onion, Shredded Cheese,
Diced Tomato, Shredded Lettuce, Sour Cream,
Salsa Fresco & Jalapenos
\$11.00 per guest*

Risotto Station

With Chicken, Shrimp, Smoked Salmon, and appropri-
ate Vegetables
\$11.00 per guest*

Oriental Stir Fry Station

With Beef, Chicken, Shrimp
and appropriate Vegetables
\$11.00 per guest*

Southern Grits Station

Served with Shrimp, Chicken, Crawfish,
and appropriate Vegetables
\$11.00 per guest*



DINNER SELECTIONS

Dinner

Appetizers

Hot

Open Faced Mushroom Ravioli

With Pesto Beurre Blanc and Sauteed Cherry Tomatoes \$9

Sautéed Prawns

Chickpea Salpicon with Curry Vinaigrette and Vegetable Ragout \$12

Jumbo Lump Crab Cake

Roasted Corn and Black Bean Macque Choux, Sauce Remoulade \$10

Baked Shrimp Paris

Fresh Herb Butter, Creamy Chevre and Roasted Tomatoes \$11

Smoked Corn Gateau

Creamy Crawfish Ragout \$8

Cold

Spicy Tuna Tartar

With Crispy Wonton and Sweet Soy Dressing \$12

Fresh Tomato and Mozzarella Cheese Napoleon

Sliced Tomato, Red Onion, and Buffalo Mozzarella with Extra Virgin Olive Oil and 12yr Aged Balsamic \$7

Smoked Trout Dip

Sesame Lavosch and Herb Salad \$9

Grilled Vegetable en Bouchee

With Shaved Parmesan Cheese and Red Pepper Coulis \$9

Portobello Mushroom Panzanella

Fresh Herb Salad with Black Truffle Vinaigrette \$8

Dinner

Dinner Salads

Hearts of Iceberg Salad

Bleu Cheese Crumbles, Tomatoes, Cucumbers with Choice of Dressing \$4

Hearts of Romaine Salad

Tossed in House Made Caesar Dressing with Ciabatta Crouton and Shaved Parmesan Cheese \$5

Grilled Romaine Salad

Grilled Hearts of Romaine, Grilled Tomatoes and Grilled Bread, Shaved Parmesan and Balsamic Vinaigrette \$5

Greek Salad

Feta Cheese, Roasted Peppers, Tomatoes, Red Onions, Banana Peppers, Olives, Fresh Herbs Over Spring Greens and La Flor Vinaigrette \$5

Beefsteak Tomatoes and Buffalo Mozzarella

Thinly Sliced Red Onions and 12 yr Aged Balsamic and Pesto \$6

OUC House Salad

Spring Greens with Thinly Sliced Red Onion, Tomato, Cucumbers and Shaved Carrots, Guests Choice of Dressing \$4

Dinner Soups

Hot \$4

Butternut Squash Bisque

Celery Root Potage

Lobster Bisque

Creamy Mushroom

Smoked Gouda Potato

Pollo Con Queso

Vegetable Beef

Cold \$4

Vichyssoise "Cold Potato Leek"

Cucumber Dill

Spanish Gazpacho

Roasted Peach and Rosemary

Tomato with Fresh Mozzarella

Dinner

Dinner Entrees

8oz Porcini Dusted Filet of Beef Tenderloin \$29

6oz Porcini Dusted Filet of Beef Tenderloin \$25

Mushroom and Herb Risotto and Roasted Asparagus, Truffled Cabernet Sauce

8oz Filet Mignon \$27

6oz Filet Mignon \$23

Over Smashed Potatoes with Roasted Asparagus and California Cabernet Reduction

12oz New York Strip Steak \$28

10oz New York Strip Steak \$24

Spinach Gratin and Roasted Potatoes with California Cabernet Reduction

22oz Bone In "Cowboy" Ribeye \$33

Over Smashed Potatoes with Roasted Asparagus and California Cabernet Reduction

7oz Bistro Tenderloin \$21

Balsamic Roasted Mushrooms and Onions, Smashed Potatoes and a California Cabernet Reduction

Chicken Schnitzel \$18

Over Sauteed Potato Gnocchi and Herbs with Roasted Asparagus and Hand Crafted Demi Glace

Chicken Breast Stuffed with Spinach and Feta Cheese \$19

Mashed Potatoes and Tomato and Olive Confit

Roasted Half Chicken \$17

Over Creamy Risotto with Roasted Asparagus and Natural Jus

Grilled Medallions of Pork Tenderloin \$19

Caramelized Apple BBQ Sauce, Three Cheese Grits and Roasted Asparagus

Pan Seared Seabass \$25

With Warmed Cous Cous Salad, Roasted Tomatoes and Lime Butter Sauce

Poached Grouper \$23

Grilled Vegetable Risotto, Provencal Garnish

Grilled Filet of Atlantic Salmon \$19

Wild Rice Pilaf and Garden Fresh Ratatouille

Pan Fried Idaho Trout \$18

Over Three Cheese Grits and Sauce Meuniere

Seared Red Snapper \$23

Dirty Rice and Low Country Sautee of Crawfish and Crab

Dinner Entrees and Desserts

Duo Dinner Entrees

Roasted Filet of Beef Tenderloin and Broiled Lobster \$45
Quenelle of Grilled Vegetable Risotto, Grilled Tomatoes and Asparagus

Herb Crusted Pork Medallions and Baked Grouper \$37
With Ratatouille, Celery Root Puree and Marsala Reduction

Breaded Chicken Cutlet and Seared Salmon \$35
With Roasted Potatoes and Asparagus, California Cabernet Reduction

4oz Filet of Beef Tenderloin and Grilled Prawns \$32
Warmed Cous Cous Salpicon and Roasted Asparagus, Herbed Butter Sauce

Vegetarian Dinner Entrees

Penne Pasta \$18
With Grilled Vegetables and Mushrooms in a Light Garlic Cream

Vegetable Lasagna \$21
Layered Grilled Vegetables with Rich Marinara Sauce, Bechamel and Herbs

Vegetable Pot Pie \$22
Garden Fresh Vegetables In a Rich Creamy Sauce, Topped with Puff Pastry

Vegetable Risotto \$19
Rich Creamy Parmesan Risotto, Topped with Grilled Vegetables and Fresh Herbs

Plated Desserts \$5

Bourbon Pecan Pie with Whipped Cream

Chocolate Cake with Raspberry Sauce

Cheesecake with Fresh Berries

Tiramisu with Cookie Garnish

Crème Brulee

OUC Bread Pudding

Plated Dinner Packages

(All Dinner Packages are Served with Coffee, Tea and Water and Dinner Rolls with Butter)

Note: All Prices for the Plated Dinner Packages are at a Package Discount Price and Cannot be Duplicated by Choosing Items Individually or Ala Carte. Substitutions Must be approved by Executive Chef!

Selection One \$23

OUC House Salad with Balsamic Vinaigrette
Chicken Schnitzel, Quenelle of Creamy Risotto, Roasted Asparagus
& Hand Crafted Demi Glace
Chocolate Cake with Raspberry Sauce

Selection Two \$27

Grilled Romaine Salad with Grilled Tomatoes, Grilled Bread
and Balsamic Vinaigrette
7oz Bistro Tenderloin with Roasted Asparagus, Smashed Potatoes,
& California Cabernet Reduction
Cheesecake with Fresh Berries

Selection Three \$26

Hearts of Iceberg Salad with Bleu Cheese Crumbles, Tomatoes, Cucumbers
and Bleu Cheese Dressing
Grilled Filet of Atlantic Salmon over Wild Rice Pilaf
& Garden Fresh Ratatouille
Tiramisu with Cookie Garnish

Selection Four \$29

(Upcharge of \$6 For 8oz Filet of Beef Tenderloin)
OUC House Salad with Balsamic Vinaigrette
6oz Filet Mignon Over Smashed Potatoes with Roasted Asparagus and California Cabernet
Reduction
Bourbon Pecan Pie with Whipped Cream

Selection Five \$39

Hearts of Iceberg Salad with Bleu Cheese Crumbles, Tomatoes, Cucumbers
and Bleu Cheese Dressing
22oz Bone In Ribeye Steak, Smashed Potatoes, Roasted Asparagus,
and California Cabernet Reduction
Crème Brulee

Selection Six \$39

Hearts of Iceberg Salad with Bleu Cheese Crumbles, Tomatoes, Cucumbers and Bleu Cheese
Dressing
22oz Bone In Ribeye Steak, Smashed Potatoes, Roasted Asparagus,
and California Cabernet Reduction
Crème Brulee

Dinner Buffets

Lamar Street Buffet \$23

<u>Salads</u>	<u>Entrées (Choose 2)</u>	<u>Sides (Choose 3)</u>
Tossed Greens with Assorted Dressings	New Orleans Style Seafood Gumbo with Rice	BBQ Baked Beans
Southern Coleslaw	BBQ Ribs	Buttermilk Biscuits
Red Bean Salad	Fried Chicken	Whipped Potatoes
Potato Salad	Pulled Pork BBQ	Country Style Green Beans
Assorted Fresh Fruits & Berries	Chicken and Sausage Jambalaya	
	<u>Desserts</u>	
	OUC Bread Pudding	
	Pecan Pie	
	Chocolate Cake	

Grove Buffet \$24

<u>Salads</u>	<u>Entrees (Choose 2)</u>	<u>Sides (Choose 3)</u>
German Potato Salad	Chicken Cordon Bleu	Saffron Rice
Cucumber Salad	Beef Stroganoff	Roasted Vegetable Blend
Italian Tomato Salad	Salmon with Dill Sauce	Roasted Potatoes
Haricot Vert Salpicon	Roasted Pork with Sauteed Apples	Green Bean Almandine
	Grilled Trout with Curried Beurre Blanc	
	<u>Desserts</u>	
	Italian Crème Cake	
	Crème Brulee	
	Peach Cobbler	
	Pecan Pie	

The Best of Oxford \$25

<u>Salads</u>	<u>Entrees (Choose 2)</u>	<u>Sides (Choose 3)</u>
Tossed Greens with Assorted Dressings	Blackened Catfish with Etouffee Sauce	Dirty Rice
Spicy Shrimp Salad	Creole Chicken	Smashed Potatoes
Roasted Cherry Tomato & Onion Salad	Maple Glazed Pork Loin with Walnuts	Roasted Asparagus
Andouille Sausage & Mushroom	Grilled Bistro Tenderloins with Caramelized Onions	Seasonal Vegetable Blend
Seasonal Fresh Fruits & Berries	Low Country Shrimp and Grits	Wild Rice Pilaf
	<u>Desserts</u>	
	OUC Bread Pudding	
	Bourbon Pecan Pie	
	Tiramisu	
	Cheesecake	

Dinner Buffets

Oxford American Classic \$27

Salads

Field Greens
with Crisp Vegetables
and Assorted Dressings

Waldorf Salad

Roasted Beet Salad

Marinated Tomatoes with Bell
Peppers and Roasted Onions

Entrees (Choose 3)

Carved Roast Beef with Horseradish Sauce
and Au Jus

Roasted Turkey Breast with Pan Gravy

Roasted Pork Loin with Fruit Compote

Seared Trout with Herbed Butter

Served with Seasonal
Vegetables and Cheddar
Potato Gratin

Additional Sides will be
\$2.50 Per Person

Desserts

Chocolate Cake

Cherry Crisp

Coconut Cake

Crème Brulee

Square Buffet \$29

Salads

Tossed Garden Greens
with Assorted Dressings

Cucumber Dill Salad

Lentil Salad

Chickpea Salad

Seasonal Fresh Fruit
and Berries

Entrees (Choose 3)

Roasted Leg of Lamb

with Mint-Cabernet Reduction

Beef Tenderloin Au Poivre with Brandied
Cream

Grilled Chicken and Ratatouille

Roasted Seabass with Provencal Garnish

Veal Leg Cutlets with Roasted Mushrooms

New Orleans Style BBQ Shrimp

Served with Seasonal
Vegetables and Shallot-
Herb Roasted Potatoes

Desserts

Crème Brulee

OUC Bread Pudding

Pecan Pie

Chocolate Cake