

OXFORD EXCHANGE

CATERING MENU

BREAKFAST PLATTERS

- Biscuits with local honey 2.25 per piece
- Fruit Skewers seasonal fruit 2.25 per piece |gf, v|
- Mini Muffins seasonal assortment 1.5 per piece
- Mini Scones seasonal with OE sweet cream & preserves 2 per piece
- Large Scones seasonal with OE sweet cream & preserves 4 per piece
- Bagels choice of plain or everything bagel served with cream cheese and butter 3 per piece
- Parfait Shooters chia seed yogurt, toasted coconut, mango, candied ginger 2.25 per piece |gf|
- Super Simple Sandwiches eggs, cheese, bacon 72 per 32 piece platter
- Lox Buffet smoked salmon, capers, sliced tomato, chive crème, choice of plain or everything bagels 12.25 per person (minimum 15 people) |n|
- Hot Breakfast Buffet scrambled eggs, bacon, sausage, berries, and choice of croissants, biscuits, or bagels 12.25 per person (minimum 15 people, available in house only) |n|

STARTERS

Servings for 20 people

- OE Potato Chips smoked sea salt, paprika aioli 35
- Fried Avocado Wedges panko crust, Sambal sour cream, smoked sea salt, lime 50
- Fried Brussels Sprouts preserved lemon vinaigrette, shaved ricotta, smoked sea salt 50 |gf|
- Cheese & Charcuterie served with house jam and crostini 70 |n|
- Hummus, Olives & Pita Platter 70 |n|

SALADS

Servings for 20 people

- Burrata Salad arugula, almonds, grape tomatoes, bacon, red wine vinaigrette 95 |gf|
- Arugula Salad soppressata, artichoke, marinated onion, haricot verts, shaved Asiago, croutons, caper raisin vinaigrette 90
- Club Salad romaine, arugula, grilled chicken, grape tomatoes, crispy bacon, blue cheese, avocado, OE Ranch dressing 95 |gf, n|
- Seasonal Chopped Salad romaine, spinach, arugula, dates, grilled chicken, goat cheese, avocado, fresh corn, pumpkin seeds, citrus cilantro vinaigrette 95 |gf|

SANDWICHES

Served as a 32 piece platter

- Curry Chicken Salad Sandwich apple, golden raisins, red onions, pumpkin seeds, watercress, toasted turmeric sourdough 95
- Club Sandwich roasted turkey, avocado, bacon, tomato, bibb, Swiss, garlic aioli, toasted bread 100
- Roasted Mushroom Sandwich whipped goat cheese, marinated onions, watercress, caper raisin vinaigrette, toasted turmeric sourdough 80
- OE Cuban Sandwich house roasted pork, ham, soppressata, Swiss, pickles, Durkee's Sauce, toasted Cuban bread 110

DESSERT

- Cookies 1.5 each
- Cupcakes 6 each (full size) | 3.5 each (mini)

|gf| = gluten free; |v| = vegan; |n| = requires a 48-hour notice

All of our proteins are antibiotic and hormone free.

EXECUTIVE CHEF RICHARD ANDERSON

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BEVERAGES

Locally Squeezed Orange Juice serves 2 - 4 14

Bottled Coke, Diet Coke, Coke Zero, Sprite 3.5

BUDDY BREW COFFEE

Globally Sourced and Locally Roasted

Brewed Coffee Service

Exquisite single-origin coffees from around the world, hand-roasted and freshly prepared.

Three Liters serves 6 - 8 20

Six Liters serves 10 - 16 40

Cold-Brew Coffee Service

Tall, smooth and cold-brewed. Served over ice with milk. Shaken, not stirred.

One Quart serves 2 - 4 18

TEBELLA TEA COMPANY

Premium Loose Leaf Tea

Hot Tea Service

One and a Half Liters serves 2 - 4 10

Three Liters serves 6 - 8 20

WHITE

White Coconut Dulce creamy essence of coconut

Mint Julep peppermint, rose petals, lavender, organic

GREEN

Blueberry Pomegranate blueberry, pomegranate, lemongrass

Moroccan Mint gunpowder, peppermint, organic

OOLONG

Oolong Nirvana lemon myrtle, vanilla

BLACK

TeBella Breakfast Blend Chinese blend, tippy and bold, organic and fair trade

Earl Grey essence of bergamot, organic

Earl Grey Lavender bergamot, lavender, jasmine, organic

HERBAL

Apple Cinnamon apple, cinnamon (contains nuts)

Mango Melange mango, pineapple, orange

ROOIBOS

Carrot Cake caramel, sweet cinnamon, spice

Iced Tea Service

One Quart serves 2 - 4 14

OE Iced Tea Blend ▪ Blueberry Pomegranate ▪ Moroccan Mint ▪ Strawberry Mango

Caffeine Free

Key Lime Ginger ▪ Mango Melange ▪ Carrot Cake ▪ Turmeric Ginger