



CATERING *Services*

Table of Contents

MEETING PACKAGES	1
BREAKFAST	2
BREAKS & REFRESHMENTS	4
SANDWICH & SALAD SELECTIONS	6
LUNCHEON	8
DINNER	10
HORS D'OEUVRES & CARVING STATIONS	12
BAR BEVERAGES	14
AUDIO-VISUAL	16

Meeting Planner Package

\$32.95
/person

PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagel Bites
Seasonal Fresh Fruit
Butter & Preserves
Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

MID MORNING BREAK

Refresh Coffee Service
Add Assorted Soft Drinks & Bottled Water

LUNCHEON SELECTION

Choose any Sandwich or Salad Selection from the Luncheon Menu
- OR -

Choose any Plated Option from the Luncheon Menu
add \$2.00 /person
Choose any Buffet Option from the Luncheon Menu
add \$4.00 /person

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water
Coffee & Iced Tea
Assorted Cookies & Snack Mix

AUDIO-VISUAL

Package includes speaker's podium with microphone, LCD projector, and screen.

Executive Coffee Service Package

\$20.95
/person

PRE-MEETING WELCOME

Assorted Breakfast Pastries, Muffins & Bagel Bites
Seasonal Fresh Fruit
Butter & Preserves
Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

MID MORNING BREAK

Refresh Coffee Service
Add Assorted Soft Drinks & Bottled Water

AFTERNOON BREAK

Assorted Soft Drinks & Bottled Water
Coffee & Iced Tea
Assorted Cookies & Snack Mix

 indicates gluten free

*22% service charge and applicable sales tax. Prices are subject to change.

Continental Breakfast

THE TRADITIONAL

Includes:
Assorted Breakfast Pastries and Muffins
Seasonal Fresh Fruit
Butter & Preserves
Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$8.95
/person

THE DELUXE CONTINENTAL

Includes:
Assorted Breakfast Pastries, Muffins & Bagel Bites
Chocolate Filled Croissants
Seasonal Fresh Fruit
Butter & Preserves
Assorted Yogurt
Selection of Chilled Juices
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

\$10.95
/person

*Continental Breakfast Add-On: Fresh Berry, Granola and Yogurt Parfait
add \$4.00 /person (minimum of 24)*

Plated Breakfast

Plated Breakfast Selections served with Chilled Juice, Ice Water,
Freshly Brewed Regular and Decaffeinated Coffee & Hot Tea

THE SUNRISE

Includes:
Freshly Scrambled Eggs
Yukon Gold Breakfast Potatoes
Choice of one: Bacon, Sausage, Turkey Sausage or Ham
Fresh Fruit Cup
Biscuits with Butter & Preserves

\$10.95
/person

EGG STRATA

*Layered French Bread, Egg, Bell Peppers, Red Onion, Country Bacon, &
Gruyere Cheese Baked to Perfection*

Includes:
Yukon Gold Breakfast Potatoes
Seasonal Fresh Fruit
Biscuits with Butter & Preserves

\$12.95
/person

HAWAIIAN FRENCH TOAST

*Hawaiian Bread Dipped in Egg Batter and Grilled, Topped with Orange and
Berry Compote or Maple Syrup*

Includes:
Fresh Fruit Cup
Choice of one: Thick Sliced Bacon, Maple Sausage or Turkey Sausage

\$11.95
/person

*Plated Breakfast Add-On: Chocolate-Filled Croissants
add \$2.00 /dozen*

Breakfast Buffet Min. 30 Guests

Breakfast Buffets served with Chilled Juice, Ice Water, Freshly Brewed
Regular and Decaffeinated Coffee & Hot Tea

THE ALL AMERICAN

Includes:
Freshly Scrambled Eggs
Bacon
Choice of one: Sausage, Turkey Sausage or Ham
Yukon Gold Breakfast Potatoes
Biscuits & Gravy
Seasonal Fresh Fruit
Fresh Baked Breakfast Pastries and Muffins

\$14.95
/person

BREAKFAST BURRITO STATION

Includes:
Seasoned Beef and Bacon Blend
Spiced Egg Scramble
Shredded Cheddar Cheese
Fresh Pico de Gallo
House-Made Salsa
Flour Tortillas

\$14.95
/person

THE OASIS BRUNCH

Includes:
Freshly Scrambled Eggs
*Upgrade to Strata
add \$2.00/person
Italian Strata (with oven dried cherry tomato, spinach, Italian sausage and
mozzarella cheese)
French Strata (with bacon lardons, grilled zucchini, red onion and chevre)
Vegetarian Strata (with seasonal grilled fresh vegetables, cheddar cheese and scallions)*
Sausage and Bacon
Ham and Cheese Crêpes
Seasonal Fresh Vegetable
Spring Salad with Buttermilk Ranch and Raspberry Dressings
Chef's Dessert

Choice of one: Yukon Gold Breakfast Potatoes or Breakfast Maple Sweet Potatoes

Choice of one: White Wine and Herb-Braised Chicken, Beef Stroganoff, or
Pasta del Mer (*shrimp, scallops and fish with vegetables in a lobster beurre blanc sauce*)

Choice of one: Assorted Breakfast Pastries and Muffins with Butter & Preserves or
Biscuits and Gravy

*The Oasis Brunch Add-On: Fresh Fruit Salad
add \$1.00/person*

+ OMELET STATION - *BUFFET ADD ON*

Includes:
Diced Ham, Tomato, Onion, Bell Peppers, Mushrooms, and Shredded Cheese

+ \$5.95
/person

+ FRENCH TOAST - *BUFFET ADD ON*

Includes:
French Toast, Real Maple Syrup, Pecan Maple Syrup, Blueberry Syrup, Whipped
Cream, Mini Chocolate Chips, Strawberry Topping and Powdered Sugar or Organic
Cane Sugar

+ \$5.95
/person

Breaks & Refreshments

Refreshment packages are based on a one hour, unlimited consumption.

THE MEDITERRANEAN

- Includes:**
Pesto Marscapone Dip
Tuscan White Bean Dip
House Marinated Greek Olives and Giardiniera
Grilled Flatbreads and House Made Crostini

*The Mediterranean Add-On: Hummus
add \$1.50 /person*

COOKIE MONSTER BAR

- Includes:**
Three Varieties of Premium Fresh Baked Cookies
Mini Macaroon Duo
Rice Krispies Treats
Fresh Strawberries served with Crème Fraise and Nutella Chocolate Dip

OZARK MOUNTAIN POPCORN

- Includes:**
Fresh Buttery Popcorn
Cinnamon Popcorn
Kettle Corn
Caramel Pecan Popcorn
Blueberry Popcorn

A NIGHT AT THE MOVIES

- Includes:**
Fresh Olive Oil and White Cheddar Popcorn
Fresh Baked Soft Pretzel Bites with Cheddar Fondue
Candy Bar Assortment

*A Night at the Movies Add-On: Nutty Buddy Bars and Rice Krispies Treats
add \$1.50 /person*

SODA FOUNTAIN

- Includes:**
Coca Cola Soda Variety
Chocolate and Vanilla Ice Cream
Whipped Cream
Crushed Pineapple
Maraschino Cherries

\$10.95
/person

\$9.95
/person

\$8.95
/person

\$8.95
/person

\$10.95
/person

Breaks & Refreshments

A-LA-CARTE FOOD

Assorted, Individual Yogurt	\$2.00 /each
Fresh Berry, Granola and Yogurt Parfait	\$4.00 /each
Assorted Whole Fruit	\$15.00 /dozen
Sliced Fresh Fruit Tray (serves 50)	\$150.00 /tray
Breakfast Croissant	\$5.25 /each
<i>Select one: Sausage, Egg & Cheese; Ham, Egg & Cheese; Bacon, Egg & Cheese</i>	
Assorted Fresh Baked Pastries or Muffins	\$23.00 /dozen
Chocolate Croissants	\$25.00 /dozen
Bagels with Cream Cheese	\$23.00 /dozen
Fresh Baked Granola Bars	\$27.00 /dozen
Granola Bars	\$2.00 /each
Kind Bar Variety	\$2.75 /each
Gardetto's Snack Mix	\$24.00 /lb
Pretzels	\$20.00 /lb
House Fried Potato Chips	\$22.00 /lb
Assorted Kettle Chips	\$3.00 /bag
Trail Mix	\$2.50 /each
Dried Tropical Fruit Mix	\$25.00 /lb
Assorted Candy: <i>Plain M&M's, Peanut M&M's, Snickers, Hershey's Bars, Skittles</i>	\$3.00 /each
Assorted Cookies	\$20.00 /dozen
Gourmet Filled Cookies	\$24.00 /dozen
Fudge Brownies	\$25.00 /dozen
Dessert Bar Variety	\$25.00 /dozen

A-LA-CARTE BEVERAGES

Chilled Juice	\$14.00 /carafe
Milk	\$2.50 /pint
Freshly Brewed Regular and Decaffeinated Coffee	\$25.00 /gallon
Freshly Brewed Iced Tea	\$24.00 /gallon
Flavored Hot Tea Assortment	\$2.75 /bag
Hot Chocolate	\$2.00 /each
Tropical Lemonade	\$20.00 /gallon
Coca-Cola Soft Drink Selection	\$2.50 /each
Red Bull Energy Drink	\$4.00 /each
Bottled Water	\$2.50 /each
San Pellegrino Sparkling Natural Mineral Water	\$3.00 /each
Naked Juice Smoothie	\$5.00 /each



Sandwich Selections

Sandwich selections (excluding Boxed Lunch) served with choice of one side:
Potato Chips, Vegetable Pasta Salad, Potato Salad,
Sliced Fresh Fruit (add \$1.00), or one of our Signature Side Selections (add \$1.00)
Fudge Brownies or Assorted Cookies
Pickle Spear
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

SMOKED TURKEY CROISSANT **\$13.95**
/person
Turkey, Peppered Bacon, Swiss Cheese, Red Leaf Lettuce, Ripe Tomato and Roasted Red Pepper Aioli served on a Flaky Croissant

ROAST BEEF ON A POTATO BUN **\$13.95**
/person
Roast Beef, White Cheddar, Red Leaf Lettuce, Tomato, Red Onion, and Stone Ground Mustard Aioli served on a Potato Bun

HONEY PECAN CHICKEN SALAD ON CROISSANT **\$12.95**
/person
Diced Chicken, Candied Pecans, Red Grapes, and Celery tossed in Honey Dressing, served with Red Leaf Lettuce and Tomato on a Flaky Croissant

BASIL PESTO CHICKEN WRAP **\$12.95**
/person
Garlic and Basil Chicken, Red Romaine Lettuce, Shredded Parmesan, Roma Tomato, and Balsamic Dressing wrapped in a Spinach Herb Tortilla

BOXED LUNCH **\$13.95**
/person
Planner's choice of one:
Grilled Italian Vegetarian Wrap with Balsamic Grilled Vegetables, Fresh Basil, Black Olives and Mozzarella Cheese (optional) or
Ham It Up Sandwich with Cherry Wood Smoked Ham and Aged Cheddar, Lettuce, Tomato and a special Bistro Mayonnaise
Served with:
Planner's choice of one side: Potato Chips, Potato Salad, or Whole Fruit
Planner's choice of dessert: Cookie or Dessert Bar, upgrade to Iced Lemon Cake (add \$1.25 /person)
Guest's choice of beverage: Bottled Water or Soft Drink Selection

Signature Side Selections

- Classic Caesar Salad with Crisp Romaine, Shredded Parmesan, Toasted Garlic Croutons, and Creamy Caesar Dressing
- Oasis Signature Salad with Dried Fruit and Nut Blend, Goat Cheese, Cherry Tomato, and Charred Pineapple Vinaigrette
- Garden Salad with Fresh Tomato, Rainbow Carrot and Cucumber
- Italian House Salad with Pepperoncini, Fresh Mozzarella, Tomato, Black Olives and Giardiniera
- Parmesan Bow Tie Pasta Salad
- Horseradish Spiked Cole Slaw
- Deviled Egg Potato Salad

Entrée Salads

Salad selections served with:
Warm Rolls & Butter
Chef's Dessert
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

GF GRILLED SOUTHWEST CHICKEN SALAD **\$13.95**
/person
Grilled Chicken Breast, Julienne Red Onions, Wedge Tomatoes, Red Bell Peppers, and Pico de Gallo served on a bed of Romaine and Iceberg Lettuce, topped with Tortilla Strips and Cumin Honey Dressing

GF CHICKEN CAESAR SALAD **\$12.95**
/person
Marinated Chicken Breast, Crispy Romaine Lettuce, Garlic Croutons, Parmesan Cheese, and Cherry Tomatoes with a Creamy Caesar Dressing

GF COBB SALAD **\$12.95**
/person
Mixed Field Greens topped with Crisp Bacon, Diced Grilled Chicken, Hard Boiled Egg, Bleu Cheese Crumbles, and Diced Tomato. Served with Buttermilk Ranch Dressing

OASIS ENTRÉE SALAD **\$11.50**
/person
Garden Salad with Freshly Grated Carrot and Grape Tomatoes. Served with two dressing options + protein selection below

ASIAN BERRY SPINACH SALAD **\$11.50**
/person
Heritage Greens and Baby Spinach garnished with Fresh Blueberries, Rainbow Carrot and Grape Tomato. Served with an Asian Sesame Dressing + protein selection below

Entrée Salads Add-On: Choice of One Protein
add \$5.00 /person
4 oz. Herb Grilled Salmon (6 oz. portion – add \$1.50 per person)
Jumbo Broiled Shrimp with Island Spices
Jerk Grilled Chicken
Thai Spiced Chilled Sliced Sirloin
Sliced House Smoked Pork Loin
Grilled Vegetable Medley

Entrée Salads Add-On: Soup
add \$2.95 /person

Soup & Salad Buffet Selections

Pair one of our Signature Side Salads with a soup selection below. Soup and salad served with Crackers, Chef's Dessert and Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

<i>Mushroom Sage Cream</i>	<i>Vegetable Noodle</i>
GF <i>Tomato Basil</i>	<i>Cream of Turkey and Celery</i>
<i>Broccoli Cheddar</i>	<i>Clam Chowder</i>
GF <i>Potato Leek</i>	GF <i>Manhattan Clam Chowder</i>

GF indicates gluten free. Alternative dressing options and custom menus are available upon request.

Plated Luncheon

All entrées include:
Choice of one Signature Side Salad (see options on page 6)
Chef's Starch & Vegetable
Chef's Dessert
Warm Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

HOUSE MADE LASAGNA **\$14.95**
/person
Layers of Italian Sausage, Ground Beef, Ricotta and Mozzarella Cheese served with Marinara and Basil Cream Sauce

ITALIAN HERB AND GARLIC CHICKEN **\$14.95**
/person
Chicken seasoned with Italian Herbs and Garlic and topped with a White Wine Pesto Cream Sauce and Julienne of Sundried Tomatoes

GF TROPICAL GRILLED CHICKEN **\$14.95**
/person
Grilled Chicken Marinated in a mixture of Soy, Pineapple Juice and Sweet Glace, served with a Grilled Pineapple Relish

PEPPERCORN BISTRO MEDALLIONS **\$17.95**
/person
Tender Beef Medallions seared and served with Marsala Demi-Glace and Wild Mushroom Ragout

GF GRILLED SIRLOIN **\$17.95**
/person
8 oz. Grilled Sirloin with Chipotle Demi Sauce

MESQUITE SMOKED PORK LOIN **\$15.95**
/person
Slow Smoked Sliced Pork Loin topped with a Blackberry and Bourbon Barbecue Sauce

GF HAZELNUT TILAPIA **\$16.95**
/person
Broiled Tilapia Filet Encrusted with Hazelnuts and served with Citrus Leek Butter

Luncheon Buffet Min. 30 Guests

All entrées include:
Chef's Dessert
Freshly Brewed Regular and Decaffeinated Coffee & Iced Tea

THE DELI BOARD **\$15.95**
/person
Includes:
Specialty Breads & Deli Rolls
Sliced Turkey Breast, Roast Beef, & Smoked Ham
Cheddar, Swiss, American, & Pepper Jack Cheese
Red Leaf Lettuce, Sliced Tomatoes, Red Onions, & Pickle Spears
Assortment of Condiments
Choice of two Signature Sides (see options on page 6), or one Signature Side plus Potato Chips
Seasonal Fresh Fruit

GF indicates gluten free. Custom menus are available upon request.

*22% service charge and applicable sales tax. Prices are subject to change.

PICNIC IN PARADISE **\$17.95**
/person
Choice of two entrées: Sliced Barbecue Brisket, Barbecue Chicken Breast, Pulled Pork

Includes:
Sweet Corn
Mustard Baked Beans
Deviled Egg Potato Salad
Horseradish and Cabbage Slaw
Assorted Rolls and Buns

CIAO BELLA **\$15.95**
/person
Choice of two entrées: Meat or Vegetable Lasagna, Italian Sausage and Red Bell Pepper Pasta, Baked Penne, Chicken Alfredo

Includes:
Italian House Salad
Choice of one: Caprese Pasta Salad or Parmesan Bow Tie Pasta Salad
Italian Style Green Beans
Garlic Bread Sticks

FIESTA BUFFET **\$15.95**
/person
Served with planner's choice of one: Fajitas or Enchiladas (Specify Beef or Chicken)

Includes:
Burrito Bar (Flour Tortillas, Seasoned Ground Beef, Black Beans, Pico de Gallo, Cheese, Guacamole, Sour Cream, & Salsa)
Spanish Rice
Refried Beans
Tortilla Chips with Salsa

HEARTLAND BUFFET **\$16.95**
/person
Choice of two entrées: Pot Roast with Pearl Onions & Baby Carrots, Fried Chicken, House Smoked Pork Loin with Peach Bourbon Sauce

Includes:
Garden Salad with Buttermilk Ranch Dressing
Red Skin Mashed Potatoes and Country Style Gravy
Chef's Vegetable Medley
Warm Rolls with Butter

THE OASIS LUNCH BUFFET **\$17.95**
/person
Choice of two entrees: **GF**Grilled Chicken Hawaiian, Italian Herb and Garlic Chicken, Blackberry Barbecue Glazed Chicken, Angus Roast Beef with Peppercorn and Brandy Demi, **GF**Grilled Sirloin with Barbecue Demi-Glace, **GF**House Smoked Pork Loin with Bourbon and Peach Glaze, **GF**Hazelnut Tilapia

Includes:
Choice of one Signature Side (see options on page 6) or Fresh Fruit Salad
Chef's Selection of Seasonal Vegetables
Appropriate Starch
Warm Rolls with Butter



Plated Dinner

All entrées include:
Choice of one Signature Side Salad (see options on page 6)
Chef’s Appropriate Starch & Vegetable
Chef’s Dessert
Warm Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

ROSEMARY AND RED WINE CHICKEN \$19.95 /person

Rosemary and Red Wine Marinated Airline Chicken Breast Grilled and finished with Spicy Tomato and Pepper Ragout spiked with Capicola Ham

MUSHROOM MARSALA CHICKEN \$18.95 /person

Seared Boneless Skinless Chicken Breast finished with Wild Mushroom Marsala Wine Cream Sauce

MAPLE AND CITRUS BASIL SALMON \$27.95 /person

Grilled Atlantic Salmon Filet seared with Real Maple Syrup and Citrus Basil Beurre Blanc

BISTRO BEEF MEDALLIONS \$24.95 /person

Tender Herb Grilled Beef Medallions finished with a Cognac Veal Jus

GF HOUSE SMOKED PRIME RIB \$32.95 /person

Select Cut of Prime Rib cooked to perfection and served with Jus Lie and Sherry Horseradish

ROQUEFORT SIRLOIN \$27.95 /person

Hand Cut Sirloin Steak blackened and finished with a Roquefort and White Wine Cream Sauce

GF BACON-WRAPPED CENTER CUT PORK LOIN MEDALLIONS \$22.95 /person

Center Cut Pork Loin Medallions wrapped in Bacon and topped with Honey and Copper Run Whiskey Glaze

GF STIR FRY ASIAN VEGETABLE MEDLEY \$18.95 /person

Asian Vegetables stir fried in Scheszwan Sauce and served on a bed of Ginger Sesame Steamed Rice



GF indicates gluten free. Custom menus are available upon request.

*22% service charge and applicable sales tax. Prices are subject to change.

Plated Dinner Duet Plates

GF BISTRO MEDALLIONS AND HERB CHICKEN \$28.95 /person

Beef Medallions with Bourguignon paired with Pan-Seared Chicken with Herbs and French Mustard Cream Sauce

GF GRILLED SIRLOIN AND LEMON THYME CHICKEN \$27.95 /person

Hand Cut Sirloin with Roasted Shallot Jus paired with Pan Seared Chicken Breast and Lemon Thyme Pan Reduction

GF BACON-WRAPPED CENTER CUT PORK LOIN MEDALLION AND COPPER RUN CHICKEN \$25.95 /person

Seared Bacon-Wrapped Pork Loin Medallion with Apple Cider Demi Paired with Grilled Herb Chicken and Copper Run Moonshine Glaze

GF FILET AND SHRIMP \$38.95 /person

Espresso Crusted Beef Filet with Chipotle Demi served with Argentine Red Shrimp Broiled in Sundried Tomato Garlic Butter

BISTRO MEDALLIONS AND SALMON \$30.95 /person

Beef Medallions with Roasted Garlic and Red Wine Veal Reduction paired with Seared Salmon with Tomato Lobster Veloute

The Oasis Dinner Buffet Min. 30 guests

\$25.95 two entrées /person

All entrées include:
Choice of two Signature Sides (see options on page 6)
Chef’s Appropriate Starch & Vegetable
Warm Rolls with Butter
Chef’s Dessert
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

\$28.95 three entrées /person

CHOICE OF ENTRÉES - TWO OR THREE

Italian Herb and Garlic Chicken (with a White Wine Pesto Cream Sauce and Julienne of Sundried Tomato)

Coq Au Vin Inspired Chicken (Seared Marinated Chicken Breast with Coq Au Vin Inspired Sauce)

Thai Grilled Cilantro Chicken (with Straw Mushrooms and Green Coconut Curry)

Peppered Beef Medallions (with Tawny Port Wine Demi, Roasted Fresh Fennel and Shallots)

Grilled Beef Medallions (rubbed with Oasis Spice Blend and served with Beef Jus and Bacon, Onion and Balsamic Relish)

Burgundy Braised Beef Tips (with Button Mushrooms and Pearl Onions)

GF Prime Rib (add \$5.00)

GF Roasted Pork Loin (rubbed with a House Mexican Spice Blend and finished with Tomatillo Pepper Jam)

Seared Norwegian Salmon Filet

Herb and Lemon Roasted Mahi Mahi Filet (with a Roasted Bell Pepper Butter Sauce)

Shrimp, Scallops and Whitefish (gently simmered in a Tomato Seafood Broth with Fresh Basil and Chef’s Pasta)

Chef’s Pasta (with Diced Chicken Breast and Green Peas in a White Wine Cream Sauce)

Ratatouille Provençale (French baked vegetable dish with garlic and herbs)

Individual Hors d'Oeuvres

All prices for cold and hot selections are listed per 50 pieces unless otherwise noted.


COLD SELECTIONS

Jumbo Shrimp Cocktail with Traditional Cocktail Sauce and Sauce Marie Rose <small>(European Cocktail Sauce)</small>	\$150.00
Korean Style Sweet Glazed Beef and Pickle Canapés	\$160.00
Classic Build Your Own Bruschetta and Artichoke Dip Crostini Platter	\$75.00
Caprese Skewers with Balsamic Glaze	\$125.00
Boursin and Shrimp Tartlet	\$115.00
Assorted Petite Cheesecakes	\$100.00
Assorted Gourmet Dessert Bars	\$125.00
Gourmet Cheese, Crackers, & Flat Bread Display	
Small (serves 50)	\$135.00
Large (serves 100)	\$245.00
Vegetable Display with Green Goddess Dip	
Small (serves 50)	\$115.00
Large (serves 100)	\$185.00
Charcuterie	
Small (serves 50)	\$175.00
Large (serves 100)	\$275.00
Seasonal Fresh Fruit Display	
Small (serves 50)	\$150.00
Large (serves 100)	\$250.00
Deli Board	
Small (serves 50)	\$160.00
Large (serves 100)	\$285.00
Sundried Tomato and Garlic Hummus with Grilled Flat Breads (serves 50)	\$75.00
House Cooked Lattice Chips with French Onion Dip (serves 50)	\$60.00
Tri-Color Tortilla Chips with Fresh Garden Salsa (serves 50)	\$50.00

HOT SELECTIONS

Miniature Crab Cakes with Caper Aioli	\$110.00
Crab Rangoon with Asian Plum Sauce and Sweet & Sour Sauce	\$95.00
Crab and Gouda Dip with Grilled Pita and Lavash (serves 30)	\$120.00
House-Made Spinach Artichoke Dip with Lavash (serves 50)	\$120.00
Chicken and Bell Pepper Skewers with Pineapple Relish	\$110.00
Yakitori Skewers with Japanese Soy Glaze	\$150.00
Vegetable Spring Rolls with Sweet Thai Chili Sauce	\$75.00
Duck Bacon and Corn Wontons	\$115.00
Breaded Beef or Three Cheese Ravioli with Basil Marinara	\$85.00
Barbecue or Sweet Thai Meatballs	\$80.00
Traditional or Jerk Style Hot Wings with Ranch and Bleu Cheese Dip	\$110.00
Build-Your-Own Beef Sliders with American Cheese, Wasabi Mayo and Stone Ground Mustard	\$95.00
Build-Your-Own Pork Sliders with Barbecue Sauce and Fried Onions	\$95.00



 indicates gluten free. Custom menus are available upon request.
*22% service charge and applicable sales tax. Prices are subject to change.

Oasis Package

Min. 50 Guests. Priced for 2 hours of service

\$19.95 /person

Crab Rangoon with Asian Plum Sauce and Sweet & Sour Sauce
Choice of one: Barbecue Meatballs or Sweet Thai Meatballs
Choice of one: Fresh Vegetable Display with Green Goddess Dip or Seasonal Fresh Fruit Display
Choice of one: Gourmet Dessert Bar Variety or Petite Cheesecake Assortment

Oasis Package Add-On: Select any additional items from the Hors d'Oeuvres menu add \$2.00 /person /selection

Action Stations

Min. 50 Guests.
Priced for 2 hours of service

BUILD A STREET TACO STATION

\$7.95 /person

Choice of one: Carne Asada (Seasoned Sliced Flank Steak) or Seasoned Chicken, Soft Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Rustic-Style Salsa, Cilantro Spiked Pico de Gallo, and Cholula Spicy Aioli

MASHED POTATO BAR

\$7.95 /person

Mashed Potatoes, Shredded Cheddar, Bacon Crisps, Green Onion, Diced Tomatoes, Sriracha Sour Cream, Plain Sour Cream

OASIS MACARONI AND CHEESE BAR

\$6.95 /person

White Cheddar Cheese and Cavatappi Pasta, Top off with Diced Pit Ham, Crisp Bacon, Chives, House Made Salsa, Bleu Cheese Crumbles, and Toasted Panko Bread Crumbs. Served in a Bamboo Boat

NACHO BAR

\$8.95 /person

Seasoned Ground Beef, Chipotle Spiced Chicken Breast, Crisp Tortilla Chips, Silky Cheese Sauce, Sliced Jalapenos, Diced Fresh Tomatoes, Sliced Green Onions, Tomato-Cilantro Salsa, Sour Cream, and Traditional Hot Sauce

Carving Station

Carving stations accompanied by a Carver, Dollar Rolls & Condiments

CARVING STATIONS

Cocoa and Chili Rubbed Beef Tenderloin (Serves 25 people)	\$300.00
House Smoked Beef Strip Loin (Serves 50 people)	\$300.00
Spiral Cut Ham (Serves 50 people)	\$225.00
Oven Roasted Turkey (Serves 50 people)	\$250.00
Grilled Seasonal Vegetable with Chimichurri (Serves 50 people)	\$175.00

Bar Beverage

Charged by consumption to the host or to the individual. A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.

SUPER-PREMIUM LIQUORS

Grey Goose Vodka
Hendrick’s Gin
Crown Royal Whiskey
Dewars White Label Scotch

\$6.25

host bar
/drink

\$6.50

cash bar
/drink

PREMIUM LIQUORS

Tito’s Vodka
Bacardi Rum
Tanqueray Gin
Jack Daniel’s Whiskey

\$6.00

host bar
/drink

\$6.25

cash bar
/drink

HOUSE LIQUORS

Vodka
Rum
Jim Beam
Gin
Gold Tequila
Trave Amaretto
Coffee Liqueur
Bourbon
Scotch

\$5.25

host bar
/drink

\$5.50

cash bar
/drink

HOUSE WINE

Cabernet Sauvignon
Chardonnay
Merlot
Rosé
Pinot Noir
Moscato

\$5.75

host bar
/drink

\$6.00

cash bar
/drink

OTHER BEVERAGES

Champagne Toast
Bottled Domestic Beer
Bottled Premium and Import Beer
Bottled Water
Soft Drinks

HOST BAR

\$5.50 /glass
\$4.25 /bottle
\$5.00 /bottle
\$2.50 /bottle
\$2.50 /drink

CASH BAR

\$4.50 /bottle
\$5.25 /bottle
\$2.50 /bottle
\$2.50 /drink

Bottled House Wine
Domestic Keg (150 servings approx.)

\$22.00 /bottle
\$350.00 /keg

Hosted Beverage Packages

Including: Cocktails, Wine, Domestic Beers, Soft Drinks, Bottled Water

Designed for easy budgeting, your guests will receive complimentary beverages charged by the hour. The number of guests is based on the meal function guarantee or number of guests in attendance, whichever is greater.

A \$50.00 per bartender fee applies. Minimum of \$150.00 in bar sales or \$75.00 bar setup fee applies.

HOUSE PACKAGE - BY THE HOUR

Domestic Bottled Beer
House Liquors
House Wines

\$12.00

first hour
/person

\$6.00

each additional hour
/person

PREMIUM PACKAGE - BY THE HOUR

Imported and Domestic Bottled Beer
House Liquors
Premium Liquors
House Wines

\$15.00

first hour
/person

\$7.00

each additional hour
/person



Audio-Visual Equipment

The cost to use hotel tables, chairs, and table linens is included in the room rental fee for general meetings and catering functions. If equipment requested exceeds the hotel's general inventory, additional charges may apply. Tables for tabletop vendors, exhibits, and displays are priced separately.

INDIVIDUAL EQUIPMENT

Plasma TV (27" screen) with Cart	\$125.00
DVD Player	\$35.00
TV, DVD Player, and Cart	\$150.00
55" Flat Screen TV <i>(Available in the Sonoran, Arabian and Bora Bora)</i>	\$125.00

Selfie Mirror	Ask your catering manager about pricing and availability
Screen	\$75.00
LCD Projector	\$175.00
LCD Projector and Screen	\$225.00
Laptop	\$150.00
Confidence Monitor	\$125.00
Wireless Presentation Remote	\$10.00
Power Strip	\$15.00
Extension Cord	\$15.00
AV Cart	\$10.00

Stage Lighting <i>(per hour)</i>	\$50.00
Uplights <i>(per light)</i>	\$35.00
Patch Fee <i>(for house sound)</i>	\$25.00
Easel Tripod	\$15.00
Flip Chart/Dry Erase Board with Markers	\$30.00
Velour Pipe & Drape <i>(per 10'w x 14'h section)</i>	\$60.00

Floor Podium with Microphone	\$30.00
Portable PA System with Microphone <i>(includes 2 speakers & a 6-channel amplifier)</i>	\$150.00
Corded Handheld Microphone	\$25.00
Wireless Handheld Microphone	\$50.00
Wireless Lavalier Microphone	\$75.00
Push to Talk Microphone	\$35.00
Floor Microphone Stand	\$30.00
Boom Arm for Microphone Stand	\$25.00
Tabletop Microphone Stand	\$25.00
Polycom Conference Phone	\$75.00
Risers <i>(per 4' x 8' section)</i>	\$60.00

DANCE FLOOR

Grand Ballroom (24' x 24')	\$275.00
Paradise Ballroom (20' x 16')	\$250.00
Fiji / Coco / Maui (18' x 12')	\$175.00
Sahara (12' x 12')	\$175.00
Each additional 4' x 4' square	\$15.00

VENDOR BOOTH

(1) Draped 8' Table, (2) Chairs, and Wastebasket	\$25.00 /booth
Pipe & Drape (8' backdrop and 3' sidewalls)	\$50.00 /booth
Electrical	<i>starting at</i> \$30.00 /booth

Audio-Visual Packages

GRAND BALLROOM PROJECTOR PACKAGE \$400.00

Presented from stage. If multiple inputs are needed, an AV Technician will be required for a minimum of 2 hours.

- Includes:**
5 screens
5 state-of-the-art LCD Projectors

Extras:
Camera plus Camera Operator (add \$100)

CONVENTION CENTER PROJECTOR PACKAGE \$600.00

Grand and Paradise Ballrooms. An AV Technician is required for a minimum of 2 hours.

- Includes:**
8 screens
8 state-of-the-art LCD Projectors

Extras:
Camera plus Camera Operator (add \$100)

Audio-Visual Services

If an AV Technician is required to operate AV equipment beyond the initial setup prior to the event, a \$50.00 per hour fee will be applied. The rate is \$50.00 for any amount of time up to one hour, plus \$50.00 for each additional hour. Groups providing an AV technician must receive approval from hotel management prior to the event. The Oasis reserves the right to refuse the services of any outside AV technician or DJ.





HOTEL AND CONVENTION CENTER

**2546 NORTH GLENSTONE AVE.
SPRINGFIELD, MO 65803**

417.866.5253 | 1.888.532.4338

WWW.SPRINGFIELDOASIS.COM