

❧ 2012 ❧
BANQUET MENUS

FOR THE



ASHLAND SPRINGS HOTEL

A MEMBER OF THE HISTORIC HOTELS OF AMERICA



ASHLAND, OREGON

212 EAST MAIN STREET ASHLAND, OREGON

GINA DUQUENNE, CATERING MANAGER

DIRECT • 541-488-1700 EX.1006

SALES FAX • 541-488-1701

EMAIL • GINA@ASHLANDSPRINGSHOTEL.COM

ASHLANDSPRINGSHOTEL.COM

LARKSRESTAURANT.COM





BREAKFAST BUFFETS



Healthy Start Breakfast

FRESH BAKED BREAKFAST BREADS
SLICED SEASONAL FRUIT
FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS
FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

\$10.50 PER GUEST

Breakfast

CHOICE OF ONE BREAKFAST ENTRÉE

FRESH BAKED BREAKFAST BREADS
SLICED SEASONAL FRUIT
ROSEMARY ROASTED POTATOES
FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS
FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

\$14.50 PER GUEST

Brunch

CHOICE OF TWO BREAKFAST ENTRÉES

FRESH BAKED BREAKFAST BREADS
SLICED SEASONAL FRUIT
ROSEMARY ROASTED POTATOES
HICKORY-SMOKED BACON, PORK SAUSAGE OR
CHICKEN-APPLE SAUSAGE
FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS
FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

\$17.50 PER GUEST

(ADD \$1.50 FOR BOTH BACON AND SAUSAGE)

Breakfast Buffet Entrées

- ✧ WILD MUSHROOM, SPINACH, ONION AND FETA SCRAMBLE
- ✧ LOCAL VEGETABLE AND TILLAMOOK CHEDDAR CHEESE SCRAMBLE
- ✧ BACON, HAM, CHICKEN-APPLE SAUSAGE AND TILLAMOOK CHEDDAR CHEESE SCRAMBLE
- ✧ BACON, TILLAMOOK CHEDDAR CHEESE, BUTTERMILK BISCUIT AND EGG STRATA
- ✧ HAM AND SWISS QUICHE CASSEROLE LORRAINE
- ✧ SWEET BREAKFAST STRATA WITH CREAM CHEESE AND FRESH BERRIES

ADDITIONAL FEE OF \$2 FOR BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS
PRICES DO NOT INCLUDE 18% SERVICE CHARGE AND 5% CITY MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.



BREAK PACKAGE



Ashland Creek

MORNING REFRESHMENTS

FRESH BAKED BREAKFAST BREADS
SLICED SEASONAL FRUIT
FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS
FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE



MID-MORNING REFRESHER

FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS



AFTERNOON REFRESHMENTS

FRESH BAKED COOKIES AND BROWNIES
CHOICE OF: KETTLE CHIPS OR POPCORN
FRESH BREWED NOBLE ORGANIC COFFEE
ASSORTED HARNEY & SONS TEAS
SELECTION OF ASSORTED SODAS

\$15.50 PER GUEST

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PLATED LUNCHES



SERVED WITH FRESH BREWED NOBLE ORGANIC COFFEE
AND CHOICE OF HARNEY & SONS ICED TEA OR FRESH MADE LEMONADE

Entrées

🍴 OVEN BAKED FILET OF TILAPIA
WITH HERB AIOLI
STEAMED JASMINE RICE
FRESH SEASONAL VEGETABLES

\$14.50 PER GUEST

🍴 GRILLED CHICKEN SALAD
WITH MIXED GREENS, LOCAL PEARS
SPICED PECANS, GOAT CHEESE
AND HONEY-BALSAMIC VINAIGRETTE

\$15.50 PER GUEST

🍴 SLOW ROASTED TURKEY BREAST
WITH BACON PAN GRAVY
YUKON GOLD MASHED POTATOES
FRESH SEASONAL VEGETABLES

\$16 PER GUEST

🍴 GRILLED CHICKEN BREAST SANDWICH
ON A CIABATTA BUN WITH LETTUCE
TOMATO, TILLAMOOK CHEDDAR CHEESE
PESTO AIOLI AND SERVED WITH PENNE PASTA

\$15.50 PER GUEST

🍴 APPLE-WALNUT CHICKEN SALAD
SERVED WITH SLICED PITA BREAD
LOCAL TOMATOES, CUCUMBERS, SPROUTS
AND MIXED GREENS

\$15 PER GUEST

🍴 HOUSE-SMOKED STEELHEAD SALAD
WITH MIXED FIELD GREENS, TOMATOES, CUCUMBERS
SHAVED RED ONIONS, CAPERS, HARD BOILED EGG
AND LEMON VINAIGRETTE

\$16 PER GUEST

🍴 HERB ROASTED CHICKEN
WITH LEMON BEURRE BLANC
ROASTED POTATOES
FRESH SEASONAL VEGETABLES

\$15.50 PER GUEST

🍴 BAKED FILET OF SALMON
WITH DILL VINAIGRETTE
LOCAL WHEAT BERRY SALAD
FRESH SEASONAL VEGETABLES

\$17 PER GUEST

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LUNCH BUFFETS



SERVED WITH FRESH MADE LEMONADE OR HARNEY & SONS ICED TEA
AND A PLATTER OF FRESH BAKED COOKIES AND BROWNIES

☞ HOUSEMADE SOUP AND SALAD BAR

SEASONAL SELECTION OF SOUP

LOCAL ORGANIC FIELD GREENS, ROASTED TURKEY, HARD BOILED EGGS, RED ONIONS, GARBANZO BEANS, SPROUTS,
PEAS, CHERRY TOMATOES, CUCUMBERS AND HOUSEMADE CROUTONS
DRESSINGS INCLUDE: BALSAMIC VINAIGRETTE AND HERB-BUTTERMILK DRESSING
FRESH BAKED ROSEMARY BREAD AND BUTTER

\$14.50 PER GUEST

☞ CARAMELIZED ONION, WILD MUSHROOM AND BRAISED BEEF STROGANOFF

LOCAL ORGANIC FIELD GREENS WITH CUCUMBERS, CARROTS, TOMATOES, KALAMATA OLIVES AND RED WINE VINAIGRETTE
FRESH BAKED ROSEMARY BREAD AND BUTTER

\$16.50 PER GUEST

☞ DELI BUFFET

LOCAL ORGANIC FIELD GREENS, DRIED CRANBERRIES, TOASTED OREGON HAZELNUTS AND BALSAMIC VINAIGRETTE
DISPLAY OF SLICED MEATS AND CHEESES TO INCLUDE: BLACK FOREST HAM, ROASTED TURKEY BREAST AND PEPPERED PASTRAMI
TILLAMOOK CHEDDAR, SWISS AND MONTEREY JACK CHEESES
ASSORTMENT OF LOCAL BREADS AND CONDIMENTS
BOWL OF KETTLE CHIPS
CHOICE OF: DILL POTATO SALAD OR ROASTED VEGETABLE PASTA SALAD

\$17.50 PER GUEST

☞ ROASTED VEGETABLE POLENTA LASAGNA WITH SMOKED TOMATO MARINARA

CLASSIC CAESAR SALAD WITH CRISP ROMAINE, AGED PARMESAN CHEESE AND ROSEMARY CROUTONS
MARINATED VEGETABLE ANTIPASTO PLATTER
FRESH BAKED PARMESAN GARLIC BREAD

\$17.50 PER GUEST

☞ OVEN ROASTED BARBEQUE CHICKEN

OLD FASHIONED MACARONI AND CHEESE WITH A PARMESAN BREAD CRUMB TOPPING
CREAMY COLESLAW
CORNBREAD MUFFINS AND WHIPPED HONEY BUTTER

\$18.50 PER GUEST

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PLATED DINNERS



SERVED WITH FRESH BREWED NOBLE ORGANIC COFFEE AND ASSORTED HARNEY & SONS TEAS

PLEASE SELECT ONE ENTRÉE FOR ALL OF YOUR GUESTS TO ENJOY
(MULTIPLE ENTRÉE SELECTIONS ARE SUBJECT TO HIGHER PRICE)

Entrées

SERVED WITH YOUR CHOICE OF HOUSE SALAD, CAESAR SALAD, SPINACH SALAD OR LOCAL ORGANIC FIELD GREENS

🍷 OVEN ROASTED FILET OF SALMON
WITH SMOKED TOMATO BEURRE BLANC
LOCAL WHEAT BERRY SALAD
FRESH SEASONAL VEGETABLES

\$34 PER GUEST

🍷 MUSHROOM AND BLUE CHEESE STRUDEL
WITH FRESH HERB VINAIGRETTE
STEAMED JASMINE RICE
FRESH SEASONAL VEGETABLES

\$32.50 PER GUEST

🍷 PANKO BREADED CHICKEN CORDON BLEU
WITH HERB CREAM SAUCE
STUFFED WITH HOUSEMADE TASSO HAM AND GRUYERE
YUKON GOLD MASHED POTATOES
FRESH SEASONAL VEGETABLES

\$35 PER GUEST

🍷 COQ AU VIN
WITH RED WINE DEMI-GLACE
MUSHROOMS, ONIONS AND BACON
ROSEMARY ROASTED POTATOES
FRESH SEASONAL VEGETABLES

\$33 PER GUEST

🍷 PAINTED HILLS GRILLED FLAT IRON STEAK
WITH HOUSEMADE WORCESTERSHIRE AIOLI
HERB-BUTTERMILK MASHED POTATOES
FRESH SEASONAL VEGETABLES

\$37.50 PER GUEST
ADD GRILLED PRAWNS FOR \$3 PER GUEST

🍷 MAPLE GLAZED PORK LOIN
WITH APPLE GASTRIQUE
ROASTED SWEET POTATOES
FRESH SEASONAL VEGETABLES

\$34 PER GUEST

🍷 FRESH AND LOCAL SEASONAL FISH
BASED ON AVAILABILITY
MARKET PRICE



PLATED DINNER SALADS & DESSERTS



SELECT ONE SALAD FOR ALL OF YOUR GUESTS TO ENJOY

Salads

🌀 HOUSE SALAD

LOCAL ORGANIC FIELD GREENS, DRIED CRANBERRIES,
TOASTED OREGON HAZELNUTS AND BALSAMIC VINAIGRETTE

🌀 SPINACH SALAD

ORGANIC BABY SPINACH WITH CRISP BACON,
CRATER LAKE BLUE CHEESE SHAVED ONIONS
AND POMEGRANATE VINAIGRETTE

🌀 CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE, AGED PARMESAN CHEESE
AND ROSEMARY CROUTONS

🌀 LOCAL ORGANIC FIELD GREENS

CUCUMBERS, TOMATOES, CARROTS, KALAMATA OLIVES
AND RED WINE VINAIGRETTE

Desserts

DESSERT SELECTIONS AT \$3 PER GUEST

🌀 OLD FASHIONED CHOCOLATE CAKE
WITH RICH CHOCOLATE ICING
AND FRESH FRUIT COULIS

🌀 CREAMY CHOCOLATE MOUSSE PARFAIT
WITH FRESH SEASONAL FRUIT TOPPING
AND VANILLA BEAN WHIPPED CREAM

🌀 STRAWBERRIES AND CREAM WHITE CAKE
WITH VANILLA BEAN WHIPPED CREAM
AND LEMON CURD

🌀 FRESH BERRY SHORTCAKE
SWEET BISCUIT WITH VANILLA BEAN WHIPPED CREAM
AND SEASONAL BERRIES

DESSERT SELECTIONS AT \$5 PER GUEST

🌀 FLOURLESS DAGOBA CHOCOLATE CAKE
WITH VANILLA BEAN WHIPPED CREAM

🌀 APPLE-FRANGIPANE TART
WITH AN ALMOND CRUST
AND CARAMEL SAUCE

🌀 FRESH MARIONBERRY TART
WITH WHITE CHOCOLATE CRÈME ANGLAISE

🌀 PEAR-ROSEMARY UPSIDE DOWN CAKE
CORNMEAL CAKE WITH SWEETENED CRÈME FRAICHE

ADDITIONAL FEE OF \$2 FOR BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS
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DINNER BUFFETS



BEAR CREEK

CHOOSE: ONE SIDE, ONE SALAD, ONE ENTRÉE
TO BE ACCOMPANIED BY:
FRESH SEASONAL VEGETABLES
FRESH BAKED ROLLS WITH BUTTER
FRESH BREWED NOBLE ORGANIC COFFEE
AND ASSORTED HARNEY & SONS TEAS

\$27 PER GUEST

LITHIA CREEK

CHOOSE: ONE SIDE, TWO SALADS, TWO ENTRÉES
TO BE ACCOMPANIED BY:
FRESH SEASONAL VEGETABLES
FRESH BAKED ROLLS WITH BUTTER
FRESH BREWED NOBLE ORGANIC COFFEE
AND ASSORTED HARNEY & SONS TEAS

\$32 PER GUEST

Dinner Buffet Entrées

- | | |
|--|---|
| ✧ MAPLE GLAZED PORK LOIN WITH AN APPLE GASTRIQUE | ✧ PAINTED HILLS GRILLED FLAT IRON STEAK WITH HOUSEMADE WORCESTERSHIRE AIOLI |
| ✧ COQ AU VIN WITH RED WINE DEMI-GLAZE, MUSHROOMS, ONIONS AND BACON | ✧ OVEN ROASTED SALMON AND SMOKED TOMATO BEURRE BLANC |
| ✧ BRAISED BEEF STROGANOFF WITH CARAMELIZED ONIONS AND WILD MUSHROOMS | ✧ OVEN BAKED CHICKEN WITH CHARDONNAY CREAM SAUCE |
| ✧ WILD MUSHROOM AND BLUE CHEESE STRUDEL WITH AN HERB VINAIGRETTE, CARAMELIZED ONIONS AND ROASTED POTATOES IN PUFF PASTRY | ✧ SEASONAL FISH, BASED ON AVAILABILITY |

Dinner Carved Entrées

- | | |
|---|--|
| ✧ SLOW ROASTED PAINTED HILLS BEEF TOP SIRLOIN WITH ROSEMARY JUS AND CREAMED HORSERADISH
ADDITIONAL \$4 PER GUEST | ✧ HONEY GLAZED OLD FASHIONED HAM WITH AN APPLE GASTRIQUE
ADDITIONAL \$3 PER GUEST |
| ✧ PAINTED HILLS PRIME RIB OF BEEF WITH ROSEMARY JUS AND CREAMED HORSERADISH
ADDITIONAL \$6 PER GUEST | |

*CARVED ENTRÉES MAY BE CHOSEN TO REPLACE ANY PLATED ENTRÉE FOR AN ADDITIONAL CHARGE PER GUEST

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BUFFET SALADS & SIDES



Buffet Salads

🌀 HOUSE SALAD

LOCAL ORGANIC FIELD GREENS, DRIED CRANBERRIES,
TOASTED OREGON HAZELNUTS AND BALSAMIC VINAIGRETTE

🌀 SPINACH SALAD

BABY SPINACH WITH CRISP BACON, CRATER LAKE BLUE CHEESE,
SHAVED ONIONS AND POMEGRANATE VINAIGRETTE

🌀 LOCAL ORGANIC FIELD GREENS

WITH CUCUMBER, CARROT, TOMATO, KALAMATA OLIVES
AND RED WINE VINAIGRETTE

🌀 CLASSIC CAESAR

WITH CRISP ROMAINE, AGED PARMESAN CHEESE
AND ROSEMARY CROUTONS

Buffet Sides

🌀 LOCAL WHEAT BERRY SALAD

🌀 PECAN ONION COUSCOUS

🌀 YUKON GOLD MASHED POTATOES

🌀 HERB-BUTTERMILK MASHED POTATOES

🌀 ROSEMARY ROASTED POTATOES

🌀 STEAMED JASMINE RICE

🌀 GLUTEN-FREE QUINOA



HORS D'OEUVRE PLATTERS



SEASONAL FRESH FRUIT PLATTER

SMALL – SERVES 50	\$130
LARGE – SERVES 100	\$240



ROASTED AND GRILLED VEGETABLE PLATTER WITH RED PEPPER AIOLI AND CROSTINI

SMALL – SERVES 50	\$120
LARGE – SERVES 100	\$230



HUMMUS PLATTER

HOUSEMADE ROASTED RED PEPPER HUMMUS
WITH GRILLED FLATBREAD AND SHEEP'S MILK FETA

SMALL – SERVES 50	\$100
LARGE – SERVES 100	\$180



FRESH TOMATOES, MOZARELLA AND BASIL PLATTER AVAILABLE JUNE THROUGH OCTOBER

SMALL – SERVES 50	\$120
LARGE – SERVES 100	\$230



SELECTION OF HANDCRAFTED ARTISAN CHEESES WITH CRACKERS AND BAGUETTE BREAD

SMALL – SERVES 50	\$150
LARGE – SERVES 100	\$260



FARM PLATTER

WITH HOUSEMADE CHARCUTERIE, ARTISAN CHEESES
MARKET FRUIT AND BAGUETTE

SMALL – SERVES 50	\$160
LARGE – SERVES 100	\$270



HOUSE-SMOKED STEELHEAD PLATTER

WITH TERRAGON CREAM CHEESE, ONIONS, CAPERS
AND TOASTED CROSTINI

SMALL – SERVES 50	\$130
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BAKED BRIE WRAPPED IN PUFF PASTRY

SMALL – SERVES 30	\$88
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HORS D'OEUVRES



Savory

SEASONAL SPECIALTY
\$18 PER DOZEN

SMOKED OREGON TUNA SALAD
SERVED IN A PHYLLO CUP
\$21 PER DOZEN

HOUSEMADE PATE
ON FRESH HERB CRACKER WITH STONEGROUND MUSTARD
\$23 PER DOZEN

DUNGENESS CRAB CAKES
WITH SPICY REMOULADE
\$39 PER DOZEN

DUCK CONFIT BOUCHEES
WITH TRUFFLED MICRO GREENS AND CHEVRE
\$22 PER DOZEN

WILD MUSHROOM RISOTTO FRITTERS
WITH RED PEPPER AIOLI
\$23 PER DOZEN

CRATER LAKE BLUE CHEESE,
GRAPE AND WALNUT CROSTINI
\$18 PER DOZEN

CHILLED PRAWNS
WITH OREGON WASABI COCKTAIL SAUCE
\$29 PER DOZEN

CHICKEN BROCHETTES
WITH HONEY MUSTARD SAUCE
\$22 PER DOZEN

HOUSEMADE BEEF MEATBALLS
WITH LARKS BARBEQUE SAUCE
OR SMOKED TOMATO MARINARA
\$21 PER DOZEN

SPANAKOPITA
STUFFED WITH SPINACH AND FETA CHEESE
\$22 PER DOZEN

CHICKEN-APPLE SALAD PATE A CHOUX
CREAM PUFFS
\$39 PER DOZEN

Sweet

CHOCOLATE DIPPED STRAWBERRIES
FRESH STRAWBERRIES COATED IN
DARK CHOCOLATE
\$23 PER DOZEN

MINI APRICOT TARTS
SWEET COOKIE CRUST FILLED WITH RICH APRICOT JAM
\$20 PER DOZEN

MINI LEMON-THYME SCONES
WITH HONEY MASCARPONE
\$20 PER DOZEN

CHOCOLATE DIPPED BISCOTTI
HOUSEMADE BISCOTTI DIPPED IN DARK CHOCOLATE
\$23 PER DOZEN

MINI CREAM PUFFS
PATE A CHOUX FILLED WITH WHIPPED CREAM
AND DIPPED IN CHOCOLATE
\$24 PER DOZEN

RICH CHOCOLATE BROWNIE
WITH CHOCOLATE GANACHE
\$20 PER DOZEN

ADDITIONAL FEE OF \$2 FOR BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS
PRICES DO NOT INCLUDE 18% SERVICE CHARGE AND 5% CITY MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.



A LA CARTE ITEMS



☞ FRESH BREWED NOBLE ORGANIC COFFEE	\$29 PER GALLON
☞ ASSORTED HARNEY & SONS TEAS	\$29 PER GALLON
☞ ICED TEA, FRUIT PUNCH OR LEMONADE	\$18 PER GALLON
☞ ASSORTED SODAS – PEPSI, DIET PEPSI, SIERRA MIST	\$2.50 EACH
☞ MINERAL WATER – CALISTOGA	\$3.50 EACH
☞ ASSORTED FRESH BAKED COOKIES	\$20 PER DOZEN
☞ FRESH BAKED BROWNIES	\$20 PER DOZEN
☞ INDIVIDUAL FRUIT YOGURTS	\$2.50 EACH
☞ POPCORN OR KETTLE CHIPS	\$15 PER BOWL





WINE LIST



Whites

☞	JOVINO PINOT GRIS, DUNDEE, OREGON	\$22
☞	VALLEY VIEW, CHARDONNAY, APPLEGATE VALLEY, OREGON	\$29
☞	CHATEAU STE MICHELLE, PINOT GRIS, COLUMBIA VALLEY, WASHINGTON	\$29
☞	DOMAINE STE MICHELLE BRUT (SPARKLING) NV	\$22

Reds

☞	WASHINGTON HILLS, MERLOT, WASHINGTON STATE	\$22
☞	VALLEY VIEW, CABERNET SAUVIGNON, APPLEGATE VALLEY, OREGON	\$29
☞	EOLA HILLS, SYRAH, WILLAMETTE VALLEY, OREGON	\$29
☞	CASTLE ROCK, PINOT NOIR, WILLAMETTE VALLEY, OREGON	\$29

ASHLAND SPRINGS HOTEL ALSO OFFERS A LARGER SELECTION OF WINES UPON REQUEST
PLEASE ALLOW TWO WEEKS FOR ANY SPECIAL REQUESTS



WINE SELECTION AND PRICING ARE SUBJECT TO CHANGE
PLEASE CONTACT THE CATERING DEPARTMENT FOR DETAILS

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