



Ashland Springs Hotel

Day Menu



Jason Nelson

Sales & Catering Manager

Direct: 541. 631. 2006 Fax: 541. 488. 1701

Email: Jason.Nelson@Neumanhotelgroup.com

AshlandSpringsHotel.com LarksRestaurant.com

LARKS
HOME KITCHEN CUISINE

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LARKS HOME KITCHEN CUISINE

celebrates Oregon – its farms, orchards, creameries and wineries – offering dishes that excite and surprise with freshness and flavors.

We are passionately committed to offering fresh & local ingredients. Larks celebrates Oregon’s bounty by creating innovative cuisine from scratch, offering a unique and unforgettable dining experience.

Executive Chef: Franco Console



EVENT FEES

- **Service Charge:** 20% Service Charge on All Food and Beverage
- **Ashland Meal’s Tax:** 5% Meals Tax on All Food
- **Bar Set Up:** Soft Bar Set Up Fee - \$75
Full Bar Set Up Fee - \$150
- **Tray Passing Fee:** \$1 Per Guest
- **Dessert Service Fee:** \$2 Per Guest
- **Corkage:** \$15 Per 750ML Bottle of Wine to Apply If Provided by Client

BREAK PACKAGES

Parties of Less Than 20 Guests Will Be Charged an Additional \$4.00 Per Guest

ASHLAND CREEK PACKAGE OPTIONS

Full Package | \$20 per Guest

- Morning Refreshments
- Mid-Morning Refresh
- Afternoon Refreshments

Half-Day Package | \$15 per Guest

- Morning Refreshments
- Mid-Morning Refresh

Morning Refreshments

House Made Breakfast Bread
Mini Banana Muffins 
Sliced Seasonal Fruit
Fresh Squeezed Orange Juice
Cranberry Juice
Organic Hilltop Coffee
Assorted Harney & Sons Teas

Mid-Morning Refresh

Organic Hilltop Coffee
Asst. Harney & Sons Teas

Afternoon Refreshments

Choice Of: Kettle Chips or Popcorn
Fresh Baked Cookies & Brownies
Organic Hilltop Coffee
Assorted Harney & Sons Teas

BREAKFAST & BRUNCH BUFFETS

Parties of Less Than 20 Guests Will Be Charged an Additional \$4.00 Per Guest

Healthy Start Breakfast Buffet | \$13 per Guest



House Made Breakfast Bread
Mini Banana Muffins 
Sliced Seasonal Fruit
Fresh Squeezed Orange Juice
Cranberry Juice
Fresh Brewed Organic Hilltop Coffee
Assorted Harney & Sons Teas

Breakfast Buffet | \$20 per Guest

Choice of One Breakfast Entrée


House Made Breakfast Bread
Mini Banana Muffins 
Sliced Seasonal Fruit
Rosemary Roasted Potatoes
Fresh Squeezed Orange Juice
Cranberry Juice
Fresh Brewed Organic Hilltop Coffee
Assorted Harney & Sons Teas

Breakfast & Brunch Buffet Entrée Options

- Wild Mushroom, Spinach and Feta Scramble 
- Seasonal Vegetable and Swiss Cheese Scramble 
- Buttermilk Biscuit Strata with Bacon and Tillamook Cheddar Cheese
- Chicken-Apple Sausage and White Cheddar Quiche Casserole
- Cinnamon French Toast Casserole with Honey Butter and Maple Syrup

Brunch Buffet | \$23 per Guest

*Add \$1.50 Per Guest for Both Bacon and Sausage.
Choice of One Breakfast Entrée.*

House Made Breakfast Bread
Mini Banana Muffins 
Sliced Seasonal Fruit
Rosemary Roasted Potatoes
Choice of: Hickory-Smoked Bacon **OR**
Chicken-Apple Sausage
Fresh Brewed Organic Hilltop Coffee
Assorted Harney & Sons Teas
Fresh Squeezed Orange Juice
Cranberry Juice

HORS D' OEUVRE PLATTERS

Farm Platter

*House Charcuterie, Artisan Cheeses,
Pickled Vegetables & Baguette*

Small: \$140 | Medium: \$270 | Large: \$400

Beef Carpaccio ^{GF}

*Olive Oil, Sea Salt,
Truffle Micro Greens*

Small: \$90 | Medium: \$170 | Large: \$250

Handcrafted Artisan Cheese Platter

Served with Crackers & Baguette

Small: \$120 | Medium: \$230 | Large: \$340

Fruit Platter ^{GF}

Freshly Cut, Assorted Selection

Small: \$80 | Medium: \$150 | Large: \$220

Antipasti

*Grilled Marinated Eggplant, Green Beans,
Artichoke Hearts, Roasted Red Peppers,
Assorted Nuts, Basil Pesto, Baguette,
House made Jams & Mustard*

Small: \$100 | Medium: \$180 | Large: \$260

Baked Brie En Croute

*Arugula Fig Pesto,
Wrapped in Puff Pastry,
Served with Crostini*

One Size: \$100

Roasted Red Pepper Hummus

Served with Grilled Flatbread & Crudit 

Small: \$60 | Medium: \$110 | Large: \$160

House Smoked Salmon Platter

*Tarragon Cream Cheese, Onions,
Capers & Toasted Crostini*

One Size: \$170

*Vine Ripened Tomato, Mozzarella, & Basil Platter ^{GF}

**Seasonal (July Through October)*

Small: \$90 | Medium: \$170 | Large: \$250

HORS D' OEUVRE ENHANCEMENT

GRAZING TABLE – Artisan Display of Handcrafted Cheeses, House Charcuterie, Crudit , Seasonal Fruits, House Mustards, Jams, Crackers & Baguette.

Inquire with your Catering Manager for more details.

\$10 per Guest, 70-person Minimum

HORS D'OEUVRES BY THE DOZEN

Three Dozen Minimum Per Selection

SAVORY

Oysters on The Half Shell ^{GF}

Mignonette
\$36 Per Dozen

Chilled Prawns ^{GF}

Oregon Wasabi Cocktail Sauce
\$33 Per Dozen

Ahi Tuna Poke

Wonton Chip, Wasabi Aioli
\$30 Per Dozen

Maple Bacon Wrapped Dates ^{GF}

Chevre Stuffed
\$25 Per Dozen

Smoked Salmon ^{GF}

*Herb Cream Cheese,
Served on Crostini or Cucumber*
\$25 Per Dozen

Saffron Risotto Fritters

Pecorino Aioli
\$24 Per Dozen

Local Pork & Beef Meatballs

LARKS Barbeque Sauce
\$24 Per Dozen

Chicken Skewers ^{GF}

Lemongrass Ponzu Glaze
\$24 Per Dozen

Crostini & Tomato Jam

Dill Cream Cheese, Micro Greens
\$23 Per Dozen

Seasonal Specialty*

Chef's Choice
\$23 Per Dozen

SWEET

Assorted French Macarons

Chef's Seasonal Selection
\$32 Per Dozen

Seasonal Cheesecake Tartlets

Graham Crust
\$26 Per Dozen

Brownie Tartlets

Tahitian Vanilla Fleur de Sel
\$26 Per Dozen

Seasonal Fruit Tartlets

Vanilla Pastry Cream, Shortbread Crust
\$26 Per Dozen

Lemon Bars

Basil Shortbread Crust
\$24 Per Dozen

Chocolate Dipped Coconut Macaroons ^{GF}

Toasted and Dipped in Chocolate
\$24 Per Dozen

Chocolate Dipped Strawberries ^{GF}

Fresh Strawberries Coated in Dark Chocolate
\$24 Per Dozen

Fresh Baked House Made Cookies

Assorted Selection
\$22 Per Dozen

PLATED LUNCH

Served with A Choice of Harney & Sons Iced Tea or Fresh Made Lemonade

Baked Rigatoni | \$18 per Guest

Smoked Tomato Sauce, Spinach, Feta, Mozzarella

Butterleaf Cobb Salad ^{GF} | \$18 per Guest

Turkey, Bacon, Hardboiled Egg, Tomatoes, Blue Cheese, Avocado Dressing

House Smoked Salmon Salad ^{GF} | \$19 per Guest

Mixed Field Greens, Tomatoes, Cucumbers, Shaved Red Onions, Capers,
Hard-Boiled Egg, Lemon Vinaigrette

Herb Roasted Chicken Breast ^{GF} | \$20 per Guest

Lemon Beurre Blanc, Garlic Mashed Potatoes, Braised Greens

Salmon En Croute | \$24 per Guest

Herb Aioli, Dill Roasted Potatoes, Green Beans

Chicken Piccata | \$24 per Guest

Garlic Mashed Potatoes, Lemon-Caper Butter, Broccolini

Add Fresh Baked Bread and Butter at \$1.00 Per Guest

Add House Made Cookies and Brownies at \$2.00 Per Guest

Parties of Less Than 20 Guests Will Be Charged an Additional \$4.00 Per Guest When Choosing Two Different Entrées

LUNCH BUFFETS

Served with A Choice of Harney & Sons Iced Tea or Fresh Made Lemonade

Homemade Soup & Salad Bar | \$19 per Guest

Seasonal Selection of Soup
Fresh Baked Rosemary Bread and Butter
Local Organic Field Greens, Roasted Turkey, Hard-Boiled Eggs,
Chef's Choice of Seasonal Vegetables, Croutons
Dressings Include: Sherry Vinaigrette and Herb-Buttermilk Dressing

Deli Buffet | \$23 per Guest

Choice Of: Dill Potato Salad, Coleslaw or Pesto Pasta Salad
Local Organic Field Greens, Dried Cranberries, Toasted Oregon Hazelnuts & Sherry Vinaigrette
Sliced Meats to Include: Prosciutto, Salami, Smoked Turkey and Ham
Sliced Cheeses to Include: Tillamook Cheddar, Swiss, and Provolone Cheeses
Assortment of Rise Up! Breads and Condiments
Platter of Lettuce, Tomatoes and Onions
Bowl of Kettle Chips

Taco Bar | \$25 per Guest

Choice Of (Select Two): Chicken Asada, Ground Beef, Pork Carnitas Or Spiced Tofu
Flour and Corn Tortillas, Tomatoes, Lettuce, Onions, Sour Cream, Black Beans, Cheese,
Tortilla Chips and Salsa

Barbeque Buffet | \$25 per Guest

Choice Of (Select Two): Barbequed Chicken, Slow Smoked Pulled Pork or Brisket
Choice Of: Dill Potato Salad or Garden Salad
Cornmeal Buns, Macaroni and Cheese, Coleslaw

Add House Made Cookies and Brownies at \$2.00 Per Guest
Additional Fee Of \$4.00 Per Guest for Buffets with Guarantee of Less Than 20 Guests

DESSERT UPGRADES

Select One Dessert at an Increased Rate per Person

Flourless Chocolate Torte ^{GF} | \$4

Chantilly Cream, Fresh Raspberry

Vegan Carrot Cake ^{GF} | \$4

“Cream Cheese” Frosting

Tiramisu Cheesecake | \$4

Coffee & Kahlua Soaked Ladyfingers, Mascarpone Mousse

Lemon Panna Cotta ^{GF} | \$4

Seasonal Fruit, Almond Crumble

Fresh Berry Shortcake ^{GF} | \$4

Almond Biscuit, Vanilla Bean Diplomat Cream

\$2.00 Per Guest Cake Service Fee for Dessert Brought In

A LA CARTE

SWEET

Frangipane Blackberry Tartlet	\$4 Each
Chocolate Dipped Coconut Macaroons ^{GF}	\$24 Per Dozen
Fresh Baked Muffins	\$24 Per Dozen
Dark Chocolate Dipped Strawberries ^{GF}	\$24 Per Dozen
Fresh Baked Chocolate Chip Cookies	\$22 Per Dozen
Fresh Baked Brownies	\$22 Per Dozen

SAVORY

Truffle Parmesan Popcorn ^{GF}	\$15 Per Bowl
Kettle Chips ^{GF}	\$15 Per Bowl
Fresh Corn Tortilla Chips and Salsa ^{GF}	\$4 Per Guest

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Organic Hilltop Coffee	\$29 Per Gallon
Assorted Harney & Sons Teas	\$29 Per Gallon
Orange Juice	\$24 Per Gallon
Cranberry Juice	\$24 Per Gallon
Marionberry Lemonade	\$22 Per Gallon
Lavender Lemonade	\$22 Per Gallon
Sparkling Cider	\$18 Per Gallon
Lemonade	\$18 Per Gallon
Iced Tea	\$18 Per Gallon
Pellegrino Mineral Water	\$8.00 Each
Izze Sparkling Pomegranate or Clementine	\$4.00 Each
Pellegrino - Limonata Or Aranciata	\$4.00 Each
Assorted Sodas	\$2.50 Each
Bottled Water	\$2.00 Each