



Ashland Springs Hotel

Evening Menu



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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

LARKS
HOME KITCHEN CUISINE

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 750 ML Bottle of Wine to Apply If Provided by Client

HORS D' OEUVRE PLATTERS

Farm Platter

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

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

Beef Carpaccio

*Olive Oil, Sea Salt,
Truffle Micro Greens*

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

Handcrafted Artisan Cheese Platter

Served with Crackers and Baguette

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

Fruit Platter

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 and Mustard*

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

Baked Brie En Crouete

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

One Size: \$100

Roasted Red Pepper Hummus

Served with Grilled Flatbread & Crudité

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

**Seasonal (July Through October)*

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

HORS D' OEUVRE ENHANCEMENT

GRAZING TABLE – Artisan Display of Handcrafted Cheeses, House Charcuterie,
Crudité, 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

House 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 DINNER

Treat Your Guests to a Plated Supper Featuring the Best of Oregon's Bounty.
Dinner Includes: Fresh Baked Rosemary Bread & Butter, Tableside Coffee & Tea Service

SALAD

Please Select One Salad for your Guests to Enjoy

House Salad ^{GF}

Local Organic Field Greens, Dried Cranberries,
Toasted Oregon Hazelnuts, Sherry Vinaigrette

Arugula Salad ^{GF}

Dried Apricots, Toasted Almonds,
Sheep's Milk Feta, Pernod-Shallot Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese,
Rosemary Croutons

Spinach Salad ^{GF}

Dried Figs, Rogue Creamery Blue Cheese,
Toasted Walnuts, Herb-Balsamic Vinaigrette

ENTRÉE

Up To 2 Entrees May Be Chosen, Price Will Defer to Higher Cost Item.
Subject to Pre-Order Deadline. Ask Your Catering Manager for Details.

Grilled Ribeye ^{GF} | \$44 per Guest

Chimichurri, Farm Carrots, Caramelized Onion Mashed Potatoes

Grilled Flat Iron Steak ^{GF} | \$40 per Guest

Bordelaise, Creamed Collard Greens & Bacon, Horseradish Mashed Potatoes

Oven Roasted Salmon ^{GF} | \$36 per Guest

Lemon Beurre Blanc, Roasted Brussel Sprouts, Brown Butter Carrot Purée

Grilled Pork Porterhouse ^{GF} | \$36 per Guest

Crispy Smashed Red Potatoes, Balsamic Apricot Glaze, Creamy Braised Kale

Braised Chicken ^{GF} | \$35 per Guest

Wild Mushroom Sauce, Smoked Brie Grits, Spinach

Chicken Piccata ^{GF} | \$35 per Guest

Lemon-Caper Butter, Broccolini, Garlic Mashed Potatoes

Seasonal Chef's Choice | \$33 per Guest

Vegetarian or Vegan Entree

BUFFET DINNER

Additional Fee Of \$4.00 Per Person for Buffets with Guarantee of Less Than 20 Guests

Bear Creek Buffet | \$34 per Guest
One Salad, One Entrée, and One Side

Lithia Creek Buffet | \$37 per Guest
Two Salads, Two Entrées, and One Side

Buffet Options Include: Fresh Baked Rosemary Bread & Butter, Roasted Seasonal Vegetables, Assorted Harney & Sons Teas, and Fresh Brewed Hilltop Coffee

SALADS

House Salad ^{GF}

Local Organic Field Greens, Dried Cranberries,
Toasted Oregon Hazelnuts, Sherry Vinaigrette

Arugula Salad ^{GF}

Dried Apricot, Toasted Almonds,
Sheep's Milk Feta, Pernod-Shallot Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese,
Rosemary Croutons

Spinach Salad ^{GF}

Dried Figs, Rogue Creamery Blue Cheese,
Toasted Walnuts, Herb-Balsamic Vinaigrette

ENTRÉES

Braised Chicken, Wild Mushrooms ^{GF}

Salmon En Croute, Stone-Ground Mustard Dill Cream

Chicken Piccata, Lemon-Caper Beurre Blanc ^{GF}

Grilled Flat Iron Steak, Bordelaise ^{GF}

Roasted Salmon, Dill Beurre Blanc ^{GF}

Cider Brined Pork Loin, Apple Mustard-Seed Compote ^{GF}

Slow Braised White Beans, Wild Mushrooms, Roasted Garlic and Bell Pepper,
Arugula-Pecorino Romano ^{GF}

SIDES

Herb Roasted Red Potatoes ^{GF}

Herb-Buttermilk Whipped Potatoes ^{GF}

Smoked Brie Grits ^{GF}

Garlic Herb Smashed New Potatoes ^{GF}

Horseradish Whipped Potatoes ^{GF}

Creamy Garlic and Pecorino Orzo

Sweet Potato Gratin ^{GF}

Cauliflower Parsnip Puree ^{GF}

BUFFET UPGRADES: CARVED ENHANCEMENTS

Carved Entrees May Be Chosen to Replace Any Buffet Entrée for an Additional Charge Per Guest.

Slow Roasted Top Sirloin | \$6

House Made Worcestershire

Porchetta | \$6

Crispy Stuffed Pork Belly, Hazelnut-Basil Pesto

USDA Prime Rib of Beef | \$9

Rosemary Jus, Creamed Horseradish

Beef Tenderloin Filet | \$12

Red Wine Bordelaise

Additional \$75.00 Fee to apply for a Chef Attended Carving Station.

All Carved Entrees Are Gluten Free.

DESSERT

Please Select One Dessert to Add at an Increased Rate per Person.

Flourless Chocolate Torte ^{GF} | \$6

Chantilly Cream, Fresh Raspberry

Vegan Carrot Cake ^{GF} | \$6

“Cream Cheese” Frosting

Tiramisu Cheesecake | \$6

Coffee & Kahlua Soaked Ladyfingers, Mascarpone Mousse

Lemon Panna Cotta ^{GF} | \$6

Seasonal Fruit, Almond Crumble

Fresh Berry Shortcake ^{GF} | \$6

Almond Biscuit, Vanilla Bean Diplomat Cream

A LA CARTE

SWEET

Frangipane Blackberry Tartlet	\$4 Each
Chocolate Dipped Coconut Macaroons ^{GF}	\$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 Person

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