



Ashland Springs Hotel

Evening Menu



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LARKS
HOME KITCHEN CUISINE

TABLE OF CONTENTS

Event Fees	2
Hors D'oeuvre Plates	3
Hors D'oeuvres by the Dozen	4
Plated Dinner	5
Create Your Own Plated Dinner	6
Desserts	7
Beverages	8
Wine List	9



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 and 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'OEUVRES BY THE DOZEN

Three Dozen Minimum Per Selection

Priced Per Dozen

SAVORY

Oysters On The Half Shell ^{GF} | \$36

Mignonette

Saffron Risotto Fritters | \$24

Pecorino Aioli

Chilled Prawns ^{GF} | \$33

Oregon Wasabi Cocktail Sauce

Local Pork And Beef Meatballs | \$24

LARKS Barbeque Sauce

Ahi Tuna Poke | \$30

Wonton Chip, Wasabi Aioli

Chicken Skewers ^{GF} | \$24

Lemongrass Ponzu Glaze

Maple Bacon Wrapped Dates ^{GF} | \$25

Chevre Stuffed

Crostini And Tomato Jam | \$23

Dill Cream Cheese, Micro Greens

House Smoked Salmon ^{GF} | \$25

Herb Cream Cheese,

Served On Crostini or Cucumber

Seasonal Specialty* | \$23

Chef's Choice

SWEET

Assorted French Macarons | \$32

Chef's Seasonal Selection

Lemon Bars | \$24

Basil Shortbread Crust

Seasonal Cheesecake Tartlets | \$26

Graham Crust

Chocolate Dipped

Coconut Macaroons ^{GF} | \$24

Toasted And Dipped In Chocolate

Brownie Tartlets | \$26

Tahitian Vanilla Fleur de Sel

Chocolate Dipped

Strawberries ^{GF} | \$24

Fresh Strawberries Coated In Dark Chocolate

Seasonal Fruit Tartlets | \$26

Vanilla Pastry Cream, Shortbread Crust

Fresh Baked House Made Cookies | \$22

Assorted Selection

PLATED DINNER

Treat Your Guests To A Plated Dinner Featuring The Best Of Oregon's Bounty.
Dinner Includes: Fresh Baked Rosemary Bread And Butter, Tableside Coffee And 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} | \$38 Per Guest

Bordelaise, Creamed Collard Greens And 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

Wild Mushroom Braised Chicken ^{GF} | \$35 Per Guest

Natural Pan Jus, Smoked Brie Grits, Garlic 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

CREATE YOUR OWN PLATED DINNER

Lithia Creek Dinner | \$38 Per Guest

Select One Salad, Two Entrées,
And One Side * Entrée Pre-Counts Required

Dinner Includes: Fresh Baked Rosemary Bread And Butter, Seasonal Vegetables,
Assorted Harney And 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 Cacciatore ^{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

Crispy Roasted Sweet Potatoes ^{GF}

Cauliflower Parsnip Puree ^{GF}

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 | \$6
"Cream Cheese" Frosting

Tiramisu Cheesecake | \$6
Coffee And 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

Frangipane Blackberry Tartlet	\$4 Each
Chocolate Dipped Coconut Macarons ^{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

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Organic Hilltop Coffee	\$29 Per Gallon
Assorted Harney And 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
Izze Sparkling Pomegranate Or Clementine	\$4 Each
Flavored Pellegrino	\$4 Each
Assorted Sodas	\$2.50 Each
Bottled Water	\$2 Each
Dasani Sparkling Water	\$3 Each
Caldera Brewery Soda	\$4 Each

WINE LIST

WINE BY THE GLASS

SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, WA | \$8

ROSÉ

Primarius Rosè, Willamette Valley, OR | \$8

WHITE

Jovino, Pinot Gris, Willamette Valley, OR | \$8

Blue Moon Semi-Sparkling Riesling, Rogue Valley, OR | \$8

Schmidt Family Vineyards Sauvignon Blanc, Applegate Valley, OR | \$10

RED

Slagle Creek Reserve Red, Jacksonville, OR | \$8

Owen Roe, Sharecroppers Red Blend, Yakima Valley, WA | \$9

Stafford Hill, Tempranillo, Willamette Valley, OR | \$9

Heritage Pinot Noir, Willamette Valley, OR | \$11

WINE BY THE BOTTLE

SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, WA | \$28

ROSÉ

Primarius Rosè, Willamette Valley, OR | \$28

WHITE

Jovino, Pinot Gris, Willamette Valley, OR | \$28

Blue Moon Semi-Sparkling Riesling, Rogue Valley, OR | \$28

Schmidt Family Vineyards Sauvignon Blanc, Applegate Valley, OR | \$30

RED

Slagle Creek Reserve Red, Jacksonville, OR | \$28

Owen Roe, Sharecroppers Red Blend, Yakima Valley, WA | \$32

Stafford Hill, Tempranillo, Willamette Valley, OR | \$32

Heritage Pinot Noir, Willamette Valley, OR | \$40

Extended Wine List Available Upon Request