



# Ashland Springs Hotel

## Day 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 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 AND BRUNCH

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

## Healthy Start Breakfast | \$13 per Guest

House Made Breakfast Bread

Mini Banana Muffin 

Sliced Seasonal Fruit

Fresh Squeezed Orange Juice

Fresh Brewed Organic Hilltop Coffee

Assorted Harney & Sons Teas

## Larks Breakfast | \$20 per Guest

House Made Breakfast Bread

Mini Banana Muffin 

Sliced Seasonal Fruit

Seasonal Vegetable, Sausage and

Cheddar Scramble

Rosemary Roasted Potatoes

Fresh Squeezed Orange Juice

Fresh Brewed Organic Hilltop Coffee

Assorted Harney & Sons Teas

## Larks Brunch | \$24 per Guest

*Add \$1.50 Per Guest for Both Bacon and Sausage.*

*Choice of One Breakfast Entrée.*

House Made Breakfast Bread

Mini Banana Muffin 

Sliced Seasonal Fruit

Rosemary Roasted Potatoes

Choice Of:

- 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

AND

Choice Of:

- Hickory Smoked Bacon
- Chicken-Apple Sausage

Fresh Brewed Organic Hilltop Coffee

Assorted Harney & Sons Teas

Fresh Squeezed Orange Juice

# INDIVIDUAL HORS D' OEUVRE PLATES

Price Per Guest

## **Farm Plate | \$9**

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

## **Beef Carpaccio <sup>GF</sup> | \$10**

*Olive Oil, Sea Salt,  
Truffle Micro Greens*

## **Handcrafted Artisan Cheese Plate | \$8**

*Served With Crackers And Baguette*

## **Fruit Plate <sup>GF</sup> | \$5**

*Freshly Cut, Assorted Selection*

## **Roasted Red Pepper Hummus | \$6**

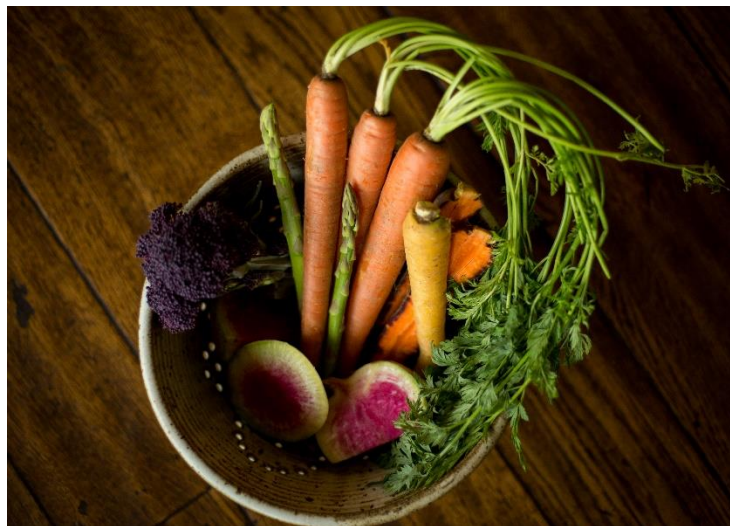
*Served With Grilled Flatbread And Crudité*

## **House Smoked Salmon Plate | \$8**

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

## **\*Vine Ripened Tomato, Mozzarella, And Basil Plate <sup>GF</sup> | \$7**

*\*Seasonal (July Through October)*





# HORS D'OEUVRES BY THE DOZEN

Three Dozen Minimum Per Selection

## SAVORY

**Oysters On The Half Shell** <sup>GF</sup> | \$36  
*Mignonette*

**Saffron Risotto Fritters** | \$24  
*Pecorino Aioli*

**Chilled Prawns** <sup>GF</sup> | \$33  
*Oregon Wasabi Cocktail Sauce*

**Local Pork And Beef Meatballs** | \$24  
*LARKS Barbeque Sauce*

**Ahi Tuna Poke** | \$30  
*Wonton Chip, Wasabi Aioli*

**Chicken Skewers** <sup>GF</sup> | \$24  
*Lemongrass Ponzu Glaze*

**Maple Bacon Wrapped Dates** <sup>GF</sup> | \$25  
*Chevre Stuffed*

**Crostini And Tomato Jam** | \$23  
*Dill Cream Cheese, Micro Greens*

**House Smoked Salmon** <sup>GF</sup> | \$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** <sup>GF</sup> | \$24  
*Toasted And Dipped In Chocolate*

**Brownie Tartlets** | \$26  
*Tahitian Vanilla Fleur de Sel*

**Chocolate Dipped  
Strawberries** <sup>GF</sup> | \$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 LUNCH

Served With A Choice Of Harney & Sons Iced Tea Or Fresh Made Lemonade. House Made Brownie

## **Deli Sandwich | \$20 per Guest**

Choice Of Ham Or Turkey With Tillamook Cheddar Cheese, Herb Aioli, Field Greens, Tomato, Rise Up! Sourdough. Dill Potato Salad. *Vegetarian Option Available*

## **Baked Rigatoni | \$20 per Guest**

Smoked Tomato Sauce, Spinach, Feta, Mozzarella

## **Butterleaf Cobb Salad <sup>GF</sup> | \$20 per Guest**

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

## **House Smoked Salmon Salad <sup>GF</sup> | \$21 per Guest**

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

## **Herb Roasted Chicken Breast <sup>GF</sup> | \$25 per Guest**

Lemon Beurre Blanc, Garlic Mashed Potatoes, Braised Greens

## **Salmon En Crouete | \$26 per Guest**

Herb Aioli, Dill Roasted Potatoes, Green Beans

## **Chicken Piccata <sup>GF</sup> | \$26 per Guest**

Garlic Mashed Potatoes, Lemon-Caper Butter, Broccolini

## **Barbeque Brisket | \$27 per Guest**

Mac And Cheese, Cornmeal Bun, Green Beans

Add Fresh Baked Bread and Butter at \$1.00 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 <sup>GF</sup> | \$4**  
Chantilly Cream, Fresh Raspberry

**Vegan Carrot Cake | \$4**  
"Cream Cheese" Frosting

**Tiramisu Cheesecake | \$4**  
Coffee, Kahlua Soaked Ladyfingers, Mascarpone Mousse

**Lemon Pana Cotta <sup>GF</sup> | \$4**  
Seasonal Fruit, Almond Crumble

**Fresh Berry Shortcake <sup>GF</sup> | \$4**  
Almond Biscuit, Vanilla Bean Diplomate Cream

\$2.00 Per Guest Cake Service Fee For Desserts Brought In

# A LA CARTE

## SWEET

Frangipane Blackberry Tartlet	\$4 Each
Chocolate Dipped Coconut Macaroons <sup>GF</sup>	\$24 Per Dozen
Fresh Baked Muffins	\$24 Per Dozen
Dark Chocolate Dipped Strawberries <sup>GF</sup>	\$24 Per Dozen
Fresh Baked Chocolate Chip Cookies	\$22 Per Dozen
Fresh Baked Brownies	\$22 Per Dozen

## SAVORY

Truffle Parmesan Popcorn <sup>GF</sup>	\$15 Per Bowl
Kettle Chips <sup>GF</sup>	\$15 Per Bowl
Fresh Corn Tortilla Chips and Salsa <sup>GF</sup>	\$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