



# 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 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

# 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  
Priced Per Dozen

## 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 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 <sup>GF</sup>

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

### Arugula Salad <sup>GF</sup>

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

### Classic Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese,  
Rosemary Croutons

### Spinach Salad <sup>GF</sup>

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 <sup>GF</sup> | \$44 Per Guest

Chimichurri, Farm Carrots, Caramelized Onion Mashed Potatoes

### Grilled Flat Iron Steak <sup>GF</sup> | \$38 Per Guest

Bordelaise, Creamed Collard Greens And Bacon, Horseradish Mashed Potatoes

### Oven Roasted Salmon <sup>GF</sup> | \$36 Per Guest

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

### Grilled Pork Porterhouse <sup>GF</sup> | \$36 Per Guest

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

### Wild Mushroom Braised Chicken <sup>GF</sup> | \$35 Per Guest

Natural Pan Jus, Smoked Brie Grits, Garlic Spinach

### Chicken Piccata <sup>GF</sup> | \$35 Per Guest

Lemon-Caper Butter, Broccolini, Garlic Mashed Potatoes

### Seasonal Chef's Choice | \$33 Per Guest

Vegetarian Or Vegan Entree

<sup>GF</sup> Gluten Free

# 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 <sup>GF</sup>

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

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### Classic Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese,  
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Crisp Romaine Lettuce, Aged Parmesan Cheese,  
Rosemary Croutons

## ENTRÉES

Braised Chicken, Wild Mushrooms <sup>GF</sup>

Salmon En Croute, Stone-Ground Mustard Dill Cream

Chicken Piccata, Lemon-Caper Beurre Blanc <sup>GF</sup>

Grilled Flat Iron Steak, Bordelaise <sup>GF</sup>

Roasted Salmon, Dill Beurre Blanc <sup>GF</sup>

Cider Brined Pork Loin, Apple Mustard-Seed Compote <sup>GF</sup>

Slow Braised White Beans, Wild Mushrooms, Roasted Garlic and Bell Pepper,  
Arugula-Pecorino Romano <sup>GF</sup>

## SIDES

Herb Roasted Red Potatoes <sup>GF</sup>

Herb-Buttermilk Whipped Potatoes <sup>GF</sup>

Smoked Brie Grits <sup>GF</sup>

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<sup>GF</sup> Gluten Free

# **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 <sup>GF</sup> | \$6**

Chantilly Cream, Fresh Raspberry

### **Vegan Carrot Cake <sup>GF</sup> | \$6**

“Cream Cheese” Frosting

### **Tiramisu Cheesecake | \$6**

Coffee & Kahlua Soaked Ladyfingers, Mascarpone Mousse

### **Lemon Panna Cotta <sup>GF</sup> | \$6**

Seasonal Fruit, Almond Crumble

### **Fresh Berry Shortcake <sup>GF</sup> | \$6**

Almond Biscuit, Vanilla Bean Diplomat Cream

# A LA CARTE

## SWEET

|  |                |
|--|----------------|
| Frangipane Blackberry Tartlet                    | \$4 Each       |
| Chocolate Dipped Coconut Macaroons <sup>GF</sup> | \$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 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     |



# 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*