



Ashland Springs Hotel

Evening Menu



DANIELLE ATKINSON

SALES & CATERING MANAGER

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ASHLANDSPRINGSHOTEL.COM - LARKSRESTAURANT.COM



LARKS HOME KITCHEN CUISINE

We Celebrate Oregon – its farms, orchards, creameries & wineries, offering dishes that excite & 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

SERVICE CHARGE:

20% Service Charge on All Food & Beverage

ASHLAND MEALS TAX:

5% Meals Tax on All Food

BAR SETUP FEES:

Soft Bar Setup: \$150

Full Bar Setup: \$200

MINIMUM BY-THE-DOZEN:

3 Dozen Minimum on All A la Carte Hors D'oeuvres

TRAY PASSING FEE:

\$2 per Guest

DESSERT SERVICE FEE:

\$2 per Guest

CORKAGE:

\$15 per 750ML Bottle Brought onto Premises

SPECIAL DIETARY REQUESTS:

Please Notify Your Catering Manager

10 Business Days Prior to Event

Hors D'oeuvre Platters

FARM PLATTER

*House Charcuterie, Artisan Cheeses
Pickled Vegetables & Baguette*

SMALL \$140 | MEDIUM \$270 | LARGE \$400

ARTISAN CHEESE PLATTER

Crackers & Baguette

SMALL \$120 | MEDIUM \$230 | LARGE \$340

ANTIPASTI

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

SMALL \$120 | MEDIUM \$220 | LARGE \$330

FRUIT PLATTER

Assorted, Seasonal, Freshly Cut

SMALL \$90 | MEDIUM \$170 | LARGE \$250

BEEF CARPACCIO

*Olive Oil, Sea Salt
Truffled Micro Greens*

SERVES 30 | \$260

HOUSE SMOKED SALMON PLATTER

*Tarragon Cream Cheese, Onions
Capers & Toasted Crostini*

SERVES 30 | \$170

ROASTED RED PEPPER HUMMUS

Grilled Flat Bread & Crudité

SMALL \$90 | MEDIUM \$140 | LARGE \$190

BAKED BRIE EN CROUTE

*Arugula Fig Pesto
Wrapped in Puff Pastry, Crostini*

SERVES 30 | \$120

VINE RIPENED TOMATO, MOZZARELLA & BASIL PLATTER

** Seasonal - July Through October*

SMALL \$90 | MEDIUM \$170 | LARGE \$250

Small Serves 30, Medium 60, Large 90

Hors D'oeuvres

3 Dozen Minimum per Selection

Savory

Sweet

CHILLED PRAWNS

Oregon Wasabi Cocktail Sauce

\$36 PER DOZEN

HOUSE SMOKED SALMON

Herb Cream Cheese

Served on Crostini OR Cucumber

\$27 PER DOZEN

HOUSE-MADE COOKIES

Assorted Selection

\$24 PER DOZEN

BROWNIE TARTLETS

Tahitian Vanilla Fleur de Sel

\$26 PER DOZEN

SAFFRON RISOTTO

FRITTERS

Pecorino Aioli

\$25 PER DOZEN

LOCAL PORK & BEEF

MEATBALLS

LARKS Barbeque Sauce

\$27 PER DOZEN

HOUSE-MADE BROWNIES

\$24 PER DOZEN

LEMON CURD TARTLETS

\$25 PER DOZEN

AHI TUNA POKE

Wonton Chip, Wasabi Aioli

\$32 PER DOZEN

CROSTINI & SEASONAL JAM

Dill Cream Cheese, Micro Greens

\$25 PER DOZEN

CHEESECAKE TARTLETS

Seasonal Fruit, Graham Crust

\$26 PER DOZEN

CHOCOLATE DIPPED

COCONUT MACAROONS

\$26 PER DOZEN

SEASONAL FRUIT TARTLETS

Vanilla Pastry Cream

Shortbread Crust

\$26 PER DOZEN

CHOCOLATE DIPPED

STRAWBERRIES

Dark Chocolate Coating

\$25 PER DOZEN

CHICKEN SKEWERS

Lemongrass Ponzu Glaze

\$29 PER DOZEN

*SEASONAL SPECIALTY

Chef's Choice

\$25 PER DOZEN

MAPLE BACON

WRAPPED DATES

Chevre Stuffed

\$27 PER DOZEN

Plated Dinner

Served with Fresh Baked Rosemary Bread & Butter, Tableside Coffee & Tea

Salads

Select One for All Guests

HOUSE SALAD

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

CLASSIC CAESAR

*Hearts of Romaine, Aged Parmesan Cheese
Rosemary Croutons*

ARUGULA SALAD

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

SPINACH SALAD

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

Entrée

Up to Two Entrees May Be Chosen, Price Will Defer to Higher Cost Item

GRILLED RIBEYE | \$46

*Chimichurri, Farm Carrots
Caramelized Onion Mashed Potatoes*

GRILLED FLAT IRON STEAK | \$42

*Bordelaise, Balsamic Grilled Green Beans
Horseradish Mashed Potatoes*

OVEN ROASTED SALMON | \$38

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

COQ AU VIN | \$36

*Braised Chicken Thigh, Creamy Herb Polenta
Green Beans, Mushroom Pan Sauce*

CHICKEN PICCATA | \$36

Lemon-Caper Butter, Broccolini, Garlic Mashed Potatoes

HOUSE BRINED GRILLED PORK CHOP | \$38

*Apple Compote, Cider Braised Red Cabbage
Stone Ground Mustard Parsnip Purée*

Dinner Buffets

*Served with Fresh Baked Rosemary Bread & Butter, Roasted Seasonal Vegetables
Stationed Coffee & Tea*

BEAR CREEK BUFFET | \$41 PER GUEST

One Salad, One Side, One Entrée

LITHIA CREEK BUFFET | \$45 PER GUEST

Two Salads, One Side, Two Entrées

Salads

HOUSE SALAD

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

ARUGULA SALAD

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

CLASSIC CAESAR

*Hearts of Romaine, Aged Parmesan Cheese
Rosemary Croutons*

SPINACH SALAD

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

Sides

HERB ROASTED POTATOES

HORSERADISH WHIPPED POTATOES

HERB-BUTTERMILK WHIPPED POTATOES

CREAMY GARLIC & PECORINO ORZO

CREAMY HERB POLENTA

CRISPY ROASTED SWEET POTATOES

SMOKED BRIE GRITS

Dinner Buffets Continued

Entrées

BRAISED COQ AU VIN

Mushroom Pan Sauce

CHICKEN PICCATA

Lemon-Caper Beurre Blanc

ROASTED SALMON

Dill Beurre Blanc

OREGON COAST MARKET FISH

Lemon Brown Butter, Gremolata

GRILLED FLAT IRON STEAK

Rogue Blue Cheese Demi Glace

HOUSE BRINED PORK LOIN

Apple-Mustard Seed Compote

SLOW BRAISED WHITE BEANS

*Wild Mushrooms, Arugula, Pecorino Romano
Roasted Garlic, Bell Pepper*

Carved Enhancements

May Be Chosen to Replace Any Buffet Entrée for an Additional Charge per Guest

Additional \$110 Fee for a Chef Attended Carving Station

SLOW ROASTED TOP SIRLOIN | \$9

House-Made Worcestershire

USDA PRIME RIB OF BEEF | \$12

Rosemary Jus, Creamed Horseradish

BEEF TENDERLOIN WELLINGTON | \$14

Mushroom Bordelaise

A La Carte

Dessert Upgrades

Select One at an Increased Price per Guest

FLOURLESS CHOCOLATE TORTE | \$10

Chantilly Cream, Fresh Raspberry

SEASONAL CHEESECAKE | \$10

Graham Crust

FRESH BERRY SHORTCAKE | \$10

Almond Biscuit, Vanilla Chantilly Cream

Non-Alcoholic Beverages

FRESH BREWED HILLTOP ORGANIC COFFEE	\$35 PER GALLON
ASSORTED HARNEY & SONS HOT TEAS	\$32 PER GALLON
ORANGE JUICE	\$26 PER GALLON
CRANBERRY JUICE	\$24 PER GALLON
ICED TEA	\$23 PER GALLON
LEMONADE	\$23 PER GALLON
MARIONBERRY LEMONADE	\$26 PER GALLON
LAVENDER LEMONADE	\$26 PER GALLON
SPARKLING CIDER	\$20 PER BOTTLE
PELLEGRINO MINERAL WATER	\$5 EACH
PELLEGRINO LIMONATA OR ARANCIATA	\$5 EACH
ASSORTED SODAS	\$4 EACH
<i>Coke Products</i>	
BOTTLED WATER	\$4 EACH

Wine, Beer & Liquor

Soft Bar Setup \$150 | Full Bar Setup \$200

Wines

SPARKLING

Domaine Ste. Michelle Brut, Columbia Valley, WA | \$9/\$30

ROSÉ

Del Rio Grenache Rosé, Rogue Valley, OR | \$10/\$35

WHITE

Rock Point River White, Rogue Valley, OR | \$9/\$30

Eola Hills Reserve Chardonnay, Willamette Valley, OR | \$10/\$35

Libra Pisces Pinot Gris, Willamette Valley, OR | \$10/\$35

RED

Slagle Creek Reserve Red, Jacksonville, OR | \$9/\$30

Stafford Hill Tempranillo, Eola-Amity Hills, OR | \$10/\$35

Planet Oregon Pinot Noir, Willamette Valley, OR | \$12/\$45

Beer & Cider

Coors Light | \$5

Corona | \$6

Deschutes Black Butte Porter | \$6

Caldera Asbland Amber | \$6

Caldera IPA | \$6

Incline Marionberry Cider | \$7

ACE Pineapple Cider | \$7

Cocktails

WELL | \$9

Rose City Vodka

Jim Beam Bourbon Whiskey

Castillo Silver Rum

Rose City Gin

100 Anos Tequila

Lauders Scotch

CALL | \$10

Absolute Vodka

Tito's Vodka

Jack Daniel's Whiskey

Crown Royal Whiskey

Tanqueray Gin

Bacardi Light Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum

Sauza Hornitos Tequila

Bailey's Irish Cream

Kahlua

Dewars White Label

PREMIUM | \$12

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Herradura Silver Tequila

Maker's Mark Bourbon Whiskey

Glenlivet Single Malt Scotch

Jameson Irish Whiskey

Glenfiddich