



# *Ashland Springs Hotel*

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## *Day Menu*



**SALES & CATERING OFFICE**

541.631.2006

**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: \$200*

*Full Bar Setup: \$275*

### **MINIMUM BY-THE-DOZEN:**

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

### **TRAY PASSING FEE:**

*\$2.50 per Guest*

### **DESSERT SERVICE FEE:**

*\$3 per Guest*

### **CORKAGE:**

*\$25 per 750ML Bottle Brought onto Premises*

### **SPECIAL DIETARY REQUESTS:**

*Please Notify Your Catering Manager*

*10 Business Days Prior to Event*

# Break Packages

*Parties of Less Than 20 Will Be Charged an Additional \$4 per Guest*

## FULL PACKAGE | \$32 PER GUEST

*Morning Refreshments*

*Mid-Morning Refresh*

*Afternoon Refreshments*

## HALF-DAY PACKAGE | \$27 PER GUEST

*Morning Refreshments*

*Mid-Morning Refresh*



### MORNING REFRESHMENTS:

*House-Made Breakfast Bread*

*Mini Banana Muffins*

*Sliced Seasonal Fruit*

*Honey Yogurt*

*Fresh Squeezed Orange Juice*

*Cranberry Juice*

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

### MID MORNING REFRESH:

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

### AFTERNOON REFRESHMENTS:

#### CHOICE OF:

*Kettle Chips OR Popcorn*

*Fresh Baked Cookies*

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

# Breakfast & Brunch

*Parties of Less Than 20 Will Be Charged an Additional \$4 per Guest*

## HEALTHY START BREAKFAST | \$26 PER GUEST

*House-Made Breakfast Bread*

*Mini Banana Muffins*

*Sliced Seasonal Fruit*

*Honey Yogurt*

*Fresh Squeezed Orange Juice*

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

## LARKS BREAKFAST | \$32 PER GUEST

*House-Made Breakfast Bread*

*Mini Banana Muffins*

*Sliced Seasonal Fruit*

*Honey Yogurt*

*Seasonal Vegetable, Sausage & Cheddar Scramble*

*Rosemary Roasted Potatoes*

*Fresh Squeezed Orange Juice*

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

## LARKS BRUNCH | \$34 PER GUEST

*House-Made Breakfast Bread*

*Mini Banana Muffins*

*Sliced Seasonal Fruit*

*Honey Yogurt*

*Rosemary Roasted Potatoes*

### CHOICE OF ONE:

° *Wild Mushroom, Spinach & Feta Scramble*

° *Seasonal Vegetable & Swiss Scramble*

° *Buttermilk Biscuit, Bacon & Cheddar Strata*

° *Chicken-Apple Sausage & White Cheddar*

*Quiche Casserole*

° *Cinnamon French Toast Casserole, Honey Butter  
& Maple Syrup*

*Hickory Smoked Bacon OR Chicken-Apple Sausage*

**ADD \$4 PER GUEST FOR BOTH BACON & SAUSAGE**

*Fresh Squeezed Orange Juice*

*Organic Hilltop Coffee*

*Harney & Sons Hot Teas*

# Hors D'oeuvre Platters

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## 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, Crudit *

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

## BAKED BRIE EN CROUTE

*House Preserves*

*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

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3 Dozen Minimum per Selection

## Savory

### CHILLED PRAWNS

*Oregon Wasabi Cocktail Sauce*

\$36 PER DOZEN

### HOUSE SMOKED SALMON

*Herb Cream Cheese*

*Served on Crostini OR Cucumber*

\$34 PER DOZEN

### SAFFRON RISOTTO

#### FRITTERS

*Pecorino Aioli*

\$31 PER DOZEN

### LOCAL PORK & BEEF

#### MEATBALLS

*LARKS Barbeque Sauce*

\$35 PER DOZEN

### AHI TUNA POKE

*Wonton Chip, Wasabi Aioli*

\$34 PER DOZEN

### CROSTINI & SEASONAL JAM

*Dill Cream Cheese, Micro Greens*

\$29 PER DOZEN

### CHICKEN SKEWERS

*Lemongrass Ponzu Glaze*

\$35 PER DOZEN

### \*SEASONAL SPECIALTY

*Chef's Choice*

\$30 PER DOZEN

### MAPLE BACON

### WRAPPED DATES

*Chevre Stuffed*

\$35 PER DOZEN

## Sweet

### HOUSE-MADE COOKIES

*Assorted Selection*

\$28 PER DOZEN

### BROWNIE TARTLETS

*Tabitian Vanilla Fleur de Sel*

\$30 PER DOZEN

### HOUSE-MADE BROWNIES

\$28 PER DOZEN

### LEMON CURD TARTLETS

\$29 PER DOZEN

### CHEESECAKE TARTLETS

*Seasonal Fruit, Graham Crust*

\$30 PER DOZEN

### CHOCOLATE DIPPED

### COCONUT MACAROONS

\$30 PER DOZEN

### SEASONAL FRUIT TARTLETS

*Vanilla Pastry Cream*

*Shortbread Crust*

\$30 PER DOZEN

### CHOCOLATE DIPPED

### STRAWBERRIES

*Dark Chocolate Coating*

\$28 PER DOZEN



# Plated Lunch

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Served with Harney & Sons Iced Tea OR Fresh Lemonade, House-Made Brownie

## **DELI SANDWICH | \$23 PER GUEST**

*Choice of: Ham, Smoked Turkey OR Roast Beef  
Tillamook Cheddar Cheese, Herb Aioli, Field Greens  
Artisan Bread, Dill Potato Salad  
(Vegetarian Option Available)*

## **BUTTERLEAF COBB SALAD | \$25 PER GUEST**

*Turkey, Bacon, Hard-Boiled Egg, Tomatoes  
Rogue Creamery Blue Cheese, Avocado Dressing*

## **SALAD NICOISE | \$25 PER GUEST**

*Oregon Albacore, Kalamata Olives, Green Beans, Fingerling Potatoes  
Hard Boiled Eggs, Field Greens, Red Wine Garlic Vinaigrette*

## **PAN-ROASTED KING SALMON | \$36 PER GUEST**

*Lemon-Shallot Beurre Blanc  
Dill Roasted Potatoes, Green Beans*

## **CHICKEN PICCATA | \$39 PER GUEST**

*Garlic Mashed Potatoes, Broccolini  
Lemon-Caper Butter*

## **BARBEQUE PULLED PORK | \$26 PER GUEST**

*Mac & Cheese, Slider Roll  
Citrus Cabbage Slaw*

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### *Enhancements:*

*Add Fresh Baked Bread & Butter | \$2 PER GUEST*

*Add Organic Hilltop Coffee | \$3 PER GUEST*

*Parties of Less Than 20 Will Be Charged an Additional \$4 Per Guest*

# Lunch Buffets

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Served with Harney & Sons Iced Tea OR Fresh Lemonade

## HOUSE-MADE SOUP & SALAD BAR | \$29 PER GUEST

*Seasonal House-Made Soup*

*Fresh Baked Rosemary Bread & Butter*

*Local Organic Field Greens, Roasted Turkey, Hard-Boiled Eggs*

*Chef's Choice Seasonal Vegetables, Croutons*

DRESSINGS INCLUDE: *Sherry Vinaigrette, Herb Buttermilk*

## DELI BUFFET | \$30 PER GUEST

CHOICE OF: *Dill Potato Salad, Coleslaw OR Pesto Pasta Salad*

*Organic Field Greens, Dried Cranberries*

*Toasted Oregon Hazelnuts, Sherry Vinaigrette*

SLICED MEATS INCLUDE: *Smoked Turkey, Ham & Roast Beef*

SLICED CHEESES INCLUDE: *Tillamook Cheddar, Swiss, Provalone*

*Artisan Breads & Condiments*

*Platter of Lettuce, Tomatoes, Onions*

*Kettle Chips*

## TACO BAR | \$33 PER GUEST

SELECT TWO:

*Chicken Asada, Ground Beef, Pork Carnitas OR Spiced Tofu*

*Flour & Corn Tortillas, Tomatoes, Lettuce, Onions*

*Sour Cream, Black Beans, Shredded Cheese*

*Tortilla Chips, Salsa*

## BARBEQUE BUFFET | \$34 PER GUEST

*Barbequed Chicken & Slow-Smoked Pulled Pork*

CHOICE OF: *Dill Potato Salad OR Garden Salad*

*Slider Buns, Macaroni & Cheese, House-Made Coleslaw*

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## Enhancements:

*Add Organic Hilltop Coffee | \$3 PER GUEST*

*Add House-Made Cookies & Brownies | \$2 PER GUEST*

*Parties of Less Than 20 Will Be Charged an Additional \$4 Per Guest*



# A La Carte

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## Dessert Upgrades

*Select One at an Increased Price per Guest*

**FLOURLESS CHOCOLATE TORTE | \$13**

*Chantilly Cream, Fresh Raspberry*

**SEASONAL CHEESECAKE | \$13**

*Graham Crust*

**FRESH BERRY SHORTCAKE | \$13**

*Almond Biscuit, Vanilla Chantilly Cream*

## Non-Alcoholic Beverages

FRESH BREWED HILLTOP ORGANIC COFFEE | **\$38 PER GALLON**

ASSORTED HARNEY & SONS HOT TEAS | **\$35 PER GALLON**

ORANGE JUICE | **\$28 PER GALLON**

CRANBERRY JUICE | **\$28 PER GALLON**

ICED TEA | **\$25 PER GALLON**

LEMONADE | **\$25 PER GALLON**

MARIONBERRY LEMONADE | **\$30 PER GALLON**

LAVENDER LEMONADE | **\$30 PER GALLON**

SPARKLING CIDER | **\$24 PER BOTTLE**

PELLEGRINO MINERAL WATER | **\$5 EACH**

PELLEGRINO LIMONATA OR ARANCIATA | **\$5 EACH**

ASSORTED SODAS | **\$4 EACH**

*Coke Products*