



Ashland Springs Hotel

Day 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: \$100

Full Bar Setup: \$200

MINIMUM BY-THE-DOZEN:

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

TRAY PASSING FEE:

\$1 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

Break Packages

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

FULL PACKAGE | \$27 PER GUEST

Morning Refreshments
Mid-Morning Refresh
Afternoon Refreshments

HALF-DAY PACKAGE | \$22 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
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 | \$18 PER GUEST

House-Made Breakfast Bread

Mini Banana Muffins

Sliced Seasonal Fruit

Fresh Squeezed Orange Juice

Organic Hilltop Coffee

Harney & Sons Hot Teas

LARKS BREAKFAST | \$24 PER GUEST

House-Made Breakfast Bread

Mini Banana Muffins

Sliced Seasonal Fruit

Seasonal Vegetable, Sausage & Cheddar Scramble

Rosemary Roasted Potatoes

Fresh Squeezed Orange Juice

Organic Hilltop Coffee

Harney & Sons Hot Teas

LARKS BRUNCH | \$26 PER GUEST

House-Made Breakfast Bread

Mini Banana Muffins

Sliced Seasonal Fruit

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 \$3 PER GUEST FOR BOTH BACON & SAUSAGE

Fresh Squeezed Orange Juice

Organic Hilltop Coffee

Harney & Sons Hot Teas

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

Artichoke Hearts, Roasted Red Peppers, Assorted Nuts

Basil Pesto, Baguette, House-Made Jams, 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

Apricot Jam

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

CHILLED PRAWNS

Oregon Wasabi Cocktail Sauce

\$36 PER DOZEN

HOUSE SMOKED SALMON

Herb Cream Cheese

Served on Crostini OR Cucumber

\$27 PER DOZEN

SAFFRON RISOTTO

FRITTERS

Pecorino Aioli

\$25 PER DOZEN

LOCAL PORK & BEEF

MEATBALLS

LARKS Barbeque Sauce

\$27 PER DOZEN

AHI TUNA POKE

Wonton Chip, Wasabi Aioli

\$32 PER DOZEN

CROSTINI & TOMATO JAM

Dill Cream Cheese, Micro Greens

\$25 PER DOZEN

CHICKEN SKEWERS

Lemongrass Ponzu Glaze

\$27 PER DOZEN

*SEASONAL SPECIALTY

Chef's Choice

\$25 PER DOZEN

MAPLE BACON

WRAPPED DATES

Chevre Stuffed

\$27 PER DOZEN

Sweet

HOUSE-MADE COOKIES

Assorted Selection

\$24 PER DOZEN

BROWNIE TARLETS

Tabitian Vanilla Fleur de Sel

\$26 PER DOZEN

HOUSE-MADE BROWNIES

\$24 PER DOZEN

LEMON BARS

Basil Shortbread Crust

\$25 PER DOZEN

LEMON POPPYSEED MUFFINS

\$26 PER DOZEN

CHOCOLATE DIPPED COCONUT MACAROONS

Basil Shortbread Crust

\$26 PER DOZEN

CHEESECAKE TARTLETS

Seasonal Fruit, Graham Crust

\$26 PER DOZEN

CHOCOLATE DIPPED

STRAWBERRIES

Dark Chocolate Coating

\$25 PER DOZEN

SEASONAL FRUIT TARLETS

Vanilla Pastry Cream

Shortbread Crust

\$26 PER DOZEN

Plated Lunch

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

DELI SANDWICH | \$20 PER GUEST

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

BUTTERLEAF COBB SALAD | \$24 PER GUEST

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

HOUSE-SMOKED SALMON SALAD | \$23 PER GUEST

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

PAN-ROASTED KING SALMON | \$27 PER GUEST

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

CHICKEN PICCATA | \$26 PER GUEST

*Garlic Mashed Potatoes, Broccolini
Lemon-Caper Butter*

BARBEQUE PULLED PORK | \$24 PER GUEST

*Mac & Cheese, Slider Roll
Citrus Cabbage Slaw*

Enhancements:

Add Fresh Baked Bread & Butter | \$1 PER GUEST

Add Organic Hilltop Coffee | \$3 PER GUEST

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

Lunch Buffets

Served with Harney & Sons Iced Tea OR Fresh Lemonade

HOUSE-MADE SOUP & SALAD BAR | \$23 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 | \$26 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: *Salami, Smoked Turkey, Ham*

SLICED CHEESES INCLUDE: *Tillamook Cheddar, Swiss, Fresh Mozzarella*

Artisan Breads & Condiments

Platter of Lettuce, Tomatoes, Onions

Kettle Chips

TACO BAR | \$28 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 | \$30 PER GUEST

Barbequed Chicken & Slow-Smoked Pulled Pork

CHOICE OF: *Dill Potato Salad OR Garden Salad*

Slider Buns, Macaroni & Cheese, House-Made Coleslaw

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

Dessert Upgrades

Select One at an Increased Price per Guest

FLOURLESS CHOCOLATE TORTE | \$10

Chantilly Cream, Fresh Raspberry

SEASONAL CHEESECAKE | \$10

Graham Crust

LEMON PANA COTTA | \$10

Seasonal Fruit, Almond Crumble

ESPRESSO POT DE CREME | \$10

Hazelnut Crème Anglaise

FRESH BERRY SHORTCAKE | \$10

Almond Biscuit, Vanilla Chantilly Cream

Non-Alcoholic Beverages

FRESH BREWED HILLTOP ORGANIC COFFEE	\$33 PER GALLON
ASSORTED HARNEY & SONS HOT TEAS	\$29 PER GALLON
ORANGE JUICE	\$26 PER GALLON
CRANBERRY JUICE	\$24 PER GALLON
ICED TEA	\$21 PER GALLON
LEMONADE	\$21 PER GALLON
MARIONBERRY LEMONADE	\$25 PER GALLON
LAVENDER LEMONADE	\$25 PER GALLON
SPARKLING CIDER	\$20 PER BOTTLE
PELLEGRINO MINERAL WATER	\$4 EACH
PELLEGRINO LIMONATA OR ARANCIATA	\$5 EACH
ASSORTED SODAS	\$3 EACH
<i>Coke Products</i>	
BOTTLED WATER	\$3 EACH