

# ASHLAND HILLS Hotel & Suites

## EVENING CATERING MENU



DANA KELLER

SALES & CATERING MANAGER

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# HORS D'OEUVRES

## HOT

MARINATED BEEF BROCHETTES  
CHIMICHURRI  
\$23 PER DOZEN

BLUE CHEESE STUFFED MUSHROOMS  
BALSAMIC REDUCTION  
\$22 PER DOZEN

CRISP BLACKEYED-PEA FRITTERS  
MUSTARD AIOLI  
\$20 PER DOZEN

CHICKEN BROCHETTES  
HONEY MUSTARD SAUCE  
\$20 PER DOZEN

APPLEGATE VALLEY BEEF MEATBALLS  
LUNA BBQ SAUCE OR TOMATO MARINARA  
\$21 PER DOZEN

BACON, CHEDDAR, POTATO CROQUETTES  
SOUR CREAM & CHIVES  
\$20 PER DOZEN

ROTISSERIE CHICKEN WINGS  
LUNA BBQ SAUCE OR BUFFALO SAUCE  
\$22 PER DOZEN

WILD MUSHROOM RISOTTO FRITTERS  
SMOKED PAPRIKA AIOLI  
\$22 PER DOZEN

DUNGENESS CRAB CAKES  
LEMON-CAPER TARTAR  
\$37 PER DOZEN

## COLD

HOUSE SMOKED SALMON  
HERBED CREAM CHEESE  
CUCUMBER OR RYE TOAST  
\$23 PER DOZEN

SMOKED OREGON ALBACORE TUNA SALAD  
HERB BISCOTTI  
\$24 PER DOZEN

CHILLED PRAWNS  
OREGON WASABI COCKTAIL SAUCE  
\$25 PER DOZEN

CAPRESE BROCHETTES  
CHERRY TOMATOES, MOZZARELLA, BASIL  
(AVAILABLE JUNE-OCTOBER)  
\$22 PER DOZEN

ROASTED PEPPER & MOZZARELLA  
BRUSCHETTA  
BAGUETTE  
\$22 PER DOZEN

HAZELNUT, APPLE & BRIE TARTLET  
\$23 PER DOZEN

MELON GAZPACHO SHOOTER  
CUCUMBER RELISH  
\$23 PER DOZEN

BLTA DEVILED EGGS  
AVOCADO WHIPPED YOLKS, TOMATO,  
BACON, MICRO GREENS  
\$21 PER DOZEN

## SWEET

FESTIVE CUPCAKES  
WITH SWEET CREAM FROSTING  
\$23 PER DOZEN  
VEGAN OPTION AVAILABLE \$28 PER DOZEN

ASSORTED FRESHLY BAKED COOKIES  
\$19 PER DOZEN

CHOCOLATE PEANUT BUTTER CARAMEL BROWNIES  
\$22 PER DOZEN

SEASONAL BERRY CHEESECAKE BARS  
\$22 PER DOZEN

FRESH LEMON BARS  
\$22 PER DOZEN

BUTTERSCOTCH BLONDIES  
\$22 PER DOZEN

DOUBLE CHOCOLATE BROWNIES  
\$21 PER DOZEN

CHOCOLATE DIPPED CREAM PUFFS  
MINI PATE A CHOUX  
\$23 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES  
FRESH STRAWBERRIES, DARK CHOCOLATE  
\$22 PER DOZEN

DARK CHOCOLATE DIPPED COCONUT MACAROONS  
\$22 PER DOZEN

# ○ HORS D'OEUVRE PLATTERS ○

## FRUIT PLATTER

FRESHLY CUT SEASONAL FRUIT

FOR 30 PEOPLE \$70

FOR 60 PEOPLE \$140

FOR 90 PEOPLE \$210

## BAKED BRIE

PORT POACHED APPLES, CARAMELIZED ONIONS

IN PUFF PASTRY WITH BAGUETTE

FOR 30 PEOPLE \$90

## HOUSE SMOKED SALMON

DILL CREAM CHEESE, ONION, CAPERS, HARDBOILED EGG, CROSTINI

FOR 30 PEOPLE \$110

## ARTISAN CHEESE PLATTER

HANDCRAFTED CHEESES, CRACKERS, BAGUETTE

FOR 30 PEOPLE \$80

FOR 60 PEOPLE \$160

FOR 90 PEOPLE \$240

## CRUDITÉ PLATTER

SEASONAL CRUDITÉ DISPLAY, HERB-BUTTERMILK DIP

FOR 30 PEOPLE \$60

FOR 60 PEOPLE \$120

FOR 90 PEOPLE \$180

## HUMMUS & PITA PLATTER

HOUSEMADE ROASTED GARLIC HUMMUS,

GRILLED FLATBREAD, SHEEP'S MILK FETA

FOR 30 PEOPLE \$50

FOR 60 PEOPLE \$100

FOR 90 PEOPLE \$150

## FARM PLATTER

HOUSEMADE CHARCUTERIE, ARTISAN CHEESES,

PICKLED VEGETABLES, BAGUETTE

FOR 30 PEOPLE \$90

FOR 60 PEOPLE \$180

FOR 90 PEOPLE \$270

# ○ PLATED DINNERS ○

DINNER INCLUDES FRESHLY BAKED ROSEMARY BREAD & BUTTER  
& TABLESIDE SERVICE OF FRESHLY BREWED BOYDS COFFEE & ASSORTED NUMI TEAS

## FIRST COURSE

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- HOUSE SALAD MIXED FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL, HONEY-BALSAMIC VINAIGRETTE
- SPINACH SALAD BABY SPINACH, ROGUE BLUE CHEESE, MARCONA ALMONDS, SWEET ONION, SMOKED APPLE VINAIGRETTE
- CLASSIC CAESAR ROMAINE LETTUCE, AGED PARMESAN, ROSEMARY CROUTONS, CAESAR DRESSING
- ARUGULA SALAD ARUGULA, SHEEP'S MILK FETA, RED ONIONS, TOASTED WALNUTS, LEMON-THYME VINAIGRETTE

## MAIN COURSE

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- CRISPY POLENTA CAKE WILD MUSHROOMS, BRAISED GREENS, ROMESCO SAUCE \$31
- VEGAN NUT BOLOGNESE WITH SHOESTRING SQUASH, SPROUTS \$32
- CHICKEN ROULADE STUFFED WITH SUNDRIED TOMATOES & GOAT CHEESE, RED WINE REDUCTION, CARROT PUREE, PEA SHOOTS \$33
- CHICKEN BREAST CACCIATORE ROSEMARY POTATOES, BRAISED GREENS \$30
- CRISP CHICKEN LEG FRICASEE BACON GRAVY, BUTTERMILK MASH POTATOES, GREEN BEANS \$31
- BRAISED BEEF SHORT RIB BALSAMIC BBQ, ROOT VEGETABLE HASH, HERB RELISH \$34
- OVEN ROASTED FILLET OF SALMON LEMON DILL AIOLI, QUINOA TABBOULEH, CABBAGE SLAW \$34
- MUSTARD GLAZED PORK LOIN ONION MARMALADE, CREAMY POLENTA, ROASTED CAULIFLOWER \$32
- ROTISSERIE BEEF BRISKET AU JUS, HORSERADISH, SWEET POTATOES, BRAISED CHARD \$36
- MARKET FISH SAFFRON BUTTER, WHITE BEAN RAGOUT, ARUGULA MARKET PRICE
- GRILLED FLAT IRON STEAK WORCESTERSHIRE VINAIGRETTE, JOJO POTATOES, GRILLED CABBAGE \$36
- GRILLED RIBEYE LUNA STEAK SAUCE, SMOKED FINGERLING POTATOES, CARROTS \$42

## DESSERT

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- FLOURLESS CHOCOLATE CAKE BERRY COULIS, CHANTILLY CREAM
- TIRAMISU MASCARPONE CREAM, NOBLE ESPRESSO CRÈME ANGLAISE
- FRESH BERRY SHORTCAKE SEASONAL BERRIES, CHANTILLY CREAM
- NEW YORK STYLE CHEESECAKE, LEMON CURD, GRAHAM CRACKER CRUST

PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 5% ASHLAND MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.

# ○ LUNA DINNER BUFFET ○

\$32.00 PER PERSON

TREAT YOUR GUESTS TO A 3 COURSE DINNER FEATURING THE BEST OF OREGON'S BOUNTY

PRICE INCLUDES BAKED ROSEMARY BREAD & BUTTER  
FRESHLY PREPARED SEASONAL VEGETABLES  
BEVERAGE STATION WITH FRESHLY BREWED BOYDS COFFEE & ASSORTED NUMI TEAS  
& A PLATED DINNER FOR GUESTS WITH DIETARY RESTRICTIONS

## FIRST COURSE:

CHOOSE TWO

- HOUSE SALAD  
MIXED FIELD GREENS, DRIED CRANBERRIES, SHAVED FENNEL,  
HONEY-BALSAMIC VINAIGRETTE
- SPINACH SALAD  
BABY SPINACH, ROGUE BLUE CHEESE, MARCONA ALMONDS,  
SWEET ONION, SMOKED APPLE VINAIGRETTE
- CLASSIC CAESAR  
CRISP ROMAINE LETTUCE, AGED PARMESAN CHEESE,  
ROSEMARY CROUTONS, CAESAR DRESSING
- ARUGULA SALAD  
ARUGULA, SHEEP'S MILK FETA, RED ONIONS, TOASTED WALNUTS,  
LEMON-THYME VINAIGRETTE

## MAIN COURSE:

CHOOSE TWO

- CHICKEN CACCIATORE  
STEWED TOMATOES & MUSHROOMS
- BAKED CHICKEN PICCATA  
LEMON-CAPER BUTTER
- OVEN ROASTED FILLET OF SALMON  
HERB VINAIGRETTE
- SLOW COOKED PULLED PORK  
MUSTARD & LUNA BBQ SAUCE
- CRISPY POLENTA CAKE  
WILD MUSHROOMS, BRAISED GREENS, ROMESCO SAUCE
- MUSTARD GLAZED PORK LOIN  
ONION MARMALADE
- HERB ROASTED TRI-TIP  
CHIMICHURRI
- ROTISSERIE BEEF BRISKET  
AU JUS, CREAMED HORSERADISH

ASK YOUR CATERING MANAGER ABOUT  
THE OPTION OF ADDING A  
CHEF ATTENDED CARVING STATION  
TO YOUR BUFFET

PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 5% ASHLAND MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.

## DINNER BUFFET CONTINUED...

### SIDES:

CHOOSE ONE

- BASIL PESTO COUSCOUS
- QUINOA TABBOULEH
- BUTTERMILK MASHED POTATOES
- HORSERADISH SMASHED POTATOES
- FINGERLING POTATO SALAD
- BROWN SUGAR WHIPPED SWEET POTATOES
- WILD RICE PILAF
- FOUR CHEESE POLENTA
- SWEET CORN SPOONBREAD
- OLIVE-TOMATO ORZO

### DESSERTS:

CHOOSE ONE

- FLOURLESS A CHOCOLATE CAKE  
BERRY COULIS  
CHANTILLY CREAM
- TIRAMISU  
MASCARPONE CREAM  
NOBLE ESPRESSO CRÈME ANGLAISE
- FESTIVE CUPCAKES  
SWEET CREAM FROSTING
- FRESH BERRY SHORTCAKE  
SEASONAL BERRIES  
CHANTILLY CREAM
- SEASONAL SLAB PIE  
CHANTILLY CREAM

### UPGRADE YOUR DINNER BUFFET:

- ADD THIRD ENTRÉE CHOICE FOR \$5.00 PER PERSON
- ADD THIRD SALAD CHOICE FOR \$4.00 PER PERSON
- ADD SECOND SIDE CHOICE FOR \$3.00 PER PERSON
- ADD A SECOND DESSERT CHOICE FOR \$4.00 PER PERSON

**ADDITIONAL FEE OF \$2 PER PERSON APPLIES TO BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS**

PRICES DO NOT INCLUDE 20% SERVICE CHARGE & 5% ASHLAND MEALS TAX. MENU ITEMS AND PRICING SUBJECT TO CHANGE.

# ○ BEVERAGES ○

## NON-ALCOHOLIC BEVERAGES

ASSORTED SOFT DRINKS: COKE, DIET COKE, SPRITE, GINGER ALE \$2.50  
SAN PELLEGRINO SPARKLING WATER \$3.50 EACH  
SAN PELLEGRINO ARANCIATA & LIMONATA \$4.00  
IZZE SPARKLING JUICES \$4.00 EACH  
FRESHLY BREWED NUMI ICED TEA \$22.00 PER GALLON  
FRESHLY MADE LEMONADE \$22.00 PER GALLON  
SPARKLING FRUIT PUNCH \$25.00 PER GALLON  
MARIONBERRY OR LAVENDER LEMONADE \$25.00 PER GALLON  
BOYDS REGULAR & DECAF COFFEE \$29.00 PER GALLON

## HOUSE WINES

JOVINO PINOT GRIS, OREGON  
\$24 PER BOTTLE/\$6 PER GLASS  
WATERBROOK SAUVIGNON BLANC, COLUMBIA VALLEY, WASHINGTON  
\$26 PER BOTTLE/\$8 PER GLASS  
14 HANDS MERLOT, WASHINGTON  
\$24 PER BOTTLE/\$6 PER GLASS  
CASTLE ROCK PINOT NOIR, WILLAMETTE VALLEY, OREGON  
\$29 PER BOTTLE/\$8 PER GLASS

**ASHLAND HILLS HOTEL OFFERS A LARGER SELECTION OF WINE UPON REQUEST**  
*PLEASE ALLOW TWO WEEKS FOR SPECIAL ORDERS*

## BEER BY THE BOTTLE

COORS LIGHT \$3.25  
BLACK BUTTE PORTER \$4.25  
CORONA \$4.25  
CALDERA ASHLAND AMBER \$ 4.25  
CALDERA IPA \$4.25  
FAT TIRE AMBER \$4.25  
HEINEKEN \$4.25  
SIERRA NEVADA PALE ALE \$4.25