

**ASHLAND**HILLS  
Hotel & Suites



Daytime  
Catering Menu

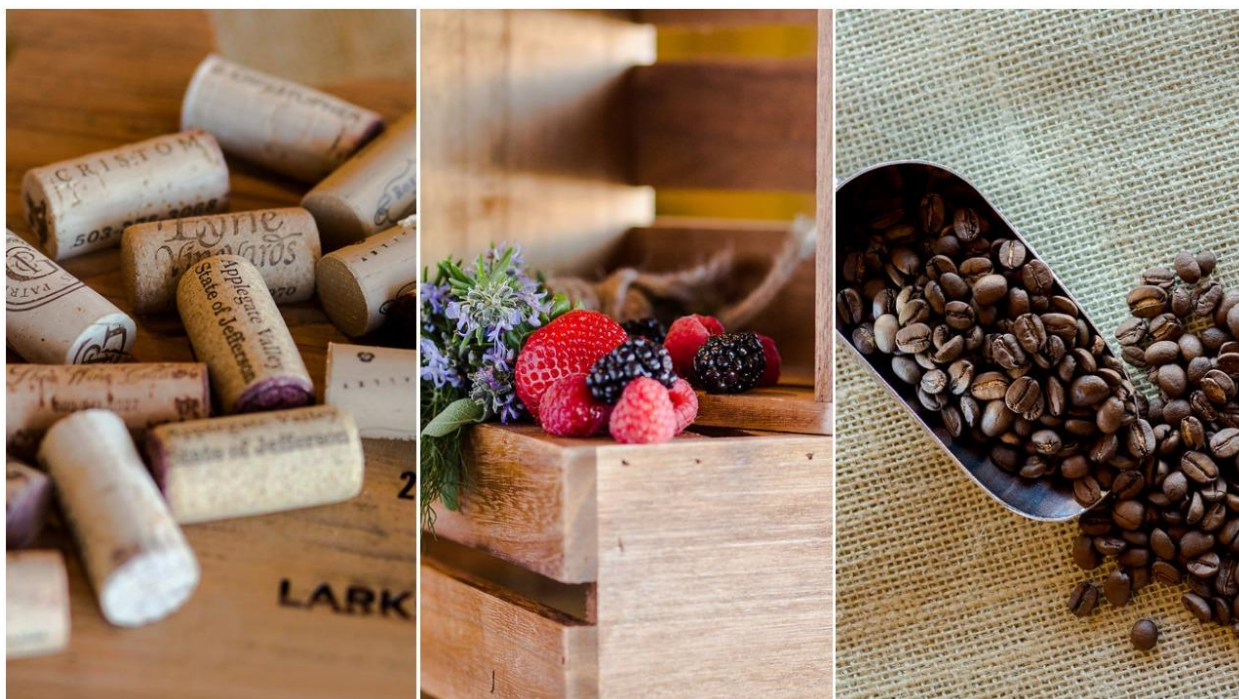
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# Welcome

*“Exciting nourishing food is at the heart of every occasion”*

Ashland Hills Hotel and the Culinary Team guided by Chef David Georgeson offer guests a flawless presentation unique to the Pacific Northwest’s local and seasonal inspired flavors. The menu choices are created from scratch using only the freshest ingredients from the region resulting in a tempting flavorful cuisine. We offer a complete selection of menu choices and can accommodate dietary restrictions and life style choices with advanced notice.

Ashland Hills Hotel’s staff believe in extending guests warm and engaging service though every stage of the event. Whether it is a conference, wedding, company event, anniversary or birthday celebration, we can customize the experience making it enjoyable for everyone.



## Event Services

- ❖ 20% Service Charge On All Food & Beverage
- ❖ 5% Ashland Meals Tax On All Food & Non-Alcoholic Beverage (\$250 Max Per Day)
- ❖ Additional Fee Of \$2 Per Person Applies To Buffets With Guarantee Of Less Than 20 Guests
- ❖ \$1 Per Person Tray Pass Hors D 'Oeuvres (\$150 Maximum Fee)
- ❖ 3 Dozen Minimum On All Hors D 'Oeuvres Served By The Dozen
- ❖ \$2 Per Person Dessert Fee For Desserts Not Purchased From Ashland Hills
- ❖ \$15 Per Bottle Corkage Fee For Wines Not Purchased From Ashland Hills Hotel
- ❖ \$75 Bar Set Up Fee For Each Soft Bar (Non- Alcoholic, Beer & Wine)
- ❖ \$150 Bar Set Up Fee For Each Full Bar (Cocktails)

# Breakfast

## CONTINENTAL BREAKFAST \$12

Breakfast Breads & Muffins  
Sliced Seasonal Fruit  
Freshly Brewed Boyd's Coffee  
Assorted Steep Organic Hot Teas  
Orange Juice & Cranberry Juice

## LUNA BREAKFAST BUFFET \$16

Breakfast Breads & Muffins  
Sliced Seasonal Fruit  
Scrambled Farm Fresh Eggs & Tillamook Cheddar Cheese  
Potato Home Fries With Peppers & Onion  
Freshly Brewed Boyd's Coffee  
Assorted Steep Organic Hot Teas  
Orange Juice & Cranberry Juice  
*\*Add Bacon OR Sausage For \$2 Per Person\**

## BRUNCH BUFFET \$19

Breakfast Breads & Muffins  
Sliced Seasonal Fruit  
Hickory Smoked Bacon OR Breakfast Sausage  
Potato Home Fries With Peppers & Onion  
Freshly Brewed Boyd's Coffee  
Assorted Steep Organic Hot Teas  
Orange Juice & Cranberry Juice

*Your Choice Of 2 Entrees*

- ❖ Four Cheese Scrambled Eggs
- ❖ Bacon & Cheddar Biscuit Strata
- ❖ Sundried Tomato, Feta, Spinach & Caramelized Onion Scramble
  - ❖ Ham & Swiss Frittata
- ❖ Cinnamon French Toast, Orange Cream, Caramelized Bananas
  - ❖ Smoked Salmon Quiche With Fennel, Spinach & Chevre
  - ❖ Buttermilk Biscuits & Sausage Gravy

## ENHANCE YOUR BREAKFAST BUFFET

The Following Can Be Added To Any Breakfast Buffet:

Steel Cut Oatmeal \$5 Per Guest  
Dried Fruit  
Brown Sugar

Greek Yogurt Parfait \$6 Per Guest  
House Made Granola  
Seasonal Fruit

Additional Coffee & Tea Service \$29 Per Gallon  
Add Additional Coffee & Tea After Your Breakfast  
Concludes

# Lunch Buffets

All Buffets Include Iced Tea Or Lemonade & A Platter Of Freshly Baked Cookies & Brownies

Add Freshly Brewed Boyd's Coffee & Assorted Steep Organic Hot Teas for **\$2.5** Per Guest

Add Both Iced Tea & Lemonade For Additional **\$2** Per Guest

## LUNAR BUFFET \$19

Rosemary Bread & Butter  
Garden Salad With Cucumbers, Tomatoes  
Shaved Fennel Roasted Shallot Vinaigrette  
Lemon & Herb Roasted Chicken  
Roasted Seasonal Vegetables  
Orzo Pasta Salad With Sundried Tomatoes

## BBQ BUFFET \$20

Mixed Greens Salad With Cucumbers, Tomatoes  
Herb Buttermilk Dressing  
Smoked Brisket  
BBQ Pulled Pork  
House Barbeque Sauce  
Cornmeal Slider Buns  
White Cheddar Mac & Cheese  
Coleslaw

## SOUP & SUBMARINE SANDWICH BAR \$18

House Mixed Greens Salad, Cucumber, Shaved Fennel, Radish, & Roasted Shallot Vinaigrette  
Bowl Of Kettle Chips

*Assortment Of Sub Sandwiches To Include :*

- ❖ Turkey & Cheddar
- ❖ Roast Beef & Provolone
- ❖ Roasted Vegetable & Hummus

*Choice Of House Made Soup :*

- ❖ Roasted Tomato Basil
- ❖ Potato & Leek
- ❖ Poblano Corn Chowder

## MEATBALL SANDWICH BAR \$19

Romaine Salad With Black Olives, Shaved Red Onion,  
Parmesan, Tomato, Italian Vinaigrette  
Hoagie Rolls  
Savory Beef Meatballs  
Marinara Sauce, Mozzarella, Pickled Vegetables  
Relish, Fresh Herbs  
Warm Potato Salad With Capers & Dijon

## MEDITERRANEAN PASTA BUFFET \$19

Garlic Bread  
Caesar Salad With Parmesan & Croutons  
Penne Pasta Bolognese  
Vegetarian White Lasagna With Spinach  
Mushrooms & Ricotta  
White Bean Salad With Roasted Red Peppers  
Olive Oil & Basil, Herb Roasted Cauliflower  
\*Gluten Free Option Available Upon Request

## BAJA TACO BUFFET \$19

Chipotle Chicken & Chili Spiced Shredded Pork, Vegetarian Black Beans  
Tomatoes, Lettuce, Red Onion, Cumin Sour Cream, Queso Fresco, Cilantro, Lime  
Tortilla Chips, Pico De Gallo, Fire Roasted Tomato Salsa  
Flour & Corn Tortillas

# Plated Lunches

Price Includes Iced Tea Or Lemonade, Freshly Baked Cookies & Brownies Served Family Style  
Selecting More Than One Choice For Your Guests Will Impact Per Guest Menu Price  
Your Selection Of One Plated Entrée Includes Chef's Choice Vegetarian Entrée

## GRILLED FLAT IRON STEAK \$22

House Steak Sauce, Buttermilk Mashed Potatoes  
Glazed Carrots

## POLENTA RATATOUILLE \$18

Dunbar Farms Polenta  
Zucchini, Eggplant Tomato

## HOUSE SMOKED

### SALMON SALAD \$18

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

## DIJON MUSTARD

### ROASTED CHICKEN \$21

Garlic Roasted Fingerling Potatoes  
Roasted Brussels Sprouts

### BLACKED PACIFIC COD \$21

Melted White Cheddar, House Salsa  
Wild Rice Pilaf, Garlic Cauliflower

### BBQ CHICHEN SALAD \$18

Romaine, Black Beans, Tomato, Queso Fresco  
Tortilla Strips, Avocado-Buttermilk Dressing

## ENHANCE YOUR LUNCHEON

The Following Can Be Added To Any Plated Lunch, Priced Per Person

### FIRST COURSE GREEN SALAD \$3

Organic Field Greens  
Cucumber  
Shaved Fennel  
Radish  
Roasted Shallot Vinaigrette

### TABLESIDE COFFEE SERVICE \$2.5

### ALL DAY PACKAGE \$18

\* 20 Guest Minimum

Includes Continental Breakfast; Breakfast Breads  
Muffins, Sliced Seasonal Fruit  
Orange Juice & Cranberry Juice

An Afternoon Pick-Me-Up; Kettle Chips  
Raspberry White Chocolate Blondies

All Day Coffee & Tea Service

# Desserts & Sweets

*Order Per Guest*

## CHOCOLATE GANACHE

CAKE \$5

Raspberry Coulis

Chantilly Cream

\*Vegan Option Available Upon  
Request\*

## SEASONAL FRUIT

TRIFLE \$6

Shortcake

Chantilly Cream

## SEASONAL FRUIT

COBBLER \$6

Herb Biscuit Top

Chantilly Cream

## FLOURLESS CHOCOLATE

TORTE (GF) \$6

Pomegranate Reduction

Vanilla Bean Crème Anglaise

## DAGOBA DARK CHOCOLATE & ALMOND

CHEESECAKE \$5

Graham Crust

Brandy Caramel

## GOAT CHEESE CRÈME BRULÉE (GF)

\$5

Blueberries

Tarragon

*Desserts Below Are Served By The Dozen*

*3 Dozen Per Selection Minimum*

## DOUBLE CHOCOLATE

BROWNIES

\$24 Per Dozen

## RASPBERRY WHITE CHOCOLATE BLONDIES

\$22 Per Dozen

## LEMON BARS

Basil Shortbread

\$22 Per Dozen

## DARK CHOCOLATE

DIPPED

STRAWBERRIES

\$22 Per Dozen

## COCONUT MACAROONS (GF)

Dipped In Chocolate

\$22 Per Dozen

## COMPOST COOKIE BARS (GF)

Butterscotch, Pretzels

Potato Chips, Chocolate Chips

\$22 Per Dozen

## ASSORTED FRESH BAKED COOKIES

\*Vegan & Gluten Free Options

Available Upon Request\*

\$19 Per Dozen

# Break Items

\* Three Dozen Minimum

- ❖ House-Made Granola & Greek Yogurt Parfaits \$6 Each
- ❖ Assorted Granola Bars \$3 Each
- ❖ House Made Trail Mix \$3.5 Each
- ❖ Fresh Tortilla Chips & Salsa \$4 Per Person
- ❖ Kettle Chips \$15 Per Bowl
- ❖ Freshly Made Popcorn \$15 Per Bowl
- ❖ Assorted Freshly Baked Muffins \$24 Per Dozen
- ❖ Petite Cupcakes- Chocolate OR Vanilla \$3 Each
- ❖ Rugelach- Cinnamon & Walnut Swirl Pastry  
\$28 Per Dozen \*
- ❖ Double Chocolate Brownies \$24 Per Dozen \*
- ❖ Compost Cookie Bars \$22 Per Dozen \*
- ❖ Seasonally Inspired Mini Scones \$24 Per Dozen \*

# Afternoon Break Packages

Break Packages Are Priced Per Person

## PILOT ROCK \$6

Raspberry White Chocolate Blondies  
Double Chocolate Brownies  
Lavender Lemonade

## ROGUE RIVER \$9

Handcrafted Artisan Cheeses  
Charcuterie Cured Meats  
Dried Fruits, Candied Nuts & Crackers  
Sparkling San Pellegrino Water

## MT. ASHLAND \$6

Freshly Baked Assorted  
Cookies  
Kettle Potato Chips  
Granola Bars

## MT MCLOUGHLIN \$6

Fresh Fruit Platter  
Seasonally Inspired Biscotti  
Marionberry Lemonade

## GRIZZLY PEAK \$8

Housemade Trail Mix  
Vegetable Crudite Platter  
Rogue Blue Cheese Dressing  
Arnold Palmer Iced Tea & Lemonade  
Blend

# Hors d' Oeuvre

Three Dozen Minimum Per Selection  
\$1 Per Person Trap Pass Fee. Maximum Of \$150

## HOT

### ITALIAN SAUSAGE

STUFFED

### MUSHROOMS

Balsamic Reduction

\$23 Per Dozen

### SPANAKOPITA

Spinach & Feta

Dill Yogurt Sauce

\$24 Per Dozen

### CHICKEN SATAY

Spicy Peanut Sauce

\$23 Per dozen

### BEEF MEATBALLS

Tomato Marinara

\$23 Per dozen

### DOUBLE BACON LAMB MEATBALLS

Red Onion - Bacon Jam

\$24 Per dozen

### BACON WRAPPED

DATES

Medjool Dates

Smoked Bacon

\$20 Per dozen

### MUSHROOM RISSOTTO

FRITTERS

Smoked Paprika Aioli

\$24 Per Dozen

### OREGON BAY SHRIMP

CAKES

Remoulade or Dill Tartar

\$25 Per Dozen

## COLD

### HOUSE SMOKED SALMON

Herbed Cream Cheese

Rye Toast

\$24 Per Dozen

### CAPRESE BROCHETTES

Cherry Tomatoes

Mozzarella, Basil

\$22 Per Dozen

### SMOKED OREGON ALBACORE TUNA SALAD

Artichoke Hearts

Wonton Crips

Avocado-Wasabi Aioli

\$24 Per Dozen

### ROASTED PEPPER & MOZZARELLA BRUSCHETTA

Capers , Basil

\$22 Per Dozen

### BACON DEVEILED EGGS

Paprika, Chives

\$21 Per Dozen



# Hors d' Oeuvre Platters

## FRUIT PLATTER

Assortment Of Sliced Seasonal Fruit

For 30 People \$70

For 60 People \$140

For 90 People \$210



## POACHED SHRIMP PLATTER

Dill Tartar Sauce, Bloody Mary Cocktail Sauce, Grilled Lemons

For 30 People \$110

For 60 People \$210

For 90 People \$300



## ARTISAN CHEESE DISPLAY

Local & Imported Cheeses, Spiced Nuts, Dried Fruits, Crackers & House Made Apple Butter

For 30 People \$90

For 60 People \$170

For 90 People \$250



## ANTIPASTO & CRUDITE

Pickled, Grilled & Fresh Vegetables, Olives, Hummus & Grilled Pita

For 30 People \$80

For 60 People \$140

For 90 People \$200



## HOUSE SMOKED SALMON

Dill Lemon Yogurt, Onion, Capers, Hardboiled Egg, Tomato, Crostini

For 30 People \$110



## CHARCUTERIE PLATTER

Cured Meats, Pickled Vegetables, French Baguette, Whole Grain Mustard

For 30 People \$120

For 60 People \$220

For 90 People \$320

# Beverages

## NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale	\$2.5 each
San Pellegrino Sparkling Water	\$3.5 each
San Pellegrino Aranciata & Limonata	\$4 each
Freshly Brewed Iced Tea	\$22 Per Gallon
Freshly Made Lemonade	\$22 Per Gallon
Sparkling Fruit Punch	\$25 Per Gallon
Raspberry Or Basil Lemonade	\$25 Per Gallon
Orange Juice Or Cranberry Juice	\$24 Per Gallon
Boyd's Regular & Decaf Coffee	\$29 Per Gallon

## HOUSE WINES

Acrobat Pinot Gris: Willamette Valley, Oregon	\$25 Per Bottle/\$7 Per Glass
Rogue Red: Applegate Valley, Oregon	\$25 Per Bottle/\$7 Per Glass
Blue Moon Riesling Semi Sparkling: Applegate Oregon	\$25 Per Bottle/\$7 Per Glass
Domaine Ste. Michelle Brut	\$25 Per Bottle/\$7 Per Glass

## PREMIUM WINES

Barnard Griffin Chardonnay: Washington	\$35 Per Bottle/\$8.5 Per Glass
Illahe Viognier: Oregon	\$35 Per Bottle/\$8.5 Per Glass
Hedges Hip Cabernet: Columbia Valley, Washington	\$35 Per Bottle/\$8.5 Per Glass
Stafford Hill Tempranillo: Willamette Valley, Oregon	\$35 Per Bottle/\$8.5 Per Glass
Elk Cove Pinot Noir: Willamette Valley, Oregon	\$39 Per Bottle/\$10 Per Glass

*\$15 Wine Corkage Fee per 750ML Bottle on Outside Wine*

***Ashland Hills Hotel Offers a Larger Selection of Wine upon Request***

*Please Allow Two Weeks for Special Orders*

## BEER BY THE BOTTLE

Coors Light	\$3.5 Each
Black Butte Porter	\$4.5 Each
Corona	\$4.5 Each
Caldera Ashland Amber	\$4.5 Each
Caldera IPA	\$4.5 Each
Fat Tire Amber	\$4.5 Each
Heineken	\$4.5 Each

## BAR CHARGES

\$75 Set Up Fee For Each Soft Bar- Beer, Wine & Non-Alcoholic

\$150 Set Up Fee For Each Full Bar- Beer, Wine, Non- Alcoholic & Liquor