

ASHLANDHILLS
Hotel & Suites



*Evening Time
Catering Menu*

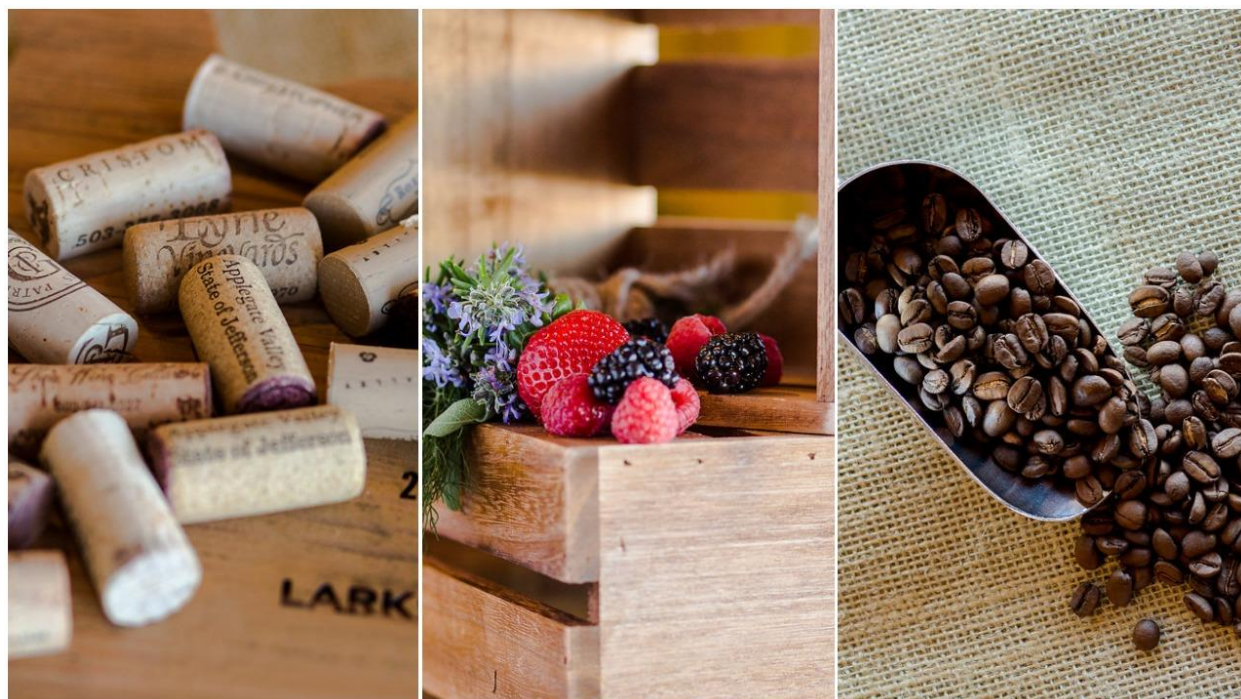
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Welcome

“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



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)

Hors d'Oeuvre

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

HOT

BACON WRAPPED DATES

Medjool Dates
Smoked Bacon
\$20 Per dozen

MUSHROOM RISOTTO FRITTERS

Smoked Paprika Aioli
\$24 Per Dozen

OREGON BAY SHRIMP CAKES

Remoulade or Dill Tartar
\$25 Per Dozen

BEEF MEATBALLS

Tomato Marinara
\$23 Per dozen

DOUBLE BACON LAMB MEATBALL

Red Onion- Bacon Jam
\$24 Per dozen

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

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

Basil, Capers, Garlic
\$22 Per Dozen

BACON DEVEILED EGGS (GF)

Paprika, Chives
\$21 Per Dozen

SWEET

ASSORTED FRESH BAKED COOKIES

\$19 Per Dozen

** Gluten Free & Vegan Options Available Upon
Request*

COMPOST COOKIE BARS (GF)

Butterscotch, Pretzels
Potato Chips, Chocolate Chips
\$22 Per Dozen

PETITE CUPAKES

Sweet Cream Frosting
\$25 Per Dozen

DOUBLE CHOCOLATE BROWNIES

\$24 Per Dozen

LEMON BARS

Basil Shortbread
\$22 Per

RASPBERRY WHITE CHOCOLATE BLONDIES

\$22 Per Dozen

DARK CHOCOLATE DIPPED STRAWBERRIES

\$22 Per Dozen

COCONUT MACAROONS (GF)

Dipped In Chocolate
\$22 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

Plated Dinner

Dinner Includes Freshly Baked Rosemary Bread & Butter
Tablesides Service Of Freshly Brewed Boyd's Coffee & Assorted Steep Organic Teas
When Two Entrees Are Selected, The Per Person Price Defers To The Higher Priced Selection &
Pre Counts Are Required

FIRST COURSE

Menu Price Includes Your Selection Of One:

HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel, Radish
Roasted Shallot Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan, Rosemary Croutons
House Caesar Dressing

BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs
Bacon Italian Vinaigrette

BRUSSELS & KALE

Pomegranate Sweet & Sour, Pears, Walnuts, Goat Cheese

MAIN COURSE

Menu Price Includes Your Selection Of One:

GRILLED FLAT IRON STEAK \$36

Garlic Green Beans, Herb Roasted Fingerling Potatoes
House Steak Sauce

BLACK BEAN CAKE \$32

Red Pepper Glaze, Sweet Potato Mash, Seasonal Vegetables

VEGAN BRAISED LENTILS \$28

Green Lentils, Zucchini, Squash, Eggplant & Tomato

DIJON MUSTARD ROASTED CHICKEN \$32

Garlic Roasted Fingerling Potatoes
Roasted Brussels Sprouts

OVEN ROASTED SALMON \$35

Cherry Tomato Relish, Herb & Lemon Quinoa
Charred Scallion

BRAISED BEEF SHORT RIBS \$36

Roasted Carrots & Onions, Garlic Mashed Potatoes
Red Wine Reduction

ROASTED GAME HEN \$34

Blueberry Demi-Glace, Brie Mashed Potatoes
Seasonal Vegetables

GRILLED PORK TENDERLOIN \$32

Sweet Potato Mash, Brussels Sprouts
Apple-Onion Compote

DESSERT

Menu Price Includes Your Selection Of One:

CHOCOLATE GANACHE CAKE

Raspberry Coulis, Chantilly Cream

SEASONAL FRUIT TRIFLE

Shortcake, Chantilly Cream

Dessert Upgrade For Additional \$2 Per Guest

FLOURLESS CHOCOLATE TORTE

Pomegranate Reduction, Vanilla Bean Crème Anglaise

SEASONAL FRUIT COBBLER

Herb Biscuit Top, Chantilly Cream

GOAT CHEESE CRÈME BRULEE

Blueberry, Tarragon

DAGOBA DARK CHOCOLATE CHEESECAKE

Graham Crust, Brandy Caramel Sauce

Dinner Buffet

\$34 per Person

Featuring The Best Of Oregon's Bounty

Price Includes Baked Rosemary Bread & Butter, Freshly Prepared Seasonal Vegetables

Beverage Station With Boyd's Coffee & Assorted Steep Organic Teas

A Plated Dinner For Guests With Dietary Restrictions

FIRST COURSE:

Choose Two

HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel, Radish
Roasted Shallot Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan, Rosemary Croutons
House Caesar Dressing

BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs
Bacon Italian Vinaigrette

BRUSSELS & KALE

Pomegranate Sweet & Sour, Pears, Walnuts, Goat Cheese

MAIN COURSE:

Choose Two

PAN SEARED CHICKEN

Creamy Caramelized Onion & Gin Marinated
Portobello, Sundried Tomato

GRILLED TRI-TIP

House Steak Sauce

CEDAR PLANKED SALMON

Herb-Panko Crust, Dijon, Lemon Aioli

POLENTA RATATOUILLE

Herb Polenta, Zucchini, Eggplant, Tomato

IPA BRINED PORK LOIN

Apple, Onion Compote

PACIFIC COD

Blackened Cod

CHICKEN PICCATA

Lemon-Caper Butter

SIDES:

Choose One

CILANTRO BLACK BEANS

MASHED SWEET POTATOES

LEMON HERB QUINOA

WILD RICE PILAF

SMOKED ONION MASHED POTATOES

FOUR CHEESE POLENTA

SPICED FINGERLING POTATOES

OLIVE, TOMATO, GARLIC ORZO

DINNER BUFFET CONTINUED...

DESSERT:

Choose One

CHOCOLATE GANACHE CAKE

Raspberry Coulis, Chantilly Cream

SEASONAL FRUIT TRIFLE

Shortcake, Chantilly Cream

Dessert Upgrade For Additional \$2 Per Guest

SEASONAL FRUIT COBBLER

Herb Biscuit Top, Chantilly Cream

FLOURLESS CHOCOLATE TORTE

Pomegranate Reduction

Vanilla Bean Crème Anglaise

DAGOBA DARK CHOCOLATE

CHEESECAKE

Graham Crust, Brandy Caramel Sauce

GOAT CHEESE CRÈME BRULEE

Blueberry, Tarragon Sauce



UPGRADE YOUR DINNER BUFFET

- ❖ Chef Attended Carving Station \$75
- ❖ Add Third Salad Choice For \$3 Per Person
- ❖ Add Second Side Choice For \$3 Per Person
- ❖ Add Third Entrée Choice For \$5 Per Person
- ❖ Add Second Dessert Choice For \$4 Per Person

Additional Fee Of \$2 Per Person Applies To Buffets With Guarantee Of Less Than 20 Guests

A \$2 Per Person Dessert Service Fee Will Apply If Dessert Is Brought From Off-Premises

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