

ASHLANDHILLS
Hotel & Suites



Daytime
Catering Menu

DANA KELLER
SALES & CATERING MANAGER
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★ Breakfast ★

CONTINENTAL BREAKFAST

FRESHLY BAKED BREAKFAST BREADS
& MUFFINS, SLICED SEASONAL FRUIT
FRESHLY BREWED BOYD'S COFFEE
ASSORTED STEEP ORGANIC HOT TEAS
ORANGE JUICE & CRANBERRY JUICE
\$ 12 PER GUEST

LUNA BREAKFAST BUFFET

FRESHLY BAKED 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

\$ 15.5 PER GUEST

LUNA BRUNCH BUFFET

FRESHLY BAKED 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
- ❖ BROCCOLI & CHEDDAR SCRAMBLE
- ❖ HAM & SWISS FRITTATA
- ❖ CINNAMON FRENCH TOAST, ORANGE CREAM, CARAMELIZED BANANAS
- ❖ SMOKED SALMON QUICHE WITH FENNEL, SPINACH & CHEVRE
- ❖ SMOKED BRISKET & FINGERLING POTATO HASH
- ❖ BUTTERMILK BISCUITS & SAUSAGE GRAVY

\$ 19 PER GUEST

HALF-DAY BEVERAGE SERVICE

INCLUDES FRESHLY BREWED BOYD'S REGULAR
& DECAFFEINATED COFFEE
ASSORTED STEEP ORGANIC HOT TEAS
FOR UP TO 4 HOURS
\$4 PER PERSON

ALL-DAY BEVERAGE SERVICE

INCLUDES FRESHLY BREWED BOYD'S REGULAR
& DECAFFEINATED COFFEE
ASSORTED STEEP ORGANIC HOT TEAS
FOR UP TO 8 HOURS
\$8 PER PERSON

ENHANCE YOUR BREAKFAST BUFFET

THE FOLLOWING CAN BE ADDED TO ANY BREAKFAST BUFFET:

- ❖ GREEK YOGURT PARFAIT WITH HOUSE MADE GRANOLA
& SEASONAL FRUIT **\$6 PER GUEST**
- ❖ STEEL CUT OATMEAL WITH DRIED FRUIT & BROWN SUGAR
\$5 PER GUEST

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 10 DAYS PRIOR TO EVENT.

★ 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

ROTISSERIE BUFFET

LEMON & HERB ROTISSERIE CHICKEN
ROASTED SEASONAL VEGETABLES
ORZO PASTA SALAD WITH SUNDRIED TOMATOES
GARDEN SALAD WITH CUCUMBERS, TOMATOES
SHAVED FENNEL & ROASTED SHALLOT VINAIGRETTE
ROSEMARY BREAD & BUTTER
\$19 PER GUEST

BBQ BUFFET

SMOKED BRISKET
BBQ PULLED PORK
HOUSE PEAR BARBEQUE SAUCE
CORNMEAL SLIDER BUNS
WHITE CHEDDAR MAC & CHEESE
COLESLAW

MIXED GREENS SALAD WITH CUCUMBERS,
TOMATOES & HERB BUTTERMILK DRESSING
\$20 PER GUEST

SOUP & SUBMARINE SANDWICH BAR

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
- ❖ CREAM OF MUSHROOM
- ❖ POBLANO CORN CHOWDER

\$18 PER GUEST

LUNA BURGER BUFFET

ALL NATURAL BEEF BURGERS
HOUSE MADE BRIOCHE BUNS
CONDIMENTS
LETTUCE, TOMATO, ONION & PICKLES
TILLAMOOK CHEDDAR, SWISS CHEESE
SAUTÉED MUSHROOMS
KETTLE CHIPS, POTATO SALAD & GARDEN SALAD
*ADD HICKORY SMOKED BACON FOR
\$2 PER PERSON
*AVAILABLE FOR GROUPS OF 50 OR LESS
\$18 PER GUEST

MEDITERRANEAN PASTA BUFFET

PENNE PASTA BOLOGNAISE
VEGETARIAN WHITE LASAGNA WITH
SPINACH, MUSHROOMS & RICOTTA
WHITE BEAN SALAD WITH ROASTED RED
PEPPERS, OLIVE OIL & BASIL
HERB ROASTED CAULIFLOWER
CAESAR SALAD WITH PARMESAN & CROUTONS
GARLIC BREAD
*GLUTEN FREE OPTION AVAILABLE UPON REQUEST
\$19 PER GUEST

BAJA TACO BUFFET

CHIPOTLE CHICKEN & CHILI SPICED SHREDDED PORK
DUNBAR FARMS BLACK BEANS, TOMATO, LETTUCE, RED ONION, SOUR CREAM, QUESO FRESCO, CILANTRO & LIME
TORTILLA CHIPS & SALSA
FLOUR & CORN TORTILLAS
\$18 PER GUEST

*ADDITIONAL FEE OF \$2 PER PERSON FOR BUFFETS WITH GUARANTEE OF LESS THAN 20 GUESTS
ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS*

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 5% ASHLAND MEALS TAX
PLEASE ADVISE YOUR CATERING MANAGER OF ANY FOOD ALLERGIES AT LEAST 10 DAYS PRIOR TO EVENT.

★ Plated Lunches ★

PRICE OF PLATED LUNCH 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

HOUSE SMOKED SALMON SALAD

MIXED FIELD GREENS
TOMATOES, CUCUMBERS
SHAVED RED ONIONS, CAPERS
HARD-BOILED EGG
LEMON VINAIGRETTE
\$18 PER GUEST

HERB ROASTED CHICKEN

SUNDRIED TOMATO, PESTO,
ROASTED POTATOES, GARLIC
GREEN BEANS
\$19 PER GUEST

BAKED FILET OF SALMON

LEMON-DILL SAUCE
WILD RICE PILAF
HERB ROASTED CAULIFLOWER
\$21 PER GUEST

BBQ CHICKEN SALAD

ROMAINE, BLACK BEANS, TOMATO
QUESO FRESCO, TORTILLA STRIPS
AVOCADO-BUTTERMILK DRESSING
\$18 PER GUEST

POLENTA RATATOUILLE

DUNBAR FARMS POLENTA
ZUCCHINI, EGGPLANT TOMATO
\$18 PER GUEST

GRILLED FLAT IRON STEAK

HOUSE STEAK SAUCE
BUTTERMILK MASHED POTATOES
GLAZED CARROTS
\$22 PER GUEST

ENHANCE YOUR LUNCHEON

THE FOLLOWING CAN BE ADDED TO ANY PLATED LUNCH:

- ❖ FIRST COURSE GREEN SALAD ORGANIC FIELD GREENS, CUCUMBER, SHAVED FENNEL, RADISH, ROASTED SHALLOT VINAIGRETTE \$4 PER GUEST
- ❖ DESSERT UPGRADE TO YOUR CHOICE OF DESSERTS FEATURED ON PAGE 6 \$4 PER GUEST
- ❖ COFFEE TABLESIDE SERVICE OF BOYD'S COFFEE \$2.5 PER GUEST

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★ All Day Break Packages ★

CAN BE ADDED TO ANY LUNCH MENU

QUICK START BREAKFAST

FRESHLY BAKED BREAKFAST BREADS & MUFFINS
SLICED SEASONAL FRUIT
ORANGE JUICE & CRANBERRY JUICE
FRESHLY BREWED BOYD'S COFFEE
ASSORTED STEEP ORGANIC HOT TEAS



MID-MORNING REFRESHER

FRESHLY BREWED BOYD'S COFFEE
ASSORTED STEEP ORGANIC HOT TEAS



PM PICK-ME-UP

KETTLE CHIPS
SEASONAL FRUIT CRISP BARS
FRESHLY BREWED BOYD'S COFFEE
ASSORTED STEEP ORGANIC TEAS



HALF DAY PACKAGE \$15 PER GUEST
ALL DAY PACKAGE \$20 PER GUEST
MINIMUM OF 20 GUESTS

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★ Desserts ★

ORDER PER GUEST

CHOCOLATE GANACHE CAKE

RASPBERRY COULIS
CHANTILLY CREAM

*VEGAN OPTION AVAILABLE UPON

REQUEST*

\$5

MARIONBERRY CHEESECAKE

PECAN CRUST
CHOCOLATE SAUCE

\$6

NOBLE COFFEE MOUSSE

SHORTCAKE
HAZELNUTS
CARAMEL

\$6

FLOURLESS CHOCOLATE TORTE

BERRY COULIS
VANILLA BEAN CRÈME

ANGLAISE

\$6

LEMON MERINGUE TART

SHORTBREAD CRUST
BROWN SUGAR MERINGUE

\$5

DESSERTS BELOW HAVE A MINIMUM OF 3 DOZEN PER SELECTION

DOUBLE CHOCOLATE BROWNIES

\$24 PER DOZEN

LEMON BARS

\$22 PER DOZEN

SEASONAL CHEESECAKE BARS

\$23 PER DOZEN

ASSORTED FRESH BAKED COOKIES

\$19 PER DOZEN

MARIONBERRY LINZER BARS

ALMOND FLOUR SHORTCRUST (G/F)

\$22 PER DOZEN

DARK CHOCOLATE COCONUT BARS

OREO CRUST

\$23 PER DOZEN

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★ Break Items ★

- ❖ GREEK YOGURT GRANOLA PARFAITS \$6 EACH
- ❖ ASSORTED GRANOLA BARS \$3 EACH
- ❖ HOUSE MADE TRAIL MIX \$3.50 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
- ❖ FESTIVE CUPCAKES - CHOCOLATE OR VANILLA \$3 EACH
- ❖ RUGELACH - CINNAMON & WALNUT SWIRL PASTRY \$28 PER DOZEN *
- ❖ DOUBLE CHOCOLATE BROWNIES \$24 PER DOZEN *
- ❖ SEASONAL CHEESECAKE BARS \$23 PER DOZEN *
- ❖ SEASONALLY INSPIRED MINI SCONES \$24 PER DOZEN *

* THREE DOZEN MINIMUM

NON-ALCOHOLIC COLD 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 OR LEMONADE \$22 PER GALLON
- ❖ ARNOLD PALMER: ICED TEA & LEMONADE BLEND \$22 PER GALLON
- ❖ RASPBERRY OR BASIL LEMONADE \$25 PER GALLON
- ❖ ORANGE JUICE OR CRANBERRY JUICE \$24 PER GALLON
- ❖ BOYD'S REGULAR COFFEE & DECAF \$29 PER GALLON

HALF-DAY BEVERAGE SERVICE

FRESHLY BREWED BOYD'S COFFEE & DECAFFEINATED COFFEE
ASSORTED STEEP ORGANIC HOT TEA UP TO 4 HOURS
\$4 PER PERSON

ALL-DAY BEVERAGE SERVICE

FRESHLY BREWED BOYD'S COFFEE & DECAFFEINATED COFFEE
ASSORTED STEEP ORGANIC HOT TEA UP TO 8 HOURS
\$8 PER PERSON

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☆ Afternoon Break Packages ☆



ROGUE RIVER

HANDCRAFTED ARTISAN CHEESES
CHARCUTERIE- CURED MEATS
DRIED FRUITS, CANDIED NUTS & CRACKERS
SPARKLING SAN PELLEGRINO WATER
\$9 PER PERSON

GRIZZLY PEAK

HOUSEMADE TRAIL MIX
VEGETABLE CRUDITÉ PLATTER WITH ROGUE BLUE CHEESE DRESSING
ARNOLD PALMER ICED TEA & LEMONADE BLEND
\$8 PER PERSON

MT ASHLAND

FRESHLY BAKED ASSORTED COOKIES
KETTLE POTATO CHIPS
GRANOLA BARS
\$6 PER PERSON

PILOT ROCK

MARIONBERRY LINZER BARS
DOUBLE CHOCOLATE BROWNIES
LAVENDER LEMONADE
\$6 PER PERSON

MT MCLOUGHLIN

FRESH FRUIT PLATTER
SEASONALLY INSPIRED BISCOTTI
MARIONBERRY LEMONADE
\$6 PER PERSON

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