

**ASHLAND**HILLS  
Hotel & Suites



Evening Time  
Catering Menu

DANA KELLER  
SALES & CATERING MANAGER  
2525 ASHLAND STREET –  
ASHLAND – OREGON – 97520  
DANA.KELLER@NEUMANHOTELGROUP.COM  
541-488-7383

# ★ Hors d'Oeuvre ★

THREE DOZEN MINIMUM PER SELECTION  
FOR TRAY PASSED HORS D' OEUVRES A \$35 TRAY PASS FEE WILL APPLY

## HOT

**ITALIAN SAUSAGE STUFFED  
MUSHROOMS**  
BALSAMIC REDUCTION  
\$23 PER DOZEN

**SPANAKOPITA**  
SPINACH & FETA  
\$24 PER DOZEN

**CHICKEN SATAY**  
SPICY PEANUT SAUCE  
\$23 PER DOZEN

**BACON WRAPPED DATES**  
MEDJOOOL DATES  
SMOKED BACON  
\$20 PER DOZEN

**APPLEGATE VALLEY BEEF  
MEATBALLS**  
TOMATO MARINARA  
\$22 PER DOZEN

**WILD MUSHROOM RISOTTO  
FRITTERS**  
SMOKED PAPRIKA AIOLI  
\$24 PER DOZEN

**SMOKED SALMON CAKE**  
LEMON DILL AIOLI  
\$25 PER DOZEN

**COCONUT SHRIMP**  
SWEET CHILI GLAZE  
\$24 PER DOZEN

## COLD

**HOUSE SMOKED SALMON**  
HERBED CREAM CHEESE  
RYE TOAST  
\$24 PER DOZEN

**OREGON ALBACORE TUNA  
SALAD**  
SOY - GINGER - CRISP WONTON  
\$24 PER DOZEN

**PROSCIUTTO WRAPPED  
MELON**  
\$22 PER DOZEN

**ROASTED PEPPER  
& MOZZARELLA  
BRUSCHETTA**  
\$22 PER DOZEN

**BACON DEVEILED EGGS**  
PAPRIKA, CHIVES  
\$21 PER DOZEN

**TRUFFLE MOUSSE  
PROFITEROLES**  
SAVORY PASTRY  
\$22 PER DOZEN

**CAPRESE BROCHETTES**  
CHERRY TOMATOES,  
MOZZARELLA, BASIL  
\$22 PER DOZEN

## SWEET

**PETITE CUPCAKES**  
SWEET CREAM FROSTING  
\$25 PER DOZEN

**DOUBLE CHOCOLATE BROWNIES**  
\$24 PER DOZEN

**FRESH LEMON BARS**  
\$22 PER DOZEN

**DARK CHOCOLATE COCONUT BARS**  
OREO CRUST  
\$23 PER DOZEN

**DARK CHOCOLATE DIPPED  
STRAWBERRIES**  
\$22 PER DOZEN

**ASSORTED FRESHLY BAKED COOKIES**  
\$19 PER DOZEN

**MARIONBERRY LINZER BARS**  
ALMOND FLOUR SHORTCRUST (G/F)  
\$22 PER DOZEN

**SEASONAL CHEESECAKE BARS**  
\$23 PER DOZEN

**SEASONAL FRUIT CRISP BARS**  
STREUSEL TOPPING  
\$22 PER DOZEN

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

# ☆ Hors d'Oeuvre Platters ☆

## FRUIT PLATTER

ASSORTMENT OF SLICED SEASONAL FRUIT

FOR 30 PEOPLE \$70

FOR 60 PEOPLE \$140

FOR 90 PEOPLE \$210



## PACIFIC SEAFOOD

WINE POACHED SHRIMP, SMOKED SALMON LOX, HERB MARINATED BAY SCALLOPS

LEMON & COCKTAIL SAUCE

FOR 45 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 & CRUDITÉ

PICKLED, GRILLED & FRESH VEGETABLES, OLIVES, HUMMUS & GRILLED PITA

FOR 30 PEOPLE \$70

FOR 60 PEOPLE \$130

FOR 90 PEOPLE \$190



## 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

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# ★ Plated Dinners ★

DINNER INCLUDES FRESHLY BAKED ROSEMARY BREAD & BUTTER  
TABLESIDE 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
- ❖ WEDGE SALAD BACON, TOMATO, CHIVES, BLUE CHEESE DRESSING
- ❖ CLASSIC CAESAR ROMAINE LETTUCE, AGED PARMESAN, ROSEMARY CROUTONS, HOUSE CAESAR DRESSING
- ❖ ASIAN CABBAGE SALAD SHAVED CARROT, SCALLION, TOASTED ALMONDS, SESAME GINGER DRESSING

## MAIN COURSE

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- ❖ SWEET POTATO PAVE: BRUSSELS SPROUTS, CARAMELIZED ONIONS, FIRE ROASTED RED PEPPER COULIS \$32
- ❖ VEGAN BRAISED LENTILS: GREEN LENTILS, ZUCCHINI, SQUASH, EGGPLANT & TOMATO \$28
- ❖ HERB MARINATED CHICKEN: SUNDRIED TOMATO RELISH, CAULIFLOWER "RICE", CHARDONNAY CREAM \$32
- ❖ BRAISED BEEF SHORT RIB: ROASTED CARROTS & ONIONS, GARLIC MASHED POTATOES, RED WINE REDUCTION \$36
- ❖ BEEF TENDERLOIN: GARLIC GREEN BEANS, HERB ROASTED FINGERLING POTATOES, HOUSE STEAK SAUCE \$45
- ❖ OVEN ROASTED SALMON: CHERRY TOMATO RELISH, HERBED & LEMON QUINOA, CHARRED SCALLION \$35
- ❖ PACIFIC COD "PERSILLADE": PANKO-PARSLEY CRUST, WHITE BEAN RAGOUT, ARUGULA \$34
- ❖ GRILLED PORK TENDERLOIN: SWEET POTATO MASH, BRUSSELS SPROUTS, BACON ROASTED APPLES, BROWN SUGAR REDUCTION \$32
- ❖ DUCK LEG CONFIT: HERB ROASTED ROOT VEGETABLES, WILD RICE PILAF, ORANGE GINGER GLAZE \$34

## DESSERT

MENU PRICE INCLUDES YOUR SELECTION OF ONE:

- ❖ CHOCOLATE GANACHE CAKE RASPBERRY COULIS, CHANTILLY CREAM  
\*VEGAN OPTION AVAILABLE UPON REQUEST\*
- ❖ LEMON MERINGUE TART SHORTBREAD CRUST, BROWN SUGAR MERINGUE

*DESSERT UPGRADE FOR ADDITIONAL \$2.00 PER GUEST*

- ❖ FLOURLESS CHOCOLATE TORTE BERRY COULIS, VANILLA BEAN CRÈME ANGLAISE
- ❖ MARIONBERRY CHEESECAKE PECAN CRUST, CHOCOLATE SAUCE
- ❖ NOBLE COFFEE MOUSSE SHORTCAKE, HAZELNUTS, CARAMEL

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# ☆ Luna 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

### ❖ BABY SPINACH SALAD

BACON, TOMATO, SCALLION, BLUE CHEESE DRESSING

### ❖ CLASSIC CAESAR

CRISP ROMAINE LETTUCE, AGED PARMESAN CHEESE, ROSEMARY CROUTONS, HOUSE CAESAR DRESSING

### ❖ ASIAN CABBAGE SALAD

MIXED CABBAGE, SHAVED CARROT, SCALLION, TOASTED ALMONDS, SESAME GINGER DRESSING

## MAIN COURSE:

CHOOSE TWO

### ❖ CHICKEN PROVENCAL

STEWED TOMATOES, OLIVES & CAPERS

### ❖ GRILLED TRI-TIP

CABBAGE, HOUSE PEAR BBQ SAUCE

### ❖ CEDAR PLANKED SALMON

HERB-PANKO CRUST, DIJON, LEMON AOILI

### ❖ POLENTA RATATOUILLE

DUNBAR FARMS POLENTA  
ZUCCHINI, EGGPLANT, TOMATO

### ❖ MUSTARD GLAZED PORK LOIN

ONION - APPLE COMPOTE

### ❖ MISO MARINATED PACIFIC COD

JASMINE RICE, CILANTRO

### ❖ CHICKEN PICCATA

LEMON-CAPER BUTTER

## SIDES:

CHOOSE ONE

### ❖ MOLASSES BAKED BEANS

### ❖ LEMON HERB QUINOA

### ❖ BUTTERMILK MASHED

POTATOES

### ❖ SPICED FINGERLING

POTATOES

### ❖ BROWN SUGAR WHIPPED SWEET

POTATOES

### ❖ WILD RICE PILAF

### ❖ FOUR CHEESE POLENTA

### ❖ OLIVE, TOMATO, GARLIC ORZO

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## DINNER BUFFET CONTINUED. . .

### DESSERTS:

CHOOSE ONE

❖ CHOCOLATE GANACHE CAKE  
RASPBERRY COULIS, CHANTILLY CREAM

❖ LEMON MERINGUE TART  
SHORTBREAD CRUST, BROWN SUGAR MERINGUE

### DESSERT UPGRADE FOR \$2 PER GUEST

❖ FLOURLESS CHOCOLATE TORTE  
BERRY COULIS, VANILLA BEAN CRÈME ANGLAISE

❖ MARIONBERRY CHEESECAKE  
PECAN CRUST, CHOCOLATE SAUCE

❖ NOBLE COFFEE MOUSSE  
SHORTCAKE, HAZELNUTS, CARAMEL



### UPGRADE YOUR DINNER BUFFET

- ❖ CHEF ATTENDED CARVING STATION \$75
- ❖ ADD THIRD SALAD CHOICE FOR \$4 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

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# ★ 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: APPELATE VALLEY, OREGON	\$25 PER BOTTLE/\$7 PER GLASS
BLUE MOON RIESLING SEMI SPARKLING: APPELATE OREGON	\$25 PER BOTTLE/\$7 PER GLASS
DOMAINE ST. 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 SOFT BAR IF SALES DO NOT EXCEED \$350  
\$150 SET UP FEE FOR FULL BAR IF SALES DO NOT EXCEED \$450

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