

**ASHLAND**HILLS  
Hotel & Suites



*Evening Time  
Catering Menu*

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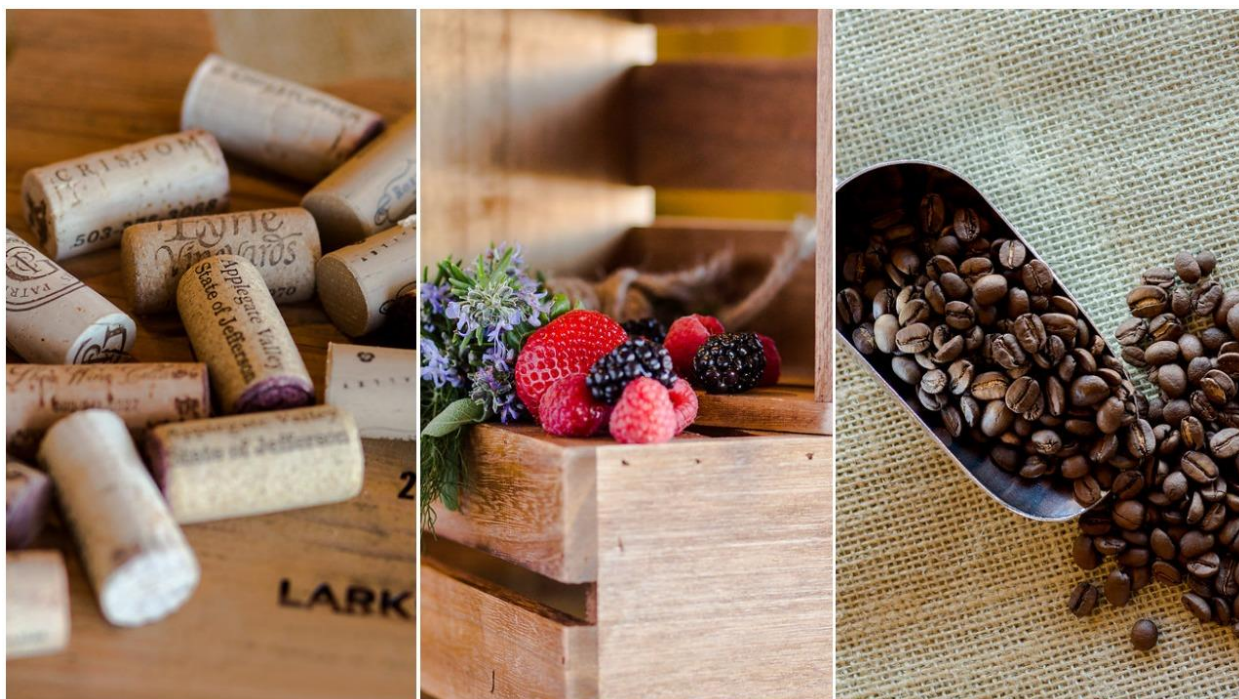
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# Welcome

*“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 lifestyle choices with advanced notice.

Ashland Hills Hotel’s staff believe in extending guests warm and engaging service through 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)
- ❖ \$1 Per Person Tray Pass Hors D 'Oeuvres (\$150 Maximum Fee)
- ❖ \$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

Items On This Page May Be Tray Passed For An Additional \$1 Per Person; \$150 Maximum Charge

## HOT

### BACON WRAPPED DATES

Medjool Dates  
Smoked Bacon  
\$21 Per dozen

### MUSHROOM RISOTTO

FRITTERS  
Smoked Paprika Aioli  
\$24 Per Dozen

### OREGON BAY SHRIMP CAKES

Remoulade  
\$25 Per Dozen

### APPLEGATE VALLEY

BEEF MEATBALLS  
Tomato Marinara, Parmesan  
\$24 Per dozen

### DOUBLE BACON LAMB MEATBALL

Red Onion- Bacon Jam  
\$24 Per dozen

### STUFFED MUSHROOMS

Pesto, Cream Cheese  
\$23 Per Dozen

### SPANAKOPITA

Spinach & Feta  
Dill Yogurt Sauce  
\$24 Per Dozen

### CHICKEN SATAY

Peanut Cilantro Sauce  
\$23 Per dozen

## COLD

### HOUSE SMOKED SALMON

Herbed Cream Cheese  
Rye Cracker  
\$24 Per Dozen

### SMOKED OREGON ALBACORE TUNA SALAD

Phyllo Cup, Ginger Aioli,  
Pickled Red Onions  
\$24 Per Dozen

### ROASTED PEPPER & MOZZARELLA

BRUSCHETTA  
Basil, Capers, Garlic  
\$22 Per Dozen

### CAPRESE BROCHETTES

Cherry Tomatoes,  
Mozzarella, Basil  
\$22 Per Dozen

### BACON DEVILED EGGS (GF)

Paprika, Chives  
\$22 Per Dozen

## SWEET

### BROWNIE TARTLET

Tahitian Vanilla Fleur de Sel  
\$26 Per Dozen

### DARK CHOCOLATE DIPPED STRAWBERRIES

\$24 Per Dozen

### SEASONAL CHEESECAKE

TARTLET  
Graham Crust  
\$26 Per Dozen

### LEMON BARS

Basil Shortbread  
\$24 Per Dozen

### SEASONAL FRUIT TARTLET

Vanilla Pastry Cream,  
Shortbread Crust  
\$26 Per Dozen

### ASSORTED FRESH BAKED COOKIES

\$22 Per Dozen

### COCONUT MACAROONS (GF)

Dipped In Chocolate  
\$23 Per Dozen

\* Vegan Options Available Upon Request

# 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 & Spiced Apple Chutney

For 30 People \$100

For 60 People \$180

For 90 People \$260



## ANTIPASTO & CRUDITE

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

For 30 People \$90

For 60 People \$150

For 90 People \$210



## 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



## FARM PLATTER

Artisan Cheese, Cured Meats, Pickled Vegetables, Accoutrements, Baguette

For 30 People \$150

For 60 People \$250

For 90 People \$350



# Dinner Buffet

\$36 per Person

Featuring The Best Of Oregon's Bounty

Price Includes Baked Rosemary Bread & Butter, Freshly Prepared Seasonal Vegetables  
Beverage Station With Hilltop Coffee & Assorted Tazo Teas

## FIRST COURSE

Choose Two:

### HOUSE SALAD

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

### BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs,  
Bacon Italian Vinaigrette

### CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan,  
Rosemary Croutons, House Caesar Dressing

### BRUSSELS & KALE

Pears, Walnut, Goat Cheese,  
Seasonal Sweet & Sour Vinaigrette

## SIDES

Choose One:

RED PEPPER-ONION QUINOA

YUKON GOLD MASHED POTATOES

GARLIC ROASTED POTATOES

THREE CHEESE MAC & CHEESE

WILD RICE PILAF

FOUR CHEESE POLENTA

OLIVE, TOMATO, GARLIC ORZO

## MAIN COURSE

Choose Two:

### PAN SEARED CHICKEN

Creamy Caramelized Onion & Gin Marinated  
Portobello Sauce, Sundried Tomato

### OVEN ROASTED SALMON

Blood Orange-Soy Glaze, Toasted Sesame Seeds,  
Green Onion

### IPA BRINED PORK LOIN

Apple-Onion Compote

### MARINATED TRI-TIP

Creamy Horseradish Sauce, Au Jus

### CREAMY POLENTA

Pesto Roasted Mushrooms, Cherry Tomatoes

### GRILLED STRIPLOIN

Smoked Cabbage, House Steak Sauce

### CHICKEN PICCATA

Lemon-Caper Butter

## DESSERT

Choose One:

### FLOURLESS CHOCOLATE TORTE (GF)

Chantilly Cream, Fresh Raspberry

### VEGAN CARROT CAKE (GF)

"Cream Cheese" Frosting

### TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,  
Mascarpone Mousse

### LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

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

# Plated Dinner

Dinner Includes Freshly Baked Rosemary Bread & Butter  
Tableside Service Of Freshly Brewed Hilltop Coffee & Assorted Tazo Teas  
When Two Entrees Are Selected, The Per Person Price Defers To The Higher Priced Selection &  
Pre Counts Are Required

## FIRST COURSE

Choose One:

### HOUSE SALAD

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

### BABY SPINACH

Cherry Tomatoes, Almonds, Hard Boiled Eggs,  
Lemon-Tahini Vinaigrette

### CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan,  
Rosemary Croutons House Caesar Dressing

### BRUSSELS & KALE

Pears, Walnuts, Goat Cheese,  
Seasonal Sweet & Sour Vinaigrette

## DESSERT

Choose One:

### FLOURLESS CHOCOLATE TORTE (GF)

Chantilly Cream, Raspberry

### VEGAN CARROT CAKE (GF)

"Cream Cheese" Frosting

### TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Lady Fingers,  
Mascarpone Mousse

### LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

## MAIN COURSE

Choose One:

### GRILLED FLAT IRON STEAK

\$37

8 oz Steak, House Steak Sauce, Garlic Green Beans,  
Herb Mashed Potatoes,

### SAVORY MUSHROOM

### BREAD PUDDING

\$29

Sundried Tomatoes, Goat Cheese,  
Seasonal Vegetables

### CHICKEN PICCATA

\$32

Lemon-Caper Butter, Wild Rice Pilaf,  
Roasted Broccolini

### OVEN ROASTED SALMON

\$36

Blood Orange-Soy Glaze, Toasted Sesame Seeds,  
Ginger Rice Pilaf, Baby Bok Choy

### IPA BRINED PORK LOIN

\$32

Apple-Onion Compote, Sweet Potato Mash,  
Brussels Sprouts

### PAN SEARED CHICKEN

\$32

Creamy Caramelized Onion & Gin Marinated  
Portobello Sauce, Seasonal Vegetables,  
Smoked Parmesan Mashed Potatoes

### THREE CHEESE POLENTA (GF)

\$29

Herb Marinara, Pesto Roasted Mushrooms,  
Cherry Tomatoes

### GRILLED STRIPLOIN

\$38

Caramelized Onion & Blue Cheese Demi-Glace,  
Garlic & Herb Roasted Fingerling Potatoes,  
Honey Glazed Baby Carrots

# 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, Basil, Or Lavender Lemonade	\$25 Per Gallon
Orange Juice Or Cranberry Juice	\$24 Per Gallon
Hilltop Regular & Decaf Coffee	\$29 Per Gallon
Assorted Tazo Tea	\$29 Per Gallon

## WHITE, ROSE & SPARKLING WINES

Del Rio Pinot Gris: Rogue Valley	\$25 Per Bottle/8 Per Glass
Schmidt Family Vineyards Albarino: Applegate Valley	\$26 Per Glass/\$8 Per Glass
Primarius Rose: Willamette Valley	\$25 Per Bottle/\$8 Per Glass
Domaine Ste. Michelle Brut: Washington	\$26 Per Bottle/\$8 Per Glass
Barnard Griffin Chardonnay: Washington	\$35 Per Bottle/\$9 Per Glass

## RED WINES

Rogue Red: Applegate Valley	\$25 Per Bottle/\$8 Per Glass
Barnard Griffin Cabernet Sauvignon: Washington	\$35 Per Bottle/\$9 Per Glass
Stafford Hill Tempranillo: Willamette Valley	\$35 Per Bottle/\$9 Per Glass
Erath Resplendent Pinot Noir: Dundee Hills	\$38 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	\$4 Each
Black Butte Porter	\$5 Each
Corona	\$5 Each
Caldera Ashland Amber	\$5 Each
Caldera IPA	\$5 Each
Fat Tire Amber	\$5 Each
Ace Pineapple Cider	\$6 Each
Incline Marionberry Cider	\$6 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