

**ASHLAND**HILLS  
Hotel & Suites



Daytime  
Catering Menu

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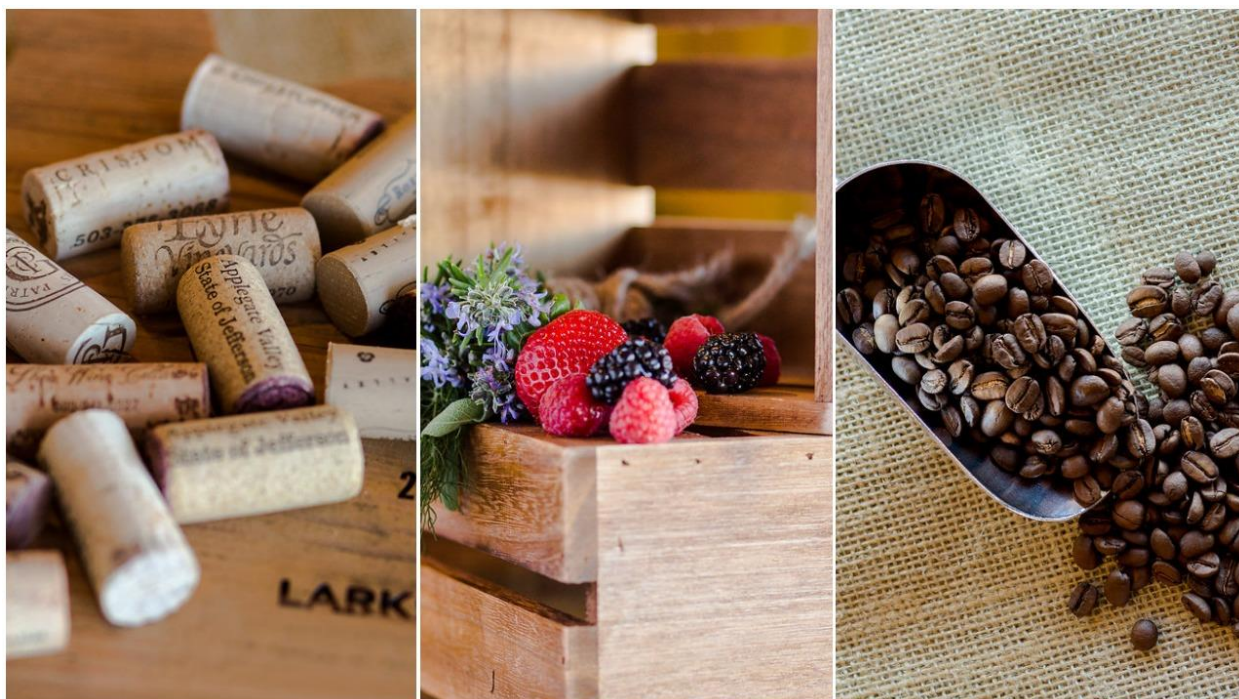
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# Welcome

*“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 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)
- ❖ Prices Are Subject To Change & Are Not Guaranteed Until 30 Day Prior To Your Event
- ❖ 20 Person Minimum For Platted & Buffet Lunches
- ❖ \$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)

# Breakfast Buffets

## CONTINENTAL BREAKFAST \$14

Breakfast Bread & Mini Muffin  
Sliced Fresh Fruit  
Freshly Brewed Hilltop Coffee  
Assorted Tazo Hot Teas  
Orange Juice

## LUNA BREAKFAST \$20

Breakfast Bread & Mini Muffin  
Sliced Fresh Fruit  
Scrambled Farm Fresh Eggs & Tillamook Cheddar  
Cheese  
Potato Home Fries With Peppers & Onion  
Freshly Brewed Hilltop Coffee  
Assorted Tazo Hot Teas  
Orange Juice

*\*Add Bacon OR Sausage For \$2 Per Person\**

## LUNA BRUNCH \$24

Breakfast Bread & Mini Muffin  
Sliced Seasonal Fruit

Hickory Smoked Bacon OR Link Sausage  
Potato Home Fries With Peppers & Onion

*Your Choice Of One Entrée:*

- ❖ Bacon & Cheddar Biscuit Strata
- ❖ Sundried Tomato, Feta, Spinach, Caramelized Onion Scramble
- ❖ Ham & Swiss Frittata
- ❖ Smoked Salmon Quiche With Fennel, Spinach & Chevre

*Plus A Selection Of Beverages:*  
Freshly Brewed Hilltop Coffee  
Assorted Tazo Hot Teas  
Orange Juice



# Lunch Buffets

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

Add Freshly Brewed Hilltop Coffee & Assorted Tazo Hot Teas for \$2.5 Per Guest

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

## LUNAR BUFFET \$22

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

## BBQ BUFFET \$25

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

## SOUP & SUBMARINE SANDWICH BAR \$22

House Mixed Greens Salad, Cucumber, Shaved Fennel, Radish, & Shallot Basil 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
- ❖ Creamy Smoked Tomato
- ❖ Cream of Mushroom
- ❖ Sausage, Kale & Potato

## BAJA TACO BUFFET \$24

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

## MEDITERRANEAN

## PASTA BUFFET \$24

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

# Plated Lunches

Price Includes Iced Tea Or Lemonade. House Made Brownies  
Select Up To Two Options, Plus Chef Choice Vegetarian  
Price Per Person Defers To The Higher Priced Selection.  
Pre-Counts Are Required

## GRILLED FLAT IRON STEAK \$26

6 oz Steak, House Steak Sauce,  
Buttermilk Mashed Potatoes, Garlic Green Beans

## BLACK BEAN

### STUFFED RED PEPPER \$20

Queso Fresco, Poblano Glaze, Wild Rice

## HOUSE SMOKED

### SALMON SALAD \$20

Spinach, Quinoa, Tomatoes, Pickled Red Onions,  
Hard Boiled Egg, Cucumber Yogurt Dressing

## CHICKEN CAESAR SALAD \$20

Romaine, Aged Parmesan, Rosemary Croutons,  
Grilled Chicken, House Caesar Dressing

## GRILLED PORK LOIN \$24

BBQ Glaze, White Cheddar Mac & Cheese, Broccolini

## DIJON MUSTARD CHICKEN \$24

Olive Oil Garlic Fingerling Potatoes,  
Roasted Brussels Sprouts

## DILL CRUSTED SALMON \$27

Red Pepper Glaze, Wild Rice, Seasonal Vegetables

## SMOKED CHICKEN

### FIELD GREEN SALAD \$21

Shaved Shallots, Candied Walnuts,  
Blood Orange Vinaigrette

## BBQ CHICKEN SALAD \$21

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

## CIABATTA SANDWICH &

### GARDEN SALAD \$19

Turkey, Ciabatta, Havarti, Field Greens, Basil Aioli.  
Mixed Green Salad, Shallot Basil Vinaigrette,  
Cucumber, Shaved Fennel, Radish.

## ENHANCE YOUR LUNCHEON

Price Per Person

## ROSEMARY BREAD & BUTTER \$1.5

## FIRST COURSE GREEN SALAD \$3

Organic Field Greens  
Cucumber  
Shaved Fennel  
Radish  
Shallot Basil Vinaigrette

## SOUP OF THE DAY \$4

## TABLESIDE COFFEE SERVICE \$2.5

## PLATED DESSERT \$5

Choose One:

## DOUBLE CHOCOLATE CAKE (V,GF)

Raspberry Coulis \*Contains Almond Flour\*

## CARROT CAKE

Cream Cheese Frosting

## TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,  
Mascarpone Mousse

## LEMON PANNA COTTA (GF)

Seasonal Fruit, Almond Crumb

# Break Items

\* Three Dozen Minimum

- ❖ House-Made Granola & Greek Yogurt Parfaits \$6 Each
- ❖ Assorted Kind Bars \$3 Each
- ❖ Individual Camp Trail Mix \$3.5 Each
- ❖ Kettle Chips \$3 Per Bag
- ❖ White Cheddar Popcorn \$3 Per Bag
- ❖ Petite Cupcakes- Chocolate OR Vanilla \$24 Per Dozen \*
- ❖ Assorted Freshly Baked Muffins \$24 Per Dozen
- ❖ Double Chocolate Brownies \$24 Per Dozen \*
- ❖ Seasonally Inspired Mini Scones \$24 Per Dozen \*
- ❖ 7 Layer Coconut, Chocolate, Dried Fruit Bar \$24 Per Dozen \*

# Packages

Price Per Person

**PILOT ROCK \$8**  
7 Layer Coconut, Chocolate,  
Dried Fruit Bar  
-  
Double Chocolate Brownie  
-  
Lavender Lemonade

**MT MCLOUGHLIN \$9**  
Fresh Fruit Platter  
-  
Seasonally Inspired Biscotti  
-  
Marionberry Lemonade

**MT. ASHLAND \$8**  
Fresh Baked Cookie  
-  
Kettle Potato Chips  
-  
Kind Bar

**ALL DAY PACKAGE \$20**  
\* 20 Guest Minimum  
Includes Continental Breakfast;  
Breakfast Bread, Mini Muffin,  
Sliced Seasonal Fruit,  
Orange Juice

*AND*

An Afternoon Pick-Me-Up;  
Kettle Chips, 7 Layer Bar  
-  
Coffee & Tea Service

**ROGUE RIVER \$12**  
Handcrafted Artisan Cheeses  
-  
Charcuterie Cured Meats  
-  
Dried Fruits & Candied Nuts  
-  
Crackers  
-  
Sparkling San Pellegrino

**GRIZZLY PEAK \$10**  
Fresh Fruit Platter  
-  
Mini Bran Muffin  
-  
Hilltop Regular Coffee  
-  
Assorted Tazo Teas

# 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  
\$23 Per dozen

### MUSHROOM RISOTTO

FRITTERS  
Smoked Paprika Aioli  
\$24 Per Dozen

### APPLEGATE VALLEY

BEEF MEATBALLS  
Tomato Marinara  
Parmesan  
\$24 Per dozen

### CHICKEN SATAY

Peanut Cilantro Sauce  
\$24 Per dozen

### STUFFED MUSHROOMS

Pesto, Cream Cheese  
\$23 Per Dozen

### SPANAKOPITA

Spinach & Feta  
Dill Yogurt Sauce  
\$24 Per Dozen

## COLD

### HOUSE SMOKED SALMON

Herbed Cream Cheese  
Rye Cracker  
\$24 Per Dozen

### CAPRESE BROCHETTES

Cherry Tomatoes  
Mozzarella, Basil  
\$24 Per Dozen

### SMOKED OREGON ALBACORE TUNA SALAD

Phyllo Cup, Ginger Aioli,  
Pickled Red Onion  
\$25 Per Dozen

### ROASTED PEPPER & MOZZARELLA BRUSCHETTA

Capers, Basil, Garlic  
\$23 Per Dozen

### BACON DEVILED EGGS

Paprika, Chives  
\$23 Per Dozen

## SWEET

### BROWNIE TARTLET

Tahitian Vanilla Fleur de Sel  
\$26 Per Dozen

### LEMON BARS

Basil Shortbread  
\$24 Per Dozen

### COCONUT

### MACAROONS (GF)

Dipped In Chocolate  
\$22 Per Dozen

### DARK CHOCOLATE DIPPED STRAWBERRIES

\$24 Per Dozen

### SEASONAL FRUIT TARTLET

Vanilla Pastry Cream,  
Shortbread Crust  
\$26 Per Dozen

### SEASONAL CHEESECAKE TARTLET

Graham Crust  
\$26 Per Dozen

### ASSORTED

### FRESH BAKED COOKIES

\$22 Per Dozen

\* Vegan Options Available Upon Request

# Hors d' Oeuvre Platters

## FRUIT PLATTER

Assortment Of Sliced Seasonal Fruit

For 30 People \$80

For 60 People \$150

For 90 People \$220



## POACHED SHRIMP PLATTER

Dill Tartar Sauce, Bloody Mary Cocktail Sauce, Grilled Lemons

For 30 People \$120

For 60 People \$220

For 90 People \$310



## ARTISAN CHEESE DISPLAY

Local & Imported Cheeses, Spiced Nuts, Dried Fruits, Crackers & Spiced Apple Chutney

For 30 People \$110

For 60 People \$190

For 90 People \$270



## ANTIPASTO & CRUDITE

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

For 30 People \$100

For 60 People \$160

For 90 People \$220



## HOUSE SMOKED SALMON

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

For 30 People \$120



## CHARCUTERIE PLATTER

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

For 30 People \$130

For 60 People \$230

For 90 People \$330



## FARM PLATTER

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

For 30 People \$160

For 60 People \$260

For 90 People \$360



# 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	\$24 Per Gallon
Freshly Made Lemonade	\$24 Per Gallon
Raspberry, Basil, Or Lavender Lemonade	\$26 Per Gallon
Orange Juice Or Cranberry Juice	\$26 Per Gallon
Hilltop Regular & Decaf Coffee	\$32 Per Gallon
Assorted Tazo Tea	\$29 Per Gallon

## WHITE, ROSE & SPARKLING WINES

Del Rio Pinot Gris: Rogue Valley	\$26 Per Bottle/ \$8 Per Glass
Rock Point River White: Rogue Valley	\$26 Per Bottle/ \$8 Per Glass
Stoller Family Estate Rosé: Dundee Hills	\$34 Per Bottle/ \$9 Per Glass
Barnard Griffin Chardonnay: Washington	\$36 Per Bottle/ \$9 Per Glass
Domaine Ste. Michelle Brut: Washington	\$26 Per Bottle/ \$8 Per Glass

## RED WINES

Rogue Red: Applegate Valley	\$26 Per Bottle/\$8 Per Glass
Barnard Griffin Cabernet Sauvignon: Washington	\$36 Per Bottle/\$9 Per Glass
Stafford Hill Tempranillo: Willamette Valley	\$35 Per Bottle/\$9 Per Glass
Planet Oregon Pinto Noir: Willamette Valley	\$40 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
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