

ASHLANDHILLS Hotel & Suites 2023 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 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 All Meals
 - ◆ \$1 Per Person Tray Pass Hors D 'Oeuvres (\$150 Maximum Fee)
 - ◆ \$2 Per Person Dessert Fee For Desserts Not Purchased From Ashland Hills Hotel
 - ◆ \$15 Per Bottle Corkage Fee For Wines Not Purchased From Ashland Hills Hotel
 - ◆ \$100 Bar Set Up Fee For Each Soft Bar (Non-Alcoholic, Beer & Wine)
 - ◆ \$200 Bar Set Up Fee For Each Full Bar (Cocktails)

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Breakfast Buffets

CONTINENTAL BREAKFAST \$16

Assorted Seasonal Breakfast Breads
Sliced Fresh Fruit

Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice

SOUTHWEST BREAKFAST \$23

Assorted Seasonal Breakfast Breads
Sliced Fresh Fruit

Scrambled Farm Fresh Eggs
Cumin-Paprika Potato Home Fries

Fire Roasted Salsa, Queso Fresco, Tortilla Strips, Corn Tortillas

Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice

Add Bacon OR Sausage For \$2 Per Person

LUNA BREAKFAST \$22

Assorted Seasonal Breakfast Breads
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 MINI BRUNCH \$23

Assorted Seasonal Breakfast Breads
Sliced Seasonal Fruit

Farm Fresh Egg Bake With Spinach, Sundried Tomatoes, Goat Cheese,
Caramelized Onion

Potato Home Fries With Peppers & Onion

Freshly Brewed Hilltop Coffee
Assorted Tazo Hot Teas
Orange Juice

Add Bacon OR Sausage For \$2 Per Person

Lunch Buffets

All Buffets Include Iced Tea Or Lemonade & A Platter Of Fresh Baked Brownies (GF)
Add Hilltop Organic Coffee & Hot Tazo Tea For \$2.5 Per Guest
Add Both Iced Tea & Lemonade For An Additional \$2 Per Guest

LUNAR BUFFET \$24

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

BAJA TACO BUFFET \$26

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

BBQ BUFFET \$27

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

MEDITERRANEAN PASTA BUFFET \$26

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

SOUP & SUBMARINE SANDWICH BAR \$24

*Buffet Is Limited To Groups Of 20 -150

House Mixed Greens Salad, Cucumber, Shaved Fennel, Radish,
& Shallot Basil Vinaigrette
Bowl Of Kettle Chips
Choice Of Soup :
Roasted Tomato Basil
Creamy Smoked Tomato
Cream of Mushroom
Sausage, Kale & Potato
Assortment Of Sub Sandwiches To Include :
Turkey & Cheddar
Roast Beef & Provolone
Roasted Vegetable & Hummus

Plated Lunches

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

GRILLED FLAT IRON STEAK \$28

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

BLACK BEAN STUFFED RED PEPPER \$22

Queso Fresco, Poblano Glaze, Wild Rice

HOUSE SMOKED SALMON SALAD \$22

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

CHICKEN CAESAR SALAD \$22

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

GRILLED PORK LOIN \$26

BBQ Glaze, White Cheddar Mac & Cheese, Broccolini

DILL CRUSTED SALMON \$29

Red Pepper Glaze, Wild Rice, Seasonal Vegetables

DIJON MUSTARD CHICKEN \$26

Olive Oil Garlic Fingerling Potatoes, Roasted Brussels Sprouts

SMOKED CHICKEN FIELD GREEN SALAD \$23

Shaved Shallots, Candied Walnuts,
Blood Orange Vinaigrette

BBQ CHICKEN SALAD \$23

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

CIABATTA SANDWICH & GARDEN SALAD \$21

Choice Of Turkey, Pastrami Or Ham; With Havarti, Field Greens,
Basil Aioli, On Ciabatta

Mixed Green Salad, Shallot Basil Vinaigrette, Cucumber,
Shaved Fennel, Radish.

Lunch Enhancements

Can Be Added To Any Plated Lunch Function. Priced 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 Packages

Price Per Person

PILOT ROCK \$9

7 Layer Bar With Coconut, Chocolate, Dried Fruit

Double Chocolate Brownies

Lavender Lemonade

ROGUE RIVER \$13

Handcrafted Artisan Cheeses

Charcuterie Cured Meats

Dried Fruits & Candied Nuts

Crackers

Sparkling San Pellegrino Water

MT. ASHLAND \$9

Fres Baked Cookies

Kettle Chips

Assorted Flavored Pellegrino

GRIZZLY PEAK \$11

Fresh Fruit Platter

Seasonal Mini Muffins

Hilltop Regular Coffee

Assorted Hot Tazo Tea

Break Items

* Notates (3) Dozen Minimum

Assorted Fresh Baked Muffins \$24 Per Dozen *

Double Chocolate Brownies (GF) \$24 Per Dozen *

7 Layer Bar With Coconut, Chocolate & Dried Fruits \$24 Per Dozen *

Fresh House Baked Cookies \$24 Per Dozen *

Assorted Kind Bars \$3 Each

Individual Camp Trail Mix \$3.5 Each

Kettle Chips \$3 Each

White Cheddar Popcorn \$3 Each

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 \$24
Medjool Dates, Smoked Bacon

MUSHROOM RISOTTO FRITTERS \$25
Smoked Paprika Aioli

APPLEGATE VALLEY
BEEF MEATBALLS \$25
Tomato Marinara, Parmesan

CHICKEN SATAY \$25
Peanut Cilantro Sauce

STUFFED MUSHROOMS \$24
Pesto, Cream Cheese

SPANAKOPITA \$25
Spinach, Feta, Dill Yogurt Sauce

COLD

HOUSE SMOKED SALMON \$25
Herb Cream Cheese, Cucumber

CAPRESE BROCHETTES \$25
Cherry Tomatoes, Mozzarella, Basil

SMOKED OREGON
ALBACORE TUNA SALAD \$26
Phyllo Cup, Ginger Aioli, Pickled Red Onion

BACON DEVEILED EGGS \$24
Paprika, Chives

ROASTED PEPPER & MOZZARELLA
BRUSCHETTA \$24
Capers, Basil, Garlic

SWEET

LEMON BARS \$25
Basil Shortbread

COCONUT MACAROONS \$24
Dipped In Chocolate (GF)

SEASONAL FRUIT TARTLET \$26
Vanilla Pastry Cream, Short Crust

SEASONAL CHEESECAKE TARTLET \$27
Graham Crust

ASSORTED FRESH
BAKED COOKIES \$24

DARK CHOCOLATE DIPPED
STRAWBERRIES \$25

Hors d' Oeuvre Platters

ANTIPASTO & CRUDITE

Pickled, Grilled & Fresh Vegetables, Olives,

Hummus & Grilled Pita

For 30 People \$110

For 60 People \$170

For 90 People \$230

FRUIT PLATTER

Assortment Of Sliced Seasonal Fruit

For 30 People \$90

For 60 People \$160

For 90 People \$230

ARTISAN CHEESE DISPLAY

Local & Imported Cheeses, Spiced Nuts, Dried

Fruits, & Crackers

For 30 People \$120

For 60 People \$200

For 90 People \$280

CHARCUTERIE PLATTER

Cured Meats, Pickled Vegetables, French Baguette,

Whole Grain Mustard

For 30 People \$140

For 60 People \$240

For 90 People \$340

POACHED SHRIMP PLATTER

Diller Tartar Sauce, Bloody Mary Cocktail Sauce,

Fresh Lemon

For 30 People \$130

For 60 People \$230

For 90 People \$320

HOUSE SMOKED SALMON

Dill Lemon Yogurt, Onion, Capers,

Hardboiled Egg, Tomato, Crostini

For 30 People \$130

FARM PLATTER

Artisan Chesses, Cured Meats, Pickled Vegetables,

Accoutrements, Baguette

For 30 People \$170

For 60 People \$270

For 90 People \$370

Dinner Buffet

\$38 Per Person

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

FIRST COURSE

Choose One:

HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel, Radish, Shallot Basil 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

MAIN COURSE

Choose Two:

PAN SEARED CHICKEN

Caramelized Onions, Sundried Tomato, Gin Marinated Portobello Cream Sauce

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, Steak Sauce

CREAMY POLENTA

Pesto Roasted Mushrooms, Cherry Tomatoes

GRILLED STRIPLOIN

Smoked Cabbage, House Steak Sauce

CHICKEN PICCATA

Lemon-Caper Butter

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

DESSERT

Choose One:

DOUBLE CHOCOLATE CAKE *(V, GF)*

Raspberry Coulis * *Contains Almond Flour* *

CARROT CAKE

Cream Cheese Frosting

TIRAMISU SHEESECAKE

Coffee & Kahlua Soaked Ladyfingers, Mascarpone Mousse

LEMON PANNA COTA *(GF)*

Seasonal Fruit, Almond Crumb

Plated Dinner

\$40 Per Person

Dinner Includes Fresh Baked Rosemary Bread & Butter, Tableside Coffee & Tea Service.

Select Up To Two Options, Plus Chef Choice Vegetarian Or Vegan Plate. Pre-Counts Are Required 10 Business Days Prior To Start Of Event

FIRST COURSE

Choose One:

HOUSE SALAD

Mixed Field Greens, Cucumber, Shaved Fennel,
Radish, Shallot Basil 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:

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

MAIN COURSE

Choose Two:

GRILLED FLAT IRON STEAK

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

SAVORY MUSHROOM BREAD PUDDING

Sundried Tomatoes, Goat Cheese, Seasonal Vegetables

CHICKEN PICCATA

Lemon-Caper Butter, Wild Rice Pilaf, Roasted Broccolini

OVEN ROASTED SALMON

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

IPA BRINED PORK LOIN

Apple-Onion Compote, Sweet Potato Mash, Brussels Sprouts

PAN SEARED CHICKEN

Caramelized Onions, Gin Marinated Portobello Cream Sauce,
Seasonal Vegetables, Smoked Parmesan Mashed Potatoes

THREE CHEESE POLENTA *(GF)*

Herb Marinara, Pesto Roasted Mushrooms, Cherry Tomatoes

GRILLED STRIPLOIN

Caramelized Onion, Blue Cheese, Steak Sauce,
Garlic & Herb Roasted Fingerling Potatoes, Honey Glazed Baby Carrots

Beverages

NON-ALCOHOLIC BEVERAGES

Assorted Coke Products	\$3 Each
San Pellegrino Sparkling Water	\$4 Each
Assorted Flavored San Pellegrino	\$4 Each
Freshly Brewed Iced Tea	\$24 Per Gallon
Freshly Made Lemonade	\$24 Per Gallon
Raspberry, Basil, Or Lavender Lemonade	\$26 Per Gallon
Hilltop Regular & Decaf Coffee	\$32 Per Gallon
Assorted Tazo Tea	\$29 Per Gallon

BEER BY THE BOTTLE

Coors Light	\$5 Each
Black Butte Porter	\$6 Each
Corona	\$6 Each
Caldera Ashland Amber	\$6 Each
Caldera IPA	\$6 Each
Incline Cider	\$6 Each
Ace Cider	\$6 Each
White Claw	\$6 Each

WHITE, ROSE & SPARKLING WINES

Del Rio Pinot Gris: Rogue Valley	\$27 Per Bottle/ \$9 Per Glass
Rock Point River White: Rogue Valley	\$27 Per Bottle/ \$9 Per Glass
Stoller Family Estate Rosé: Dundee Hills	\$35 Per Bottle/ \$10 Per Glass
Barnard Griffin Chardonnay: Washington	\$37 Per Bottle/ \$10 Per Glass
Domaine Ste. Michelle Brut: Washington	\$27 Per Bottle/ \$9 Per Glass

RED WINES

Rogue Red: Applegate Valley	\$27 Per Bottle/ \$9 Per Glass
Barnard Griffin Cabernet Sauvignon: Washington	\$37 Per Bottle/ \$10 Per Glass
Stafford Hill Tempranillo: Willamette Valley	\$36 Per Bottle/ \$10 Per Glass
Planet Oregon Pinot Noir: Willamette Valley	\$40 Per Bottle/ \$11 Per Glass

BAR CHARGES

\$100 Set Up Fee For Each Soft Bar- Beer, Wine & Non-Alcoholic
\$200 Set Up Fee For Each Full Bar- Beer, Wine, Non- Alcoholic & Liquor

\$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*