

ASHLANDHILLS
Hotel & Suites
2024 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
- ◆ 25 Person Minimum For All Meals; Groups Less Than 25 Will Be Presented With Our Luna Café Menu
 - ◆ \$1 Per Person Tray Pass Hors D'Oeuvres (\$200 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

All Breakfast Buffets Include A Beverage Station To Include: Organic Hilltop Coffees, Assorted Tazo Teas & Orange Juice

CONTINENTAL BREAKFAST \$16

Assorted Seasonal Breakfast Breads

Sliced Fresh Fruit

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

Flour Tortillas (

LUNA BREAKFAST \$22

Assorted Seasonal Breakfast Breads

Sliced Fresh Fruit

Scrambled Farm Fresh Eggs & Tillamook Cheddar Cheese

Potato Home Fries With Peppers & Onion

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

Ala Carte Breakfast

May Be Added To Any Breakfast Buffet. Priced Per Person

Bacon \$3

Sausage \$3

Biscuits & Gravy \$5

Lunch Buffets

All Buffets Include Iced Tea Or Lemonade & A Platter Of Fresh Baked Brownies (GF)

Add Hilltop Organic Coffee & Hot Tazo Tea For \$3 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

BBQ BUFFET \$27

Mixed Greens Salad With Cucumbers,
Tomatoes, Herb Buttermilk Dressing

House Barbeque Sauce

Slider Buns

White Cheddar Mac & Cheese

Coleslaw

Choice Of Two Proteins:

Smoked Brisket

BBQ Pulled Pork

Bone In Smoked Chicken

SOUP & DELI SANDWICH BAR \$26

Mixed Greens Salad With Cucumber,
Shaved Fennel, Radish,
Shallot Basil Vinaigrette

Bowl Of Kettle Chips

Choice Of Soup :

Roasted Tomato Basil

Coconut Curry Vegetable

Chicken & Broccoli

Sourdough & Rye Bread,
Mayo & Mustard

Meat & Cheese Display To Include:

Turkey, Pastrami, Ham, Cheddar & Gruyere

Platter Of Lettuce, Tomatoes, Onions, Pickles

BAJA TACO BUFFET \$26

Vegan Black Beans, Tomatoes,
Lettuce, Red Onion, Lime, Cilantro

Cumin Sour Cream, Queso Fresco

Fire Roasted Tomato Salsa, Tomatillo Salsa

Flour Tortillas, Corn Tortilla Chips

Choice Of Two Proteins:

Chipotle Chicken

Chili Spiced Shredded Pork

Cumin Ground Beef

Paprika-Cumin Tempeh

Additional Add Ons; Per Person:

Spanish Rice \$4

Guacamole \$5

PASTA BUFFET \$25

Garlic Bread

Caesar Salad With Parmesan,
House Dressing & Croutons

Grilled Vegetable White Lasagna

Pesto Pasta Salad

Seasonal Roasted Vegetables

UPGRADE TO

CLASSIC MEAT LASAGNA \$27

Plated Lunches

Price Includes Iced Tea Or Lemonade & House Made Brownies For Dessert
Select Up To Two Options, Plus Chef Choice Dietary Restricted Meal
Price Per Person Defers To The Higher Priced Selection.
Pre-Counts Are Required 10 Business Days Prior To Event

GRILLED FLAT IRON STEAK \$29

6 oz Steak, House Steak Sauce,
Buttermilk Mashed Potatoes, Seasonal Vegetable

BLACK BEAN

STUFFED RED PEPPER \$23

Queso Fresco, Poblano Glaze, Wild Rice

HOUSE SMOKED

SALMON SALAD \$23

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

CHICKEN CAESAR SALAD \$23

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

GRILLED PORK LOIN \$27

BBQ Glaze, White Cheddar Mac & Cheese,
Seasonal Vegetable

DILL CRUSTED SALMON \$30

Red Pepper Glaze, Wild Rice, Seasonal Vegetable

DIJON MUSTARD CHICKEN \$27

Olive Oil Garlic Fingerling Potatoes, Seasonal Vegetable

SMOKED CHICKEN

FIELD GREEN SALAD \$24

Shaved Shallots, Candied Walnuts,
Blood Orange Vinaigrette

BBQ CHICKEN SALAD \$24

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

CIABATTA SANDWICH & GARDEN SALAD \$22

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

Dill Havarti, Field Greens, Basil Aioli Ciabatta Sandwich With
Choice Of One Protein:

Turkey

Pastrami

Lunch Enhancements Break Packages

Can Be Added To Any Plated Lunch
Priced Per Person

ROSEMARY BREAD & BUTTER \$2

FIRST COURSE GREEN SALAD \$3

Organic Field Greens, Cucumber,
Shaved Fennel, Radish,
Shallot Basil Vinaigrette

TABLESIDE COFFEE SERVICE \$3

PLATED DESSERT \$5

Choose One:

DOUBLE CHOCOLATE CAKE

Raspberry Coulis *(VE, GF)*

CHOCOLATE TURTLE CAKE

Pecans, Carmel, Chocolate Ganache

CARROT CAKE

Cream Cheese Frosting

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,
Mascarpone Mousse

LEMON PANNA COTTA

Seasonal Fruit, Almond Crumb *(GF)*

NEW YORK CHEESECAKE

Seasonal Fruit Compote, Chantilly Cream,
Graham Crust

Price Per Person
(10) Person Minimum

PILOT ROCK \$9

7 Layer Bar With Coconut, Chocolate &
Dried Fruit

Double Chocolate Brownies *(GF)*

ROGUE RIVER \$13

House Made Hummus

Flat Bread, Fresh Vegetables

MT. ASHLAND \$9

Fresh Baked Cookies

Kettle Chips

GRIZZLY PEAK \$10

Yogurt & House Made Granola

Bagels & Cream Cheese

Ala Cart Break

* Notates (3) Dozen Minimum,
All Others Require A Pre-Ordered Amount

ASSORTED FRESH BAKED MUFFINS

\$25 Per Dozen *

DOUBLE CHOCOLATE BROWNIES *(GF)*

\$25 Per Dozen *

7 LAYER BAR

\$25 Per Dozen *

Coconut, Chocolate & Dried Fruits

FRESH BAKED COOKIES

\$25 Per Dozen *

FRUIT PIE CRUMBLE BAR \$26 Per Dozen *

Seasonal Fruit

LEMON BARS

\$25 Per Dozen *

Basil Shortbread

ASSORTED KIND BARS

\$4.5 Each

INDIVIDUAL TRAIL MIX

\$4 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; \$200 Maximum Charge

HOT

BACON WRAPPED DATES \$24
Medjool Dates, Smoked Bacon

MUSHROOM RISOTTO FRITTERS \$26
Smoked Paprika Aioli

APPLEGATE VALLEY
BEEF MEATBALLS \$26
Tomato Marinara, Parmesan

CHICKEN SATAY \$25
Peanut Cilantro Sauce

STUFFED MUSHROOMS \$25
Pesto, Cream Cheese

COLD

HOUSE SMOKED SALMON \$26
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 \$25
Dipped In Chocolate *(GF)*

FRUIT PIE CRUMBLE BAR \$26
Seasonal Fruit

SEASONAL CHEESECAKE TARTLET \$28
Graham Crust

ASSORTED FRESH
BAKED COOKIES \$25

CHOCOLATE DIPPED
STRAWBERRIES \$26
Dark Chocolate

Hors d' Oeuvre Platters

ANTIPASTO & CRUDITÉ

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

Dill Tartar Sauce, Bloody Mary Cocktail Sauce,
Fresh Lemon

For 30 People \$130

For 60 People \$230

For 90 People \$330

HOUSE SMOKED SALMON

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

For 30 People \$130

For 60 People \$230

For 90 People \$330

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

SALAD

Choose One:

HOUSE SALAD

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

BABY SPINACH

Toasted Almonds,
Shaved Red Onion, Feta,
Strawberry— Poppy Seed Dressing

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,
Gin-Marinated Portobello Cream

OVEN ROASTED SALMON

Blood Orange Soy Glaze,
Toasted Sesame Seeds
OR
Lemon-Caper Cream Sauce

IPA BRINED PORK LOIN

Apple-Onion Compote

MARINATED TRI-TIP

Creamy Horseradish Sauce,
Steak Sauce

CREAMY POLENTA

Pesto Roasted Mushrooms,
Cherry Tomatoes

GRILLED STRIPLOIN

House Steak Sauce

ROASTED CHICKEN

Lemon & Herbs

SIDES

Choose One:

PESTO

PASTA PRIMAVERA

YUKON GOLD

MASHED POTATOES (

GARLIC ROASTED

FINGERLING POTATOES

THREE CHEESE MAC &
CHEESE

WILD RICE PILAF

FOUR CHEESE POLENTA

OLIVE, TOMATO,
GARLIC ORZO

DESSERT

Choose One:

DOUBLE CHOCOLATE CAKE

Raspberry Coulis *(VE, GF)*

CHOCOLATE TURTLE CAKE

Pecans, Carmel, Chocolate Ganache

CARROT CAKE

Cream Cheese Frosting

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,
Mascarpone Mousse

LEMON PANNA COTTA

Seasonal Fruit, Almond Crumb *(GF)*

NEW YORK CHEESECAKE

Seasonal Fruit Compote,
Chantilly Cream, Graham Crust

Plated Dinners

\$44 Per Person

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

Select Up To Two Options, Plus Chef Choice Dietary Restriction 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

Toasted Almonds,
Shaved Red Onion, Feta,
Strawberry— Poppy Seed Dressing

CLASSIC CAESAR

Romaine Lettuce, Aged Parmesan,
Rosemary Croutons House Caesar Dressing

BRUSSELS & KALE

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

MAIN COURSE

Choose Up To 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

OVEN ROASTED SALMON

Blood Orange— Soy Glaze,
Toasted Sesame Seeds, Ginger Rice Pilaf,
Roasted Seasonal Vegetables

IPA BRINED PORK LOIN

Apple-Onion Compote, Sweet Potato Mash,
Brussels Sprouts

PAN SEARED CHICKEN

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

THREE CHEESE POLENTA

Herb Marinara, Pesto Roasted Mushrooms,
Cherry Tomatoes

GRILLED STRIPLOIN

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

DESSERT

Choose One:

DOUBLE CHOCOLATE CAKE

Raspberry Coulis *(VE, GF)*

CHOCOLATE TURTLE CAKE

Pecans, Carmel, Chocolate Ganache

CARROT CAKE

Cream Cheese Frosting

TIRAMISU CHEESECAKE

Coffee & Kahlua Soaked Ladyfingers,
Mascarpone Mousse

LEMON PANNA COTTA

Seasonal Fruit, Almond Crumb *(GF)*

NEW YORK CHEESECAKE

Seasonal Fruit Compote, Chantilly Cream,
Graham Crust

Beverages

NON-ALCOHOLIC BEVERAGES

Assorted Coke Products	\$3 Each
San Pellegrino Sparkling Water	\$4 Each
Assorted Flavored San Pellegrino	\$4 Each
Iced Tea	\$24 Per Gallon
Classic Lemonade	\$24 Per Gallon
Raspberry, Basil, Or Lavender Lemonade	\$27 Per Gallon
Hilltop Regular & Decaf Coffee	\$33 Per Gallon
Assorted Tazo Tea	\$30 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	\$7 Each
Ace Cider	\$7 Each
White Claw	\$7 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