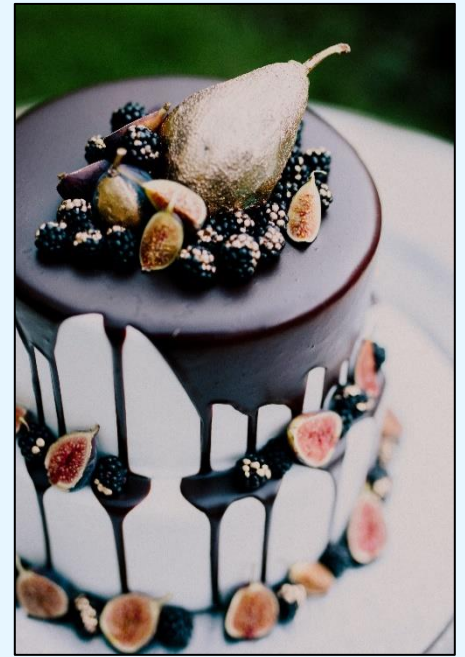




LITHIA SPRINGS RESORT

CATERING MENU



DANIELLE ATKINSON
SALES & CATERING MANAGER
DANIELLE.ATKINSON@NEUMANHOTELGROUP.COM
541-631-2006

HORS D'OEUVRES BY THE DOZEN

Three Dozen Minimum per Selection
For Tray Passed Hors D'oeuvres, a Fee of \$1.00 per Guest Will Apply

SAVORY

Chilled Prawns ^{GF}

Oregon Wasabi Cocktail Sauce
\$33 per Dozen

Ahi Tuna Poke

Wonton Chip, Wasabi Aioli
\$30 per Dozen

Smoked Salmon Cake

Lemon Dill Aioli
\$25 per Dozen

Chicken Skewer ^{GF}

Lemongrass Ponzu Glaze
\$25 Per Dozen

House Smoked Salmon ^{GF}

Herbed Cream Cheese, Cucumber OR Crostini
\$25 per Dozen

Maple Bacon Wrapped Dates ^{GF}

Chevre Stuffed
\$25 Per Dozen

Local Pork & Beef Meatballs

LARKS Barbeque
\$24 per Dozen

Crostini & Tomato Jam

Dill Cream Cheese, Micro Greens
\$24 Per Dozen

Seasonal Specialty

Chef's Choice
\$23 Per Dozen

SWEET

Assorted French Macarons

Chef's Seasonal Selection
\$32 Per Dozen

Lemon Bars

Basil Shortbread Crust
\$24 Per Dozen

Seasonal Cheesecake Tartlets

Graham Crust
\$26 Per Dozen

Chocolate Dipped Coconut Macaroons ^{GF}

Toasted and Dipped in Chocolate
\$24 Per Dozen

Brownie Tartlets

Tahitian Vanilla Fleur de Sel
\$26 Per Dozen

Chocolate Dipped Strawberries ^{GF}

Fresh Strawberries Coated in Dark Chocolate
\$24 Per Dozen

Seasonal Fruit Tartlets

Vanilla Pastry Cream, Shortbread Crust
\$26 Per Dozen

House Made Fresh Baked Cookies

Assorted Selection
\$22 Per Dozen

HORS D'OEUVRE PLATTERS

Farm Platter

House Charcuterie, Artisan Cheeses, Pickled Vegetables, and Baguette

Small – \$140 | Medium – \$270 | Large – \$400

Handcrafted Artisan Cheese Platter

Crackers and Baguette

Small – \$120 | Medium – \$230 | Large – \$340

Antipasti Platter

Grilled Marinated Eggplant, Green Beans, Artichoke Hearts, Roasted Red Peppers, Assorted Nuts, Basil Pesto, Baguette, House Made Jams and Mustard

Small – \$100 | Medium – \$180 | Large – \$260

Fruit Platter ^{GF}

Freshly Cut, Assorted Selection

Small – \$80 | Medium – \$150 | Large – \$220

House Smoked Salmon Platter

Tarragon Cream Cheese, Onions, Capers, and Toasted Crostini

One Size - \$170

***Heirloom Tomato Mozzarella Platter ^{GF}**

**Seasonal (July Through October)*

Small – \$90 | Medium – \$170 | Large – \$250

LITHIA SPRINGS DINNER BUFFET

SALADS

Select Two Salads for Your Guests to Enjoy

Arugula Salad ^{GF}

Dried Apricots, Toasted Almonds,
Sheep's Milk Feta, Pernod-Shallot Vinaigrette

House Salad ^{GF}

Mixed Field Greens, Dried Cranberries,
Oregon Hazelnuts, Sherry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese,
Rosemary Croutons, Caesar Dressing

Spinach Salad ^{GF}

Dried Figs, Rogue Creamery Blue Cheese,
Toasted Walnuts, Herb-Balsamic Vinaigrette

SIDES

Select One Side for Your Guests to Enjoy

Buttermilk Whipped Potatoes ^{GF}

Creamy Garlic and Pecorino Orzo

Horseradish Whipped Potatoes ^{GF}

Cauliflower Parsnip Puree ^{GF}

Garlic Herb Smashed New Potatoes ^{GF}

Smoked Brie Grits ^{GF}

Sweet Potato Gratin ^{GF}

Herb Roasted Red Potatoes ^{GF}

ENTREES

Select Two Entrees for Your Guests to Enjoy

Braised Chicken ^{GF}

Wild Mushroom Pan Jus

Grilled Flat Iron Steak ^{GF}

Bordelaise

Chicken Piccata ^{GF}

Lemon-Caper Butter

Oven Roasted Salmon ^{GF}

Lemon Beurre Blanc

Cider-Brined Pork Loin ^{GF}

Mustard-Apple Compote

Seasonal Chefs Choice

Vegetarian or Vegan Entree

\$38.00 per Person

Buffet Includes: Baked Rosemary Bread & Butter, Roasted Seasonal Vegetables, Beverage Station with Freshly Brewed Boyds Coffee and Assorted Numi Teas, and an Alternate Entree for Guests with Dietary Restrictions.

DESSERT & ENHANCEMENTS

DESSERT

Please Select One Dessert for Your Guests to Enjoy

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 Crumble

Fresh Berry Shortcake ^{GF}

Almond Biscuit, Vanilla Bean Diplomat Cream

\$6.00 Per Guest

\$2.00 Per Guest Cake Service Fee for Dessert Brought In

DINNER UPGRADES

Third Entrée Choice

\$5.00 Per Person

Second Side Choice

\$3.00 Per Person

Third Salad Choice

\$4.00 Per Person

Second Dessert Choice

\$3.00 Per Person

Chef Attended Carving Station

\$75.00

^{GF} Gluten Free

WINE LIST & BAR INFORMATION

WINE BY THE GLASS

SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, WA |\$8

ROSÉ

Primarius Rosè, Willamette Valley, OR|\$8

WHITE

Jovino, Pinot Gris, Willamette Valley, OR|\$8

Blue Moon Semi-Sparkling Riesling, Rogue Valley, OR|\$8

Schmidt Family Vineyards Sauvignon Blanc, Applegate Valley, OR |\$10

RED

Slagle Creek Reserve Red, Jacksonville, OR|\$8

Owen Roe, Sharecroppers Red Blend, Yakima Valley, WA |\$9

Stafford Hill, Tempranillo, Willamette Valley, OR |\$9

Heritage Pinot Noir, Willamette Valley, OR|\$11

WINE BY THE BOTTLE

SPARKLING

Domaine Ste. Michelle, Brut, Columbia Valley, WA |\$28

ROSÉ

Primarius Rosè, Willamette Valley, OR|\$28

WHITE

Jovino, Pinot Gris, Willamette Valley, OR | \$28

Blue Moon Semi-Sparkling Riesling, Rogue Valley, OR|\$28

Schmidt Family Vineyards Sauvignon Blanc, Applegate Valley, OR | \$30

RED

Slagle Creek Reserve Red, Jacksonville, OR|\$28

Owen Roe, Sharecroppers Red Blend, Yakima Valley, WA|\$32

Stafford Hill, Tempranillo, Willamette Valley, OR |\$32

Heritage Pinot Noir, Willamette Valley, OR|\$40

BAR INFORMATION

\$75 Set-Up Fee for a Soft Bar

\$150 Set-Up Fee for a Full Bar

\$15 Corkage Fee Per 750ml Bottle

Extended Wine List Available Upon Request