



LITHIA SPRINGS  
RESORT

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## CATERING MENU



**DANIELLE ATKINSON**  
**SALES & CATERING MANAGER**

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**NEUMANHOTELGROUP.COM**



**NEUMAN HOTEL GROUP**

*We Celebrate Oregon – its farms, orchards, creameries and wineries – offering dishes that excite & surprise with freshness and flavors. We are passionately committed to creating innovative cuisine from scratch, offering a unique & unforgettable dining experience.*



**EXECUTIVE CHEFS:**  
FRANCO CONSOLE  
DAVID GEORGESON

**SERVICE CHARGE:**

*20% Service Charge on All Food & Beverage*

**ASHLAND MEALS TAX EXEMPT:**

*Lithia Springs Resort is out of City Limits*

**BAR SETUP FEES:**

*Soft Bar Setup: \$150*

*Full Bar Setup: \$250*

**MINIMUM BY-THE-DOZEN:**

*3 Dozen Minimum on All A la Carte Hors D'oeuvres*

**TRAY PASSING FEE:**

*\$2 per Guest*

**DESSERT SERVICE FEE:**

*\$2 per Guest*

**CORKAGE:**

*\$15 per 750ML Bottle Brought onto Premises*

**SPECIAL DIETARY REQUESTS:**

*Please Notify Your Catering Manager*

*10 Business Days Prior to Event*

# HORS D'OEUVRE PLATTERS

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## **FARM PLATTER**

*House Charcuterie, Artisan Cheeses  
Pickled Vegetables, Baguette*

**SMALL \$140 | MEDIUM \$270 | LARGE \$400**

## **ARTISAN CHEESE PLATTER**

*Dried Fruits, Nuts, Crackers, Baguette*

**SMALL \$120 | MEDIUM \$230 | LARGE \$340**

## **ANTIPASTI**

*Grilled Marinated Eggplant, Green Beans, Mushrooms  
Artichoke Hearts, Roasted Red Peppers, Assorted Nuts  
Basil Pesto, Baguette, House-made Jam & Mustard*

**SMALL \$120 | MEDIUM \$220 | LARGE \$330**

## **HOUSE SMOKED SALMON PLATTER**

*Tarragon Cream Cheese, Onions  
Capers, Toasted Crostini*

**ONE SIZE \$170**

*Serves 30*

## **CHILLED PRAWNS**

*House Cocktail Sauce, Grilled Lemon*

**SMALL \$110 | MEDIUM \$210 | LARGE \$300**

## **FRUIT PLATTER**

*Assorted, Seasonal, Freshly Cut*

**SMALL \$90 | MEDIUM \$170 | LARGE \$250**

## **ROASTED RED PEPPER HUMMUS**

*Grilled Flat Bread, Crudité*

**SMALL \$90 | MEDIUM \$140 | LARGE \$190**

## **VINE RIPENED TOMATO, MOZZARELLA**

### **& BASIL PLATTER**

*\* Seasonal - July Through October*

**SMALL \$90 | MEDIUM \$170 | LARGE \$250**

*Small Serves 30, Medium 60, Large 90*

# HORS D'OEUVRES

*3 Dozen Minimum per Selection*

## *Savory*

### CHILLED PRAWNS

*Oregon Wasabi Cocktail Sauce*

**\$36 PER DOZEN**

### SAFFRON RISOTTO

#### FRITTERS

*Pecorino Aioli*

**\$25 PER DOZEN**

### AHI TUNA POKE

*Wonton Chip, Wasabi Aioli*

**\$32 PER DOZEN**

### CHICKEN SKEWERS

*Lemongrass Ponzu Glaze*

**\$29 PER DOZEN**

### MAPLE BACON

### WRAPPED DATES

*Chevre Stuffed*

**\$27 PER DOZEN**

### HOUSE SMOKED SALMON

*Herb Cream Cheese*

*Served on Crostini OR Cucumber*

**\$27 PER DOZEN**

### LOCAL PORK & BEEF

#### MEATBALLS

*LARKS Barbeque Sauce*

**\$27 PER DOZEN**

### CROSTINI & SEASONAL JAM

*Dill Cream Cheese, Micro Greens*

**\$25 PER DOZEN**

### \*SEASONAL SPECIALTY

*Chef's Choice*

**\$25 PER DOZEN**

## *Sweet*

### HOUSE-MADE COOKIES

*Assorted Selection*

**\$24 PER DOZEN**

### HOUSE-MADE BROWNIES

**\$24 PER DOZEN**

### CHEESECAKE TARTLETS

*Seasonal Fruit, Graham Crust*

**\$26 PER DOZEN**

### SEASONAL FRUIT TARTLETS

*Vanilla Pastry Cream*

*Shortbread Crust*

**\$26 PER DOZEN**

### BROWNIE TARTLETS

*Tahitian Vanilla Fleur de Sel*

**\$26 PER DOZEN**

### LEMON CURD TARTLETS

**\$25 PER DOZEN**

### CHOCOLATE DIPPED COCONUT MACAROONS

*Basil Shortbread Crust*

**\$26 PER DOZEN**

### CHOCOLATE DIPPED

#### STRAWBERRIES

*Dark Chocolate Coating*

**\$25 PER DOZEN**

# BUFFET DINNER

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**LITHIA CREEK BUFFET | \$46 PER GUEST**

*Two Salads, One Side, Two Entrées*

*Buffet Includes Fresh Baked Rosemary Bread & Butter, Roasted Seasonal Vegetables*

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## *Salads*

### **HOUSE SALAD**

*Local Organic Field Greens, Dried Cranberries  
Toasted Oregon Hazelnuts, Sherry Vinaigrette*

### **ARUGULA SALAD**

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

### **CLASSIC CAESAR**

*Hearts of Romaine, Aged Parmesan Cheese  
Rosemary Croutons*

### **SPINACH SALAD**

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

## *Sides*

### **HERB ROASTED POTATOES**

### **HERB-BUTTERMILK WHIPPED POTATOES**

### **CREAMY HERB POLENTA**

### **HORSERADISH WHIPPED POTATOES**

### **GARLIC & PECORINO ORZO**

### **RICE PILAF**

# BUFFET DINNER CONTINUED

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## *Entrées*

### **HERB ROASTED CHICKEN**

*Wild Mushroom Jus*

### **GRILLED FLAT IRON STEAK**

*Rosemary Bordelaise*

### **ROASTED SALMON**

*Dill Beurre Blanc*

### **CHICKEN PICCATA**

*Lemon-Caper Beurre Blanc*

### **SLOW BRAISED WHITE BEANS**

*Wild Mushrooms, Roasted Garlic, Bell Pepper,  
Arugula-Pecorino Romano Pesto*

### **HOUSE BRINED PORK LOIN**

*Apple-Mustard Seed Compote*

## *Carved Enhancements*

*May Be Chosen to Replace Any Buffet Entrée for an Additional Charge per Guest*

*Additional \$110 Fee for a Chef Attended Carving Station*

### **SLOW ROASTED TOP SIRLOIN \$9**

*House-Made Worcestershire*

### **USDA PRIME RIB OF BEEF \$12**

*Rosemary Jus, Creamed Horseradish*

### **BEEF TENDERLOIN FILET \$14**

*Mushroom Bordelaise*

# A LA CARTE

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## *Dessert Upgrades*

*Select One at an Increased Price per Guest*

**FLOURLESS CHOCOLATE TORTE | \$10**

*Chantilly Cream, Fresh Raspberry*

**SEASONAL CHEESECAKE | \$10**

*Graham Crust*

**FRESH BERRY SHORTCAKE | \$10**

*Almond Biscuit, Vanilla Chantilly Cream*

## *Non-Alcoholic Beverages*

FRESH BREWED HILLTOP ORGANIC COFFEE | **\$35 PER GALLON**

ASSORTED HARNEY & SONS HOT TEAS | **\$32 PER GALLON**

ICED TEA | **\$23 PER GALLON**

LEMONADE | **\$23 PER GALLON**

MARIONBERRY LEMONADE | **\$23 PER GALLON**

LAVENDER LEMONADE | **\$25 PER GALLON**

SPARKLING CIDER | **\$22 PER BOTTLE**

PELLEGRINO MINERAL WATER | **\$5 EACH**

PELLEGRINO LIMONATA OR ARANCIATA | **\$5 EACH**

ASSORTED SODAS | **\$4 EACH**

*Coke Products*

BOTTLED WATER | **\$4 EACH**

# WINE, BEER & LIQUOR

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## *Wines*

### **SPARKLING**

*Domaine Ste. Michelle Brut, Columbia Valley, WA* | \$9/\$30

### **ROSÉ**

*Del Rio Grenache Rosé, Rogue Valley, OR* | \$10/\$35

### **WHITE**

*Rock Point River White, Rogue Valley, OR* | \$9/\$30

*Eola Hills Reserve Chardonnay, Willamette Valley, OR* | \$10/\$35

*Libra Pisces Pinot Gris, Willamette Valley, OR* | \$10/\$35

### **RED**

*Slagle Creek Reserve Red, Jacksonville, OR* | \$9/\$30

*Stafford Hill Tempranillo, Eola-Amity Hills, OR* | \$10/\$35

*Planet Oregon Pinot Noir, Willamette Valley, OR* | \$12/\$45

## *Beer & Cider*

*Coors Light* | \$5

*Corona* | \$6

*Deschutes Black Butte Porter* | \$6

*Caldera Ashland Amber* | \$6

*Caldera IPA* | \$6

*Incline Marionberry Cider* | \$7

*ACE Pineapple Cider* | \$7

## *Cocktails*

### **WELL** | \$9

*Rose City Vodka*

*Jim Beam Bourbon Whiskey*

*Castillo Silver Rum*

*Rose City Gin*

*100 Anos Tequila*

*Lauders Scotch*

### **CALL** | \$10

*Absolute Vodka*

*Tito's Vodka*

*Jack Daniel's Whiskey*

*Crown Royal Whiskey*

*Tanqueray Gin*

*Bacardi Light Rum*

*Malibu Coconut Rum*

*Captain Morgan Spiced Rum*

*Sauza Hornitos Tequila*

*Bailey's Irish Cream*

*Kahlua*

*Dewars White Label*

### **PREMIUM** | \$12

*Grey Goose Vodka*

*Bombay Sapphire Gin*

*Patron Silver Tequila*

*Herradura Silver Tequila*

*Maker's Mark Bourbon Whiskey*

*Glenlivet Single Malt Scotch*

*Jameson Irish Whiskey*

*Glenfiddich*