



LITHIA SPRINGS  
RESORT

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## CATERING MENU



**SALES & CATERING OFFICE**

541.631.2006

**LITHIASPRINGSRESORT.COM - LARKSRESTAURANT.COM**

**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 CHEF:**  
FRANCO CONSOLE

### **SERVICE CHARGE:**

*20% Service Charge on All Food & Beverage*

### **ASHLAND MEALS TAX EXEMPT:**

*Lithia Springs Resort is outside of Ashland City Limits*

### **BAR SETUP FEE:**

*Soft Bar Setup: \$200*

### **MINIMUM BY-THE-DOZEN:**

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

### **CORKAGE:**

*\$20 per 750ML Bottle Brought onto Premises*

### **TRAY PASSING FEE:**

*\$2.5 per Guest*

### **DESSERT SERVICE FEE:**

*\$3 per Guest*

### **SPECIAL DIETARY REQUESTS:**

*Please Notify Your Catering Manager*

*10 Business Days Prior to Event*

*\*Menu Pricing Subject to Change*

# 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

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*3 Dozen Minimum per Selection*

## *Savory*

### **CHILLED PRAWNS**

*Oregon Wasabi Cocktail Sauce*

**\$37 PER DOZEN**

### **SAFFRON RISOTTO**

#### **FRITTERS**

*Pecorino Aioli*

**\$32 PER DOZEN**

### **AHI TUNA POKE**

*Wonton Chip, Wasabi Aioli*

**\$35 PER DOZEN**

### **CHICKEN SKEWERS**

*Lemongrass Ponzu Glaze*

**\$36 PER DOZEN**

### **MAPLE BACON**

### **WRAPPED DATES**

*Chevre Stuffed*

**\$36 PER DOZEN**

### **HOUSE SMOKED SALMON**

*Herb Cream Cheese*

*Served on Crostini OR Cucumber*

**\$35 PER DOZEN**

### **LOCAL PORK & BEEF**

#### **MEATBALLS**

*LARKS Barbeque Sauce*

**\$36 PER DOZEN**

### **CROSTINI & SEASONAL JAM**

*Dill Cream Cheese, Micro Greens*

**\$30 PER DOZEN**

### **\*SEASONAL SPECIALTY**

*Chef's Choice*

**\$31 PER DOZEN**

## *Sweet*

### **HOUSE-MADE COOKIES**

*Assorted Selection*

**\$29 PER DOZEN**

### **HOUSE-MADE BROWNIES**

**\$29 PER DOZEN**

### **CHEESECAKE TARTLETS**

*Seasonal Fruit, Graham Crust*

**\$31 PER DOZEN**

### **SEASONAL FRUIT TARTLETS**

*Vanilla Pastry Cream*

*Shortbread Crust*

**\$31 PER DOZEN**

### **BROWNIE TARTLETS**

*Tahitian Vanilla Fleur de Sel*

**\$31 PER DOZEN**

### **LEMON CURD TARTLETS**

**\$29 PER DOZEN**

### **CHOCOLATE DIPPED COCONUT MACAROONS**

**\$31 PER DOZEN**

### **CHOCOLATE DIPPED STRAWBERRIES**

*Dark Chocolate Coating*

**\$29 PER DOZEN**

# BUFFET DINNER

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**LITHIA CREEK BUFFET | \$56 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**

# BUFFET DINNER CONTINUED

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## *Entrées*

### **BRAISED COQ AU VIN**

*Mushroom Pan Sauce*

### **GRILLED FLAT IRON STEAK**

*Rosemary Bordelaise*

### **ROASTED SALMON**

*Dill Beurre Blanc*

### **CHICKEN PICCATA**

*Lemon-Caper Beurre Blanc*

### **YELLOW COCONUT CURRY**

*Seasonal Vegetables, Jasmine Rice  
Fresh Cilantro*

### **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 \$120 Fee for a Chef Attended Carving Station*

### **SLOW ROASTED TOP SIRLOIN \$12**

*House-Made Worcestershire*

### **USDA PRIME RIB OF BEEF \$15**

*Rosemary Jus, Creamed Horseradish*

# A LA CARTE

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## *Dessert Upgrades*

*Select One at an Increased Price per Guest*

**FLOURLESS CHOCOLATE TORTE | \$14**

*Chantilly Cream, Fresh Raspberry*

**SEASONAL CHEESECAKE | \$14**

*Graham Crust*

**FRESH BERRY SHORTCAKE | \$14**

*Almond Biscuit, Vanilla Chantilly Cream*

## *Non-Alcoholic Beverages*

FRESH BREWED HILLTOP ORGANIC COFFEE | **\$39 PER GALLON**

ASSORTED HARNEY & SONS HOT TEAS | **\$36 PER GALLON**

ICED TEA | **\$26 PER GALLON**

LEMONADE | **\$26 PER GALLON**

MARIONBERRY LEMONADE | **\$30 PER GALLON**

LAVENDER LEMONADE | **\$30 PER GALLON**

SPARKLING CIDER | **\$25 PER BOTTLE**

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

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

ASSORTED SODAS | **\$4 EACH**

*Coke Products*