



DAYTIME CATERING MENU

LARKS HOME KITCHEN CUISINE

Larks takes diners on a delightful spin through Oregon's culinary landscape. By using the highest quality ingredients and cooking from scratch, Larks brings Oregon's bounty directly to your guests attending meetings and events at Inn at the Commons

Our culinary team takes pride in showcasing seasonally appropriate and locally sourced ingredients with every dish. Inspired by the farmers, ranchers, and fishermen of the Rogue Valley and beyond, they honor each ingredient with creative menus and elegant presentation.

Danielle Atkinson

Catering Manager

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BREAKFAST BUFFETS

QUICK START BREAKFAST

House-made Breakfast Breads
Sliced Seasonal Fruit
Locally Roasted Organic Regular & Decaffeinated Coffee
Assorted Harney & Sons Hot Teas
Orange Juice & Cranberry Juice
\$11.50 per Guest

LARKS BREAKFAST

House-made Breakfast Breads
Sliced Seasonal Fruit
Four-Cheese Scramble
Rosemary Roasted Home Fries
Locally Roasted Boyd's Regular & Decaffeinated Coffee
Assorted Harney & Sons Hot Teas
Orange Juice & Cranberry Juice
\$14.50 per Guest

Add Hickory Smoked Bacon **or** Pork Sausage Links for **\$2 per Guest**

LARKS BRUNCH BUFFET

House-made Breakfast Breads
Sliced Seasonal Fruit
Hickory Smoked Bacon **or** Pork Sausage Links
Rosemary Roasted Home Fries
Locally Roasted Boyd's Regular & Decaffeinated Coffee
Assorted Harney & Sons Hot Teas
Orange Juice & Cranberry Juice

Your Choice of 2 Entrees:

- Four Cheese Scramble
- Bacon & Cheddar Biscuit Strata
- Broccoli & Swiss Scramble
- Ham & Swiss Quiche Lorraine Casserole
- Cinnamon French Toast with Toasted Pecan Maple Syrup
- Warm Cinnamon Rolls with Orange-Vanilla Glaze
- Beef Brisket & Local Potato hash
- Buttermilk Biscuits & Sausage Gravy

\$20.50 per Guest

ENHANCE YOUR BREAKFAST BUFFET

The following may be added to any breakfast buffet

- GREEK YOGURT PARFAIT with House-made Granola & Seasonal Fruit **\$6 per Guest**
- STEEL CUT OATMEAL with Dried Fruit & Brown Sugar **\$5 per Guest**
- SEASONAL MINI BISCOTTI Such as: Orange Almond Ginger, Hazelnut, Cinnamon Pecan, Spiced Pumpkin Seed **\$4 per Guest**
- BAGELS with Whipped Cream Cheese **\$26 per Dozen**

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL BUFFETS

ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS

Prices do not include 20% service charge
Please advise your catering manager of any food allergies at least 10 days prior to event

LUNCH BUFFETS

All buffets include Iced Tea or Lemonade, and a Platter of House-Made Cookies & Brownies

SOUTHERN BBQ

Barbequed Chicken
Slow Smoked Pulled Pork
Slider Buns
Southern Style Macaroni & Cheese
Coleslaw

Choice of:

- Potato Salad
- Field Green Salad

\$19.50 per Guest

Include Both Potato Salad & Green Salad for **\$2 per Guest**

ITALIAN

Minestrone Soup
Classic Caesar Salad
Roasted Squash & Peppers
Garlic Bread

Choice of:

- Chicken & Penne Pasta Alfredo
- Italian Sausage & Rotini Vegetable Marinara

\$20 per Guest

BUILD YOUR OWN TACOS

Smoky Black Beans
Flour & Corn Tortillas
Tomatoes, Lettuce, Onions
Sour Cream, Cheddar Cheese
Tortilla Chips & Salsa

Choice of 2:

- Pork Carnitas
- Braised Chicken
- Ground Beef
- Mushroom & Pepper Fajita

\$19.00 per Guest

LARKS BUFFET

Meatloaf with Bourbon Ketchup & Onion Rings
Buttermilk Mashed Potatoes
Seasonal Vegetables
Field Green Salad
Rosemary Bread & Butter

\$20 per Guest

ENHANCE YOUR LUNCH BUFFET

The following may be added to any lunch buffet

- LOCALLY ROASTED BOYD'S REGULAR & DECAFFEINATED COFFEE & ASSORTED HARNEY & SONS HOT TEAS on Beverage Station **\$3 per Guest**
- INCLUDE BOTH ICED TEA AND LEMONADE on Beverage Station **\$2 per Guest**
- ASSORTED SODAS to be Charged Upon Consumption **\$2.50 Each**

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL BUFFETS

ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS

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LUNCH BUFFETS

Continued

All buffets include Iced Tea or Lemonade, and a Platter of House-made Cookies & Brownies

SOUP & SALAD

Salad Bar to Include
Fresh Seasonal Ingredients Such as:
Organic Field Greens,
Roasted Turkey
Hard-Boiled Egg
Legumes
Olives
Cherry Tomatoes
Cucumber
House-Made Croutons
Chef's Choice Vinaigrette & Creamy Dressing
Chef's Seasonal Soup
Baked Rosemary Bread & Butter
\$17 per Guest

SANDWICH BAR

Organic Field Greens, Dried Cranberries, Toasted Oregon
Hazelnuts, Lemon Vinaigrette
Meat & Cheese Display to Include:
Black Forest Ham, Roasted Turkey Breast, Peppered Pastrami
Tillamook Cheddar, Swiss, Jack Cheese
Assortment of Local Breads
Condiments
Platter of Lettuce, Tomatoes, Onions
Bowl of Kettle Chips

Choice of:

- Potato Salad
- Vegetable Pasta Salad
- Coleslaw

\$18 per Guest

Include 2 Sides for **\$2 per Guest**

ENHANCE YOUR LUNCH BUFFET

The following may be added to any lunch buffet

- **LOCALLY ROASTED BOYD'S REGULAR & DECAFFEINATED COFFEE & ASSORTED HARNEY & SONS HOT TEAS** on Beverage Station **\$3 per Guest**
- **INCLUDE BOTH ICED TEA AND LEMONADE** on Beverage Station **\$2 per Guest**
- **ASSORTED SODAS** to be Charged Upon Consumption **\$2.50 Each**

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL BUFFETS

ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS

Prices do not include 20% service charge
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PLATED LUNCHES

All plated lunches include Iced Tea or Lemonade, and House-made Cookies & Brownies served family style

Selecting more than one choice for your guests will impact the menu price

SMOKED SALMON CAESAR

Romaine, Parmesan Cheese, Herb Croutons,
Caesar Dressing, Lemon
\$17 per Guest

GRILLED CHICKEN & FIELD GREEN SALAD

Poached Pear, Toasted Hazelnuts, Goat Cheese,
Honey-Balsamic Vinaigrette
\$17 per Guest

LARKS COBB SALAD

Romaine, Turkey, Bacon, Blue Cheese, Tomato,
Cucumber, Blue Cheese Dressing
\$18 per Guest

ROGUE VALLEY VEGGIE SANDWICH

Farm Grilled Vegetables on Ciabatta,
Hummus, Feta Cheese
Served with Pasta Salad
\$16.50 per Guest

CHICKEN PARMESAN

Marinara, Creamy Polenta, Rainbow Chard
\$19 per Guest

ROASTED PORK LOIN

Smoked Apple Chutney, Garlic Mashed Potatoes,
Carrots
\$19 per Guest

LEMON-GARLIC CHICKEN

Pesto Cream, Mashed Potatoes,
& Roasted Cauliflower
\$18 per Guest

SESAME CRUSTED SALMON

Wasabi Aioli, Coconut-Ginger Jasmine Rice,
Szechuan Green Beans
\$20 per Guest

ENHANCE YOUR LUNCHEON The following may be added to any plated lunch

- **FRESH BAKED BREAD & BUTTER** \$2 per Guest
- **FIRST COURSE GREEN SALAD** Organic Field Greens, Dried Cranberries, Toasted Oregon Hazelnuts, Balsamic Vinaigrette **\$4 per Guest**
- **LOCALLY ROASTED BOYD'S REGULAR COFFEE** Served Tableside **\$3.00 per Guest**
- **INCLUDE BOTH ICED TEA AND LEMONADE** on Beverage Station **\$2 per Guest**
- **DESSERT** Upgrade to Your Choice of Dessert Featured on Page 8 **\$3 per Guest**

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR ALL PLATED LUNCHES

ASK YOUR CATERING MANAGER FOR OPTIONS AVAILABLE TO GROUPS SMALLER THAN 20 GUESTS

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BOXED LUNCHES

\$17 per Guest

All boxed lunches include Kettle Chips, Whole Fruit, Cookie, & Water

Choose Two Options:

BLACK FOREST HAM SANDWICH

Tillamook Cheddar Cheese, Lettuce,
Tomato, Dijon Aioli, Sourdough

SLICED TURKEY SANDWICH

Swiss Cheese, Lettuce, Tomato,
Garlic Aioli, Wheat Bread

OREGON ALBACORE TUNA SALAD SANDWICH

Lettuce, Tomato, Rye Bread

OLIVE OIL POACHED EGGPLANT WRAP

Red Pepper Hummus, Tomato, Cucumber, Pea Shoots, Flour Tortilla

GREEK SALAD

Field Greens, Feta, Cucumber, Tomato, Olives, Red Onion, Roasted Peppers, Balsamic Vinaigrette

Prices do not include 20% service charge

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ALL DAY BREAK PACKAGES

ALL DAY BREAK PACKAGE

\$24 per Guest

Can be added to any Lunch Menu

8 Hours of Service

QUICK START BREAKFAST

House-made Breakfast Breads

Sliced Seasonal Fruit

Orange Juice & Cranberry Juice

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MIDMORNING REFRESHER

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

PM PICK-ME-UP

Choice of Kettle Chips or Pretzels

Pastry Chef's Seasonal Sweet Treat

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

ALL DAY BEVERAGE SERVICE

\$8 per Guest

Can be added to any Breakfast or Lunch Menu

8 Hours of Service

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR PACKAGES

Prices do not include 20% service charge

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ALL DAY & HALF DAY BREAK PACKAGES

HALF DAY MORNING BREAK PACKAGE

\$14 per Guest

Can be added to any Lunch Menu

4 Hours of Service

QUICK START BREAKFAST

House-made Breakfast Breads

Sliced Seasonal Fruit

Orange Juice

Cranberry Juice

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MIDMORNING REFRESHER

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

HALF DAY AFTERNOON BREAK PACKAGE

\$14 per Guest

Can be added to any Breakfast Menu

4 Hours of Service

MIDAFTERNOON REFRESHER

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

PM PICK-ME-UP

Choice of Kettle Chips or Pretzels

Pastry Chef's Seasonal Sweet Treat

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

HALF DAY BEVERAGE SERVICE

\$5 per Guest

Can be added to any Breakfast or Lunch Menu

4 Hours of Service

Locally Roasted Boyd's Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR PACKAGES

Prices do not include 20% service charge

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AFTERNOON BREAK PACKAGES

SWEET & SALTY

Assorted Cookies

Kettle Chips

Mixed Roasted Nuts

\$6 per Guest

CHOCOHOLIC

Chocolate Chip Cookies

Tuxedo Brownies

Assorted Mini Chocolate Bars

\$6 per Guest

FRUITY FRESH

Fresh Fruit Platter with Greek Yogurt Dip

Seasonally Inspired Mini Biscotti

Marionberry Lemonade

\$7 per Guest

LARKS FARM PLATTER

Handcrafted Artisan Cheeses

House Cured Charcuterie

House-made Crackers

Lavender Lemonade

\$9 per Guest

CRUNCH TIME

Mixed Roasted Nuts

Tortilla Chips with Salsa

Vegetable Crudité

\$8 per Guest

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR AFTERNOON BREAK PACKAGES

Prices do not include 20% service charge

Please advise your catering manager of any food allergies at least 10 days prior to event

SWEET TREATS

PLATED DESSERTS

Order per Guest:

Minimum of 12 Guests

FLOURLESS DAGOBA DARK CHOCOLATE TORTE

Mixed Berry Coulis,

Chantilly Cream

\$6 per Guest

SEASONALLY INSPIRED ANGEL FOOD CAKE

Spring Berry

Summer Peach

Fall Spiced Apple

Caramelized Pear

\$5 per Guest

CHEF'S CHOICE PARFAIT

Flourless Cake,

Seasonal Compote

\$6 per Guest

TIRAMISU

Coffee Dipped Ladyfingers,

Mascarpone Mousse

\$6 per Guest

DESSERT PLATTERS

Order per Dozen

Minimum of 3 Dozen per Selection

ASSORTED CUPCAKES

Italian Buttercream

\$24 per Dozen

CHOCOLATE PEANUT BUTTER BARS

\$22 per Dozen

SEASONAL BERRY CHEESECAKE BARS

Graham Cracker Crust

\$24 per Dozen

TUXEDO BROWNIES

\$24 per Dozen

MINI HAZELNUT SHORTBREAD

\$24 per Dozen

CHOCOLATE DIPPED CREAM PUFFS

\$25 per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$24 per Dozen

WHITE CHOCOLATE DIPPED LIME COCONUT MACAROONS

\$23 per Dozen

Prices do not include 20% service charge
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BREAK ITEMS

Items Ordered per Dozen Require Minimum of 3 Dozen per Selection

WHOLE FRUIT

\$1.50 Each

GREEK YOGURT GRANOLA PARFAITS

\$6.00 Each

FULL-SIZE ASSORTED CANDY BARS

\$1.75 Each

HOUSEMADE OREGON TRAIL MIX

\$2.50 per 2oz Portion

ROASTED MIXED NUTS

\$3.50 per 2oz Portion

FRESH TORTILLA CHIPS & SALSA

\$4 per Guest

KETTLE CHIPS

\$15 per Pound

PRETZELS

\$15 per Pound

BAGELS

Whipped Cream Cheese

\$26 per Dozen

SEASONALLY INSPIRED MINI BISCOTTI

\$18 per Dozen

ASSORTED HOUSEMADE COOKIES

\$20 per Dozen

FUDGE BROWNIES

\$22 per Dozen

VEGAN & GLUTEN FREE CHEF'S CHOICE SWEET TREAT

\$26 per dozen

SEASONAL BERRY CHEESECAKE BARS

\$24 per Dozen

SEASONALLY INSPIRED MINI MUFFINS

\$20 per Dozen

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HORS D'OEUVRE PLATTERS

ARTISAN CHEESE PLATTER

Handcrafted Cheeses, Honey, Berries, Nuts, Crackers & Baguette

For 30 Guests \$90

For 60 Guests \$180

For 90 Guests \$250

FRUIT PLATTER

Fresh Seasonal Fruit with Honey Yogurt Dipping Sauce

For 30 Guests \$70

For 60 Guests \$140

For 90 Guests \$210

MEDITERRANEAN WITH GRILLED VEGETABLES

Olives, Eggplant Puree, Romesco, Feta & Grilled Flatbread

For 30 Guests \$75

For 60 Guests \$150

For 90 Guests \$220

CRUDITE PLATTER

Seasonal Vegetable Display with Fresh Herb-Buttermilk Dip

For 30 Guests \$60

For 60 Guests \$120

For 90 Guests \$180

FARM PLATTER

Housemade Charcuterie, Artisan Cheeses,

Jam, Mustard, Pickled Vegetables & Baguette

For 30 Guests \$95

For 60 Guests \$190

For 90 Guests \$280

ROASTED RED PEPPER HUMMUS

Feta Cheese & Grilled Pita

For 30 Guests \$50

For 60 Guests \$110

For 90 Guests \$170

WARM SPINACH-ARTICHOKE DIP

With Crackers & Grilled Bread

For 30 Guests \$95

FILLET OF HOUSE SMOKED SALMON

Dill Cream Cheese, Onion, Capers, Hardboiled Egg, Crostini

For 30 Guests \$110

BAKED BRIE

Fresh Fruit, Almonds, Honey, Homemade Jam & Toast Points

For 30 Guests \$95

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BEVERAGES

FROM THE FOUNTAIN

ASSORTED SOFT DRINKS

Coca Cola, Diet Coca Cola, Sprite, Ginger Ale
\$2.50 Each

BOTTLED STILL & SPARKLING WATER

\$3.50 Each

SAN PELLEGRINO ARANCIATA & LIMONATA

\$4 Each

IZZE SPARKLING JUICES

\$4 Each

FRESH ICED TEA OR LEMONADE

\$22 per Gallon

SPARKLING FRUIT PUNCH

\$25 per Gallon

MARIONBERRY OR LAVENDER LEMONADE

\$25 per Gallon

COFFEE & TEA

LOCALLY ROASTED BOYD'S REGULAR & DECAFFEINATED COFFEE

\$29 per Gallon

ASSORTED HARNEY & SONS HOT TEAS

\$29 per Gallon

FROM THE BAR

HOUSE WINES

Domaine Ste. Michelle Brut, Washington
\$24 per Bottle/\$6 per Glass

Jovino Pinot Gris, Oregon
\$24 per Bottle/\$6 per Glass

Eola Hills, Chardonnay, Oregon
\$30 per Bottle/\$8 per Glass

Illahe, Viognier, Oregon
\$30 per bottle/\$8 per glass

Valley View, Rogue Red, Oregon
\$24 per bottle/\$6 per glass

14 Hands Cabernet, Washington
\$24 per Bottle/\$6 per Glass

Castle Rock Pinot Noir, Oregon
\$30 per Bottle/\$8 per Glass

Stafford Hill, Tempranillo, Oregon
\$30 per Bottle/\$8 per Glass

Inn at the Commons Offers a Larger Selection of Wine Upon Request
Please Allow Two Weeks for Special Orders

BEER BY THE BOTTLE

Coors Light \$3.25

Black Butte Porter \$4.25

Corona \$4.25

Caldera Ashland Amber \$4.25

Fat Tire Amber \$4.25

Heineken \$4.25

Sierra Nevada Pale Ale \$4.25

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