



EVENING 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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200 North Riverside Ave, Medford, OR 97501

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

House-Made Charcuterie, Artisan Cheeses,

Jam, Mustard, Pickled Vegetables, Crackers & Baguette

For 30 Guests \$95

For 60 Guests \$190

For 90 Guests \$280

ROASTED RED PEPPER HUMMUS

Feta Cheese & Grilled Pita

For 30 Guests \$60

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

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

HORS D'OEUVRES BY THE DOZEN

Items Ordered per Dozen Require Minimum of 3 Dozen per Selection

GRILLED BEEF

BROCHETTES

With Chimichurri

\$23 per Dozen

BLUE CHEESE

STUFFED

MUSHROOMS

Reduced Balsamic

\$23 per Dozen

PULLED PORK & TOUVELLE CHEDDAR CRISP

With Spicy Mustard

\$22 per Dozen

CHILI-LIME CHICKEN

SATAYS

With Peanut Sauce

\$19 per Dozen

BEEF & PORK

MEATBALLS

With BBQ Sauce

\$23 per Dozen

TOMATO-

MOZZARELLA

RISOTTO FRITTERS

With Basil Aioli

\$22 per Dozen

SMOKED CHICKEN

WINGS

With Buffalo Sauce

\$20 per Dozen

CORNMEAL FRIED

PRAWN

With Wasabi Aioli

\$25 per Dozen

HOUSE SMOKED

SALMON

Dill Cream Cheese

& Caper On Rye Toast

\$23 per Dozen

OREGON RED ROCKFISH

FRITTERS

With Remoulade

\$23 per Dozen

CHILLED PRAWNS

With Oregon Wasabi

Cocktail Sauce

\$25 per Dozen

CAPRESE BROCHETTES

Cherry Tomatoes,

Mozzarella, Basil

\$22 per Dozen

GRAPE, CHEVRE, & PISTACHIO CANAPE

\$22 per Dozen

HAZELNUT & CRANBERRY TARTLET

\$23 per Dozen

PROSCIUTTO WRAPPED, GOAT CHEESE STUFFED

APRICOTS

Balsamic Reduction

\$23 per Dozen

BLT DEVEILED EGGS

Whipped Yolks,

Bacon, Micro Greens

& Tomato

\$21 per Dozen

OYSTERS ON THE

HALF SHELL

With Mignonette

\$34 per Dozen

DUCK BACON, OLIVE & DATE SKEWER

\$23 per Dozen

Prices do not include 20% service charge
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SWEET TREATS BY THE DOZEN

Items Ordered per Dozen Require Minimum of 3 Dozen per Selection

ASSORTED CUPCAKES

With Italian Buttercream

\$24 per Dozen

ASSORTED COOKIES

\$20 per Dozen

CHOCOLATE PEANUT BUTTER BARS

\$22 per Dozen

SEASONAL BERRY CHEESECAKE BARS

\$24 per Dozen

TUXEDO BROWNIES

\$24 per Dozen

MINI HAZELNUT SHORTBREAD

\$24 per Dozen

CHEF'S CHOICE SWEET TREAT

Vegan & Gluten Free

\$26 per Dozen

CHOCOLATE DIPPED CREAM PUFFS

\$25 per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$24 per Dozen

WHITE CHOCOLATE DIPPED

LIME COCONUT MACAROONS

Gluten Free

\$22 per Dozen

Prices do not include 20% service charge
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LARKS DINNER BUFFET

\$34 Per Person

Treat your guests to a 3-course dinner featuring the best of Oregon's bounty

Price includes Rosemary Bread & Butter, choice of two salads, two entrees, one side, seasonal vegetables, dessert

Beverage station with locally roasted, Boyd's coffee, and assorted hot teas

First Course:

CHOOSE TWO

HOUSE SALAD

Mixed Field Greens, Dried Cranberries,
Toasted Oregon Hazelnuts, Balsamic Vinaigrette

SPINACH SALAD

Baby Spinach, Blue Cheese, Candied Walnuts,
Shaved Fennel, Smoked Apple Vinaigrette

CLASSIC CAESAR

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

ARUGULA & ROASTED BEET SALAD

Toasted Pecans, Feta Cheese, Citrus-Thyme Vinaigrette

Main Course:

CHOOSE TWO

BRAISED CHICKEN CACCIATORE

Mushroom, Tomato & Bell Pepper

BAKED CHICKEN MARSALA

Marsala Cream Sauce

FILLET OF SALMON

Blood Orange Beurre Blanc

PANKO CRUSTED PACIFIC COD

Wasabi Tartar Sauce

CRISPY VEGETABLE POLENTA CAKE

Braised Greens, Romesco Sauce

MUSTARD GLAZED PORK LOIN

Bacon-Apple Chutney

GARLIC GRILLED TRI-TIP

Horseradish Cream, Rosemary Au Jus

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

LARKS DINNER BUFFET CONTINUED

Sides

CHOOSE ONE

GREEN BEANS, BACON & TOMATOES

CITRUS-PISTACHIO COUSCOUS

THREE CHEESE CAULIFLOWER GRATIN

BUTTERMILK MASHED POTATOES

SMOKED ONION MASHED POTATOES

ROSEMARY FINGERLING POTATOES

LOCAL ROOT VEGETABLE HASH

CRANBERRY-HAZELNUT WILD RICE PILAF

TILLAMOOK WHITE CHEDDAR POLENTA

Desserts

CHOOSE ONE

FLOURLESS DAGOBA DARK CHOCOLATE TORTE

Raspberry Coulis

Chantilly Cream

TIRAMISU

Mascarpone Mousse, Coffee Dipped Ladyfingers,

Noble Coffee Crème Anglaise

ASSORTED CUPCAKES

Italian Buttercream

SEASONALLY INSPIRED ANGEL FOOD CAKE

Spring Berry

Summer Peach

Fall Spiced Apple

Winter Caramelized Pear

GREEK YOGURT MOUSSE

Local Honey, Fresh Berries,

Chantilly Cream

ENHANCE YOUR DINNER BUFFET

- Add Third Salad for \$4 per Person
- Add Second Side for \$3 per Person
- Add Third Entrée for \$5 per Person
- Add Second Dessert for \$4 per Person

Chef attended carving station options available

See Catering Manager for pricing

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 DINNERS

Treat your guests to a 3-course dinner featuring the best of Oregon's bounty

Prices include rosemary bread & butter, locally roasted Boyd's coffee & assorted teas served tableside

First Course

MENU PRICE INCLUDES YOUR SELECTION OF ONE

HOUSE SALAD Mixed Field Greens, Dried Cranberries, Toasted Oregon Hazelnuts, Balsamic Vinaigrette

SPINACH SALAD Baby Spinach Sheep's Milk Feta, Candied Walnuts, Shaved Fennel, Smoked Apple Vinaigrette

CLASSIC CAESAR Crisp Romaine Lettuce, Aged Parmesan Cheese, Rosemary Croutons, Creamy Caesar Dressing

BUTTER LETTUCE WEDGE Tomato, Cucumber, Bacon, Blue Cheese Dressing

Main Course

MENU PRICE INCLUDES YOUR SELECTION OF ONE

GRILLED RIBEYE Wild Mushroom Demi, Chateau Fingerlings, Chimichurri Glazed Carrots \$42

NATURAL BEEF FLAT IRON STEAK Bordelaise Sauce, Smoked Onion Mashed Potatoes, Asparagus \$36

PANKO CRUSTED PACIFIC COD Tomato-Caper Relish, Parsnip Puree, Roasted Carrots & Cauliflower \$35

FILLET OF SALMON Lemon-Caper Cream, Wild Rice Pilaf, Shaved Broccoli & Fennel Salad \$34

CHICKEN SALTIMBOCCA Marinara, Creamy Polenta, Brussels Sprouts \$34

CHIMICHURRI CAULIFLOWER STEAK Hazelnut Quinoa, Wild Mushrooms, Bok Choy \$32

OVEN FRIED CHICKEN Bacon Pan Gravy, Buttermilk Mashed Potatoes, Sautéed Green Beans \$32

LEMON-TARRAGON CHICKEN BREAST Arugula Pesto, Carrot Puree, Zucchini \$32

PORK LOIN Apple Chutney, Sweet Potato Puree, Broccolini \$32

CRISPY VEGETABLE POLENTA CAKE Wild Mushrooms, Braised Greens, Romesco Sauce \$31

LARKS MEATLOAF Bourbon Ketchup, Smoked Garlic Mashed Potatoes, Green Beans \$31

Dessert

MENU PRICE INCLUDES YOUR SELECTION OF ONE

FLOURLESS DAGOBA DARK CHOCOLATE TORTE Raspberry Coulis, Chantilly Cream

TIRAMISU Mascarpone Mousse, Coffee Dipped Ladyfingers, Noble Coffee Crème Anglaise

SEASONALLY INSPIRED ANGEL FOOD CAKE Spring Berry, Summer Peach, Fall Spiced Apple, Winter Caramelized Pear

CHEF'S CHOICE PARFAIT Flourless Cake, Seasonal Fruit Compote

GREEK YOGURT MOUSSE Local Honey, Fresh Berries, Chantilly Cream

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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, Willamette Valley, 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

Prices do not include 20% service charge

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