



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.

Courtney Dykstra

Catering Manager

T: (541) 774-4712

F: (541) 776-4133

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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 Red Potatoes
Locally Roasted Organic Regular & Decaffeinated Coffee
Assorted Harney & Sons Hot Teas
Orange Juice & Cranberry Juice

\$14.50 per Guest

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

LARKS BRUNCH BUFFET

House-made Breakfast Breads
Sliced Seasonal Fruit
Hickory Smoked Bacon **or** Pork Sausage
Rosemary Roasted Red Potatoes
Locally Roasted Organic 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 Casserole
- Smoked Salmon Quiche Casserole with Onion, Dill, & Capers
- Creamy Local Grits with Tasso Ham & Spinach
- Corned Beef & Fingerling 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, White Chocolate Coconut **\$4 per Guest**
- LOCAL BAGELS with Whipped Cream Cheese **\$30 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

\$18.50 per Guest

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

ITALIAN

Classic Caesar Salad
Garlic Bread
Chicken & Penne Pasta Alfredo
Eggplant & Parmesan Baked Ziti
Grilled Zucchini

\$19 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
- Mushrooms & Peppers

\$18.00 per Guest

STIR FRY

Hoisin Glazed Stir Fried Beef
Steamed Rice
Stir Fried Cabbage, Carrots, Cilantro
Sesame Cucumber Salad
Mixed Green Salad, Crisp Noodles
Orange-Ginger Vinaigrette

\$20 per Guest

ENHANCE YOUR LUNCH BUFFET

The following may be added to any lunch buffet

- LOCALLY ROASTED ORGANIC 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
\$16.50 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
\$17.50 per Guest
Include 2 Sides for **\$2 per Guest**

ENHANCE YOUR LUNCH BUFFET

The following may be added to any lunch buffet

- **LOCALLY ROASTED ORGANIC 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 SALAD

Mixed Field Greens, Tomatoes, Cucumbers, Shaved Red Onion,
Capers, Hard-Boiled Egg, Lemon Vinaigrette

\$17 per Guest

GRILLED CHICKEN & FIELD GREEN SALAD

Pear, Spiced Pecans, Goat Cheese,
Honey-Balsamic Vinaigrette

\$16 per Guest

BBQ CHICKEN SALAD

Romaine, Black Beans, Tomato, Cheddar Cheese,
Tortilla Strips, Avocado-Buttermilk Dressing

\$17 per Guest

ROGUE VALLEY VEGGIE SANDWICH

Farm Grilled Vegetables on Rise Up Ciabatta,
Hummus, Feta Cheese

Served with Pasta Salad

\$16.50 per Guest

TURKEY, BACON & JACK CHEESE SANDWICH

Field Greens, & Tomato on Baguette

with Avocado Aioli

Served with Kettle Chips

\$16.50 per Guest

HOISON GLAZED BEEF STIR FRY

Jasmine Rice,

Stir Fried Seasonal Vegetables

\$19 per Guest

LEMON-GARLIC CHICKEN

Pesto Cream, Mashed Potatoes,

& Roasted Cauliflower

\$18 per Guest

FILLET OF SALMON

Citrus Vinaigrette, Wild Rice Pilaf,

& Fennel-Pecan Salad

\$20 per Guest

ENHANCE YOUR LUNCHEON

The following may be added to any plated lunch

- FIRST COURSE GREEN SALAD Organic Field Greens, Dried Cranberries, Toasted Oregon Hazelnuts, Lemon Vinaigrette **\$4 per Guest**
- LOCALLY ROASTED ORGANIC 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

Prices do not include 20% service charge

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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

Cheddar Cheese, Shaved Sweet Onion,
Lettuce, Dijon Aioli

SLICED TURKEY SANDWICH

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

OREGON ALBACORE TUNA SALAD CROISSANT

Lettuce, Tomato, Croissant

OLIVE OIL POACHED EGGPLANT WRAP

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

GREEK SALAD

Romaine, Feta, Cucumber, Tomato, Olives, Red Onion, Roasted Peppers, Balsamic Vinaigrette

Prices do not include 20% service charge

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

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 Organic Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MIDMORNING REFRESHER

Locally Roasted Organic 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 Organic 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 Organic Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MINIMUM GUARANTEE OF 20 GUESTS REQUIRED FOR PACKAGES

Prices do not include 20% service charge

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

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 Organic Regular & Decaffeinated Coffee

Assorted Harney & Sons Hot Teas

MIDMORNING REFRESHER

Locally Roasted Organic 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 Organic 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 Organic 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 Organic 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

Hazelnut Chocolate Bark

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 CAKE

Mixed Berry Coulis,

Chantilly Cream

\$6 per Guest

SEASONALLY INSPIRED SHORTCAKE

Spring Berry

Summer Peach

Fall Slow-Cooked Apple

Winter Bananas Foster

\$5 per Guest

CREAMY MILK CHOCOLATE MOUSSE PARFAIT

Seasonal Berry Compote,

Chantilly Cream

\$5 per Guest

TIRAMISU

Mascarpone Cream,

Coffee Crème Englaise

\$6 per Guest

DESSERT PLATTERS

Order per Dozen

Minimum of 3 Dozen per Selection

CUPCAKES

Vanilla Sweet Cream Frosting

\$24 per Dozen

CHOCOLATE PEANUT BUTTER BARS

\$22 per Dozen

SEASONAL BERRY CHEESECAKE BARS

Graham Cracker Crust

\$24 per Dozen

HAZELNUT BROWNIES

\$22 per Dozen

BUTTERSCOTCH BLONDIES

\$22 per Dozen

CHOCOLATE DIPPED CREAM PUFFS

\$23 per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$22 per Dozen

CHOCOLATE DIPPED COCONUT MACAROONS

\$23 per Dozen

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

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 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

LOCAL BAGELS

Whipped Cream Cheese

\$30 per Dozen

SEASONALLY INSPIRED MINI BISCOTTI

\$18 per Dozen

ASSORTED HOUSEMADE COOKIES

\$19 per Dozen

FUDGE BROWNIES

\$22 per Dozen

VEGAN & GLUTEN FREE BROWNIES

\$26 per dozen

SEASONAL BERRY CHEESECAKE BARS

\$24 per Dozen

SEASONALLY INSPIRED MINI SCONES

\$19 per Dozen

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HORS D'OEUVRE PLATTERS

ARTISAN CHEESE PLATTER

Handcrafted Cheeses, Honey, Nuts, Crackers & Baguette

For 30 Guests \$80

For 60 Guests \$160

For 90 Guests \$240

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 \$70

For 60 Guests \$140

For 90 Guests \$210

CRUDITE PLATTER

Seasonal Vegetable Display with Fresh Herb-Buttermilk Dip

For 30 Guests \$60

For 60 Guests \$120

For 90 Guests \$180

WARM SPINACH-ARTICHOKE DIP

With Crackers & Grilled Bread

For 30 Guests \$90

FARM PLATTER

Housemade Charcuterie, Artisan Cheeses,

Jam, Mustard, Pickles & Baguette

For 30 Guests \$90

For 60 Guests \$180

For 90 Guests \$270

BLACK BEAN DIP WITH SHEEP'S MILK FETA

Served with Tortilla Chips

For 30 Guests \$50

For 60 Guests \$100

For 90 Guests \$150

BEEF CARPACCIO

Truffle Oil, Capers, Shaved Onion, & Mustard Vinaigrette

For 30 Guests \$80

For 60 Guests \$160

For 90 Guests \$240

FILET OF HOUSE SMOKED SALMON

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

For 30 Guests \$110

BAKED BRIE

Almonds, Homemade Jam & Toast Points

For 30 Guests \$90

Prices do not include 20% service charge
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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 ORGANIC REGULAR & DECAFFEINATED COFFEE

\$22 per 3/4 Gallon *or* \$44 per 1 1/2 Gallon

ASSORTED HARNEY & SONS HOT TEAS

\$29 per Gallon

FROM THE BAR

HOUSE WINES

Jovino Pinot Gris, Oregon

\$24 per Bottle/\$6 per Glass

Waterbrook Sauvignon Blanc, Columbia Valley, Washington

\$26 per Bottle/\$8 per Glass

14 Hands Merlot, Washington

\$24 per Bottle/\$6 per Glass

Castle Rock Pinot Noir, Willamette Valley, Oregon

\$29 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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EVENING CATERING MENU

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Handcrafted Cheeses, Honey, Nuts, Crackers & Baguette

For 30 Guests \$80

For 60 Guests \$160

For 90 Guests \$240

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 \$70

For 60 Guests \$140

For 90 Guests \$210

CRUDITE PLATTER

Seasonal Vegetable Display with Fresh Herb-Buttermilk Dip

For 30 Guests \$60

For 60 Guests \$120

For 90 Guests \$180

WARM SPINACH-ARTICHOKE DIP

With Crackers & Grilled Bread

For 30 Guests \$90

FARM PLATTER

House-Made Charcuterie, Artisan Cheeses,

Jam, Mustard, Pickles & Baguette

For 30 Guests \$90

For 60 Guests \$180

For 90 Guests \$270

BLACK BEAN DIP WITH SHEEP'S MILK FETA

Served with Tortilla Chips

For 30 Guests \$50

For 60 Guests \$100

For 90 Guests \$150

BEEF CARPACCIO

Truffle Oil, Capers, Shaved Onion, & Mustard Vinaigrette

For 30 Guests \$80

For 60 Guests \$160

For 90 Guests \$240

FILET OF HOUSE SMOKED SALMON

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

For 30 Guests \$110

BAKED BRIE

Almonds, Homemade Jam & Toast Points

For 30 Guests \$90

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

HOT

MARINATED 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

APPLEGATE VALLEY
BEEF MEATBALLS
BBQ Sauce OR
Smoked Tomato
Ragout
\$22 per Dozen

HOT

TOMATO-
MOZZARELLA
RISOTTO FRITTERS
With Basil Puree
\$22 per Dozen

SMOKED CHICKEN
WINGS
BBQ Sauce OR Buffalo
Sauce
\$20 per Dozen

CORNMEAL FRIED
PRAWN
With Pepper Jelly
\$25 per Dozen

SMOKED SALMON-
POTATO CROQUETTE
With Saffron Aioli
\$26 per Dozen

GRILLED LAMB
CHOPS
With Hazelnut
Vinaigrette
\$42 per Dozen

COLD

HOUSE SMOKED SALMON
Herbed Cream Cheese,
Rye Toast
\$23 per Dozen

OLIVE OIL CURED SALMON
With Orange, Fennel,
Cucumber
\$24 per Dozen

CHILLED PRAWNS
With Oregon Wasabi
Cocktail Sauce
\$25 per Dozen

CAPRESE BROCHETTES
Cherry Tomatoes,
Mozzarella, Basil
(Available June-October)
\$22 per Dozen

GRAPE, CHEVRE, & PISTA-
CHIO CANAPE
\$22 per Dozen

COLD

ROGUE BLUE CHEESE,
HAZELNUT,
CRANBERRY TARTLET
\$23 per Dozen

PROSCIUTTO WRAPPED,
GOAT CHEESE STUFFED
APRICOTS
\$23 per Dozen

BLTA DEVILED EGGS
Avocado Whipped Yolks,
Tomato, Bacon, Micro Greens
\$21 per Dozen

OYSTERS ON THE
HALF SHELL
With Mignonette
\$36 per Dozen

DUCK BACON, OLIVE & DATE
SKEWER
\$23 per Dozen

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 BY THE DOZEN

Items Ordered per Dozen Require Minimum of 3 Dozen per Selection

FESTIVE CUPCAKES

With Sweet Cream Frosting

\$24 per Dozen

ASSORTED COOKIES

\$19 per Dozen

CHOCOLATE PEANUT BUTTER BARS

\$22 per Dozen

SEASONAL BERRY CHEESECAKE BARS

\$24 per Dozen

HAZELNUT BROWNIES

\$22 per Dozen

BUTTERSCOTCH BLONDIES

\$22 per Dozen

TRUFFLE-STYLE BROWNIES

Vegan & Gluten Free

\$26 per Dozen

CHOCOLATE DIPPED CREAM PUFFS

\$23 per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$22 per Dozen

DARK CHOCOLATE DIPPED

COCONUT MACAROONS

Gluten Free

\$22 per Dozen

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

\$33 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, organic Noble Coffee, and assorted hot teas

First Course:

CHOOSE TWO

HOUSE SALAD

Mixed Field Greens, Dried Cranberries,
Toasted Oregon Hazelnuts, Lemon 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, Rogue Blue Cheese Dressing

Main Course:

CHOOSE TWO

BRAISED CHICKEN CACCIATORE

Pan Sauce

BAKED CHICKEN PICCATA

Caper-Garlic Sauce

FILLET OF SALMON

Lemon Dill Buerre Blanc

PANKO CRUSTED PACIFIC COD

Sesame-Ginger Vinaigrette, Cucumber Relish

CRISPY VEGETABLE POLENTA CAKE

Braised Greens, Romesco Sauce

PORK LOIN

Mustard Seed-Apple Vinaigrette

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

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LARKS DINNER BUFFET CONTINUED

Sides

CHOOSE ONE

GREEN BEANS & MUSHROOMS

Hazelnuts, Cranberries

OLIVE-SUNDRIED TOMATO COUSCOUS

CAULIFLOWER-TOMATO CASSAROLE GRATIN

BUTTERMILK MASHED POTATOES

HORSERADISH SMASHED RED POTATOES

ROSEMARY FINGERLING POTATOES

BROWN SUGAR GLAZED SWEET POTATOES

WILD RICE PILAF

FOUR CHEESE POLENTA

HONEY-PECAN CARROTS

desserts

CHOOSE ONE

FLOURLESS DAGOBA DARK CHOCOLATE CAKE

Raspberry Coulis

Chantilly Cream

TIRAMISU

Mascarpone Cream

Noble Coffee Crème Anglaise

FESTIVE CUPCAKES

Sweet Cream Frosting

SEASONALLY INSPIRED SHORTCAKE

Spring Berry

Summer Peach

Fall Slow-Cooked Apple

Winter Bananas Foster

GREEK YOGURT PANNA COTTA

Local Honey

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

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

PLATED DINNERS

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

Prices include rosemary bread & butter, locally roasted organic Noble Coffee & assorted teas served tableside

First Course

MENU PRICE INCLUDES YOUR SELECTION OF ONE

HOUSE SALAD Mixed Field Greens, Dried Cranberries, Toasted Oregon Hazelnuts, Lemon 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, Rogue Blue Cheese Dressing

Main Course

MENU PRICE INCLUDES YOUR SELECTION OF ONE

GRILLED RIBEYE Wild Mushroom Demi, Steak Fries, Honey Glazed Carrots \$42

PAINTED HILLS FLAT IRON STEAK Bordelaise Sauce, Blue Cheese Mashed Potatoes, Caramelized Onion \$36

PANKO CRUSTED PACIFIC COD Sesame-Ginger Vinaigrette, Wasabi-Celery Root Puree, Marinated Cucumber \$35

CONFIT DUCK LEG Huckleberry Gastrique, Touvelle Cheddar Polenta, Braised Greens \$35

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

CHICKEN CORDON BLEU Ham, Gruyere, Dijon Cream, Carrot Puree, Brussels Sprouts \$34

VEGAN OREGON NUT BOLOGNESE Shoestring Squash, Sunflower Sprouts \$32

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

GARLIC GRILLED SIRLOIN STEAK Worcestershire Vinaigrette, Smashed Red Potatoes, Wilted Chard \$34

LEMON-TARRAGON CHICKEN BREAST Arugula Pesto, Roasted Fingerling Potatoes, Zucchini \$32

PORK LOIN Mustard Seed Apple Vinaigrette, Sweet Potato Puree, Cauliflower \$32

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

LARKS MEATLOAF Bourbon Ketchup, Farm Potato Hash, Grilled Green Beans \$31

Dessert

MENU PRICE INCLUDES YOUR SELECTION OF ONE

FLOURLESS DAGOBA DARK CHOCOLATE CAKE Raspberry Coulis, Chantilly Cream

TIRAMISU Mascarpone Cream, Noble Coffee Crème Anglaise

SEASONALLY INSPIRED SHORTCAKE Spring Berry, Summer Peach, Fall Slow-Cooked Apple, Winter Bananas Foster

MILK CHOCOLATE MOUSSE PARFAIT Seasonally Inspired Compote, Chantilly Cream

GREEK YOGURT PANNA COTTA Local Honey, Chantilly Cream

Prices do not include 20% service charge

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

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 ORGANIC REGULAR & DECAFFEINATED COFFEE

\$22 per 3/4 Gallon *or* \$44 per 1 1/2 Gallon

ASSORTED HARNEY & SONS HOT TEAS

\$29 per Gallon

FROM THE BAR

HOUSE WINES

Jovino Pinot Gris, Oregon

\$24 per Bottle/\$6 per Glass

Waterbrook Sauvignon Blanc, Columbia Valley, Washington

\$26 per Bottle/\$8 per Glass

14 Hands Merlot, Washington

\$24 per Bottle/\$6 per Glass

Castle Rock Pinot Noir, Willamette Valley, Oregon

\$29 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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