



Ashton Depot Catering Menus

Reception Favorites

~Presentation of Domestic and Imported Cheeses~

Aged Wisconsin Cheddar, Lemon and Black Pepper Crusted Texas Goat Cheese,
Marinated Manchego Cheese in Extra Virgin Olive Oil and Cracked Black Pepper,
Assortment of Country Breads & Lavosh

\$12.00 per guest

~Sushi Station~

Selection of Nigiri Sushi and Maki Sushi
Salmon, Tuna, Unagi, Tobikko, and Prawns
California Roll, Spicy Tuna Roll, Smoked Salmon Cream Cheese Roll
Wasabi, Pickled Ginger, and Soy Sauce
Wasabi Peas, Edamame
Seaweed Salad with Sesame

\$25.00 per person

Pricing based on 2 hours

Add \$100.00 for Sushi Chef in Attendance
50 guest minimum

~Breads and Spreads~

Warm Artichoke and Spinach Dip
Gruyere Fondue, Warm Creole Crab Dip
Roasted Red Pepper Cream Cheese Dip
Pico de Gallo, Hummus and Tabbouleh
Assorted Crackers, Tortillas, Baguette, Grilled Ciabatta and Flatbreads

\$8.00 per guest

~Mashed Potato Sampler Bar~

Roasted Tomato and Reggiano Whipped Yukon Gold Potato,
Salt Crusted Organic Butterball Potato "Bakers", Grated Aged Colby Cheddar
And Fontina Cheeses, Black Pepper Maple Cured Bacon, Avocado Pico de Gallo,
Crème Fraiche, Grilled Asparagus, Garlic Chives, Whipped Butter
and a Portobello Mushroom Demi Glace

\$12.00 per guest

~Paella Valenciana~

Saffron Scented Valencian Rice, Spanish Chorizo,
Poached PEI Mussels & Little Neck Clams,
Gulf Pink Shrimp, Roasted Piquillo Peppers & Sweet Peas

\$12.00 per guest

Pricing Subject to 20% Service Charge and 8.25% Sales Tax
China, Glassware, Silverware & Service Staff Not Included in Pricing

~Avocado Bar~

Citrus Rubbed Hass Avocados with Four Composed Salads:

Grilled Asparagus, Roasted Peppers & Goat Cheese with a Blood Orange Vinaigrette
Smoked Chicken Breast, White Balsamic Grilled Scallions, Thyme, Basil & Extra Virgin Olive Oil
“Neo-Russian Salad” Diced Yukon Gold Potatoes, Sweet Sugar Snap Peas, Cured Smithfield Ham and Roasted Shallots
Key Lime Marinated Black Tiger Ceviche, Bermuda Onions and Chinese Parsley

\$12.00 per guest

~Street Tacos~

Grilled Steak & Green Chili Tacos “Al Carbon”

Mojo Marinated Black Angus Skirt Steak, Roasted Chilaca Peppers, Tomatillo-Avocado Pico de Gallo
Mole Poblano Braised Chicken Tacos

Served with Pasilla & Cascabel Chile “Salsa Roja”, Queso Asadero, Queso Fresco, Monterey Jack,
Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce, Soft and Crispy Yellow Corn Tortillas

\$12.00 per guest

~Grilled Fish Taco’s~

Grilled Mahi-Mahi- Whole Mahi Side Marinated, Shaved Jicama and Citrus Slaw, Lime and Chili
Cabbage, Chipotle Aioli, Warm Corn Tortillas, Cilantro Crema, Salsa Verde and Salsa Roja

\$12.00 per guest

~Pasta & Risotto Samplers~ (Choose Two)

Tortellini Pasta with Gorgonzola with Asparagus and Pancetta
Roasted Garlic Farfalle with Wild Mushrooms and Truffle Oil
Rigatoni with Pesto Cream, Roasted Red Peppers and Cipolini Onions
Bowtie Pasta with Grilled Chicken Alfredo, Garlic and Basil
Penne Pasta Marinara with Italian Fennel Sausage and Roasted Peppers

\$12.00 per guest

~Individual Grits & Potato Samplers~

Organic Corn and Roasted Poblano Grits
Grilled Brentwood Organic Corn and Roasted Poblano Peppers
Yukon Gold Potato Cakes with Sun-Dried Tomatoes, Boursin Cheese,
Caramelized Leeks, Crispy Pancetta, Lemon Basil and Oregano and Garnished with a
Roasted Shallot, White Balsamic and Pan-Seared Artichoke Bottom Compote

\$12.00 per guest

~Grilled Cheese Station (Choose Two)~

Choice of two grilled cheese sandwiches:

Traditional Cheddar Cheese
Brie and Sliced Pears
Provolone and Sliced Bacon
Mozzarella, Basil & Pesto

\$8.00 per guest

~Slider Station (Choose Two)~

Crabcake Slider with Siracha Aioli
California Chicken Slider with Swiss, Avocado, Bacon & Sprouts
Shiner Bock Braised Beef Short Rib Slider with Camembert Cheese & Caramelized Onions

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COMPOSED STATIONS

Tandoori Marinated Pork Tenderloin

Tender Pork Tenderloin Marinated in Tandoori Spices, Yogurt, Sea Salt, Stone Fruit and Pickled Ginger Chutney Tamarind Demi Glace, Warm Grilled Naan Bread,
Unsalted Butter
\$11.00 per guest

Herb Roasted Turkey

Garlic Aioli, Gourmet Mustard, Honey Mustard and Cranberry Sauce
House-made Breads
\$7.00 per guest

Grilled Mahi-Mahi

Whole Mahi Side Marinated, Shaved Jicama and Citrus Slaw, Lime and Chili Cabbage, Chipotle Aioli, Warm Corn Tortillas, Cilantro Crema, Red & Green Salsa
\$12.00 per guest

Slow-Roasted Top Sirloin

Natural Jus, House-made Breads, Unsalted Butter
\$11.00 per guest

Herb-Grilled Whole Beef Tenderloin

Porcini and Bacon Sauce, House-made Breads, Unsalted Butter
\$14.00 per guest

Papaya Marinated Flank Steak

Choice Grade Flank Steak Marinated Lightly in Fresh Papaya, Champagne Vinegar, Toasted Cumin and Coriander, Ponzu Dipping Sauces, House-made Breads, Unsalted Butter
\$11.00 per guest

Wood-Grilled Beef Rib-Eye

Veal Demi- Glace, Pinot Noir Reduction, Whole Grain Mustard, Chimichurri, Texas BBQ Sauce, House-made Breads, Unsalted Butter
\$14.00 per guest

Herbed Infused Olive Oil Marinated New York Strip

Maple-Wood Grilled New York Strip, Tomato-Lavender Dipping Sauce, Dijon Mustard, Whole Grain Mustard House-made Breads, Unsalted Butter
\$12.00 per guest

Reception Selections

Cold Hors d'Oeuvres

Shrimp & Sweet Potato Tostada
Bacon Wrapped Water Chestnuts
Focaccia with Sun-Dried Tomatoes, Cream Cheese and Olives
Aged Beef Tenderloin and Boursin Cheese Roulade
Prosciutto Wrapped Bread Sticks
Smoked Salmon Sushi Roll
Marinated Vegetable Sushi Roll
Roasted Organic Candy Stripe Beets, Crumbled Local Goat Cheese, Citrus Zest
Maytag Blue Cheese Waffle Chips with Grilled Chicken
Shrimp & Corn Ceviche
Baby Mozzarella and Cherry Tomato Skewers
Chilled Gazpacho Shooters

\$3.50/each

Beef Tenderloin and Brie, Caramelized Onion Cherry Chutney
Country Pate on Brioche, Caramelized Pear Chutney
Cold Smoked Nova Scotia Salmon, Citrus Crème Fraiche
Sea Bass Ceviche
Spicy Tuna and Pickled Ginger Tartare
Vanilla Bean Poached Maine Lobster Medallion
Foie Gras on Toasted Brioche, Fig Jam
Goat Cheese Mousse, Crispy Wafer, Balsamic & Fig Confit

\$3.75/each

Hot Hors d'Oeuvres

Potato Latkes with Apple Dill Crème Fraiche
Brie & Pear Grilled Panini on Cuban Baguette
Chorizo Sliders
BBQ Beef Sliders
Barbecue Chicken Pizzetta's
Pasilla Chile Braised Pork Tenderloin Empanadas
Miniature Queso Tamale's
Purple Potato Causa
Dungeness Crabcake
Spinach, Chestnut and Roasted Turkey Quesadillas
Lemon Basil Arancinis
Asian Spring Rolls
Gyoza
Blue Crab & Avocado Crisp
Chicken Sopas Tartlet
Baked Brie with Cranberry Jam
Fingerling Potato Twice-Baked
Warm Heirloom Tomato Basil Salad
Kobe Beef Sliders
Pan Fried Quail Egg, Ciabatta Crisp
Mini Beef Tenderloin Tostadas with Cranberry Buffalo Mozzarella
Grilled Baby Lamb Chops, Tamarind Glaze

\$3.75/each

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