

## **Buffet Style Wedding Reception Catering**

*Ashton Depot Catering & Events is proud to be a Preferred Caterer for other Fort Worth venues such as Bass Hall, 809 Vickery, Stonegate Mansion, Artspace 111, T&P Station, YWCA and Bell Tower Chapel.*

### **Buffet Package for up to 100 Guests**

\$2,800

Total Catering Package for Food & Beverage Only

\$4,800

Total Catering Package for Food, Beverage, China, Glassware, Silverware, Service Staff

### **Buffet Package for up to 150 Guests**

\$4,200

Total Catering Package for Food & Beverage Only

\$6,400

Total Catering Package for Food, Beverage, China, Glassware, Silverware, Service Staff

### **Buffet Package for up to 200 Guests**

\$5,600

Total Catering Package for Food & Beverage Only

\$8,400

Total Catering Package for Food, Beverage, China, Glassware, Silverware, Service Staff

## **Menu Selections**

### **SOUP OR SALAD (Choose One)**

Wild Mushroom Bisque

Butternut Squash Soup

Tortilla Soup

Tender Baby Spinach Salad with Sun-Dried Cranberries, Jazz Apples, Texas Goat Cheese, Candied Pecans and a Basil-Lemon Vinaigrette  
Artisan Mixed Greens Salad with Feta Cheese, Red & Yellow Grape Tomatoes, Candied Walnuts, English Cucumbers and Choice of Creamy  
Buttermilk Ranch Dressing or White Balsamic Vinaigrette  
Classic Caesar Salad with Shaved Parmesan, Grape Tomatoes, Croutons

### **ENTREES (Choose Two)**

Lemon-Thyme Crusted Free Range Chicken with a Chardonnay Lemon Cream, Butter Whipped Potatoes, Sautéed Broccoli & Oven Dried Tomato

Chicken Roulade with Texas Zinfandel Beurre Blanc, Oven Roasted Fingerling Potatoes & Grilled Vegetable Timbale

Grilled Chicken Breast with Texas Pecan Beurre Blanc, Garlic Whipped Red Potatoes and Buttered Carrots

Alder wood Smoked Sea Salt Rubbed Beef Top Sirloin Medallions, Wild Mushroom Risotto & Grilled Vegetables

Shiner Bock Braised Angus Boneless Beef Shortrib, Smoked Cheddar Cheese Grits & Grilled Asparagus

Pan-Seared Wild Caught Salmon in Citrus Cream Sauce, Butternut Squash Risotto and Wilted Spinach

Herb Grilled Beef Top Sirloin, Horseradish Whipped Potatoes and Green Beans Almandine

All Selections Served with:

Home-made Assorted Breads

Unsalted Butter

### **Beverages**

Served with Iced Tea & Strawberry Basil Soda or Punch

**Tray Passed HORS D'OEUVRES (Add these to your package at \$3.50/selection)**

Shrimp & Sweet Potato Tostada  
Aged Beef Tenderloin and Boursin Cheese Roulade  
Mini Port Wine Poached Pear & Brie Panini  
Heirloom Tomato, Basil & Mozzarella Crostini with 9yr Balsamic  
Chicken Sopas Tartlet  
Pasilla Chile Braised Pork Tenderloin Empanadas  
Twice Baked Fingerling Potato  
Depot Crabcake with Mango Coulis  
Certified Black Angus Beef Short Rib Quesadilla  
Lemon Basil Arancinis  
Prosciutto Wrapped Asparagus with Lemon Crème  
Seared Tuna on Endive with Spicy Sauce  
Smoked Salmon on Brioche with Lemon Dill

**Coffee Bar (Add a coffee bar to your reception at \$3.50/guest)**

Regular & Decaf Coffee in Dispensers  
Assorted Sugars, Creamer, Half-n-half  
Coffee Cups & Stir Spoons

**Late Night Tray Pass Snacks (Add one to your reception for \$5/guest)**

Breakfast Tacos with Red & Green Salsa  
Mini Sliders & Truffled French Fries  
Frito Pie Served in Fun Sized Frito Bags  
Kolaches