



Breakfast at The Ashton Depot

Thank you for considering The Ashton Depot as the perfect choice for your event. Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your special day. Our Banquet Manager and his team of servers and bartenders will indulge your guests with the finest personal attention.

Whether you are considering a more formal, seated breakfast or a festive buffet or brunch, The Ashton Depot invites you to customize your event with the menu selections included.

Continental Breakfast Selections

Includes Regular Coffee, Decaffeinated Coffee & Mighty Leaf Tea Selections

Traditional Continental

Seasonal Sliced Fruit Display and Berries
Selection Breakfast Pastries to Include Cinnamon Rolls, Mini Croissants, and Assorted Danishes
Sweet Butter and Preserves
An Assortment of Orange, Grapefruit, and Cranberry Juice
\$14.00 per person

Ashton Depot Continental

Seasonal Sliced Fruit and Berries
Vanilla Yogurt and House Granola
Selection Breakfast Pastries to Include Cinnamon Rolls, Mini Croissants, and Assorted Danishes
Sweet Butter and Preserves
Steel Cut Oatmeal with Molasses Sugar & Raisins
Whole Bananas
An Assortment of Orange, Grapefruit, Cranberry Juice
\$18.00 per person

Breakfast Enhancements

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| Steel Cut Oatmeal with Molasses Sugar and Golden Raisins | \$4.50/person |
| Assorted Individual Fruit Yogurt | \$3.00/each |
| Assorted Bagels with Whipped Cream Cheese | \$34.00/dozen |
| Banana Pecan Bread with Whipped Cream Cheese | \$30.00/dozen |
| Cinnamon Rolls, Danishes and Mini Croissants | \$40.00/dozen |
| Buttermilk Biscuits and Sausage Gravy | \$5.75/person |
| Seasonal Whole Fruit Display | \$5.50/person |
| Seasonal Sliced Fruit and Berry Display | \$7.25/person |
| Bagel with Smoked Salmon, Cream Cheese, Dill and Capers | \$7.50/person |
| Egg, Ham and Cheese Breakfast Croissant Sandwich | \$48.00/dozen |
| Breakfast Tacos (Potato or Sausage with Egg and Cheese) With Salsa Verde and Sour Cream | \$48.00/dozen |
| Hard Boiled Eggs | \$18.00/dozen |

Plated Breakfast Selections

Plated Breakfast Selections include: Assorted Juice Selections, Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

Eggs 'Scrambled'

Farm Fresh Eggs, Country Potatoes with Fontanini Sausage or Apple Wood Smoked Bacon, Accompanied by Miniature Breakfast Pastries ~ \$19.00 per person

Cinnamon Roll French Toast

Cinnamon Roll, Berries, Calvados Apples, Creamed Butter, Maple Syrup Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per person

Just Pancakes

Stack of The Ashton Depot Buttermilk Pancakes
Mixed Berries, Creamed Butter, Maple Syrup Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per person

The Benedict

Soft Poached Eggs, Canadian Bacon with Hollandaise on Toasted English Muffins
Sliced Fresh Fruit~ \$21.00 per person

The Ranch

Grilled Steak, Skillet Potatoes, Scrambled Eggs, Jack Cheese, Tomatoes and Roasted Tomatillo Salsa
Sliced Fresh Fruit ~ \$23.00 per person



Breakfast Buffet Selections

Buffets require a minimum of 25 guests. Additional \$3.50 per guest applies for less than 25 guests. Selections include Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

The Pony Express

Banana Pecan Bread with Whipped Cream Cheese
Sliced Fruit, Berries and Assorted Seasonal Tropical Fruit
Farm Fresh Eggs Scrambled with Skillet Potatoes, Diced Tomatoes, Onion and Smoked Cheddar Cheese
White Cheddar Drop Biscuits with Cream Gravy
Country Fried Steak
Baked and Seasoned Sweet Potatoes
An assortment of Orange, Grapefruit and Cranberry Juice
\$24.00 per person

The Steam Engine

Assorted Danishes, Cinnamon Rolls, Bagels with Whipped Cream Cheese and Preserves
Sliced Fruit, Berries & Assorted Seasonal Fruit
Yogurt Parfaits
Steel Cut Oatmeal with Molasses Sugar and Golden Raisins, Dried Apples, Blueberries
Scrambled Eggs with Garden Herbs
Apple wood Smoked Bacon
Breakfast Sausage Patties
Country Potatoes and Texas Toast
An assortment of Orange, Grapefruit and Pomegranate Juice
\$27.00 per person

Attended Breakfast Stations

Stations must accompany Breakfast Buffet Selections ~ \$85.00 Chef Attendant Fee per 30 guests per station

Buttermilk Waffles

Fresh Waffles Made to Order with Berries, Chocolate Chips, Whipped Cream, Butter and Vanilla Maple Syrup
\$8.00 per person

Omelets

Omelets made to order with your choice of toppings: Cheddar Cheese, Jack Cheese, Onions, Mushrooms, Diced Ham, Black Olives, Tomatoes and Baby Spinach
\$10.00 per person

Brunch Buffet

The Ashton Depot

Assorted Scones with Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Display served with Charred Honey and Vanilla Yogurt
Texas Field Greens with English Cucumber, Heirloom Tomatoes, Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette
Cream of Tomato Basil Bisque

Grilled Asparagus, Broccoli, Spinach and Gruyere Baked Quiche

Airline Chicken with Tarragon Butter, Mushroom Risotto and Roasted Carrots

Meyer Lemon Tart, French Apple Tart, Crème Brule Tarts
\$40.00 per person

The Conductor and The Caboose

Assorted Mexican Breakfast Pastries & Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Display with Charred Honey and Vanilla Yogurt
Chopped Romaine Salad with Queso Asadero, Fire Roasted Corn, Candied Pumpkin Seeds, Cherry Tomatoes with a Cilantro Lime Vinaigrette
Pasilla Chile Poached Shrimp Cocktail with Peppered Cocktail Sauce and Chimichurri Aioli

Plaza Benedict
Beef Short Rib, Poached Egg, Chipotle Hollandaise on Pan de Huevo

Achiote Brined Pork Loin with Spanish Rice & Garlic Butter, Black Beans and Fire Roasted Salsa
Tortilla Soup with Lime and Queso Fresco

Lime Hibiscus Tart, Chocolate Rum Tarts, Mango Cinnamon Flan
\$45.00 per person