

Receptions at The Ashton Depot

Thank you for considering The Ashton Depot as the perfect choice for your reception. 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.

The Pony Express

Tray Passed Appetizers

Red Snapper Ceviche with Crispy Plantain Chip
Shrimp & Sweet Potato Tostada
Aged Beef Tenderloin & Boursin Cheese Roulade
Chorizo Slider with Poblano Aioli
BBQ Beef Short Rib Slider
Grilled Cheese with Brie and Port Wine Poached Pear
Pasilla Chile Brasied Pork Tenderloin Empanada
Pulled Duck Quesadillas with Mango Relish
Lemon-Basil Arancinis
Vegetable Pot stickers with Sweet Chile Garlic Sauce
Chicken Sopas Tartlet
Warm Heirloom Tomato Basil Salad, Melted on Crostini
Prosciutto Wrapped Asparagus with Lemon Curd
Dungeness Crab Cake with Mango Coulis

Choose 4 @ \$15.00 per person

Choose 5 @ \$18.50 per person

The Steam Engine

Tray Passed Appetizers

Shrimp & Sweet Potato Tostada
Grilled Cheese with Brie & Port Wine Poached Pear (v)

Station

Sliders
California Chicken Slider with Avocado, Bacon, Swiss Cheese and Sprouts
Crab Cake Slider with Sriracha Aioli on Brioche
Served with Parmesan Truffle Fries

\$22.00 per person

The Railroad

Tray Passed Appetizers

Dungeness Crab cake with Mango Coulis
Prosciutto Wrapped Asparagus with Lemon Curd
Aged Beef Tenderloin and Boursin Cheese Roulade

Station

Avocado Bar
Citrus Rubbed Hass Avocados on the Half Shell with
2 Composed Salads: Red Snapper Ceviche and Grilled Asparagus, Red Pepper and Goat Cheese Salad

\$23.00 per person

The Conductor

Tray Passed Appetizers

Heirloom Tomato Basil Salad on Crostini (v)
Ashton Depot Crab cake with Mango Coulis

Stations

Grits & Potato Samplers
Organic Corn and Roasted Poblano Grits
Pan-Seared Mediterranean Potato Cakes with
Sundried Tomatoes, Boursin Cheese, Caramelized
Leeks, Crispy Pancetta, Lemon Basil and
Oregano and Garnished with Roasted Shallots

Grilled Vegetables and Cold Cuts: Asparagus,
Squash, Zucchini & Oven Roasted Tomatoes, Sliced
Prosciutto, Salami, and Turkey

\$28.00 per person

The Ashton Depot

Tray Passed Appetizers

Shrimp & Sweet Potato Tostada
Heirloom Tomato Basil Salad on Crostini (v)

Stations

Shiner Bock Braised Boneless Beef Short rib,
Natural Jus, House-Made Breads

Mashed Potato Sampler Bar
Roasted Tomato and Regianno Whipped Yukon
Gold Potatoes, Salt Crusted Organic Butterball
Potatoes, 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

\$30.00 per person

All Receptions

- ~ Include Iced Teas and Water with Lemon
- ~ Require a minimum of 25 guests
- ~ Bar packages priced separately