



Lunch at The Ashton Depot

Thank you for considering The Ashton Depot Catering + Events for your upcoming luncheon. 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.

Plated or Buffet Lunch Selections

Selections include choice of Soup or Salad, Entrée, Bakery Rolls with Unsalted Butter, Iced Tea and Coffee

Selection of Soups

Roasted Tomato with Mozzarella and Basil
 Chicken Tortilla Soup with Crisp Tortilla, Lime and Avocado
 Butternut Squash Soup with Black Mission Figs and Muscato Reduction
 Southwestern Corn Chowder with Cilantro Black Bean Relish and Charred Poblanos
 Vichyssoise - Chilled Potato and Leek Soup with Crisp Potato and Chive Oil
 Cream of Wild Mushroom with Sherry and Truffle Oil
 Classic Minestrone with Orzo Pasta and Parmesan

Selection of Salads

Wild Baby Arugula, Prairie Breeze Cheese, Candied Walnuts, Raspberry Vinaigrette
 Hearts of Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing
 Baby Spinach with Jazz Apples, Cranberries, Candied Walnuts, and Basil Vinaigrette
 Artisan Green Salad with English Cucumber, Heirloom Tomatoes, Candied Pecans, Feta Cheese & White Balsamic Vinaigrette
 Texas Chop Salad - Tomato, Croutons, Bacon and Blue Cheese Dressing
 Mixed Field Greens with Roasted Corn, Candied Pumpkin Seed, Queso Fresco, Cherry Tomatoes, Cilantro Lime Dressing

Selection of Entrées

Crispy Heirloom Kumato Tomato and Mozzarella Served with Grilled Asparagus, Crimini Mushroom, Broccolini Risotto	\$20.00
Grilled Lemon Herb Chicken Served with Broccolini, Roasted Potatoes, Red Pepper Rouille	\$20.00
New York Strip Served with Traditional Cream Gravy, Hericot Verts, Creamy Mashed Potatoes	\$20.00
Pan Roasted Atlantic Salmon Served with Wilted Spinach, Roasted Yukon Gold Potatoes, Lemon-Fennel Beurre Blanc	\$24.00
Grilled Pork Loin Served with Verde-Camino Rice, Hericot Verts, Crispy Plantains and Tomatillo Salsa	\$26.00
Miso Glazed Baked Cod Filet Served with Gingered Spinach and Shiitake Couscous "Risotto"	\$28.00
Charred Beef Strip Steak Served with a Truffle-Onion Crumble and Parmesan Whipped Potatoes with Tarragon Beurre Rouge	\$28.00

Selection of Desserts

Peach Almond Tart	Chocolate Tres Leches Cake
Apple – Cranberry Bread Pudding	Peach Cobbler with Butterscotch-Pecan Gelato
Lemon Meringue	Molten Chocolate Cake
Texas Pecan Pie	Italian Cream Cake
Caramel Apple Pie	Tiramisu Cheesecake
Traditional Tres Leches Cake	Classic New York Style Cheesecake
\$5.00 per person	\$7.00 per person

*Listed prices are subject to 8.25% sales tax and 22% service fee