

Cocktail Reception at The Ashton Depot

Tray Passed Hors D'oeuvres

Ashton Depot Crab Cake with Mango Coulis
 Baby Mozzarella and Cherry Tomato Skewers (v)
 Bacon and Jalapeno Wrapped Quail . Truffle Honey
 Boursin Cheese Stuffed Strawberries . Pecans and Mint (v)
 Bloody Mary Shrimp Gazpacho Cocktail Shooters
 Beef Tenderloin . Horseradish Cream . Brioche
 Beef Tenderloin . Cinnamon Stick . Maple Sugar Glaze
 Brie Cheese . Orange and Apple Chutney (v)
 Buttermilk Chicken and Waffles with Maple Syrup
 Buttermilk Ranch Vegetable Shooters
 Caprese Tomato and Mozzarella Basil and Balsamic (v)
 Chile Braised Pork Tenderloin Empanada . Salsa . Cilantro
 Chilled Gazpacho Soup Shooter
 Chipotle Honey Shrimp with Plantain
 Compressed Pineapple . Champagne (v)
 Compressed Cantaloupe . Tequila . Grand Marnier (v)
 Compressed Honeydew . Mint . Rum (v)
 Fresh Mozzarella . Heirloom Tomato . Balsamic . Crispy Basil (v)
 Grilled Cheese with Port Wine Pears and Brie (v)
 Goat Cheese Mousse . Fig Marmalade . Toasted Walnuts (v)
 Heirloom Tomato . Basil . Mozzarella Bruschetta (v)
 Maple Sugar House Smoked Salmon . Lemon Dill Crema
 Mini Beef Tenderloin Slider . Parmesan Aioli . Cheddar
 Mini Deviled Egg Tea Sandwich (v)
 Mini Pigs in a Blanket
 Mini Spinach and Cheddar Quiche (v)
 Mini Waffle Battered Corn Dogs with Raspberry Marmalade
 Pastrami Pretzel Bites . Honey Mustard . Cherry Marmalade
 Poached Shrimp Bloody Mary Gazpacho Shooter
 Prosciutto Wrapped Asparagus . Lemon Curd
 Red Snapper Ceviche . Japanese Cucumber Cup . Cilantro
 Rosemary Hummus with Toasted Garlic Baguette (v)
 Shrimp Ceviche in a Cucumber Cup
 Spicy Chipotle Honey Shrimp . Crispy Plantain Tomato Relish
 Stuffed Strawberry with Cream Cheese and Walnuts (v)
 Tomato Basil Soup Shooter (v)
 Twice-Baked Fingerling Potato . Chipotle . Bacon . Chive
\$14.00 (Select 4) ~ \$10.50 (Select 3) ~ \$7.00 (Select 2)

Mini Salad Station (Select 2) ~ \$12.00 per guest

Artisan Mixed Green Salad . Strawberries . Candied Walnuts .
 English Cucumbers . Texas Feta . White Balsamic Strawberry
 Vinaigrette

The Caesar Salad . Baby Hearts of Romaine . Shaved
 Parmesan Reggiano . Belgium Endive . Charred Avocado
 Roasted Poblano Caesar Dressing . Crispy Brioche Croutons

Butter Bibb Lettuce Wedge . Port Wine Poached Pear .
 Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port
 Wine Vinaigrette

Displays and Stations

Euro Market Display ~ \$12 per guest

Prosciutto Wrapped Grilled Asparagus . Tomato and
 Mozzarella Skewers . Capicola . Port Salute Cheese .
 Genoa Salami . Creamy Danish Blue Cheese .
 Marinated Artichoke . Hearts of Palm . Blue Cheese
 Stuffed Olives . Kalamata

Baked Brie Display ~ \$10 per guest

Mini Baked Brie Cheese Wheels . Raspberry and
 Apricot Jams . Assorted Seedless Grapes . Berries .
 Toasted Baguettes . Grilled Focaccia

Breads and Spreads ~ \$10 per guest

Warm Artichoke and Spinach Dip . Gruyere Fondue .
 Warm Creole Crab Dip . Roasted Red Pepper Cream
 Cheese Dip . Hummus . Crackers . Tortilla Chips .
 Baguettes . Grilled Ciabatta . Focaccia

Fruit & Cheese Display ~ \$10 per guest

Fresh Fruit . Seedless Grapes . Berries . Domestic
 Cheeses . Toasted Baguettes . Crackers

Antipasto Board ~ \$10 per guest

Shaved Prosciutto di Parma . Peppered Salami .
 Spanish Chorizo . Olives . Shaved Parmesan .
 Crumbled Goat Cheese . Seedless Grapes . Apricot &
 Raspberry Jam . Honey . Sliced French Bread

Mini Sandwiches (select 2) ~ \$8 per guest

Fresh Mozzarella & Tomato Basil
 Egg Salad & Dill Sandwich on Rye
 Chicken Salad Sandwich & Apricot Cream
 Roast Beef & Horseradish & Havarti Dill Spread

Flatbread Pizzas (select 2) ~ \$10 per guest

Basil . Pesto . Mozzarella (v)
 Sausage . Mushrooms . Bell Peppers . Onions
 Mozzarella . Pepperoni . Marinara

Vegetable Crudité ~ \$6 per guest

Broccolini . Carrots . Celery . Heirloom Tomatoes .
 English Cucumbers . Creamy Buttermilk Ranch . Blue
 Cheese Dressing

Fruit Plate ~ \$6 per guest

Sliced Fresh Fruit . Seedless Grapes . Berries

Chips and Dip ~ \$5 per guest

Warm Chips . Fire Roasted Salsa . Fresh Guacamole

Bowls of Mixed Nuts ~ \$4 per guest

Honey Roasted Peanuts . Chili Spiced Peanuts .
 Candied Pecans . Salted Cashews

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Food Stations

Avocado Bar ~ \$12.00 per guest

Citrus Rubbed Hass Avocados Stuffed with (Select 2)

Grilled Asparagus . Roasted Peppers . Goat Cheese . Blood Orange Vinaigrette

Smoked Chicken Breast . Pecans . Arugula . Peppers

Red Snapper Ceviche . Queso Fresco . Cilantro

Baked and Whipped Potato Bar ~ \$12.00 per guest

Roasted Tomato & Reggiano . Whipped Yukon Gold. Salt Crusted Organic Butterball . Grated Aged Colby Cheddar & Fontina Cheeses . Black Pepper Maple Cured Bacon . Avocado . Crème Fraiche . Garlic . Chives Whipped Butter

Marinated Grilled Vegetable Display ~ \$10.00 per guest

Zucchini . Squash . Eggplant . Carrots . Asparagus . Red Bell Peppers . Mushrooms . Seasonal Selections

Macaroni and Cheese Bar (Select 2) ~ \$12.00 per guest

Truffle Macaroni and Cheese

Jalapeno Macaroni and Cheese

Lobster Macaroni and Cheese

Smoked Gouda Macaroni and Cheese

Parmesan Crusted Macaroni and Cheese

Classic Macaroni and Cheese

Slider Station (Select 2) ~ \$12.00 per guest

Crab Cake Slider . Sriracha Aioli . Sweet Milk Bread

California Chicken Slider . Swiss . Avocado . Bacon Sprouts . Sesame Brioche

24-Hour Braised Beef Short Rib Slider . Camembert Cheese Caramelized Onions . Smoked Cheddar Bread

Crusted Scottish Salmon Filet. Sriracha Aioli . Sprouts . Black Sesame Toasted Brioche

Portobello Mushroom Slider . Caramelized Onion . Brie .

Arugula . Toasted Pecan Bread

Street Tacos ~ \$12.00 per guest

Grilled Steak & Green Chili Tacos "Al Carbon"

Chipotle & Shiner Marinated Chicken Tacos

Toppings: Pasilla & Cascabel Chile "Salsa Roja" . Queso

Asadero . Queso Fresco . Monterey Jack . Sour Cream

Pickled Red Onions . Shaved Romaine Lettuce

Carved Action Stations

Tortilla Crusted Salmon Filet ~ \$12.00 per guest

Buttered Broccolini . Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin ~ \$12.00 per guest

Apple Slaw . Creole Mustard Cream

Roasted Breast of Turkey ~ \$12.00 per guest

Corn Biscuit . Jalapeno Cranberry Relish . Chorizo Gravy

Oven Roasted Prime Rib ~ \$14.00 per guest

Honey Wheat Rolls . Horseradish Cream . Dijon Mustard

Mayonnaise . Sauce Bourguignonne

Roasted Tenderloin of Beef ~ \$16.00 per guest

Honey Wheat Rolls . Horseradish Cream . Dijon Mustard

Mayonnaise . Cabernet Sauce

Dessert Stations

Smore's Action Station ~ \$6.00 per guest

Make Your Own S'mores with Jumbo Marshmallows .

Assorted Graham Crackers: Chocolate . Honey and

Cinnamon and Sugar Graham Crackers ~ Variety of

Chocolates: Plain and Almond Hershey Bars . Oreo

Cookie . Recess Pieces Candy Bars

Donut Action Station ~ \$6.00 per guest

Cinnamon and Sugar Doughnuts . Powdered Sugar .

Glazed with Assorted Toppings: Warm Fudge . Sprinkles .

Chopped Walnuts . Coconut Shavings with Chocolate,

Strawberry and Caramel Sauces

Mini Pie Bar (Select 2) ~ \$6.00 per guest

Key lime pie . Meringue . Raspberry Garnish ~ Whiskey

Pecan Pie . Vanilla Cream Cheese . Caramel . Blackberry

Garnish ~ Banana Pudding Pie . Vanilla Whipped Cream .

Vanilla Wafer Crumbles ~ Dark Chocolate S'mores Pie

with Bruleed Marshmallows and Graham Crackers

Cookie Bar (Select 3) ~ \$6.00 per guest

Macadamia Nut . Oatmeal Raisin . Chocolate Chunk .

Peanut Butter Cookies . Cheesecake Brownies or

Traditional Chocolate Brownies with Pecans

Add Carafes or Mini Cartons of Whole Milk or Chocolate

Milk for \$1.00 each

Ice Cream Sundae Bar ~ \$6.00 per guest

Vanilla and Chocolate Ice Cream . Strawberry Halves .

Chocolate Chunks . Maraschino Cherries . Whipped

Cream . Sprinkles . Candied Pecans . Reese's Pieces .

Toasted Coconut Shavings . Caramel . Raspberry .

Chocolate Sauce

Assorted Miniature Desserts (Select 3) ~ \$10.00 per guest

Mini Crème Brule's . Raspberry . Cream

Italian Cream Cake . Toasted Coconut . Blackberry

Mini Red Velvet Cookies . Vanilla Cream Cheese Icing

Whiskey Pecan Pie Tart

Mini Lemon Cupcake . Raspberry

Chocolate Mousse Cup

Gourmet Coffee Station ~ \$350

Regular & Decaf Coffee . Caramel, Vanilla, Peppermint,

Hazelnut Flavored Syrup . Pure Sugar Cubes . Whipped

Cream Chocolate Mousse . Marshmallows