

## 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