

## Holidays at The Ashton Depot

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### Cold Hors D'oeuvres

Prosciutto, Ricotta, Olives, Toasted Brioche  
 Beef Tenderloin, Horseradish Cream,  
 Zinfandel Reduction  
 Prosciutto Wrapped Asparagus, Lemon Curd  
 Candy Striped Beets, Goat Cheese, Mint, Cucumber Cup  
 House-Smoked Maple Sugar Salmon,  
 Lemon Dill Crema, Toasted Brioche  
 Fresh Mozzarella, Heirloom Tomato,  
 Balsamic, Crispy Basil  
 Coriander Crusted Ahi Tuna,  
 Avocado Mousse, Spicy Sriracha  
 Red Snapper Ceviche, English Cucumber,  
 Cilantro Lime Crema  
 Mini Deviled Egg Tea Sandwich  
 Blue Crab Salad, Purple Endive, Avocado  
 Red Pepper Rouille

**\$3.50 per piece**

### Hot Hors D'oeuvres

Grilled Cheese, Brie, Port Wine Poached Pears  
 Spicy Chipotle Honey Shrimp, Crispy Plantain,  
 Tomato Relish  
 Fried Heirloom Tomatoes,  
 Lemon Fennel Cream  
 Dungeness Crab Cake,  
 Yellow Tomato Remoulade, Crispy Caper  
 Turkey Sliders, Swiss, Cranberry Aioli,  
 Mini Brioche  
 Butternut Squash Bisque, Figs, Salted Crema  
 Baked Brie en Croute, Raspberry Jam  
 Pomegranate and Cranberry Bruschetta  
 Pulled Duck Egg Rolls, Lingonberry Jam  
 Beef Tenderloin, Cinnamon Stick,  
 Maple Sugar Glaze  
 Pastrami Pretzel Bites, Honey Mustard,  
 Cherry Marmalade

**\$3.50 per piece**

### Winter Wonderland Buffet

Butternut Squash Bisque, Salted Crema, Candied Figs  
 Caesar Salad  
 Prosciutto, Almonds, Parmesan Cheese  
 Belgium Endive, Rosemary Croutons  
 Slow Roasted Ham  
 Pineapple and Cherry Glaze  
 Roasted Garlic-Herb Roasted Turkey Breast  
 Pulled Dark Turkey Meat with Giblet Gravy  
 Jalapeno-Orange Cranberry Sauce  
 Butter Roasted Fingerling Potatoes, Caramelized Onions,  
 Roasted Poblanos  
 Cranberry-Honey Butter Seasoned  
 Broccolini and Baby Carrots  
 House Baked Brioche with Honey Butter  
 Pumpkin Cheesecake  
 White Chocolate Curls, Raspberries

**\$38.00 per guest**

### Evergreen Buffet

Kabocha Pumpkin Soup, Honey Crisp Apples,  
 Brandy Agro Dolce  
 Organic Baby Spinach Salad  
 Tender Baby Spinach, Sun-Dried Cranberries,  
 Jazz Apples, Texas Goat Cheese,  
 Candied Pecans, Lemon Basil Vinaigrette  
 Sage and Rosemary Grilled Chicken Breast  
 Whole Grain Mustard Demi, Crispy Sage  
 Lemon-Thyme Crusted Scottish Salmon Filet  
 Grilled Fennel and Caper Butter Sauce  
 Roasted Garlic-Parmesan Whipped Potatoes  
 Grilled Asparagus, Buttered Broccolini,  
 Oven Dried Tomatoes  
 House Baked Brioche with Honey Butter  
 Lemon Cake  
 Champagne Sabayon, White Chocolate Mousse

**\$43.00 per guest**

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**Soups - \$8.00 each**

Kabocha Pumpkin Soup  
Honey Crisp Apples, Brandy Agro Dolce  
Butternut Squash Bisque, Salted Crema, Candied Figs

Potato Leek Soup  
Brie, Applewood Smoked Bacon, Chives

Corn Chowder  
Roasted Poblanos, Yukon Potatoes,  
Red Pepper Rouille

**Salads**

Winter Salad  
Honey Crisp Apples, Figs, Pomegranate,  
Candied Walnuts, Cranberry Vinaigrette  
**\$8.00**

Butter Bibb Lettuce Wedge Salad  
Glazed Macadamia Nuts, Goat Cheese,  
Charred Avocado, Port Wine Poached Pears,  
Citrus-Maple Vinaigrette  
**\$7.00**

Organic Baby Spinach Salad  
Tender Baby Spinach, Sun-Dried Cranberries,  
Jazz Apples, Texas Goat Cheese,  
Candied Pecans,  
Lemon Basil Vinaigrette  
**\$6.00**

**Mains**

24-Hour Braised Boneless Beef Short Ribs  
Whipped Horseradish Potatoes, Grilled Asparagus,  
Oven Roasted Campari Tomato  
**\$22.00**

Pan-Seared Scottish Salmon Filet  
Butternut Squash Risotto, Haricot Verts,  
Champagne Butter, Crispy Arugula  
**\$22.00**

Chicken Roulade  
Spinach and Granny Smith Apples Filling,  
Scalloped Potatoes, Brussels Sprouts  
Apricot and Walnut Butter Sauce  
**\$24.00**

Mustard Crusted Pork Tenderloin  
Sage, Haricot Verts, Butternut Squash Risotto,  
Whole Grain Mustard Demi  
**\$24.00**

24-Hour Braised Beef Short Ribs &  
Sage-Rosemary Grilled Chicken Breast  
Roasted Tomato Risotto, Buttered Broccolini  
Whole Grain Mustard Demi  
**\$26.00**

**Desserts - \$6.00 each**

Egg Nog Tres Leches Cake, Whipped Cream,  
Cinnamon and Sugar Churro

Bread Pudding  
Dry Cherries, Pecans, Egg Nog Gelato  
Pumpkin Cheesecake, Caramel Sauce,  
Cinnamon and Sugar Sweet Potato Crisp

Peppermint Crumble Bars  
Mixed Berry Compote  
Honey Crisp Apple Pie  
Cinnamon and Brown Sugar Streusel