

Lunch at The Ashton Depot

Plated Lunch

Salad

\$8.00 per guest

Artisan Mixed Green Salad

Strawberries . Candied Walnuts . English Cucumbers . Texas Feta . White Balsamic Strawberry Vinaigrette (v)

Baby Spinach Salad

Sundried Cranberries . Texas Goat Cheese . Jazz Apples . Candied Pecans . Lemon Basil Dressing (v)

Wedge Salad

Bibb Wedge . English Cucumbers . Heirloom Cherry Tomatoes . Garlic Croutons . French Dressing . Maytag Blue Cheese Crumbles . Crispy Leeks

Salad and Soup Shooter

\$12.00 per guest

Baby Spinach Salad with Roasted Tomato and Mozzarella & Basil Shooter and Mini Grilled Cheese

Sun-Dried Cranberries . Jazz Apples . Texas Goat Cheese Candied Pecans . Lemon Basil Dressing (v)

Artisan Mixed Green Salad with Butternut Squash Soup Shooter and Goat Cheese Toast

Strawberries . Candied Walnuts . English Cucumbers Texas Feta . White Balsamic Strawberry Vinaigrette (v)

Butter Bibb Lettuce Wedge with Potato and Leek Soup Shooter and Skewered Bacon

Port Wine Poached Pear . Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port Wine Vinaigrette

Salad Entrée

\$22.00 per guest

Baby Spinach Salad and Mushroom and Parmesan Stuffed Crepes (v)

Sundried, Cranberries . Jazz Apples . Texas Goat Cheese Candied Pecans . Lemon Basil Dressing

Artisan Mixed Greens and Grilled Scottish Salmon Filet

Strawberries . Candied Walnuts . English Cucumbers . Texas Feta . White Balsamic Strawberry Vinaigrette

Orange Ginger Honey Salad and Seared Tofu with Soy Drizzle (v)

Mixed Greens . Crispy Wontons . Carrot Twirls . English Cucumbers . Sprouts . Sesame Seeds

Entrée

\$20.00 per guest

Grilled Portobello Mushroom

Angel Hair Pasta . Buttered Broccolini . Squash and Zucchini Noodles . Lemon Capers Butter (v)

Crispy Parmesan Eggplant

Penne Pasta . Tomato Basil Sauce . Mozzarella . Buttered Broccoli (v)

Chicken Cordon Blue

Buttered Broccolini . Parmesan Whipped Potatoes . Brie Cheese Alfredo

Chicken Florentine Roulade

Herb Whipped Potatoes . Grilled Butternut Squash . Zucchini and Eggplant . Lemon Verbena Cream Sauce

Grilled Chicken Picatta

Buttered Broccolini . Angel Hair Pasta . Squash and Zucchini Noodles . Lemon Capers Butter

1950's Roasted Tomato Meatloaf

Bacon Wrapped Haricot Verts . Truffle Mac N Cheese Oven Dried Garlic Tomato . Tobacco Onions

Pan Seared Lemon Pepper Tilapia

Wild and Red Rice Blend . Roasted Broccoli . Capers and Shrimp Cream Sauce

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto . Grilled Asparagus . Chardonnay Butter Sauce

Garlic and Herb Marinated Strip Steak

Red Bliss Potatoes . Haricot Verts . Horseradish Demi Sauce

Dessert

\$5.00 per guest

Apple Cranberry Bread Pudding

Caramel Apple Pie

Lemon Meringue

Peach Almond Tart

Texas Pecan Pie

Traditional Tres Leches Cake

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Buffet Lunch

The Jones Buffet

Cobb Salad . Tomatoes . Croutons . Egg . Bacon . Blue Cheese
White Balsamic Vinaigrette or Blue Cheese Dressing
Honey Roasted Turkey and Swiss Sub Sandwiches
Black Forest Ham and Cheddar Sandwiches
Mozzarella Basil and Tomato Sandwiches (v)
Sliced Fresh Fruit . Mixed Berries (v)
Assorted Bagged Chips
Assorted Cookies

The Throckmorton Buffet

Mixed Green Salad . Texas Feta . Grape Tomatoes . Strawberries
English Cucumbers . Balsamic Vinaigrette (v)
Shiner Bock Braised Boneless Beef Short Ribs
Grilled Salmon Filet . Lemon Verbena Cream Sauce
Creamy Mashed Potatoes
Buttered Broccoli . Oven Dried Tomatoes
Lemon Pistachio Brioche Rolls and Texas Honey Butter
Lemon Cupcakes

The Samuels Buffet

Baby Spinach Salad . Sun-Dried Cranberries . Pecans . Lemon
Basil . Buttermilk Ranch Dressing (v)
Pan Seared Chicken . Lemon Cream
Penne Pasta . Tomato Sauce and Mozzarella (v)
Buttered Broccoli
Individual Apple Pies

The Lancaster Buffet

Butter Bibb Lettuce Wedge . Port Wine Poached Pear
Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port Wine
Vinaigrette (v)
Mushroom and Parmesan Crepe (v)
Oregano and Rosemary Grilled Eggplant . Tomato Ragout (v)
Classic New York Style Cheesecake

The Boxed Lunch

\$14.00 per guest

Assorted Sandwiches:
Boar's Head Honey Ham and Cheddar
Boar's Head Spicy Turkey and Swiss
Tomato Mozzarella and Pesto (v)
Mustard and Mayo Packets
Assorted Bagged Chips
Pickle Spear
Jazz Apple
Homemade Baked Cookie
(minimum order of 25)

Lunch Buffet Pricing

25 – 50 guests ~ \$28.00 per guest
51 – 100 guests ~ \$24.00 per guest
101 – 200 guests ~ \$20.00 per guest
200+ ~ \$18.00 per guest

Offsite Catering Options

Drop & Go

Delivery and set-up in disposable buffet containers
\$1.50 per guest

Drop & Stay

Delivery, set-up, staff to serve for 1.5 hrs.
\$4.00 per guest

Premium disposable plates, cups, flatware and paper napkins
\$1.50 per guest

White china, glassware, flatware and cloth napkins
\$3.50 per guest

25 guests minimum ~ 7-day notice preferred