

## Lunch at The Ashton Depot

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### 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