



Holidays at The Ashton Depot

Thank you for considering The Ashton Depot as the perfect choice for your upcoming holiday party.

Our expertly trained staff will assist with the planning and execution of your event. Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your special day. Our Banquet Manager and his team of servers and bartenders will indulge your guests with the finest personal attention.

The Ashton Depot regularly hosts sit down dinners for 300+ guests and receptions for 500+. The courtyard is perfect for cocktail receptions and also can be tented to increase the space.

The grand ballroom boasts the original marble floors, tin ceilings, exquisite woodwork and one-of-a-kind stained glass windows, all present in the building in 1899. Our guests include history buffs, foodies and everyone in between.

Whether you are considering a more formal, seated dinner or a festive buffet dinner, The Ashton Depot invites you to customize your event with the menu selections included.

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, 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
- Hummus Deviled Egg, Feta, Kalamata Olive
- Blue Crab Salad, Purple Endive, Avocado Red Pepper Rouille

\$3.50/each

Hot Hors D'oeuvres

- Potato Latkes, Apple Dill Crème Fraiche
- Grilled Cheese, Brie, Port Wine Poached Pears
- Spicy Chipotle Honey Shrimp, Crispy Plantain Tomato Relish
- Crawfish Beignets, Spicy Remoulade
- Dungeness Crab Cake, Yellow Tomato Remoulade Crispy Caper
- Turkey Sliders, Swiss, Cranberry Aioli, Mini Brioche
- Butternut Squash Bisque, Figs, Salted Crema
- Baked Brie Bites, Figs, Prosciutto
- Beet Bruschetta, Goat Cheese, Basil
- Pulled Duck Egg Rolls, Lingonberry Jam
- Beef Tenderloin, Cinnamon Stick, Maple Sugar Glaze
- Pastrami Pretzel Bites, Honey Mustard, Cherry Marmalade

\$3.50/each

All prices are subject to 22.5% service charge and 8.25% sales tax
Meal Prices Include Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea and the Ashton Depot Tea Selection

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Nutcracker Buffet

Butternut Squash Bisque with Black Mission Figs

Caesar Salad
Prosciutto, Almonds, Parmesan Cheese
Belgium Endive, Rosemary Croutons

Oven Roasted Whole Rib-Eye
Natural Jus and Creamy Horseradish

Roasted Garlic and Herb Roasted Turkey Breast
Pulled Dark Turkey Meat with Giblet Gravy
Jalapeno-Orange Cranberry Sauce

Butter Roasted Fingerling Potatoes
Caramelized Onions and Roasted Poblanos

Honey Butter Seasoned Broccolini and Baby Carrots

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Pumpkin Cheesecake, White Chocolate Curls
Raspberries, Cinnamon & Sugar Sweet Potato Crisp
Peppermint Crumble Bars

\$45.00 per guest

Holly Buffet

Potato Leek Soup, Brie,
Applewood Smoked Bacon, Garlic Chives

Port Wine Poached Bosc Pear and Bibb Wedge Salad
Heirloom Cherry Tomatoes, Goat Cheese

Chicken Roulade, Spinach and Granny Smith Apples
Apricot and Walnut Butter Sauce

Grilled Beef Tenderloin, Crispy Parsnips,
Parsnip Puree, Zinfandel Reduction

Rosemary and Sage Scallop Potatoes Au Gratin

Grilled Asparagus, Garlic Mushrooms,
Oven Roasted Campari Tomatoes

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Hershey's Chocolate Cake, Cinnamon Sugar Pecans
Eggnog Cake, Walnut Icing, Strawberries

\$55.00 per guest

Evergreen Buffet

Roasted Corn Chowder, Yukon Gold Potatoes, Roasted
Poblanos, Red Pepper Rouille

Baby Spinach Salad
Sun-Dried Cranberries, Honey Crisp Apples,
Candied Pecans, Texas Goat Cheese,
Basil Vinaigrette

24-Hour Braised Beef Short Ribs, Red Wine Shallot Jus

Lemon-Thyme Crusted Scottish Salmon Filet
Grilled Fennel and Caper Butter Sauce

Oyster Rockefeller
Herbs and Parmigiano Stuffing

Oven Roasted Candy Striped Beets
Black Truffle Butter Parsnips

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Lemon Cake
Champagne Sabayon, White Chocolate Mousse
Cinnamon and Sugar Cake

\$50.00 per guest

Poinsettia Buffet

Kabocha Pumpkin Soup, Honey Crisp Apples

Winter Salad
Artisan Mixed Greens, Figs, Apples, Pomegranate
Candied Walnuts, Lemon Poppy Seed Vinaigrette

Pan Roasted Alaskan Halibut
Crawfish and Rock Shrimp Butter Sauce, Garlic Chives

Iron Grilled Beef Tenderloin
Whole Grain Mustard Demi, Crispy Sage

Sweet Mashed Potato Martini
Toppings: Honey Butter, Marshmallows, Chives, Bacon,
Cheddar, Sour Cream

Buttered Haricot Vert, Toasted Almonds

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Whiskey Pecan Pie, Chantilly Cream
Egg Nog Cheesecake, Crushed Candy Cane
Chocolate Bourbon Pie

\$60.00 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

\$10.00

Butter Bibb Lettuce Salad

Butter Lettuce Wedge, Glazed Macadamia Nuts,
Goat Cheese, Charred Avocado,
Port Wine Poached Pears, Citrus-Maple Vinaigrette

\$9.00

Organic Baby Spinach Salad

Tender Baby Spinach, Sun-Dried Cranberries,
Jazz Apples, Texas Goat Cheese, Candied Pecans,
Basil Vinaigrette

\$8.00

Desserts- \$8.00 each

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

Cacao Noel Chocolate Cake
Vanilla Bean Ice Cream, Raspberries

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

Apricot and Pear Tart, Toasted Almonds, Blackberries

A la Carte Intermezzo Dinner Selections - \$6.00 each

Lemon Basil Sorbet
Passion Fruit Sorbet

Strawberry Champagne Sorbet
Meyer Lemon Vodka Sorbet

Entrées

Pan Seared Beef Tenderloin
Parsnip Potato Puree, Grilled Asparagus,
Garlic Mushrooms, Zinfandel Reduction
\$36.00

Grilled New York Strip Steak
Roasted Fingerling Potatoes, Arugula Salad, Feta,
Garlic Mushrooms, Cabernet Demi
\$30.00

24-Hour Braised Boneless Beef Short Ribs
Whipped Horseradish Potatoes, Grilled Asparagus,
Oven Roasted Campari Tomato
\$28.00

Pan-Seared Scottish Salmon Filet
Butternut Squash Risotto, Haricot Verts,
Champagne Butter, Crispy Arugula
\$28.00

Macadamia Crusted Sea Bass
Bosc Pear Barley Risotto, Glazed Baby Carrots, Broccolini
Cranberry and Walnut Butter Sauce
\$38.00

Mustard Crusted Pork Tenderloin
Creamy Cous Cous, Buttered Broccolini,
Whole Grain Mustard Demi, Sweet Potato Hay
\$28.00

Chicken Roulade
Spinach and Granny Smith Apples Filing,
Scallop Potatoes, Baby Spinach
Apricot and Walnut Butter Sauce
\$26.00

24-Hour Braised Beef Short Rib
And
Sage-Rosemary Chicken Breast
Whipped Sweet Potatoes, Buttered Broccolini
Whole Grain Mustard Demi
\$32.00

Grilled Beef Tenderloin and Garlic Shrimp
Parsnip Puree, Grilled Asparagus,
Port Wine Reduction
\$38.00

Grilled Beef Tenderloin and Macadamia Crusted Sea Bass
Roasted Garlic and Parmesan Potatoes,
Honey Glazed Carrots and Brussels Sprouts,
Cranberry Butter Sauce
\$40.00

Olive Oil-Scented Vegetable Ratatouille
Crispy Kumato Tomato and Mozzarella,
Tomato Basil Butter
\$18.00