

# The Ashton Depot

## Cocktail Reception

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### 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, Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

#### Donut Action Station ~ \$6.00 per guest

Glazed and Cinnamon Sugar Doughnuts  
Warm Fudge . Sprinkles . Walnuts . Coconut Shavings  
Chocolate . Strawberry . 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 and 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