

The Ashton Depot

Dinner Selections

Tray-Passed Hors D'oeuvres ~ \$14.00 per guest for four (\$7 for two)

Ashton Depot Crab Cake . Mango Coulis
Baby Mozzarella . Cherry Tomato Skewers (v)
Bacon . Jalapeno Wrapped Quail . Truffle Honey
Boursin Cheese Stuffed Strawberries . Pecans . Mint (v)
Bloody Mary Shrimp Gazpacho Cocktail Shooters
Beef Tenderloin . Horseradish Cream . Brioche
Beef Tenderloin . Cinnamon Stick . Maple Sugar Glaze
Brie Cheese . Orange . Apple Chutney (v)
Buttermilk Chicken . Waffles . Maple Syrup
Buttermilk Ranch Vegetable Shooters
Caprese Tomato . Mozzarella Basil . Balsamic (v)
Chile Braised Pork Tenderloin Empanada . Salsa . Cilantro
Chilled Gazpacho Soup Shooter
Chipotle Honey Shrimp . Plantain
Compressed Pineapple . Champagne (v)
Compressed Cantaloupe . Tequila . Grand Marnier (v)
Compressed Honeydew . Mint . Rum (v)
Fresh Mozzarella . Heirloom Tomato . Balsamic . Basil (v)
Grilled Cheese . Port Wine Pears . 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 . Cheddar Quiche (v)
Mini Waffle Battered Corn Dogs . 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 . Toasted Garlic Baguette (v)
Shrimp Ceviche in a Cucumber Cup
Spicy Chipotle Honey Shrimp . Crispy Plantain Tomato Relish
Stuffed Strawberry . Cream Cheese . Walnuts (v)
Tomato Basil Soup Shooter (v)
Twice-Baked Fingerling Potato . Chipotle . Bacon . Chive

Soup Shooter Hors D'oeuvres ~ \$4.00 per guest

Roasted Tomato . Mozzarella . Basil Shooter . Mini Grilled Cheese
Butternut Squash Soup Shooter . Goat Cheese Toast
Potato . Leek Soup Shooter . Skewered Bacon

Soup ~ \$8.00 per guest

Roasted Tomato Soup . Mozzarella . Basil (v)
Chicken Tortilla Soup . Crisp Tortilla . Lime . Avocado
Butternut Squash Soup . Black Mission Figs . Muscato Reduction (v)
Southwestern Corn Chowder . Cilantro Black Bean Relish . Charred Poblanos (v)
Vichyssoise ~ Chilled Potato and Leek Soup . Crisp Potato . Chive Oil
Cream of Wild Mushroom Soup . Sherry . Truffle Oil (v)

Salad ~ \$8.00 per guest

Artisan Mixed Green Salad . Strawberries . Candied Walnuts . English Cucumbers . Texas Feta . White Balsamic
Strawberry Vinaigrette (v)
Baby Spinach Salad . Sun-Dried Cranberries . Texas Goat Cheese . Jazz Apples . Candied Pecans . Lemon Basil
Dressing (v)
The Caesar Salad . Baby Hearts of Romaine . Shaved Parmesan Reggiano . Belgium Endive . Charred Avocado .
Roasted Poblano Caesar Dressing . Crispy Brioche Croutons (v)
Butter Bibb Lettuce Wedge . Port Wine Poached Pear . Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port
Wine Vinaigrette (v)
Lettuce Bouquet . Wrapped in Cucumber . Raspberries . Candied Pecans . Feta . Cherry Tomatoes . Burnt Honey
Raspberry Vinaigrette (v)

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Dinner Selections

Plated Entrée

Crispy Parmesan Eggplant (v)

Penne Pasta . Tomato Basil Sauce . Mozzarella . Buttered Broccoli ~ **\$20.00**

Orange Ginger Seared Tofu (v)

Edamame Bean Puree . Asparagus and Carrot Eggrolls . Soy Drizzle ~ **\$20.00**

Crispy Heirloom Kumato Tomato and Mozzarella (v)

Grilled Asparagus . Crimini Mushroom . Broccolini Risotto ~ **\$20.00**

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes . Buttered Broccoli . Oven Dried Tomato . Fennel Cream Sauce ~ **\$24.00**

Chicken Florentine Roulade

Herb Whipped Potatoes . Grilled Butternut Squash . Zucchini . Eggplant . Lemon Verbena Cream Sauce ~ **\$26.00**

Chicken Cordon Blue

Buttered Broccolini . Parmesan Whipped Potatoes . Brie Cheese Alfredo ~ **\$26.00**

Griddled Chicken Picatta

Broccolini . Angel Hair Pasta . Squash and Zucchini Noodles . Lemon Caper Butter ~ **\$26.00**

24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits . Grilled Asparagus . Oven Dried Tomato . Sweet Potato Crisps . Cabernet Demi ~ **\$26.00**

Mustard Crusted Pork Tenderloin

Tomato Risotto . Glazed Baby Carrots and Broccolini . Whole Grain Mustard Cream ~ **\$28.00**

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto . Grilled Asparagus . Chardonnay Butter Sauce ~ **\$28.00**

Pan Seared Snapper

Creamy Lemon Risotto . Steamed Asparagus . Arugula Pesto . Tomato Fondue ~ **\$32.00**

Grilled Beef Tenderloin

Truffle-Onion Crumble Asparagus . Parmesan Whipped Potatoes . Tarragon Beurre Rouge ~ **\$34.00**

Blackened Halibut

Jambalaya Rice . Green Onion Beignets . Creole Mustard Sauce . Bacon Wrapped Haricot Verts ~ **\$36.00**

Plated Duo Entrée

24-Hour Braised Boneless Beef Short Ribs and Lemon Thyme Crusted Chicken Breast

Butternut Squash Risotto . Grilled Asparagus . Oven Dried Tomato . Cabernet Demi . Fennel Cream Sauce ~ **\$30.00**

Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits . Grilled Asparagus . Smoked Tomato Butter ~ **\$32.00**

Chicken Florentine Roulade and Rainbow Trout

Buttered Broccoli . Artichoke Risotto . Crawfish Caper Lemon Butter Sauce ~ **\$32.00**

Pan Seared Chicken Breast and Grilled Ribeye

White Cheddar and Truffle Macaroni and Cheese . Buttered Brussels Sprouts . Mushroom Demi Sauce ~ **\$35.00**

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp

Roasted Poblano and Corn Grits . Ensalada de Nopalitos . Queso Fresco . Salsa Verde . Cilantro ~ **\$38.00**

Beef Tenderloin and Seared Diver Scallops

King Trumpet Mushroom . Jumbo Asparagus . Lobster Mac N Cheese Croquet . Becker Vineyards Zinfandel Reduction . White Cheddar Crema . Baby Mache ~ **\$38.00**

Red Onion Crusted Rack of Lamb and Grilled Atlantic Salmon

Cordon Bleu Potato Hash . Buttered Asparagus . Whole Grain Mustard Cream ~ **\$40.00**

Herb Crusted Sea Bass and Grilled Beef Tenderloin

Truffle-Onion Crumble . Asparagus . Applewood Smoked Bacon Potato Confit . Tomato Butter Sauce ~ **Market Price**

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Dinner Selections

Buffet ~ Main Entrée and Two Sides

Mains

Crispy Parmesan Eggplant

Tomato Basil Sauce ~ **\$20.00**

Orange Ginger Seared Tofu

Edamame Bean Puree ~ **\$20.00**

Lemon Thyme Crusted Chicken Breast

Fennel Cream Sauce ~ **\$24.00**

Pan Seared Chicken Breast

Cabernet Demi ~ **\$24.00**

Crispy Cod Filets

Lemon Horseradish Pickle Tartar Sauce ~ **\$24.00**

24-Hour Braised Boneless Beef Short Ribs

Cabernet Demi ~ **\$26.00**

Chicken Florentine Roulade

Lemon Verbena Cream Sauce ~ **\$26.00**

Mustard Crusted Pork Tenderloin

Whole Grain Mustard Cream ~ **\$26.00**

Herb Crusted Scottish Salmon Filet

Chardonnay Butter Sauce ~ **\$28.00**

Charred New York Strip

Red Wine Jus ~ **\$28.00**

Rainbow Trout Almandine

Red Pepper Rouille ~ **\$28.00**

Grilled Ribeye

Mushroom Demi Sauce ~ **\$28.00**

Blackened Halibut

Creole Mustard Sauce ~ **\$28.00**

Grilled Beef Tenderloin

Tarragon Beurre Rouge ~ **\$30.00**

Pan Seared Snapper

Tomato Fondue ~ **\$30.00**

Boudin Sausage Stuffed Quail

Smoked Tomato Butter Sauce ~ **\$30.00**

Sides

Grilled Asparagus

Roasted Wild Mushrooms

Sautéed Broccolini

Grilled Mixed Vegetables

Glazed Baby Carrots

Haricot Verts

Parmesan Whipped Potatoes

Smoked Cheddar Cheese Grits

Risotto (Select one): Artichoke . Butternut Squash .
Tomato . Creamy Lemon . Goat Cheese

Garlic Mashed Potatoes

Lobster Mac and Cheese Croquet

Roasted Garlic and Herb Potatoes

Wild Rice Pilaf

Cordon Bleu Potato Hash

Roasted Poblano and Corn Grits

Twice Baked Potato

Salad

Artisan Mixed Green Salad . Strawberries . Candied
Walnuts . English Cucumbers . Texas Feta . White Balsamic
Strawberry Vinaigrette (v) ~ **\$8.00**

Baby Spinach Salad . Sun-Dried Cranberries . Texas Goat
Cheese . Jazz Apples . Candied Pecans . Lemon Basil
Dressing (v) ~ **\$8.00**

Butter Bibb Lettuce Wedge . Port Wine Poached Pear .
Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port
Wine Vinaigrette (v) ~ **\$8.00**

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Dinner Selections

Food Stations ~ \$12.00 – \$16.00 per guest

Euro Market Display

Prosciutto Wrapped Grilled Asparagus . Tomato and Mozzarella Skewers . Capicola with Port Salute Cheese . Genoa Salami with Creamy Danish Blue Cheese . Marinated Artichoke and Hearts of Palm with Blue Cheese Stuffed Olives and Kalamata

Baked Brie Display

Mini Baked Brie Cheese Wheels with Raspberry and Apricot Jams . with Assorted Seedless Grapes . Berries . Toasted Baguettes . Grilled Focaccia

Mini Salad Station (Select Two)

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

Avocado Bar

Citrus Rubbed Hass Avocados Stuffed with Grilled Asparagus . Roasted Peppers Goat Cheese . and Blood Orange Vinaigrette or Smoked Chicken Breast . Pecans . Arugula . and Peppers or Red Snapper Ceviche . Queso Fresco . Cilantro

Baked and Whipped Potato Bar

Roasted Tomato and Reggiano Potatoes . Whipped Yukon Gold Potatoes . Salt Crusted Organic Butterball Potato "Bakers" . Toppings to Include: Grated Aged Colby Cheddar and Fontina Cheeses . Black Pepper Maple Cured Bacon . Avocado . Pico de Gallo . Crème Fraiche . Garlic Chives . Whipped Butter

Marinated Grilled Vegetable Display

Zucchini . Squash . Eggplant . Carrots . Asparagus . Red Bell Peppers . Mushrooms and Seasonal Selections

Macaroni and Cheese Bar (Select Two)

Truffle Macaroni and Cheese
Lobster Macaroni and Cheese
Parmesan Crusted Macaroni and Cheese
Jalapeno Macaroni and Cheese
Smoked Gouda Macaroni and Cheese
Classic Macaroni and Cheese

Slider Station (Select Two)

Crab Cake Slider . Sriracha Aioli on Sweet Milk Bread
California Chicken Slider with Swiss . Avocado . Bacon & Sprouts on Sesame Brioche
Shiner Bock Braised Beef Short Rib Slider with Camembert Cheese & Caramelized Onions on Smoked Cheddar Bread
Crusted Scottish Salmon Filet . Sriracha Aioli . Sprouts . Black Sesame Toasted Brioche

Street Tacos

Grilled Steak and Green Chili Tacos "Al Carbon"
Chipotle and 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

Buttered Broccolini . Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin

Apple Slaw . Creole Mustard Cream

Roasted Breast of Turkey

Corn Biscuit . Jalapeno Cranberry Relish . Chorizo Gravy

Oven Roasted Prime Rib

Honey Wheat Rolls . Horseradish Cream . Dijon Mustard Mayonnaise . Sauce Bourguignonne

Roasted Tenderloin of Beef

Honey Wheat Rolls . Horseradish Cream . Dijon Mustard Mayonnaise . Cabernet Sauce

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Dinner Selections

Plated Dessert

Apple and Cranberry Bread Pudding . Caramel . Cookie Crumble
Caramel Apple Pie . Cinnamon . Brown Sugar Streusel
Chocolate Decadence Cake . Chocolate Drizzle . White Chocolate Mousse . Raspberries
Lemon Meringue . Raspberry . Mint
Chocolate Pecan Pie . Jack Daniels . Whip Cream
Lemon Cake . Vanilla Cream . Champagne Sabayon . Strawberries . Strawberry Jam
Sliced Fruit . Grapes and Berries

\$5.00 per guest

Peach Cobbler . Butterscotch-Pecan Gelato . Cornmeal Streusel
Layered Chocolate Cake . Chocolate Hazelnut Cream Cheese . Raspberries . Mint
Classic New York Style Cheesecake . Strawberries . Graham Cracker Crust
Vanilla Crème Brulee . Fresh Berries . White Chocolate Mousse
Honey Crisp Apple Cobbler . Vanilla Bean Gelato . Candied Raspberries . Brown Sugar Streusel
Apple and Cranberry Bread Pudding . Pecan and Butterscotch Gelato . Caramel . Cookie Crumble

\$7.00 per guest

Dessert Stations ~ \$6.00 per guest

Smore's Action Station

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

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

Mini Pie Bar (Select Two)

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 . Bruleed Marshmallows . Graham
Crackers

Cookie Bar (Select Three)

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

Vanilla and Chocolate Ice Cream . Strawberry Halves .
Chocolate Chunks . Maraschino Cherries . Whipped Cream .
Sprinkles . Candied Pecans . Reese's Pieces . Toasted Coconut
Shavings . Caramel . Raspberry . Chocolate Sauce

Gourmet Coffee Station ~ \$350

Regular & Decaf Coffee . Caramel, Vanilla, Peppermint,
Hazelnut Flavored Syrup . Pure Sugar Cubes . Whipped Cream .
Chocolate Mousse . Marshmallows

Assorted Miniature Desserts

(Select Three)

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

\$10.00 per guest

Late Night Snacks

Breakfast Tacos . Potato . Egg . Bacon . Cheese
Fried Horseradish Pickles Dill . Crème Fraiche
Frito Pie . Ancho Beef Tenderloin Chili . Mimolette
Cheddar
Mini Buttermilk Chicken & Waffles . Maple Syrup
Mini Chocolate Chip Cookies . Milk Shooters
Mini Waffle Battered Corn Dogs . Raspberry
Marmalade
Mini Tenderloin Beef Sliders . Cheddar . Sesame
Brioche Bun
Truffle Parmesan Pommes Frites . Black Pepper .
Ketchup

\$4.00 each (Minimum of 50)