

# The Ashton Depot

## Breakfast Selections

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### The Basics

Pricing listed is per guest; 8.25% sales tax and 23% service charge applies

### **Plated Breakfast**

Selections include Juices, Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

#### **Eggs 'Scrambled'**

Farm Fresh Eggs . Country Potatoes . Fontanini Sausage or Apple Wood Smoked Bacon . Miniature Breakfast Pastries ~ \$19.00 per guest

#### **Cinnamon Roll French Toast**

Cinnamon Roll French Toast . Berries . Calvados Apples . Creamed Butter . Maple Syrup . Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per guest

#### **Just Pancakes**

Stack of The Ashton Depot Buttermilk Pancakes . Mixed Berries . Creamed Butter . Maple Syrup . Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per guest

#### **The Benedict**

Soft Poached Eggs . Canadian Bacon . Hollandaise . Toasted English Muffins . Fresh Fruit~ \$21.00 per guest

#### **The Ranch**

Grilled Steak . Skillet Potatoes . Farm Fresh Scrambled Eggs . Jack Cheese . Tomatoes and Roasted Tomatillo Salsa . Fresh Fruit ~ \$23.00 per guest

### **Continental Breakfast**

Includes Regular Coffee, Decaffeinated Coffee & Mighty Leaf Tea Selections

#### **Continental Breakfast**

Seasonal Fresh Fruit Display  
Blueberry Bagels . Cream Cheese  
Assorted Pastries . Danishes  
Assorted Individual Flavored Yogurts  
Granola Bars  
Orange Juice . Cranberry Juice

#### **Continental Breakfast Pricing**

25 – 50 guests ~ \$18.00 per guest  
51 – 100 guests ~ \$17.00 per guest  
101 – 200 guests ~ \$16.00 per guest  
200+ ~ \$15.00 per guest

### **Breakfast Enhancements**

Steel Cut Oatmeal with Molasses Sugar and Golden Raisins	\$4.50/person
Assorted Individual Fruit Yogurt	\$3.00/each
Assorted Bagels with Whipped Cream Cheese	\$34.00/dozen
Banana Pecan Bread with Whipped Cream Cheese	\$30.00/dozen
Cinnamon Rolls, Danishes and Mini Croissants	\$40.00/dozen
Buttermilk Biscuits and Sausage Gravy	\$5.75/person
Seasonal Whole Fruit Display	\$5.50/person
Seasonal Sliced Fruit and Berry Display	\$7.25/person
Bagel with Smoked Salmon, Cream Cheese, Dill and Capers	\$7.50/person
Egg, Ham and Cheese Breakfast Croissant Sandwich	\$48.00/dozen
Breakfast Tacos (Potato or Sausage with Egg and Cheese) With Salsa Verde and Sour Cream	\$48.00/dozen
Hard Boiled Eggs	\$18.00/dozen

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### Breakfast Buffet

#### The Commerce

Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon  
Breakfast Potatoes . Peppers and Onions  
Cinnamon Raisin French Toast and Syrup  
Assorted Breakfast Bakeries  
Sliced Fresh Seasonal Fruit  
Orange and Cranberry Juice

#### The Houston

Ham, Egg & Cheese Croissant Sandwiches  
Sausage, Egg & Cheese Ciabatta Sandwiches  
Bagels with Strawberry & Plain Cream Cheese  
Assorted Individual Yogurts  
Granola with Raisins, Cranberries, Apricots  
Sliced Fresh Seasonal Fruit  
Orange and Cranberry Juice

#### The Lamar

Jalapeno Scramble . Fresh Queso Blanco  
Chorizo and Fingerling Breakfast Potatoes  
Applewood Smoked Bacon  
Assorted Breakfast Bakeries  
Sliced Fresh Seasonal Fruit  
Orange and Cranberry Juice

#### Breakfast Buffet Pricing

25 – 50 guests ~ \$20.00 per guest  
51 – 100 guests ~ \$19.00 per guest  
101 – 200 guests ~ \$18.00 per guest  
200+ ~ \$17.00 per guest

### Breakfast Stations

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#### Buttermilk Waffles

Fresh Berries . Chocolate Chips . Whipped Cream . Butter . Vanilla Maple Syrup  
\$8.00 per person

#### Omelets

Cheddar Cheese . Jack Cheese . Onions .  
Mushroom ., Diced Ham . Black Olives .  
Tomatoes . Baby Spinach  
\$10.00 per person  
Stations must accompany Breakfast Buffet  
\$85.00 Chef Attendant Fee per 30 guests

### Brunch Buffet

#### The Ashton Depot

Texas Field Greens . English Cucumber . Heirloom Tomatoes,  
Candied Walnuts . Feta Cheese . White Balsamic Vinaigrette  
Cream of Tomato Basil Bisque  
Airline Chicken . Tarragon Butter . Mushroom Risotto .  
Roasted Carrots  
Grilled Asparagus . Broccoli . Spinach . Gruyere Quiche  
Assorted Scones . Fresh Fruit Preserves  
Seasonal Fruit and Berries . Charred Honey . Vanilla Yogurt  
Meyer Lemon Tart . French Apple Tart . Crème Brule Tart  
\$40.00 per person

#### The Conductor and The Caboose

Chopped Romaine Salad with Queso Asadero . Fire Roasted  
Corn . Candied Pumpkin Seeds . Cherry Tomatoes . Cilantro  
Lime Vinaigrette  
Tortilla Soup . Lime and Queso Fresco Lime Hibiscus Tart  
Pasilla Chile Poached Shrimp Cocktail . Peppercorn Cocktail  
Sauce . Chimichurri Aioli  
Plaza Benedict . Beef Short Rib, Poached Egg, Chipotle  
Hollandaise on Pan de Huevo  
Achiote Brined Pork Loin . Spanish Rice . Garlic Butter  
Black Beans . Fire Roasted Salsa  
Assorted Mexican Breakfast Pastries . Fresh Fruit Preserves  
Sliced Fruit and Berries . Charred Honey . Vanilla Yogurt  
Chocolate Rum Tarts . Mango Cinnamon Flan  
\$45.00 per person

Selections include Regular Coffee, Decaffeinated Coffee, &  
Mighty Leaf Tea Selections

#### Offsite Drop and Go

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

#### Offsite Drop and Stay

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

#### Offsite Rentals

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

China, glassware, flatware and napkins  
\$3.50 per guest

All selections are priced for 25 guests minimum  
7-day notice preferred