

The Ashton Depot

Holiday Lunch Selections

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, Mint, 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
Mini Deviled Egg Tea Sandwich
Blue Crab Salad, Purple Endive, Avocado
Red Pepper Rouille

\$3.50 per piece

Hot Hors D'oeuvres

Grilled Cheese, Brie, Port Wine Poached Pears
Spicy Chipotle Honey Shrimp, Crispy Plantain,
Tomato Relish
Fried Heirloom Tomatoes,
Lemon Fennel Cream
Dungeness Crab Cake,
Yellow Tomato Remoulade, Crispy Caper
Turkey Sliders, Swiss, Cranberry Aioli,
Mini Brioche
Butternut Squash Bisque, Figs, Salted Crema
Baked Brie en Croute, Raspberry Jam
Pomegranate and Cranberry Bruschetta
Pulled Duck Egg Rolls, Lingonberry Jam
Beef Tenderloin, Cinnamon Stick,
Maple Sugar Glaze
Pastrami Pretzel Bites, Honey Mustard,
Cherry Marmalade

\$3.50 per piece

Winter Wonderland Buffet

Butternut Squash Bisque, Salted Crema, Candied Figs
Caesar Salad
Prosciutto, Almonds, Parmesan Cheese
Belgium Endive, Rosemary Croutons
Slow Roasted Ham
Pineapple and Cherry Glaze
Roasted Garlic-Herb Roasted Turkey Breast
Pulled Dark Turkey Meat with Giblet Gravy
Jalapeno-Orange Cranberry Sauce
Butter Roasted Fingerling Potatoes, Caramelized Onions,
Roasted Poblanos
Cranberry-Honey Butter Seasoned
Broccolini and Baby Carrots
House Baked Brioche with Honey Butter
Pumpkin Cheesecake
White Chocolate Curls, Raspberries

\$38.00 per guest

Evergreen Buffet

Kabocha Pumpkin Soup, Honey Crisp Apples,
Brandy Agro Dolce
Organic Baby Spinach Salad
Tender Baby Spinach, Sun-Dried Cranberries,
Jazz Apples, Texas Goat Cheese,
Candied Pecans, Lemon Basil Vinaigrette
Sage and Rosemary Grilled Chicken Breast
Whole Grain Mustard Demi, Crispy Sage
Lemon-Thyme Crusted Scottish Salmon Filet
Grilled Fennel and Caper Butter Sauce
Roasted Garlic-Parmesan Whipped Potatoes
Grilled Asparagus, Buttered Broccolini,
Oven Dried Tomatoes
House Baked Brioche with Honey Butter
Lemon Cake
Champagne Sabayon, White Chocolate Mousse

\$43.00 per guest

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Holiday Lunch Selections

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
\$8.00

Butter Bibb Lettuce Wedge Salad
Glazed Macadamia Nuts, Goat Cheese,
Charred Avocado, Port Wine Poached Pears,
Citrus-Maple Vinaigrette
\$7.00

Organic Baby Spinach Salad
Tender Baby Spinach, Sun-Dried Cranberries,
Jazz Apples, Texas Goat Cheese,
Candied Pecans,
Lemon Basil Vinaigrette
\$6.00

Mains

24-Hour Braised Boneless Beef Short Ribs
Whipped Horseradish Potatoes, Grilled Asparagus,
Oven Roasted Campari Tomato
\$22.00

Pan-Seared Scottish Salmon Filet
Butternut Squash Risotto, Haricot Verts,
Champagne Butter, Crispy Arugula
\$22.00

Chicken Roulade
Spinach and Granny Smith Apples Filling,
Scalloped Potatoes, Brussels Sprouts
Apricot and Walnut Butter Sauce
\$24.00

Mustard Crusted Pork Tenderloin
Sage, Haricot Verts, Butternut Squash Risotto,
Whole Grain Mustard Demi
\$24.00

24-Hour Braised Beef Short Ribs &
Sage-Rosemary Grilled Chicken Breast
Roasted Tomato Risotto, Buttered Broccolini
Whole Grain Mustard Demi
\$26.00

Desserts - \$6.00 each

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

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