

Congratulations on Your Engagement

Thank you for considering The Ashton Depot Catering + Events as the perfect choice for your upcoming wedding reception. Our downtown location is the ideal setting for wedding ceremonies, receptions, luncheons, wedding showers, rehearsal dinners and banquets. We will also work with you at any off-site location and can provide full or partial catering services to suit your event.

Our expertly trained staff will assist with the planning and execution of your personal 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.

Wedding Ceremony

\$750 includes use of courtyard, in house garden chairs, setup, breakdown, clean up, dressing room for up to three hours' prior on the day of, and a one-hour day-before rehearsal

Saturday/Sunday Daytime Wedding Package

\$650 facility fee + per guest price based on menu selection (food and beverage minimum applies)

*All packages are subject to 22% service charge and 8.25% sales tax ~ Pricing is subject to change without notice

- ~ Dedicated Executive Chef and culinary team
- ~ Banquet Manager, bartenders and server staff
- ~ Event Manager to assist with timeline of events
- ~ Personal Butler for bride and groom
- ~ Wedding ceremony and reception included for four hours (plus three hours' prior for setup, and one hour afterwards for teardown)
- ~ Daytime weddings must end no later than 3PM
- ~ Tables, gold chivari chairs, linens
- ~ China, glassware, silverware
- ~ Security
- ~ Wedding reception only, included for three hours (plus three hours' prior for setup, and one hour afterwards for teardown)
- ~ Does **not** include valet parking or tastings ~ please inquire with your catering manager





Breakfast Buffet Selections

Buffets require a minimum of 25 guests. Additional \$3.50 per guest applies for less than 25 guests. Selections include Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

The Pony Express

Cocktail Hour ~

Passed Mini Ham and Cheddar Quiche
Passed Stuffed Strawberry with Cream Cheese and Walnuts

Buffet ~

~ Yogurt Parfaits with Granola, and Berries
~ Banana Pecan Bread with Whipped Cream Cheese, Sliced Seasonal Fruit and Berries
~ Farm Fresh Eggs Scrambled with Garden Herbs
~ Skillet Potatoes with Diced Tomatoes, Onion and Smoked Cheddar Cheese
~ White Cheddar Drop Biscuits with Cream Gravy
~ Apple Wood Smoked Bacon
~ Breakfast Sausage Patties
~ Baked and Seasoned Sweet Potatoes
~ Assorted Juices: Orange, Apple and Cranberry

\$28.00 per person

Add New York Strip Chicken Fried Steak ~ \$6pp

The Steam Engine

Cocktail Hour ~

Passed Mini Chicken and Waffles
Passed Mini Pigs in a Blanket

Buffet ~

~ Cherry, Lemon and Apple Danish, Cinnamon Rolls, Plain and Blueberry Bagels with Whipped Cream Cheese and Preserves
~ Sliced Fruit, Berries & Assorted Seasonal Fruit
~ Yogurt Parfaits with Granola and Berries
~ Steel Cut Oatmeal with Molasses, Sugar, Golden Raisins, Dried Apples, Blueberries
~ Scrambled Eggs with Garden Herbs
~ Apple Wood Smoked Bacon
~ Chicken-Apple Sausage Links
~ Skillet Potatoes with Diced Tomatoes, Onion and Smoked Cheddar Cheese
~ Assorted Juices: Orange, Apple and Cranberry

\$32.00 per person

Breakfast Stations

Stations must accompany Breakfast Buffet Selections

Waffle "Action" Station

Fresh Waffles, made to order, with your choice of toppings: Strawberries, Blueberries, Sliced Bananas, Chocolate Chips, Whipped Cream, Butter, Vanilla Maple Syrup, Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

\$8.00 per person

\$85 Chef Attendant Fee per 75 guests

Omelets

Omelets, made to order, with your choice of toppings: Cheddar Cheese, Jack Cheese, Onions, Mushrooms, Diced Honey Ham, Black Olives, Tomatoes, Jalapenos, Apple Wood Smoked Bacon Bits, and Baby Spinach

\$10.00 per person

\$85 Chef Attendant Fee per 75 guests

Biscuit Bar

Jalapeno Cheddar Biscuits and Buttermilk Biscuits with your choice of toppings: Bureson Honey, Cinnamon and Sugar Butter, Nutella, Strawberry Jam, Blueberry Jam, Country Sausage Gravy

\$6.00 per person

\$85 Chef Attendant Fee per 75 guests

Brunch Buffet

The Ashton Depot

Cocktail Hour ~

Passed Chipotle Honey Shrimp with Plantain
Passed Caprese Salad with Crispy Basil and Balsamic

Buffet ~

~ Cherry, Orange, Chocolate Chip Scones with Fresh Fruit Preserves
~ Seasonal Sliced Fruit and Berries Served with Charred Honey and Vanilla Yogurt
~ Texas Field Greens with English Cucumber, Heirloom Tomatoes, Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette
~ Smoked Salmon Platter with Dill, Capers, Scallion Cream Cheese, Chopped Eggs, Red Onions, Lemons, and Pumpernickel Bread
~ Grilled Asparagus, Broccoli, Spinach and Gruyere Baked Frittata, Served in Mini Skillets
~ Airline Chicken with Tarragon Butter
~ Mushroom Risotto and Roasted Carrots

\$40.00 per person

The Conductor and The Caboose

Cocktail Hour ~

Passed Crabmeat Ceviche in an English Cucumber
Passed Mini Quail Deviled Eggs

Buffet ~

~ Cherry, Lemon, Apple Pastries, Cinnamon Rolls with Butter and Fruit Preserves
~ Seasonal Sliced Fruit and Berries Served with Charred Honey and Vanilla Yogurt
~ Chopped Romaine Salad with Queso Asadero, Fire Roasted Corn, Candied Pumpkin Seeds, Cherry Tomatoes with a Cilantro Lime Vinaigrette
~ Pasilla Chile Poached Shrimp Cocktail with Peppered Cocktail Sauce and Chimichurri Aioli
~ Plaza Benedict with Beef Short Rib, Poached Egg, Chipotle Hollandaise on Pan de Huevo
~ Achiote Brined Pork Loin with Garlic Butter and Fire Roasted Salsa
~ Spanish Rice and Black Beans
~ Tortilla Soup with Lime and Queso Fresco

\$45.00 per person

Plated or Buffet Service

Plated Meal Package Selections:

~ 2 Butler Passed Hors D'oeuvres
~ 1 Salad
~ 1 Single Main
~ House Baked Breads with Unsalted Butter
~ Iced Tea, Water with Lemon, Coffee

\$40.00 per person

Buffet Meal Package Selections:

~ 2 Butler Passed Hors D'oeuvres
~ 1 Salad
~ 2 Single Mains + 2 Sides
~ House Baked Breads with Unsalted Butter
~ Iced Tea, Water with Lemon, Coffee

\$45.00 per person

Bar Selections

3-Hour Hosted Bar Selections:

Choice of Mimosa Bar or Bloody Mary Bar

~ Mimosa Bar with J. Roget Brut
Accompaniments: Orange Juice, Grapefruit Juice, Cranberry Juice, Pomegranate Juice, Strawberries, Blueberries, Raspberries, Blackberries, Orange Slices

~ Bloody Mary Bar with Tito's Vodka
Accompaniments to Include: Apple Wood Smoked Bacon Strips, Pickle Spears, Cocktail Onions, Pickled Okra, Celery, Queen Olives, Lime, Mini Tabasco Bottles

~ Domestic and Imported Beers
~ Kenwood Vineyards Chardonnay, Cabernet, Pinot Noir
~ Iced Tea, Coffee, Assorted Soft Drinks

\$24 per person



Tray Passed Hors d' Oeuvres

Add extra hors d' Oeuvres for \$3.50 each

Ashton Depot Crab Cake with Mango Coulis
Caprese Tomato and Mozzarella Basil and Balsamic
Buttermilk Chicken and Waffles with Maple Syrup
Chilled Gazpacho Soup Shooter
Tomato Basil Soup Shooter
Grilled Cheese with Port Wine Pears and Brie
Prosciutto Wrapped Asparagus with Lemon Curd
Pulled Pork Tenderloin Empanada with Salsa Verde

Salad (Plated or Buffet)

Artisan Mixed Green Salad

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta & Balsamic Vinaigrette

Baby Spinach Salad

Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Honey White Balsamic Vinaigrette

The Caesar Salad

Baby Hearts of Romaine, Shaved Parmesan Reggiano, Belgium Endive, Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Brioche Croutons

Southwestern Chopped Salad

Chopped Romaine, Roasted Corn, Black Beans, Charred Avocado, Roasted Tomatoes, Cilantro, Chimichurri Dressing

Single Main (Plated)

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes, Grilled Asparagus, Oven Dried Tomato, Fennel Cream Sauce

Griddled Chicken Picatta

Broccolini, Angel Hair Pasta, Squash and Zucchini Noodles, Lemon Caper Butter

Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Red Wine Jus

Chicken Cordon Blue

Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo

Herb Crusted Scottish Salmon Filet

Pimento Mushroom Orzo Pasta, Grilled Asparagus, Lemon Cream

Grilled Beef Tenderloin

Cordon Blue Potato Hash, Garlic Mushrooms, Cabernet Demi

Blackened Halibut

Jambalaya Rice, Green Onion Beignets, Creole Mustard Sauce, Bacon Wrapped Haricot Verts

Pan Seared Red Snapper

Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto, Tomato Fondue

Single Mains (Buffet)

Lemon Thyme Crusted Chicken Breast
Fennel Cream Sauce

Griddled Chicken Picatta
Lemon Caper Butter

Braised Boneless Beef Short Ribs
Red Wine Jus

Chicken Cordon Blue
Brie Cheese Alfredo Sauce

Herb Crusted Scottish Salmon Filet
Lemon Cream Sauce

Grilled Beef Tenderloin ~ Add \$6.00 per person
Cabernet Demi

Blackened Halibut ~ Add \$7.00 per person
Creole Mustard Sauce

Pan Seared Red Snapper ~ Add \$5.00 per person
Tomato Fondue

Sides (Buffet)

Roasted Garlic Parmesan Whipped Potatoes
Grilled or Steamed Asparagus
Sautéed Broccolini
Angel Hair Pasta with Squash and Zucchini Noodles
Smoked Cheddar Cheese Grits
Oven Dried Tomatoes
Pimento Mushroom Orzo Pasta
Cordon Blue Potato Hash
Garlic Mushrooms
Bacon Wrapped Haricot Verts
Jambalaya Rice
Creamy Lemon Risotto
Grilled Mixed Vegetables
Garlic Mashed Potatoes
Scalloped Cheesy Potatoes
Haricot Verts
Sautéed or Steamed Broccoli
Honey Glazed Carrots