



Offsite Catering: Reception Selections

The Ashton Depot Catering & Events is proud to be a Preferred Caterer for Fort Worth venues including Bass Hall, 809 Vickery, Stonegate Mansion, Artspace 111, T&P Station, and YWCA.

Staff and Equipment

Offsite Catering Fee: \$250-\$500 (includes delivery, set up and breakdown – fee based on location/mileage)

Bartenders: \$40 per hour (4-hour minimum)

Servers: \$30 per hour (4-hour minimum)

China, Glassware, Silverware: Quote may be requested

Menu pricing is per guest; 8.25% sales tax and 22% service charge applies

Menu pricing includes iced tea, water with lemon, coffee

Tray Passed Hors D'oeuvres ~ \$14 per guest for four ~ \$7 per guest for two

Ashton Depot Crab Cake with Mango Coulis
Baby Mozzarella and Cherry Tomato Skewers
Bacon & Jalapeno Wrapped Quail
Beef Tenderloin with Horseradish Cream Cheese on Brioche
Chipotle Honey Shrimp with Crispy Plantain
Twice-Baked Fingerling Potato
Goat Cheese Mousse, Crispy Wafer, Balsamic & Fig Confit
Heirloom Tomato, Basil & Mozzarella Crostini
Buttermilk Ranch Vegetable Shooters
Smoked Salmon Roulade with Boursin Cheese on Brioche

Mini Kobe Beef Sliders
Pasilla Chile Braised Pork Tenderloin Empanada
Poached Shrimp Bloody Mary Gazpacho Shooter
Shrimp Ceviche in Cucumber Cup
Port Wine Poached Pear and Brie Grilled Cheese
Prosciutto Wrapped Asparagus with Lemon Curd
Compressed Pineapple with Champagne
Compressed Cantaloupe with Tequila and Grand Marnier
Compressed Honeydew with Mint and Rum
Hors D'oeuvres Selection Station

Stations: ~ \$12.00 per guest per station

Breads and Spreads

Warm Artichoke and Spinach Dip ~ Gruyere Fondue, Warm Creole Crab Dip ~ Roasted Red Pepper Cream Cheese Dip ~ Pico de Gallo, Hummus and Tabbouleh ~ Assorted Crackers, Tortillas, Baguette, Grilled Ciabatta and Flatbreads

Slider Station (Select Two):

Crabcake Slider with Sracha Aioli ~ California Chicken Slider with Swiss, Avocado, Bacon & Sprouts ~ Shiner Bock Braised Beef Short Rib Slider with Camembert Cheese & Caramelized Onions

Street Tacos:

Grilled Steak & Green Chili Tacos "Al Carbon" ~ Mole Poblano Braised Chicken Tacos Served with Pasilla & Cascabel Chile "Salsa Roja", Queso Asadero, Queso Fresco, Monterey Jack, Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce, Soft and Crispy Yellow Corn Tortillas

Pasta Samplers (Select Two):

Tortellini Pasta with Gorgonzola with Asparagus and Pancetta ~ Rigatoni with Pesto Cream, Roasted Red Peppers and Cipollini Onions ~ Bowtie Pasta with Grilled Chicken Alfredo, Garlic and Basil ~ Penne Pasta Marinara with Italian Fennel Sausage and Roasted Peppers

Grilled Cheese Station (Select Two):

Traditional Cheddar Cheese ~ Brie and Sliced Pears ~ Provolone and Sliced Bacon ~ Mozzarella, Basil & Pesto

Mashed Potato Sampler Bar:

Roasted Tomato and Reggiano ~ Whipped Yukon Gold Potato, Salt Crusted Organic Butterball Potato "Bakers", Grated Aged Colby Cheddar And Fontina Cheeses, Black Pepper Maple Cured Bacon, Avocado Pico de Gallo, Crème Fraiche, Garlic Chives, Whipped Butter

Tortilla Crusted Salmon Filet:

Buttered Broccolini, Tequila Orange Butter

Herb Crusted Pork Tenderloin:

Apple Slaw, Whole Grain Mustard Demi with House baked Breads

Shiner Bock Braised Beef Short Ribs:

Oven Dried Tomatoes, Pan Gravy with House baked Breads

Charred Beef Tenderloin:

Grilled Asparagus, Tarragon Buerre Rouge

Miniature Desserts: Whiskey Pecan Pie Tart, Miniature Lemon Cupcake with Raspberry, Chocolate Mousse Cup ~ \$10

Beverages

Two Hour Hosted Bar: Domestic/Import Beer, Red/White Wine ~ \$18 per guest

Three Hour Hosted Bar: Domestic/Import Beer, Red/White Wine ~ \$24 per guest

Four Hour Hosted Bar: Domestic/Import Beer, Red/White Wine ~ \$30 per guest

Cash or Consumption Bar: Domestic Beer \$4.00 each ~ Imported Beer \$5.00 each ~ House Wine \$28/bottle; \$7/glass