



Offsite Catering Dinner Menus

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 Prices subject to 8.25% sales tax and 22% service fee

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

- Ashton Depot Crab Cake with Mango Coulis
- Baby Mozzarella and Cherry Tomato Skewers
- Bacon & Jalapeno Wrapped Quail, Truffle Honey
- Beef Tenderloin with Horseradish Cream Cheese on Brioche
- Chipotle Honey Shrimp with Crispy Plantain Tomato Relish
- Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive
- Goat Cheese Mousse, Fig Marmalade, Toasted Walnuts
- Heirloom Tomato, Basil & Mozzarella Bruschetta
- Mini Turkey Breast Slider, Sriracha Aioli, Sprouts
- Pasilla Chile Braised Pork Tenderloin Empanada, Salsa Verde
- Beef Tenderloin Slider, Parmesan Aioli, Longhorn Cheddar
- Red Snapper Ceviche, Japanese Cucumber Cup
- Port Wine Poached Pear and Brie Grilled Cheese
- Prosciutto Wrapped Asparagus with Lemon Curd
- Maple Sugar House Smoked Salmon, Lemon Dill Crema

Soup ~ \$8.00 a guest

- Roasted Tomato with Mozzarella and Basil
- Chicken Tortilla Soup with Crisp Tortilla, Lime and Avocado
- Butternut Squash Soup with Black Mission Figs and Muscato Reduction
- Southwestern Corn Chowder with Cilantro Black Bean Relish and Charred Poblanos
- Vichyssoise ~ Chilled Potato and Leek Soup with Crisp Potato and Chive Oil
- Cream of Wild Mushroom with Sherry and Truffle Oil
- Classic Minestrone with Orzo Pasta and Parmesan

Salad ~ \$8.00 a guest

- ~ Artisan Mixed Green Salad, Strawberries, Candied Walnuts, English Cucumbers, Texas Feta Cheese, White Balsamic Strawberry Vinaigrette
- ~ Baby Spinach Salad, Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Lemon Basil Dressing
- ~ 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
- ~ Southwestern Chopped Salad, Chopped Romaine, Roasted Corn, Black Beans, Charred Avocado, Roasted Tomatoes, Cilantro, Chimichurri Dressing
- ~ Lettuce Bouquet Wrapped in Cucumber, Raspberries, Candied Pecans, Texas Feta Cheese, Cherry Tomatoes, Burnt Honey Raspberry Vinaigrette

Plated Single Main

- Lemon Thyme Crusted Chicken Breast**
Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccoli, Oven Dried Tomato, Fennel Cream Sauce ~ **\$26.00**
- Chicken Florentine Roulade**
Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini, and Eggplant, Lemon Verbena Cream Sauce ~ **\$28.00**
- 24-Hour Braised Boneless Beef Short Ribs**
Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi ~ **\$28.00**
- Herb Crusted Scottish Salmon Filet**
Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce ~ **\$30.00**
- Grilled Beef Tenderloin Topped with a Truffle-Onion Crumble**
Asparagus, Parmesan Whipped Potatoes and Tarragon Beurre Rouge ~ **\$38.00**
- Mustard Crusted Pork Tenderloin**
Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream ~ **\$28.00**

Duo Main

- 24-Hour Braised Boneless Beef Short Ribs and Lemon Thyme Crusted Chicken Breast**
Butternut Squash Risotto, Grilled Asparagus, Oven Dried Tomato, Cabernet Demi and 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 ~ **\$35.00**
- Chicken Florentine Roulade and Rainbow Trout**
Buttered Broccoli, Artichoke Risotto, Crawfish and Caper Lemon Butter Sauce ~ **\$35.00**
- Herb Crusted Sea Bass & Grilled Beef Tenderloin**
Topped with a Truffle-Onion Crumble, Asparagus, Applewood Smoked Bacon Potato Confit, Tomato Butter Sauce ~ **Market Price**

Food Station Selections ~ \$12 a 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 ~ Assorted Crackers, Tortilla Chips, Baguette, Grilled Ciabatta and Focaccia

Avocado Bar

Citrus Rubbed Hass Avocados, 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

Slider Station (Select Two)

Crab Cake Slider with 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, Turkey Burger Slider with Parmesan Aioli and Provolone on Poppy Seed Roll, Crusted Scottish Salmon Filet with Sriracha Aioli, and Sprouts on a Black Sesame Toasted Brioche

Street Tacos

Grilled Steak & Green Chili Tacos "Al Carbon", and Chipotle and Shiner Marinated Chicken Tacos with Toppings to Include: Pasilla & Cascabel Chile "Salsa Roja", Queso Asadero, Queso Fresco, Monterey Jack, Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce

Pasta Samplers (Select Two)

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

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

Mashed Potato Sampler Bar

Roasted Tomato and Reggiano Potatoes, Whipped Yukon Gold Potatoes, Salt Crusted Organic Butterball Potato "Bakers", with 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

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
~ Lettuce Bouquet Wrapped in Cucumber, Raspberries, Candied Pecans, Feta, Cherry Tomatoes, Burnt Honey Raspberry Vinaigrette
~ Southwestern Chopped Salad, Chopped Romaine, Roasted Corn, Black Beans, Charred Avocado, Roasted Tomatoes, Cilantro, Chimichurri Dressing

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

Marinated Grilled Mixed Vegetable Display

Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, and Mushrooms

Baked Brie Display

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

Action Stations

Tortilla Crusted Salmon Filet (Carved)

Buttered Broccolini, Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin (Carved)

Apple Slaw, Creole Mustard Cream

Roasted Breast of Turkey (Carved)

Corn Biscuit, Jalapeno Cranberry Relish
Chorizo Gravy

Oven Roasted Prime Rib (Carved)

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

Roasted Tenderloin of Beef (Carved)

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

Grilled Cheese Action Station (Select Two)

Traditional Cheddar Cheese ~ Brie and Sliced Pears ~ Provolone and Sliced Bacon ~ Mozzarella, Basil & Pesto ~ Smoked Gouda and Candied Bacon ~ BBQ Brisket and Pepper Jack ~ Selection of Breads: Whole Wheat, Sourdough, Baguette, Pumpnickel, and 7-Grain

Risotto Action Station

Arborio Rice, Asparagus, Cremini Mushrooms, Prosciutto, Capicola Ham, Garlic, Chardonnay and Parmesan Reggiano

Fajita Action Station

Chipotle and Shiner Bock Marinated Beef and Chicken Fajitas, Sliced to Order, with Tomatillo Salsa, Fire Roasted Tomato Salsa, Cilantro Lime Cream, Queso Quesadilla, Cheddar, Corn Tortillas

Late Night Snacks ~ \$4 each

(Minimum of 50)

Truffle and Parmesan Pommes Frites with Black Pepper Ketchup

Mini Kobe Beef Sliders with Cheddar and Sesame Brioche Bun

Mini Corn Dogs with Yellow Mustard

Truffle Buttered Popcorn

Fried Horseradish Pickles with Dill Crème Fraiche

Breakfast Tacos with Potato, Egg, Bacon & Cheese

Frito Pie in a Bag Ancho Beef Tenderloin Chili with Mimolette Cheddar

Mini Bratwurst with house made Sauerkraut and Shiner Molasses Mustard

Hot Dog Station ~ Choice of two franks:

All Beef Franks, Turkey, Veggie, or Spicy Bratwurst with your choice of toppings: Diced Onions, Sauerkraut, Diced Tomatoes, Pickles, Relish ~ Buffalo Chili add + \$2.00

Cookie Bar

(Select Two Cookies or Brownies)

Macadamia Nut, Oatmeal Raisin, Chocolate Chunk, or 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 per Milk

~ Add extra cookies or brownies for \$2.00 each

Ice Cream Sundae Bar

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



Buffet One \$32

Mixed Green Salad with Roasted Corn, Queso Fresco, Tomatoes, Cucumbers with Chipotle Vinaigrette and Ranch. Arroz con Chile y Elote. Refried Beans. House Seasoned Steak Fajitas. Dry Chile Seasoned Chicken Fajitas. Roasted Bell Peppers, Mushrooms, Caramelized Onions. Yellow and Blue Corn Tostadas. Fixings to include Sour Cream, Cheddar, Queso Quesadilla, Red Salsa, Salsa Verde and Shredded Romaine Lettuce

Buffet Two \$32

Mix Green Salad with Grape Tomatoes, Pepperoncini's and Feta with Citrus Vinaigrette and White Balsamic Vinaigrette. BBQ Sliced Beef Brisket. Potato Salad and Cole Slaw. Steamed Broccoli and Cauliflower Florets. Sliced Bread

Buffet Three \$30

Caesar Salad with Shaved Parmesan, Grape Tomatoes, Croutons with Classic Caesar Dressing. Beef Lasagna with Ricotta & Provolone Cheeses. Vegetable Lasagna for Vegetarians. Buttered Green Beans with Toasted Almonds

Buffet Four \$30

Mix Green Salad with Jicama, Red Cabbage, Tomatoes and Cucumbers with Cilantro Vinaigrette and Honey Chipotle Dressings. Pulled Green Chicken Chile Enchiladas. Cheese Enchiladas for Vegetarians. Steamed Rice with Roasted Poblanos and Corn. Pinto Beans

Buffet Five \$28

Baby Spinach Salad with Sun-Dried Cranberries, Pecans with Lemon Basil and Buttermilk Ranch. Pan Seared Chicken with Lemon Cream. Crispy Eggplant. Penne Pasta with Tomato Sauce and Mozzarella. Buttered Broccoli

Dessert ~ \$5.00 – \$10.00 a guest

Peach Almond Tart
Apple – Cranberry Bread Pudding
Lemon Meringue
Texas Pecan Pie
Caramel Apple Pie
Traditional Tres Leches Cake

\$5.00 per person

Chocolate Tres Leches Cake
Peach Cobbler with Butterscotch-Pecan
Gelato
Molten Chocolate Cake
Italian Cream Cake
Tiramisu Cheesecake
Classic New York Style Cheesecake

\$7.00 per person

Assorted Miniature Desserts ~ **\$10.00 a guest**