

# The Ashton Depot

## Lunch Selections

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### **Salad, Entrée and Dessert Plated Lunch ~ \$36.00/guest**

**\*All Plated Selections include Iced Tea**

#### **Salad**

##### **Artisan Mixed Green Salad**

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

##### **Baby Spinach Salad**

Sundried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Lemon Basil Dressing

##### **Bibb Wedge Salad**

English Cucumbers, Heirloom Cherry Tomatoes, Garlic Croutons, French Dressing, Maytag Blue Cheese Crumbles, Crispy Leeks

#### **Entrée**

##### **Crispy Heirloom Kumato Tomato and Mozzarella (v)**

Grilled Asparagus, Crimini Mushroom, Broccolini Risotto

##### **Crispy Parmesan Eggplant (v)**

Penne Pasta, Tomato Basil Sauce, Mozzarella, Buttered Broccoli

##### **Chicken Cordon Blue**

Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo

##### **Chicken Florentine Roulade**

Herb Whipped Potatoes, Grilled Butternut Squash, Lemon Verbena Cream Sauce

##### **Grilled Chicken Picatta**

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

##### **1950's Roasted Tomato Meatloaf**

Bacon Wrapped Haricot Verts, Truffle Mac N Cheese Oven Dried Garlic Tomato, Tobacco Onions

##### **Herb Crusted Scottish Salmon Filet**

Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce

##### **Garlic and Herb Marinated Strip Steak**

Red Bliss Potatoes, Haricot Verts, Horseradish Demi Sauce

#### **Dessert**

**Apple and Cranberry Bread Pudding**, Caramel, Cookie Crumble

**Caramel Apple Pie**, Cinnamon, Brown Sugar Streusel

**Chocolate Decadence Cake**, Chocolate Drizzle, White Chocolate Mousse, Raspberries

**Lemon Meringue**, Raspberry, Mint

**Chocolate Pecan Pie**, Jack Daniels, Whip Cream

**Lemon Cake**, Vanilla Cream, Champagne Sabayon, Strawberries, Strawberry Jam

### **"One Plate" Salad Entrée and Dessert ~ \$32.00/guest**

##### **Artisan Mixed Greens and Grilled Scottish Salmon Filet**

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

##### **Artisan Mixed Greens and Herb Crusted Chicken**

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

**Please refer to General Event Pricing for info on Facility Fee + Food and Beverage + Service Charge + Sales Tax  
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### Buffet Lunch ~ \$30.00/guest

\*All Buffet Selections include Iced Tea

#### The Ashton Depot

Mixed Green Salad, Texas Feta, Grape Tomatoes, Strawberries, English Cucumbers, Balsamic Vinaigrette  
Shiner Bock Braised Boneless Beef Short Ribs  
Creamy Mashed Potatoes  
Buttered Broccoli and Oven Dried Tomatoes  
Lemon Pistachio Brioche Rolls and Texas Honey Butter  
Lemon Cupcakes

#### The Steamboat

Mixed Green Salad, Jicama, Red Cabbage, Tomatoes, Cucumbers, Cilantro Vinaigrette and Honey Chipotle Dressings  
Pulled Green Chicken Chile Enchiladas  
Steamed Rice with Roasted Poblanos and Corn  
Refried Beans with Queso Fresco  
Tres Leche Cake

#### The Steam Engine

Baby Spinach Salad, Sun-Dried Cranberries, Pecans, Lemon Basil, Buttermilk Ranch Dressing  
Pan Seared Chicken, Lemon Cream  
Penne Pasta, Tomato Sauce and Mozzarella  
Buttered Broccoli  
Individual Apple Pies

#### The Prairie Schooner

Mixed Green Salad, Cucumbers, Cheddar, Tomatoes, and Garlic Croutons, Balsamic Vinaigrette and Ranch Dressings  
Grilled Hamburgers, Cheddar, Lettuce, Tomato, Onion, Pickle  
Veggie Patties and Veggie Hot Dog (upon request)  
Jumbo Hot Dogs, Relish, Ketchup, Mustard and Mayo  
Assorted Chips  
Red Velvet Cupcakes

#### The Pony Express

Caesar Salad, Parmesan, Grape Tomatoes, Croutons, Classic Caesar Dressing or Balsamic Vinaigrette  
Beef Lasagna with Ricotta & Provolone Cheeses  
Vegetable Lasagna for Vegetarians (Upon Request)  
Buttered Green Beans with Toasted Almonds  
Cherry Cheesecake with Graham Cracker Crust

#### The Caboose

Cobb Salad, Tomatoes, Croutons, Egg, Bacon, Blue Cheese, White Balsamic Vinaigrette or Blue Cheese Dressing  
Honey Roasted Turkey and Swiss Sub Sandwiches  
Black Forest Ham and Cheddar Sandwiches  
Mozzarella Basil and Tomato Sandwiches  
Sliced Fresh Fruit, Mixed Berries  
Assorted Bagged Chips  
Ashton Depot Cookies

### The Depot Boxed Lunch ~ \$22.00/guest

Boar's Head Honey Ham and Cheddar / Boar's Head Spicy Turkey and Swiss / Tomato Mozzarella and Pesto  
Assorted Bagged Chips  
Pickle Spear  
Jazz Apple  
Ashton Depot Baked Cookie  
Bottled Water  
(minimum order of 25)

### The Blue Zones Boxed Lunch ~ \$18.00/guest

Veggie Wrap Sandwich with Hummus Spread  
Fresh Fruit, Seedless Grapes, Berries  
Pickle Spear  
Bottled Water  
(minimum order of 25)

## A La Carte

### All Day Beverage Station ~ \$16.00/guest

Regular and Decaffeinated Coffee, Assorted Gourmet Teas, Soft Drinks, Bottled Waters

### Meeting Break Snack (Select Three) ~ \$6.00/guest

Buttered Popcorn ~ Assorted Candy Bars ~ Ashton Depot Cookies ~ Assorted Granola Bars ~ Pita Chips with Hummus ~ Chocolate Covered Peanuts ~ Mini Yogurt Parfaits

### Cookie Bar ~ \$2.00/Cookie ~ \$1.00/milk carton

Macadamia Nut, Oatmeal Raisin, Chocolate Chunk and Peanut Butter Cookies  
Cheesecake Brownies and Traditional Chocolate Brownies with Pecans  
Carafes or Mini Cartons of Whole Milk and Chocolate Milk  
(minimum order of 25)

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