



HORS D'OEUVRES

\$4/GUEST

COLD HORS D'OEUVRES

Prosciutto . Port Salut . Olives
Toasted Brioche . Raspberry Jam

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

Blue Crab Salad . Purple Endive Avocado .
Red Pepper Rouille

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

SOUP SHOOTER HORS D'OEUVRES

Butternut Squash Soup with Candied Figs

Kabocha Pumpkin Soup with Honey Crisp Apples

Parsnip Potato Puree with Truffle Peelings and Crispy Bacon

THE ASHTON DEPOT

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HOLIDAY MENU



SOUP

\$10/PER GUEST

Kabocha Pumpkin Soup
Honey Crisp Apples . Brandy Agrodolce

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

INTERMEZZO

\$6/PER GUEST

Raspberry Champagne Sorbet

Strawberry Champagne Sorbet

Meyer Lemon Vodka Sorbet

Passion Fruit Sorbet

SALADS

\$10/PER GUEST

Winter Salad
Honey Crisp Apples . Figs . Pomegranate
Candied Walnuts . Cranberry Vinaigrette

Butter Bibb Lettuce Salad
Glazed Macadamia Nuts . Goat Cheese
Charred Avocado
Port Wine Poached Pears Citrus-Maple Vinaigrette

Organic Baby Spinach Salad
Sun-Dried Cranberries . Jazz Apples
Texas Goat Cheese . Candied Pecans
Basil Vinaigrette

DESSERTS

\$8/PER GUEST

Egg Nog Tres Leches Cake
Whipped Cream . Cinnamon Sugar Churro

Cacao Noel Chocolate Cake
Vanilla Bean Ice Cream . Raspberries

Bread Pudding
Dried Cherries . Pecans . Egg Nog Gelato

Pumpkin Cheesecake
Caramel . Cinnamon . Sugar Sweet Potato Crisp

Peppermint Crumble Bars
Mixed Berry Compote

Honey Crisp Apple Pie
Cinnamon Brown Sugar Streusal

Apricot and Pear Tart
Toasted Almonds . Blackberries

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HOLIDAY MENU



BUFFET

NUTCRACKER

Butternut Squash Bisque
Black Mission Figs

Caesar Salad

Prosciutto . Almonds . Parmesan Cheese
Belgium Endive Rosemary Croutons

Oven Roasted Whole Rib-Eye
Natural Jus and Creamy Horseradish

Garlic and Herb Roasted Turkey Breast
Pulled Dark Turkey Meat . Giblet Gravy
Jalapeno-Orange Cranberry Sauce

Butter Roasted Fingerling Potatoes
Caramelized Onions and Roasted Poblanos

Honey Butter Broccolini
Glazed Baby Carrots

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Pumpkin Cheesecake
White Chocolate Curls . Raspberries
Cinnamon & Sugar Sweet Potato Crisp

Peppermint Crumble Bars

\$60.00/GUEST

POINSETTIA

Kabocha Pumpkin Soup
Honey Crisp Apples

Winter Salad

Artisan Mixed Greens . Figs . Apples
Pomegranate . Candied Walnuts
Lemon Poppy Seed Vinaigrette

Pan Roasted Alaskan Halibut
Crawfish and Rock Shrimp Butter Sauce
Garlic Chives

Iron Grilled Beef Tenderloin
Whole Grain Mustard Demi . Crispy Sage

Sweet Mashed Potato Martini
Honey Butter . Marshmallows . Chives
Bacon . Cheddar . Sour Cream

Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter

Whiskey Pecan Pie
Chantilly Cream

Egg Nog Cheesecake
Crushed Candy Cane

Chocolate Bourbon Pie
White Chocolate Mousse

\$70.00/GUEST

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HOLIDAY MENU



ENTREES

Grilled Beef Tenderloin and Garlic Shrimp
Parsnip Puree . Grilled Asparagus
Port Wine Reduction

Market Price

Grilled Beef Tenderloin and
Macadamia Crusted Sea Bass
Roasted Garlic and Parmesan Potatoes
Honey Glazed Carrots and Brussels Sprouts
Cranberry Butter

Market Price

Pan Seared Beef Tenderloin
Parsnip Potato Puree . Grilled Asparagus
Garlic Mushrooms . Zinfandel Reduction

Market Price

Macadamia Crusted Sea Bass
Bosc Pear Barley Risotto
Glazed Baby Carrots Broccolini
Cranberry and Walnut Butter Sauce

Market Price

Grilled New York Strip Steak
Roasted Fingerling Potatoes . Arugula Salad
Feta . Garlic Mushrooms . Cabernet Demi

\$32.00

24-Hour Braised Beef Short Rib and
Sage-Rosemary Chicken Breast
Whipped Sweet Potatoes . Buttered Broccolini
Whole Grain Mustard Demi

\$32.00

24-Hour Braised Boneless Beef Short Ribs
Whipped Horseradish Potatoes
Grilled Asparagus . Campari Tomato
Tomato Butter Sauce

\$28.00

Pan-Seared Scottish Salmon Filet
Butternut Squash Risotto . Haricot Verts
Crispy Arugula . Champagne Butter

\$28.00

Mustard Crusted Pork Tenderloin
Creamy Couscous . Buttered Broccolini
Sweet Potato Hay . Whole Grain Mustard Demi

\$28.00

Chicken Florentine Roulade
Spinach and Granny Smith Apples Filing
Scallop Potatoes . Baby Spinach
Apricot and Walnut Butter Sauce

\$26.00

Olive Oil-Scented Ratatouille
Crispy Kumato Tomato and Mozzarella
Tomato Basil Butter

\$22.00

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HOLIDAY MENU



DESSERT STATIONS

MUST BE ORDERED FOR 100% OF THE GUEST COUNT

Hot Fudge Sundae Bar

Homemade Vanilla . Chocolate . Peppermint

Hot Fudge . Caramel . White Chocolate

Crushed Candy Cane . Marshmallows . Peppermint Bark . Strawberry Halves . Chocolate Chunks

Whipped Cream . Sprinkles . Candied Pecans . Reese's Pieces . Toasted Coconut Shavings

Mini Pie Bar (Select Two)

Key Lime Pie . Meringue . Raspberry Garnish

Whiskey Pecan Pie . Vanilla Cream Cheese . Caramel . Blackberry Garnish

Banana Pudding Pie . Vanilla Whipped Cream . Vanilla Wafer Crumbles

Dark Chocolate S'mores Pie . Bruleed Marshmallows . Graham Crackers

Smore's Action Station

Jumbo Marshmallows . Chocolate . Assorted Graham Crackers

Hershey Candy Bars | Classic . Almond . Oreo . Reese's Pieces\

Mini Donut Action Station

Warm Fudge . Sprinkles . Walnuts . Coconut Shavings . Cinnamon Sugar

Holiday Cookie Bar (Select Three)

Classic Sugar . Gingerbread . Peppermint . Snickerdoodle . Shortbread

Cheesecake Brownies or Traditional Chocolate Brownies with Pecans

Add Carafes or Mini Cartons of Whole Milk or Chocolate Milk for \$1.00/Each

\$10/GUEST



LATE NIGHT SNACKS

MUST BE ORDERED FOR 75% OF THE GUEST COUNT

Bite-Sized Buttermilk Chicken & Waffle . Maple Syrup

Breakfast Taco with Potato . Egg . Bacon . Cheese

Buttermilk Honey Chicken Biscuit

Chicken Mini . Honey Butter Roll . Strawberry Jam

Chocolate Chip Cookie and Milk Shooter

Fried Horseradish Pickle . Dill Crème Fraiche

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

Mini Waffle Battered Corn Dog . Raspberry Marmalade

Mini Beef Tenderloin Slider . Cheddar . Sesame Brioche Bun

Truffle and Parmesan Pommes Frites . Black Pepper Ketchup

\$4/GUEST



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HOLIDAY MENU



SIGNATURE COCKTAIL

\$8/GUEST

Poinsettia

Cranberry Juice . Orange Liqueur . Champagne
Cranberry and Rosemary Garnish

Jalapeño Jingle Paloma

Tequila Blanco . Grapefruit . Lime
Cranberry . Jalapeño

Cranberry Margarita

Tequila . Cranberry Juice . Lime Juice
Orange Liqueur . Sugared Cranberries

Sparkling Winter Sangria

Sparkling Wine . Apples . Pears . Cranberries
Cinnamon . Cloves

Winter Mojito

White Rum . Mint Leaves . Cranberry Juice
Lime . Simple Syrup . Cranberry Mint Sprig

Apple Cinnamon Sparkler

Sparkling Wine . Cinnamon
Apple Cider . Cinnamon Sugar Rim

Winter Berry Fizz

Gin . Elderflower Liqueur
Cranberry Juice . Lime
Sparkling Wine . Cranberry Garnish

Spiced Pear Bellini

Pear Liqueur . Prosecco . Ginger Liqueur
Pear Slice

Snowflake

Vodka . Butterscotch . Half and Half
White Chocolate Godiva Liqueur
Cinnamon Stick

UPGRADED COCKTAIL

\$12/GUEST

MAY BE ADDED TO ANY PACKAGE FOR \$4/GUEST

Fireside Old Fashioned

Bourbon . Maple . Aromatic Bitters
Orange Zest . Orange Peel . Cinnamon Stick

Cranberry Mule

Vodka . Cranberry Juice . Ginger Beer
Lime . Cranberry Garnish

Peppermint Martini

Vanilla Vodka . Peppermint Schnapps
White Chocolate Liqueur
Half and Half . Candy Cane Garnish

Cranberry Rosemary Martini

Vodka . Cranberry Juice
Triple sec . Lime . Rosemary Sprig

SPECIALTY BARS

2 HRS \$20/GUEST | 3 HRS \$25/GUEST | 4 HRS \$30/GUEST

MAY BE ADDED TO ANY PACKAGE FOR \$10/GUEST

Hot Toddy Station

Classic Hot Toddy . Spiked Apple Cider
Irish Coffee

Merry Martini Bar

Cranberry Rosemary . Espresso
Peppermint

Holiday South of the Border

Cranberry Margarita
Jalapeño Jingle Paloma
Sparkling Winter Sangria

Bubbly and Bright

Apple Cinnamon Sparkler . Spiced Pear Bellini
Cranberry . Pomegranate . Apple Cider
Rosemary . Thyme . Mint

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HOLIDAY MENU



HOLIDAY MOCKTAILS

Cranberry Ginger Fizz

Cranberry Juice . Ginger Beer . Lime
Rosemary Garnish

Jalapeño Jingle

Grapefruit . Lime . Club Soda . Cranberry
Jalapeño Garnish

Rosemary Punch

Fresh orange juice . Lemon . Club Soda
Rosemary Garnish

Spiced Pear Sparkler

Pear . Ginger Ale . Cinnamon Stick

BEVERAGE STATIONS

2 HOURS FOR \$15/GUEST | 3 HOURS FOR \$20/GUEST | 4 HOURS FOR \$25/GUEST
MAY BE ADDED TO ANY PACKAGE FOR \$10/GUEST

Holiday Cider Station

Warm and Cold Cider . Pear Spritzers . Sparkling Cider
Fresh Cranberries . Rosemary Sprigs . Cinnamon Sticks . Dried Orange Slices . Nutmeg

Winter Wonderland Hot Cocoa

Chocolate . White Chocolate . Peppermint Chocolate
Marshmallows . Whipped Cream . Chocolate Shavings . Flavored Syrups
Cinnamon & Peppermint Sticks . Nutmeg

Gourmet Coffee Bar

Regular & Decaffeinated Coffee
Assorted Flavored Creamers
Pure Sugar Cubes . Whipped Cream . Chocolate Mousse . Marshmallows



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