

The Ashton Depot

Cocktail Reception

Tray Passed Hors D'oeuvres

Ashton Depot Crab Cake with Mango Coulis
Baby Mozzarella and Cherry Tomato Skewers (v)
Bacon and Jalapeno Wrapped Quail . Truffle Honey
Boursin Cheese Stuffed Strawberries . Pecans and Mint (v)
Bloody Mary Shrimp Gazpacho Cocktail Shooters
Beef Tenderloin . Horseradish Cream . Brioche
Beef Tenderloin . Cinnamon Stick . Maple Sugar Glaze
Brie Cheese. Orange and Apple Chutney (v)
Buttermilk Chicken and Waffles with Maple Syrup
Buttermilk Ranch Vegetable Shooters
Caprese Tomato and Mozzarella Basil and Balsamic (v)
Chile Braised Pork Tenderloin Empanada . Salsa . Cilantro
Chilled Gazpacho Soup Shooter
Chipotle Honey Shrimp with Plantain
Compressed Pineapple . Champagne (v)
Compressed Cantaloupe . Tequila . Grand Marnier (v)
Compressed Honeydew . Mint . Rum (v)
Fresh Mozzarella . Heirloom Tomato . Balsamic . Crispy Basil (v)
Grilled Cheese with Port Wine Pears and Brie (v)
Goat Cheese Mousse . Fig Marmalade . Toasted Walnuts (v)
Heirloom Tomato . Basil . Mozzarella Bruschetta (v)
Maple Sugar House Smoked Salmon . Lemon Dill Crema
Mini Beef Tenderloin Slider . Parmesan Aioli . Cheddar
Mini Deviled Egg Tea Sandwich (v)
Mini Pigs in a Blanket
Mini Spinach and Cheddar Quiche (v)
Mini Waffle Battered Corn Dogs with Raspberry Marmalade
Pastrami Pretzel Bites . Honey Mustard . Cherry Marmalade
Poached Shrimp Bloody Mary Gazpacho Shooter
Prosciutto Wrapped Asparagus . Lemon Curd
Red Snapper Ceviche . Japanese Cucumber Cup . Cilantro
Rosemary Hummus with Toasted Garlic Baguette (v)
Shrimp Ceviche in a Cucumber Cup
Spicy Chipotle Honey Shrimp . Crispy Plantain Tomato Relish
Stuffed Strawberry with Cream Cheese and Walnuts (v)
Tomato Basil Soup Shooter (v)
Twice-Baked Fingerling Potato . Chipotle . Bacon . Chive
\$14.00 (Select 4) ~ \$10.50 (Select 3) ~ \$7.00 (Select 2)

Mini Salad Station (Select 2) ~ \$12.00 per guest

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

Butter Bibb Lettuce Wedge . Port Wine Poached Pear .
Gorgonzola . Heirloom Tomatoes . Candied Walnuts . Port
Wine Vinaigrette

Displays and Stations

Euro Market Display ~ \$12 per guest

Prosciutto Wrapped Grilled Asparagus . Tomato and
Mozzarella Skewers . Capicola . Port Salute Cheese .
Genoa Salami . Creamy Danish Blue Cheese .
Marinated Artichoke . Hearts of Palm . Blue Cheese
Stuffed Olives . Kalamata

Baked Brie Display ~ \$10 per guest

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

Breads and Spreads ~ \$10 per guest

Warm Artichoke and Spinach Dip . Gruyere Fondue .
Warm Creole Crab Dip . Roasted Red Pepper Cream
Cheese Dip . Hummus . Crackers . Tortilla Chips .
Baguettes . Grilled Ciabatta . Focaccia

Fruit & Cheese Display ~ \$10 per guest

Fresh Fruit . Seedless Grapes . Berries . Domestic
Cheeses . Toasted Baguettes . Crackers

Antipasto Board ~ \$10 per guest

Shaved Prosciutto di Parma . Peppered Salami .
Spanish Chorizo . Olives . Shaved Parmesan .
Crumbled Goat Cheese . Seedless Grapes . Apricot &
Raspberry Jam . Honey . Sliced French Bread

Mini Sandwiches (select 2) ~ \$8 per guest

Fresh Mozzarella & Tomato Basil
Egg Salad & Dill Sandwich on Rye
Chicken Salad Sandwich & Apricot Cream
Roast Beef & Horseradish & Havarti Dill Spread

Flatbread Pizzas (select 2) ~ \$10 per guest

Basil . Pesto . Mozzarella (v)
Sausage . Mushrooms . Bell Peppers . Onions
Mozzarella . Pepperoni . Marinara

Vegetable Crudité ~ \$6 per guest

Broccolini . Carrots . Celery . Heirloom Tomatoes .
English Cucumbers . Creamy Buttermilk Ranch . Blue
Cheese Dressing

Fruit Plate ~ \$6 per guest

Sliced Fresh Fruit . Seedless Grapes . Berries

Chips and Dip ~ \$5 per guest

Warm Chips . Fire Roasted Salsa . Fresh Guacamole

Bowls of Mixed Nuts ~ \$4 per guest

Honey Roasted Peanuts . Chili Spiced Peanuts .
Candied Pecans . Salted Cashews

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Food Stations

Avocado Bar ~ \$12.00 per guest

Citrus Rubbed Hass Avocados Stuffed with (Select 2)

Grilled Asparagus . Roasted Peppers . Goat Cheese . Blood Orange Vinaigrette
Smoked Chicken Breast . Pecans . Arugula . Peppers
Red Snapper Ceviche . Queso Fresco . Cilantro

Baked and Whipped Potato Bar ~ \$12.00 per guest

Roasted Tomato & Reggiano . Whipped Yukon Gold . Salt Crusted Organic Butterball . Grated Aged Colby Cheddar & Fontina Cheeses . Black Pepper Maple Cured Bacon . Avocado . Crème Fraiche . Garlic . Chives Whipped Butter

Marinated Grilled Vegetable Display ~ \$10.00 per guest

Zucchini . Squash . Eggplant . Carrots . Asparagus . Red Bell Peppers . Mushrooms . Seasonal Selections

Macaroni and Cheese Bar (Select 2) ~ \$12.00 per guest

Truffle Macaroni and Cheese
Jalapeno Macaroni and Cheese
Lobster Macaroni and Cheese
Smoked Gouda Macaroni and Cheese
Parmesan Crusted Macaroni and Cheese
Classic Macaroni and Cheese

Slider Station (Select 2) ~ \$12.00 per guest

Crab Cake Slider . Sriracha Aioli . Sweet Milk Bread
California Chicken Slider . Swiss . Avocado . Bacon Sprouts . Sesame Brioche
24-Hour Braised Beef Short Rib Slider . Camembert Cheese
Caramelized Onions . Smoked Cheddar Bread
Crusted Scottish Salmon Filet . Sriracha Aioli . Sprouts . Black Sesame Toasted Brioche
Portobello Mushroom Slider . Caramelized Onion . Brie . Arugula . Toasted Pecan Bread

Street Tacos ~ \$12.00 per guest

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

Carved Action Stations

Tortilla Crusted Salmon Filet ~ \$12.00 per guest

Buttered Broccolini . Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin ~ \$12.00 per guest

Apple Slaw . Creole Mustard Cream

Roasted Breast of Turkey ~ \$12.00 per guest

Corn Biscuit . Jalapeno Cranberry Relish . Chorizo Gravy

Oven Roasted Prime Rib ~ \$14.00 per guest

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

Roasted Tenderloin of Beef ~ \$16.00 per guest

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

Dessert Stations

Smore's Action Station ~ \$6.00 per guest

Make Your Own S'mores with Jumbo Marshmallows, Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Donut Action Station ~ \$6.00 per guest

Glazed and Cinnamon Sugar Doughnuts
Warm Fudge . Sprinkles . Walnuts . Coconut Shavings
Chocolate . Strawberry . Caramel Sauces

Mini Pie Bar (Select 2) ~ \$6.00 per guest

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 with Bruleed Marshmallows
and Graham Crackers

Cookie Bar (Select 3) ~ \$6.00 per guest

Macadamia Nut . Oatmeal Raisin . Chocolate Chunk .
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 each

Ice Cream Sundae Bar ~ \$6.00 per guest

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

Assorted Miniature Desserts (Select 3) ~ \$10.00 per guest

Mini Crème Brule's . Raspberry . Cream
Italian Cream Cake . Toasted Coconut . Blackberry
Mini Red Velvet Cookies . Vanilla Cream Cheese Icing
Whiskey Pecan Pie Tart
Mini Lemon Cupcake . Raspberry
Chocolate Mousse Cup

Gourmet Coffee Station ~ \$350

Regular & Decaf Coffee . Caramel, Vanilla, Peppermint,
Hazelnut Flavored Syrup . Pure Sugar Cubes . Whipped
Cream Chocolate Mousse . Marshmallows