

The Ashton Depot

Offsite Wedding Reception Pricing Guideline

Thank you for considering The Ashton Depot Catering and Events as the caterer for your wedding.

- Step One:** Select a Bar and Meal Package
Step Two: Add Delivery Fee \$250 (20-mile radius); Sales Tax 8.25% and Service Charge 23%
Step Three: Request a proposal from one of our team members
Step Four: Review and sign the agreement and schedule your tasting

What's included:

Four-hour service for Bar + Meal Packages
Three-hour service for Meal Package Only
Captains, Bartenders, Servers and Culinary Staff
Private tasting for 2 guests

What's not included:

Tables, chairs and linens
China, glassware and silverware

*All packages may be modified and customized!

Bar Selections

Forever and Always

One Signature Cocktail

Domestic and Imported Beers:

Bud Light, Miller Lite, Dos XX, Shiner Bock

Wines: Chardonnay, Cabernet Sauvignon

Toast: J. Roget Brut

Beverages: Iced Tea, Assorted Sodas

\$29.00/guest (Four-hour bar/unlimited drinks)

Happily Ever After

One Signature Cocktail

Domestic and Imported Beers:

Bud Light, Miller Lite, Dos XX, Shiner Bock

Wines: Chardonnay, Cabernet Sauvignon

Standard Liquors: Tito's, Beefeater, Jim Beam, Bacardi, Jose Cuervo Gold, J&B, Jack Daniels, Crown Royal

Toast: J. Roget Brut Toast

Beverages: Iced Tea, Assorted Sodas

\$34.00/guest (Four-hour bar/unlimited drinks)

Meal Selections

Forever and Always

Synchronized Plated

2 Butler Passed Hors D'oeuvres
Salad
Single Main Entrée + 2 Sides
House Baked Breads with Unsalted Butter

Buffet

2 Butler Passed Hors D'oeuvres
Salad
2 Mains + 1 Side
House Baked Breads with Unsalted Butter

Food Stations

2 Butler Passed Hors D'oeuvres
3 Food Station Selections
House Baked Breads with Unsalted Butter

\$50.00/guest

Happily Ever After

Synchronized Plated

4 Butler Passed Hors D'oeuvres
Salad
Duo Main Entrée + 2 Sides
House Baked Breads with Unsalted Butter

Buffet

4 Butler Passed Hors D'oeuvres
2 Salads
3 Mains + 2 Sides
House Baked Breads with Unsalted Butter

Food Stations

4 Butler Passed Hors D'oeuvres
3 Food Station Selections + 1 Action Station
House Baked Breads with Unsalted Butter

\$60.00/guest

The Ashton Depot

Tray Passed Hors D'oeuvres

add extra hors D'oeuvres to any package for \$3.50 each

Ashton Depot Crab Cake with Mango Coulis

Baby Mozzarella, Heirloom Tomato, Balsamic Reduction, Crispy Basil

Bacon and Jalapeno Wrapped Quail, Truffle Honey

Beef Tenderloin, Horseradish Cream, Brioche

Chipotle Honey Shrimp, Crispy Plantain Tomato Relish

Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive

Goat Cheese Mousse, Fig Marmalade, Toasted Walnuts

Mini Turkey Breast Slider, Sriracha Aioli, Sprouts

Heirloom Tomato, Basil, Mozzarella Bruschetta

Mini Beef Tenderloin Slider, Parmesan Aioli, Longhorn Cheddar

Pasilla Chile Braised Pork Tenderloin Empanada, Salsa Verde, Cilantro

Red Snapper Ceviche, Japanese Cucumber Cup, Cilantro Lime Crema

Grilled Brie Cheese, Port Wine Poached Pears

Prosciutto Wrapped Asparagus, Lemon Curd

Maple Sugar House Smoked Salmon, Lemon Dill Crema

Brie Cheese with Orange and Apple Chutney

Bloody Mary Shrimp Gazpacho Cocktail Shooters

Rosemary Hummus with Toasted Garlic Baguette

Boursin Cheese Stuffed Strawberries with Pecans and Mint

Salads

Artisan Mixed Green Salad ~ Strawberries, Candied Walnuts, English Cucumbers, Texas Feta
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

Lettuce Bouquet ~ Wrapped in Cucumber, Raspberries, Candied Pecans, Feta, Cherry Tomatoes, Burnt Honey Raspberry
Vinaigrette

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Plated Options

Single Main

Lemon Thyme Crusted Chicken Breast

Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccolini, Oven Dried Tomato, Fennel Cream Sauce

24-Hour Braised Boneless Beef Short Ribs

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi

Chicken Florentine Roulade

Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini and Eggplant, Lemon Verbena Cream Sauce

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce

Mustard Crusted Pork Tenderloin

Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream

Grilled New York Strip

Garlic Mushrooms, Horseradish Whipped Potatoes, Red Wine Jus, Crispy Truffle Onions

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, Fennel Cream Sauce

Herb Crusted Scottish Salmon Filet and**24-Hour Braised Boneless Beef Short Ribs**

Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter

Chicken Florentine Roulade and Rainbow Trout

Buttered Broccolini, Artichoke Risotto, Crawfish and Caper Lemon Butter Sauce

Mustard Crusted Pork Tenderloin and**Chicken Breast**

Butternut Squash Risotto, Roasted Baby Carrots, Whole Grain Mustard Demi, Crispy Sweet Potatoes

Grilled New York Strip Loin and**Jumbo Garlic Herbed Shrimp**

Pimento and Mushroom Macaroni and Cheese Croquet, Crawfish Etouffee, Lemon Parsley Salad

Buffet Options

Mains

Lemon Thyme Crusted Chicken Breast

Fennel Cream Sauce

24-Hour Braised Boneless Beef Short Ribs

Cabernet Demi

Chicken Florentine Roulade

Lemon Verbena Cream Sauce

Herb Crusted Scottish Salmon Filet

Chardonnay Butter Sauce

Mustard Crusted Pork Tenderloin

Whole Grain Mustard Cream

Charred New York Strip

Red Wine Jus

Pan Seared Chicken Breast

Herbed Demi

Crispy Cod Filets

Lemon and Horseradish Pickle Tartar Sauce

Sides

Grilled Asparagus

Roasted Wild Mushrooms

Sautéed Broccolini

Grilled Mixed Vegetables

Glazed Baby Carrots

Haricot Verts

Parmesan Whipped Potatoes

Smoked Cheddar Cheese Grits

Risotto (Pick one): Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese

Garlic Mashed Potatoes

Lobster Mac and Cheese Croquet

Roasted Garlic and Herb Potatoes

Roasted Poblano and Corn Grits

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Food Station Options

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

Baked Brie Display

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

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

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

Avocado Bar

Citrus Rubbed Hass Avocados Stuffed with Grilled Asparagus, Roasted Peppers Goat Cheese, and Blood Orange Vinaigrette or Smoked Chicken Breast, Pecans, Arugula, and Peppers or Red Snapper Ceviche, Queso Fresco, and Cilantro

Baked and Whipped Potato 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

Marinated Grilled Vegetable Display

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

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

Slider Station (Select Two)

Crab Cake Slider, 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
Crusted Scottish Salmon Filet with, Sriracha Aioli, Sprouts and Black Sesame Toasted Brioche

Street Tacos

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

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

The Ashton Depot

Signature Cocktails

Margarita ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave

Flavors: Classic, Mango, Peach, Jalapeno Blackberry, Passion Fruit, or Pomegranate

Mojito ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Agave

Flavors: Classic, Blackberry, Peach or Mango

Black Cat ~ Vodka, Cherry Juice, Cranberry Juice, Coca-Cola

French 75 ~ Gin, Champagne, Lemon Juice, Simple Syrup

Strawberry Basil Vodka ~ Vodka, Strawberries, Sprite, Fresh Basil Leaves

Sangria ~ Red Wine, Blood Orange Juice, Triple Sec, Club Soda, Sliced Oranges, Fresh Apples

Snowflake ~ Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half & Half, Cinnamon Stick

TX Whiskey Smash ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave

White Russian ~ Kahlua, Vodka, Heavy Cream

Bar/Beverage Upgrades

Tablesides Wine Service ~ \$4.00 per guest

Late Night Snacks

\$4.00 per guest (Minimum of 50)

Breakfast Tacos with Potato, Egg, Bacon & Cheese

Mini Buttermilk Chicken & Waffles with Maple Syrup

Mini Waffle Battered Corn Dogs with Raspberry Marmalade

Mini Tenderloin Beef Sliders with Cheddar and Sesame Brioche Bun

Truffle and Parmesan Pommes Frites with Black Pepper Ketchup

Fried Horseradish Pickles with Dill Crème Fraiche

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

Mini Chocolate Chip Cookies and Milk Shooters