

The Ashton Depot

Breakfast Selections

The Basics

Pricing listed is per guest; 8.25% sales tax and 23% service charge applies

Plated Breakfast

Selections include Juices, Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

Eggs 'Scrambled'

Farm Fresh Eggs . Country Potatoes . Fontanini Sausage or Apple Wood Smoked Bacon . Miniature Breakfast Pastries ~ \$19.00 per guest

Cinnamon Roll French Toast

Cinnamon Roll French Toast . Berries . Calvados Apples . Creamed Butter . Maple Syrup . Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per guest

Just Pancakes

Stack of The Ashton Depot Buttermilk Pancakes . Mixed Berries . Creamed Butter . Maple Syrup . Fontanini Sausage or Apple Wood Smoked Bacon ~ \$18.00 per guest

The Benedict

Soft Poached Eggs . Canadian Bacon . Hollandaise . Toasted English Muffins . Fresh Fruit~ \$21.00 per guest

The Ranch

Grilled Steak . Skillet Potatoes . Farm Fresh Scrambled Eggs . Jack Cheese . Tomatoes and Roasted Tomatillo Salsa . Fresh Fruit ~ \$23.00 per guest

Continental Breakfast

Includes Regular Coffee, Decaffeinated Coffee & Mighty Leaf Tea Selections

Continental Breakfast

Seasonal Fresh Fruit Display
Blueberry Bagels . Cream Cheese
Assorted Pastries . Danishes
Assorted Individual Flavored Yogurts
Granola Bars
Orange Juice . Cranberry Juice

Continental Breakfast Pricing

25 – 50 guests ~ \$18.00 per guest
51 – 100 guests ~ \$17.00 per guest
101 – 200 guests ~ \$16.00 per guest
200+ ~ \$15.00 per guest

Breakfast Enhancements

Steel Cut Oatmeal with Molasses Sugar and Golden Raisins	\$4.50/person
Assorted Individual Fruit Yogurt	\$3.00/each
Assorted Bagels with Whipped Cream Cheese	\$34.00/dozen
Banana Pecan Bread with Whipped Cream Cheese	\$30.00/dozen
Cinnamon Rolls, Danishes and Mini Croissants	\$40.00/dozen
Buttermilk Biscuits and Sausage Gravy	\$5.75/person
Seasonal Whole Fruit Display	\$5.50/person
Seasonal Sliced Fruit and Berry Display	\$7.25/person
Bagel with Smoked Salmon, Cream Cheese, Dill and Capers	\$7.50/person
Egg, Ham and Cheese Breakfast Croissant Sandwich	\$48.00/dozen
Breakfast Tacos (Potato or Sausage with Egg and Cheese) With Salsa Verde and Sour Cream	\$48.00/dozen
Hard Boiled Eggs	\$18.00/dozen

The Ashton Depot

Breakfast Selections

Breakfast Buffet

The Commerce

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes . Peppers and Onions
Cinnamon Raisin French Toast and Syrup
Assorted Breakfast Bakeries
Sliced Fresh Seasonal Fruit
Orange and Cranberry Juice

The Houston

Ham, Egg & Cheese Croissant Sandwiches
Sausage, Egg & Cheese Ciabatta Sandwiches
Bagels with Strawberry & Plain Cream Cheese
Assorted Individual Yogurts
Granola with Raisins, Cranberries, Apricots
Sliced Fresh Seasonal Fruit
Orange and Cranberry Juice

The Lamar

Jalapeno Scramble . Fresh Queso Blanco
Chorizo and Fingerling Breakfast Potatoes
Applewood Smoked Bacon
Assorted Breakfast Bakeries
Sliced Fresh Seasonal Fruit
Orange and Cranberry Juice

Breakfast Buffet Pricing

25 – 50 guests ~ \$20.00 per guest

51 – 100 guests ~ \$19.00 per guest

101 – 200 guests ~ \$18.00 per guest

200+ ~ \$17.00 per guest

Breakfast Stations

Buttermilk Waffles

Fresh Berries . Chocolate Chips . Whipped Cream . Butter . Vanilla Maple Syrup
\$8.00 per person

Omelets

Cheddar Cheese . Jack Cheese . Onions . Mushroom ., Diced Ham . Black Olives . Tomatoes . Baby Spinach
\$10.00 per person
Stations must accompany Breakfast Buffet
\$85.00 Chef Attendant Fee per 30 guests

Brunch Buffet

The Ashton Depot

Texas Field Greens . English Cucumber . Heirloom Tomatoes, Candied Walnuts . Feta Cheese . White Balsamic Vinaigrette
Cream of Tomato Basil Bisque
Airline Chicken . Tarragon Butter . Mushroom Risotto . Roasted Carrots
Grilled Asparagus . Broccoli . Spinach . Gruyere Quiche
Assorted Scones . Fresh Fruit Preserves
Seasonal Fruit and Berries . Charred Honey . Vanilla Yogurt
Meyer Lemon Tart . French Apple Tart . Crème Brule Tart
\$40.00 per person

The Conductor and The Caboose

Chopped Romaine Salad with Queso Asadero . Fire Roasted Corn . Candied Pumpkin Seeds . Cherry Tomatoes . Cilantro Lime Vinaigrette
Tortilla Soup . Lime and Queso Fresco Lime Hibiscus Tart
Pasilla Chile Poached Shrimp Cocktail . Peppercorn Cocktail Sauce . Chimichurri Aioli
Plaza Benedict . Beef Short Rib, Poached Egg, Chipotle Hollandaise on Pan de Huevo
Achiote Brined Pork Loin . Spanish Rice . Garlic Butter
Black Beans . Fire Roasted Salsa
Assorted Mexican Breakfast Pastries . Fresh Fruit Preserves
Sliced Fruit and Berries . Charred Honey . Vanilla Yogurt
Chocolate Rum Tarts . Mango Cinnamon Flan
\$45.00 per person

Selections include Regular Coffee, Decaffeinated Coffee, & Mighty Leaf Tea Selections

Offsite Drop and Go

Delivery and set-up in disposable buffet containers ~ \$1.50 per guest

Offsite Drop and Stay

Delivery, set-up, staff to serve for 1.5 hrs.
\$4.00 per guest

Offsite Rentals

Premium disposable plates, cups, flatware, and napkins ~ \$1.50 per guest

China, glassware, flatware and napkins
\$3.50 per guest

All selections are priced for 25 guests minimum
7-day notice preferred