

The Ashton Depot

Corporate Meeting Menu Selections

Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your event. Regardless of what you select, one thing is certain: everything is made from scratch. If it's not grown from our own garden, it's purchased and prepared shortly before your event.

BREAKFAST SELECTIONS

The Basics

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

Continental Breakfast

Sliced Fresh Seasonal Fruit
Blueberry Bagels with Cream Cheese
Assorted Pastries and Danishes
Assorted Individual Flavored Yogurts
Granola Bars
Orange Juice and 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

One

Sliced Fresh Seasonal Fruit
Assorted Breakfast Bakeries
Jalapeno Scramble with Fresh Queso Blanco
House Chorizo and Fingerling Breakfast Potatoes
Apple wood Smoked Bacon
Freshly Squeezed Orange Juice and Cranberry Juice

A La Carte

Coffee Station

Regular & Decaffeinated Coffee, Pure Sugar Cubes,
Assorted Creamers, Disposable Cups
\$40 per gallon (16 cups)

Breakfast Tacos with Potato, Egg, Bacon & Cheese
\$3.50 each (minimum of 25)

Cookie Bar

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
\$2.00 per cookie/brownie ~ \$1.00 per milk carton
(minimum of 25)

Afternoon Break

Buttered Popcorn ~ Assorted Candy Bars ~ Cookies
\$4.00 per person

Assorted Granola Bars ~ Pita Chips with Hummus ~ Chocolate
Covered Peanuts
\$4.00 per person

Two

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

Three

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

Four

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

The Ashton Depot

Corporate Meeting Menu Selections

LUNCH SELECTIONS

The Basics

Pricing listed is per guest; 8.25% sales tax and 22.5% service charge applies

One

Cobb Salad With Tomatoes, Croutons, Egg, Bacon, Blue Cheese, White Balsamic Vinaigrette, Blue Cheese Dressings
Sliced Fresh Fruit and Mixed Berries
Honey Roasted Turkey and Swiss Sub Sandwiches
Black Forest Ham and Cheddar Sandwiches
Mozzarella, Basil, and Tomato Sandwiches (Vegetarian)
Assorted Bagged Chips
Assorted Cookies
Iced Tea & Lemonade

Two

Mixed Green Salad, Texas Feta, Grape Tomatoes, Strawberries, English Cucumbers, Balsamic Vinaigrette
Creamy Mashed Potatoes
Shiner Bock Braised Boneless Beef Short Ribs
Grilled Salmon Filet with Lemon Verbena Cream Sauce
Buttered Broccoli and Oven Dried Tomatoes
Lemon Pistachio Brioche Rolls and Texas Honey Butter
Lemon Cupcakes
Iced Tea & Lemonade

Three

Mix Green Salad With Grape Tomatoes, Pepperoncinis and Feta With Citrus Vinaigrette and White Balsamic Vinaigrette
BBQ Sliced Beef Brisket
BBQ Chicken Breast
Potato Salad and Cole Slaw
Corn Succotash with Fava Beans
Sliced Bread
Peach Cobbler
Iced Tea & Lemonade

Four

Baby Spinach Salad With Sun-Dried Cranberries, Pecans With Lemon Basil and Buttermilk Ranch
Pan Seared Chicken with Lemon Cream
Crispy Eggplant for Vegetarians
Penne Pasta with Tomato Sauce and Mozzarella
Buttered Broccoli
Individual Apple Pies
Iced Tea & Lemonade

Five

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

Six

Caesar Salad With Shaved Parmesan, Grape Tomatoes, Croutons With 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
Iced Tea & Lemonade

Seven

Mix Green Salad With Jicama, Red Cabbage, Tomatoes and Cucumbers With Cilantro Vinaigrette and Honey Chipotle Dressings
Pulled Green Chicken Chile Enchiladas
Cheese Enchiladas For Vegetarians (Upon Request)
Steamed Rice with Roasted Poblanos and Corn
Refried Beans with Queso Fresco
Tres Leches Cake
Iced Tea & Lemonade

Boxed Lunch

Assorted Sandwiches: Ham and Cheddar ~ Turkey and Swiss ~ Tomato, Mozzarella and Pesto
Mustard and Mayo Packets
Assorted Bagged Chips
Pickle Spear
Jazz Apple
Baked Cookie
Iced Tea and Lemonade
\$12.50 each

Lunch Buffet Pricing

25 – 50 guests ~ \$32.00 per guest

51 – 100 guests ~ \$28.00 per guest

101 – 200 guests ~ \$26.00 per guest

200+ ~ \$24.00 per guest