

# The Ashton Depot

## Holiday Lunch Selections

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### Cold Hors D'oeuvres

Prosciutto, Ricotta, Olives, Toasted Brioche  
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  
Mini Deviled Egg Tea Sandwich  
Blue Crab Salad, Purple Endive, Avocado  
Red Pepper Rouille

**\$3.50 per piece**

### 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

**\$3.50 per piece**

### Winter Wonderland Buffet

Butternut Squash Bisque, Salted Crema, Candied Figs  
Caesar Salad  
Prosciutto, Almonds, Parmesan Cheese  
Belgium Endive, Rosemary Croutons  
Slow Roasted Ham  
Pineapple and Cherry Glaze  
Roasted Garlic-Herb Roasted Turkey Breast  
Pulled Dark Turkey Meat with Giblet Gravy  
Jalapeno-Orange Cranberry Sauce  
Butter Roasted Fingerling Potatoes, Caramelized Onions,  
Roasted Poblanos  
Cranberry-Honey Butter Seasoned  
Broccolini and Baby Carrots  
House Baked Brioche with Honey Butter  
Pumpkin Cheesecake  
White Chocolate Curls, Raspberries

**\$38.00 per guest**

### Evergreen Buffet

Kabocha Pumpkin Soup, Honey Crisp Apples,  
Brandy Agro Dolce  
Organic Baby Spinach Salad  
Tender Baby Spinach, Sun-Dried Cranberries,  
Jazz Apples, Texas Goat Cheese,  
Candied Pecans, Lemon Basil Vinaigrette  
Sage and Rosemary Grilled Chicken Breast  
Whole Grain Mustard Demi, Crispy Sage  
Lemon-Thyme Crusted Scottish Salmon Filet  
Grilled Fennel and Caper Butter Sauce  
Roasted Garlic-Parmesan Whipped Potatoes  
Grilled Asparagus, Buttered Broccolini,  
Oven Dried Tomatoes  
House Baked Brioche with Honey Butter  
Lemon Cake  
Champagne Sabayon, White Chocolate Mousse

**\$43.00 per guest**

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### **Soups - \$8.00 each**

Kabocha Pumpkin Soup  
Honey Crisp Apples, Brandy Agro 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

### **Salads**

Winter Salad  
Honey Crisp Apples, Figs, Pomegranate,  
Candied Walnuts, Cranberry Vinaigrette  
**\$8.00**

Butter Bibb Lettuce Wedge Salad  
Glazed Macadamia Nuts, Goat Cheese,  
Charred Avocado, Port Wine Poached Pears,  
Citrus-Maple Vinaigrette  
**\$7.00**

Organic Baby Spinach Salad  
Tender Baby Spinach, Sun-Dried Cranberries,  
Jazz Apples, Texas Goat Cheese,  
Candied Pecans,  
Lemon Basil Vinaigrette  
**\$6.00**

### **Mains**

24-Hour Braised Boneless Beef Short Ribs  
Whipped Horseradish Potatoes, Grilled Asparagus,  
Oven Roasted Campari Tomato  
**\$22.00**

Pan-Seared Scottish Salmon Filet  
Butternut Squash Risotto, Haricot Verts,  
Champagne Butter, Crispy Arugula  
**\$22.00**

Chicken Roulade  
Spinach and Granny Smith Apples Filling,  
Scalloped Potatoes, Brussels Sprouts  
Apricot and Walnut Butter Sauce  
**\$24.00**

Mustard Crusted Pork Tenderloin  
Sage, Haricot Verts, Butternut Squash Risotto,  
Whole Grain Mustard Demi  
**\$24.00**

24-Hour Braised Beef Short Ribs &  
Sage-Rosemary Grilled Chicken Breast  
Roasted Tomato Risotto, Buttered Broccolini  
Whole Grain Mustard Demi  
**\$26.00**

### **Desserts - \$6.00 each**

Egg Nog Tres Leches Cake, Whipped Cream,  
Cinnamon and Sugar Churro

Bread Pudding  
Dry Cherries, Pecans, Egg Nog Gelato  
Pumpkin Cheesecake, Caramel Sauce,  
Cinnamon and Sugar Sweet Potato Crisp

Peppermint Crumble Bars  
Mixed Berry Compote

Honey Crisp Apple Pie  
Cinnamon and Brown Sugar Streusel