

# The Ashton Depot

## Holiday Dinner Selections

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Thank you for considering The Ashton Depot as the perfect choice for your upcoming holiday party.

Our expertly trained staff will assist with the planning and execution of your event. Our culinary team, led by our exceptionally talented Executive Chef, will provide a unique flare on culinary cuisine for your special day. Our Banquet Manager and his team of servers and bartenders will indulge your guests with the finest personal attention.

The Ashton Depot regularly hosts sit down dinners for 300+ guests and receptions for 500+. The courtyard is perfect for cocktail receptions and also can be tented to increase the space.

The grand ballroom boasts the original marble floors, tin ceilings, exquisite woodwork and one-of-a-kind stained glass windows, all present in the building in 1899. Our guests include history buffs, foodies and everyone in between.

Whether you are considering a more formal, seated dinner or a festive buffet dinner, The Ashton Depot invites you to customize your event with the menu selections included.

### 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, 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

Hummus Deviled Egg, Feta, Kalamata Olive

Blue Crab Salad, Purple Endive, Avocado  
Red Pepper Rouille

\$3.50/each

### Hot Hors D'oeuvres

Potato Latkes, Apple Dill Crème Fraiche

Grilled Cheese, Brie, Port Wine Poached Pears

Spicy Chipotle Honey Shrimp, Crispy Plantain  
Tomato Relish

Crawfish Beignets, Spicy Remoulade

Dungeness Crab Cake, Yellow Tomato Remoulade  
Crispy Caper

Turkey Sliders, Swiss, Cranberry Aioli, Mini Brioche

Butternut Squash Bisque, Figs, Salted Crema

Baked Brie Bites, Figs, Prosciutto

Beet Bruschetta, Goat Cheese, Basil

Pulled Duck Egg Rolls, Lingonberry Jam

Beef Tenderloin, Cinnamon Stick, Maple Sugar Glaze

Pastrami Pretzel Bites, Honey Mustard, Cherry Marmalade

\$3.50/each

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### **Nutcracker Buffet**

Butternut Squash Bisque with Black Mission Figs

Caesar Salad  
Prosciutto, Almonds, Parmesan Cheese  
Belgium Endive, Rosemary Croutons

Oven Roasted Whole Rib-Eye  
Natural Jus and Creamy Horseradish

Roasted Garlic and Herb Roasted Turkey Breast  
Pulled Dark Turkey Meat with Giblet Gravy  
Jalapeno-Orange Cranberry Sauce

Butter Roasted Fingerling Potatoes  
Caramelized Onions and Roasted Poblanos

Honey Butter Seasoned Broccolini and Baby Carrots

Cranberry-Orange House Baked Brioche  
Cinnamon Honey Butter

Pumpkin Cheesecake, White Chocolate Curls  
Raspberries, Cinnamon & Sugar Sweet Potato Crisp  
Peppermint Crumble Bars

\$45.00 per guest

### **Holly Buffet**

Potato Leek Soup, Brie,  
Applewood Smoked Bacon, Garlic Chives

Port Wine Poached Bosc Pear and Bibb Wedge Salad  
Heirloom Cherry Tomatoes, Goat Cheese

Chicken Roulade, Spinach and Granny Smith Apples  
Apricot and Walnut Butter Sauce

Grilled Beef Tenderloin, Crispy Parsnips,  
Parsnip Puree, Zinfandel Reduction

Rosemary and Sage Scallop Potatoes Au Gratin

Grilled Asparagus, Garlic Mushrooms,  
Oven Roasted Campari Tomatoes

Cranberry-Orange House Baked Brioche  
Cinnamon Honey Butter

Hershey's Chocolate Cake, Cinnamon Sugar Pecans  
Eggnog Cake, Walnut Icing, Strawberries

\$55.00 per guest

### **Evergreen Buffet**

Roasted Corn Chowder, Yukon Gold Potatoes, Roasted  
Poblanos, Red Pepper Rouille

Baby Spinach Salad  
Sun-Dried Cranberries, Honey Crisp Apples,  
Candied Pecans, Texas Goat Cheese,  
Basil Vinaigrette

24-Hour Braised Beef Short Ribs, Red Wine Shallot Jus

Lemon-Thyme Crusted Scottish Salmon Filet  
Grilled Fennel and Caper Butter Sauce

Oyster Rockefeller  
Herbs and Parmigiano Stuffing

Oven Roasted Candy Striped Beets  
Black Truffle Butter Parsnips

Cranberry-Orange House Baked Brioche  
Cinnamon Honey Butter

Lemon Cake  
Champagne Sabayon, White Chocolate Mousse  
Cinnamon and Sugar Cake

\$50.00 per guest

### **Poinsettia Buffet**

Kabocha Pumpkin Soup, Honey Crisp Apples

Winter Salad  
Artisan Mixed Greens, Figs, Apples, Pomegranate  
Candied Walnuts, Lemon Poppy Seed Vinaigrette

Pan Roasted Alaskan Halibut  
Crawfish and Rock Shrimp Butter Sauce, Garlic Chives

Iron Grilled Beef Tenderloin  
Whole Grain Mustard Demi, Crispy Sage

Sweet Mashed Potato Martini  
Toppings: Honey Butter, Marshmallows, Chives, Bacon,  
Cheddar, Sour Cream

Buttered Haricot Vert, Toasted Almonds

Cranberry-Orange House Baked Brioche  
Cinnamon Honey Butter

Whiskey Pecan Pie, Chantilly Cream  
Egg Nog Cheesecake, Crushed Candy Cane  
Chocolate Bourbon Pie

\$60.00 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

**\$10.00**

Butter Bibb Lettuce Salad

Butter Lettuce Wedge, Glazed Macadamia Nuts,  
Goat Cheese, Charred Avocado,

Port Wine Poached Pears, Citrus-Maple Vinaigrette

**\$9.00**

Organic Baby Spinach Salad

Tender Baby Spinach, Sun-Dried Cranberries,  
Jazz Apples, Texas Goat Cheese, Candied Pecans,  
Basil Vinaigrette

**\$8.00**

### Desserts- \$8.00 each

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

Cacao Noel Chocolate Cake  
Vanilla Bean Ice Cream, Raspberries

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

Apricot and Pear Tart, Toasted Almonds, Blackberries

### A la Carte Intermezzo Dinner Selections - \$6.00 each

Lemon Basil Sorbet

Passion Fruit Sorbet

Strawberry Champagne Sorbet

Meyer Lemon Vodka Sorbet

### Entrées

Pan Seared Beef Tenderloin  
Parsnip Potato Puree, Grilled Asparagus,  
Garlic Mushrooms, Zinfandel Reduction  
**\$36.00**

Grilled New York Strip Steak  
Roasted Fingerling Potatoes, Arugula Salad, Feta,  
Garlic Mushrooms, Cabernet Demi  
**\$30.00**

24-Hour Braised Boneless Beef Short Ribs  
Whipped Horseradish Potatoes, Grilled Asparagus,  
Oven Roasted Campari Tomato  
**\$28.00**

Pan-Seared Scottish Salmon Filet  
Butternut Squash Risotto, Haricot Verts,  
Champagne Butter, Crispy Arugula  
**\$28.00**

Macadamia Crusted Sea Bass  
Bosc Pear Barley Risotto, Glazed Baby Carrots, Broccolini  
Cranberry and Walnut Butter Sauce  
**\$38.00**

Mustard Crusted Pork Tenderloin  
Creamy Cous Cous, Buttered Broccolini,  
Whole Grain Mustard Demi, Sweet Potato Hay  
**\$28.00**

Chicken Roulade  
Spinach and Granny Smith Apples Filing,  
Scallop Potatoes, Baby Spinach  
Apricot and Walnut Butter Sauce  
**\$26.00**

24-Hour Braised Beef Short Rib  
And  
Sage-Rosemary Chicken Breast  
Whipped Sweet Potatoes, Buttered Broccolini  
Whole Grain Mustard Demi  
**\$32.00**

Grilled Beef Tenderloin and Garlic Shrimp  
Parsnip Puree, Grilled Asparagus,  
Port Wine Reduction  
**\$38.00**

Grilled Beef Tenderloin and Macadamia Crusted Sea Bass  
Roasted Garlic and Parmesan Potatoes,  
Honey Glazed Carrots and Brussels Sprouts,  
Cranberry Butter Sauce  
**\$40.00**

Olive Oil-Scented Vegetable Ratatouille  
Crispy Kumato Tomato and Mozzarella,  
Tomato Basil Butter  
**\$18.00**