

The Ashton Depot

Lunch Selections

Salad, Entrée and Dessert Plated Lunch ~ \$34.00 per guest

***All Plated Selections include Iced Tea**

Salad

Artisan Mixed Green Salad

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

Baby Spinach Salad

Sundried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Lemon Basil Dressing

Bibb Wedge Salad

English Cucumbers, Heirloom Cherry Tomatoes, Garlic Croutons, French Dressing, Maytag Blue Cheese Crumbles, Crispy Leeks

Entrée

Crispy Parmesan Eggplant

Penne Pasta, Tomato Basil Sauce, Mozzarella, Buttered Broccoli

Chicken Cordon Blue

Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo

Chicken Florentine Roulade

Herb Whipped Potatoes, Grilled Butternut Squash, Lemon Verbena Cream Sauce

Grilled Chicken Picatta

Angel Hair Pasta, Squash and Zucchini Noodles, Buttered Broccolini, Lemon Caper Butter

1950's Roasted Tomato Meatloaf

Bacon Wrapped Haricot Verts, Truffle Mac N Cheese Oven Dried Garlic Tomato, Tobacco Onions

Herb Crusted Scottish Salmon Filet

Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce

Garlic and Herb Marinated Strip Steak

Red Bliss Potatoes, Haricot Verts, Horseradish Demi Sauce

Dessert

Apple and Cranberry Bread Pudding, Caramel, Cookie Crumble

Caramel Apple Pie, Cinnamon, Brown Sugar Streusel

Chocolate Decadence Cake, Chocolate Drizzle, White Chocolate Mousse, Raspberries

Lemon Meringue, Raspberry, Mint

Chocolate Pecan Pie, Jack Daniels, Whip Cream

Lemon Cake, Vanilla Cream, Champagne Sabayon, Strawberries, Strawberry Jam

"One Plate" Salad Entrée and Dessert ~ \$30.00 per guest

Artisan Mixed Greens and Grilled Scottish Salmon Filet

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

Artisan Mixed Greens and Herb Crusted Chicken

Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

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Lunch Selections

Buffet Lunch ~ \$28.00 per guest

*All Buffet Selections include Iced Tea

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Mixed Green Salad, Texas Feta, Grape Tomatoes, Strawberries, English Cucumbers, Balsamic Vinaigrette
Shiner Bock Braised Boneless Beef Short Ribs
Creamy Mashed Potatoes
Buttered Broccoli and Oven Dried Tomatoes
Lemon Pistachio Brioche Rolls and Texas Honey Butter
Lemon Cupcakes

The Steamboat

Mixed Green Salad, Jicama, Red Cabbage, Tomatoes, Cucumbers, Cilantro Vinaigrette and Honey Chipotle Dressings
Pulled Green Chicken Chile Enchiladas
Steamed Rice with Roasted Poblanos and Corn
Refried Beans with Queso Fresco
Tres Leche Cake

The Steam Engine

Baby Spinach Salad, Sun-Dried Cranberries, Pecans, Lemon Basil, Buttermilk Ranch Dressing
Pan Seared Chicken, Lemon Cream
Penne Pasta, Tomato Sauce and Mozzarella
Buttered Broccoli
Individual Apple Pies

The Prairie Schooner

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

The Pony Express

Caesar Salad, Parmesan, Grape Tomatoes, Croutons, 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

The Caboose

Cobb Salad, Tomatoes, Croutons, Egg, Bacon, Blue Cheese, White Balsamic Vinaigrette or Blue Cheese Dressing
Honey Roasted Turkey and Swiss Sub Sandwiches
Black Forest Ham and Cheddar Sandwiches
Mozzarella Basil and Tomato Sandwiches
Sliced Fresh Fruit, Mixed Berries
Assorted Bagged Chips
Ashton Depot Cookies

The Depot Boxed Lunch ~ \$14.00 per guest

Boar's Head Honey Ham and Cheddar / Boar's Head
Spicy Turkey and Swiss / Tomato Mozzarella and Pesto
Assorted Bagged Chips
Pickle Spear
Jazz Apple
Ashton Depot Baked Cookie
(minimum order of 25)

The Blue Zones Boxed Lunch ~ \$13.00 per guest

Veggie Wrap Sandwich with Hummus Spread
Fresh Fruit, Seedless Grapes, Berries
Pickle Spear
(minimum order of 25)

A La Carte

All Day Beverage Station ~ \$10.00 per guest

Regular and Decaffeinated Coffee, Assorted Gourmet Teas, Soft Drinks, Bottled Waters

Afternoon Meeting Break (Select Three) ~ \$4.00 per guest

Buttered Popcorn ~ Assorted Candy Bars ~ Ashton Depot Cookies ~ Assorted Granola Bars ~ Pita Chips with Hummus ~
Chocolate Covered Peanuts ~ Mini Yogurt Parfaits

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 order of 25)