

# The Ashton Depot

## Offsite Wedding Reception Pricing Guideline

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Thank you for considering The Ashton Depot Catering and Events as the caterer for your wedding.

- Step One:** Select a Bar and Meal Package  
**Step Two:** Add Delivery Fee \$250 (20-mile radius); Sales Tax 8.25% and Service Charge 23%  
**Step Three:** Request a proposal from one of our team members  
**Step Four:** Review and sign the agreement and schedule your tasting

**What's included:**

Four-hour service for Bar + Meal Packages  
Three-hour service for Meal Package Only  
Captains, Bartenders, Servers and Culinary Staff  
Private tasting for 2 guests

**What's not included:**

Tables, chairs and linens  
China, glassware and silverware

\*All packages may be modified and customized!

## Bar Selections

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### Forever and Always

**One Signature Cocktail**

**Domestic and Imported Beers:**

Bud Light, Miller Lite, Dos XX, Shiner Bock

**Wines:** Chardonnay, Cabernet Sauvignon

**Toast:** J. Roget Brut

**Beverages:** Iced Tea, Assorted Sodas

**\$29.00/guest** (Four-hour bar/unlimited drinks)

### Happily Ever After

**One Signature Cocktail**

**Domestic and Imported Beers:**

Bud Light, Miller Lite, Dos XX, Shiner Bock

**Wines:** Chardonnay, Cabernet Sauvignon

**Standard Liquors:** Tito's, Beefeater, Jim Beam, Bacardi, Jose Cuervo Gold, J&B, Jack Daniels, Crown Royal

**Toast:** J. Roget Brut Toast

**Beverages:** Iced Tea, Assorted Sodas

**\$34.00/guest** (Four-hour bar/unlimited drinks)

## Meal Selections

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### Forever and Always

**Synchronized Plated**

2 Butler Passed Hors D'oeuvres  
Salad  
Single Main Entrée + 2 Sides  
House Baked Breads with Unsalted Butter

**Buffet**

2 Butler Passed Hors D'oeuvres  
Salad  
2 Mains + 1 Side  
House Baked Breads with Unsalted Butter

**Food Stations**

2 Butler Passed Hors D'oeuvres  
3 Food Station Selections  
House Baked Breads with Unsalted Butter

**\$50.00/guest**

### Happily Ever After

**Synchronized Plated**

4 Butler Passed Hors D'oeuvres  
Salad  
Duo Main Entrée + 2 Sides  
House Baked Breads with Unsalted Butter

**Buffet**

4 Butler Passed Hors D'oeuvres  
2 Salads  
3 Mains + 2 Sides  
House Baked Breads with Unsalted Butter

**Food Stations**

4 Butler Passed Hors D'oeuvres  
3 Food Station Selections + 1 Action Station  
House Baked Breads with Unsalted Butter

**\$60.00/guest**

# The Ashton Depot

## Tray Passed Hors D'oeuvres

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add extra hors D'oeuvres to any package for \$3.50 each

Ashton Depot Crab Cake with Mango Coulis

Baby Mozzarella, Heirloom Tomato, Balsamic Reduction, Crispy Basil

Bacon and Jalapeno Wrapped Quail, Truffle Honey

Beef Tenderloin, Horseradish Cream, Brioche

Chipotle Honey Shrimp, Crispy Plantain Tomato Relish

Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive

Goat Cheese Mousse, Fig Marmalade, Toasted Walnuts

Mini Turkey Breast Slider, Sriracha Aioli, Sprouts

Heirloom Tomato, Basil, Mozzarella Bruschetta

Mini Beef Tenderloin Slider, Parmesan Aioli, Longhorn Cheddar

Pasilla Chile Braised Pork Tenderloin Empanada, Salsa Verde, Cilantro

Red Snapper Ceviche, Japanese Cucumber Cup, Cilantro Lime Crema

Grilled Brie Cheese, Port Wine Poached Pears

Prosciutto Wrapped Asparagus, Lemon Curd

Maple Sugar House Smoked Salmon, Lemon Dill Crema

Brie Cheese with Orange and Apple Chutney

Bloody Mary Shrimp Gazpacho Cocktail Shooters

Rosemary Hummus with Toasted Garlic Baguette

Boursin Cheese Stuffed Strawberries with Pecans and Mint

## Salads

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**Artisan Mixed Green Salad** ~ Strawberries, Candied Walnuts, English Cucumbers, Texas Feta  
White Balsamic Strawberry Vinaigrette

**Baby Spinach Salad** ~ Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans Lemon Basil Dressing

**The Caesar Salad** ~ Baby Hearts of Romaine, Shaved Parmesan Reggiano, Belgium Endive,  
Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Brioche Croutons

**Butter Bibb Lettuce Wedge** ~ Port Wine Poached Pear, Gorgonzola, Heirloom Tomatoes,  
Candied Walnuts, Port Wine Vinaigrette

**Lettuce Bouquet** ~ Wrapped in Cucumber, Raspberries, Candied Pecans, Feta, Cherry Tomatoes, Burnt Honey Raspberry  
Vinaigrette

# The Ashton Depot

## Plated Options

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### Single Main

**Lemon Thyme Crusted Chicken Breast**

Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccolini, Oven Dried Tomato, Fennel Cream Sauce

**24-Hour Braised Boneless Beef Short Ribs**

Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi

**Chicken Florentine Roulade**

Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini and Eggplant, Lemon Verbena Cream Sauce

**Herb Crusted Scottish Salmon Filet**

Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce

**Mustard Crusted Pork Tenderloin**

Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream

**Grilled New York Strip**

Garlic Mushrooms, Horseradish Whipped Potatoes, Red Wine Jus, Crispy Truffle Onions

### Duo Main

**24-Hour Braised Boneless Beef Short Ribs and****Lemon Thyme Crusted Chicken Breast**

Butternut Squash Risotto, Grilled Asparagus, Oven Dried Tomato, Cabernet Demi, Fennel Cream Sauce

**Herb Crusted Scottish Salmon Filet and****24-Hour Braised Boneless Beef Short Ribs**

Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter

**Chicken Florentine Roulade and Rainbow Trout**

Buttered Broccolini, Artichoke Risotto, Crawfish and Caper Lemon Butter Sauce

**Mustard Crusted Pork Tenderloin and****Chicken Breast**

Butternut Squash Risotto, Roasted Baby Carrots, Whole Grain Mustard Demi, Crispy Sweet Potatoes

**Grilled New York Strip Loin and****Jumbo Garlic Herbed Shrimp**

Pimento and Mushroom Macaroni and Cheese Croquet, Crawfish Etouffee, Lemon Parsley Salad

## Buffet Options

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### Mains

**Lemon Thyme Crusted Chicken Breast**

Fennel Cream Sauce

**24-Hour Braised Boneless Beef Short Ribs**

Cabernet Demi

**Chicken Florentine Roulade**

Lemon Verbena Cream Sauce

**Herb Crusted Scottish Salmon Filet**

Chardonnay Butter Sauce

**Mustard Crusted Pork Tenderloin**

Whole Grain Mustard Cream

**Charred New York Strip**

Red Wine Jus

**Pan Seared Chicken Breast**

Herbed Demi

**Crispy Cod Filets**

Lemon and Horseradish Pickle Tartar Sauce

### Sides

Grilled Asparagus

Roasted Wild Mushrooms

Sautéed Broccolini

Grilled Mixed Vegetables

Glazed Baby Carrots

Haricot Verts

Parmesan Whipped Potatoes

Smoked Cheddar Cheese Grits

Risotto (Pick one): Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese

Garlic Mashed Potatoes

Lobster Mac and Cheese Croquet

Roasted Garlic and Herb Potatoes

Roasted Poblano and Corn Grits

# The Ashton Depot

## Food Station Options

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### **Euro Market Display**

Prosciutto Wrapped Grilled Asparagus, Tomato and Mozzarella Skewers, Capicola with Port Salute Cheese, Genoa Salami with Creamy Danish Blue Cheese, Marinated Artichoke and Hearts of Palm with Blue Cheese Stuffed Olives and Kalamata

### **Baked Brie Display**

Mini Baked Brie Cheese Wheels with Raspberry and Apricot Jams, with Assorted Seedless Grapes, Berries, Toasted Baguettes, and Grilled Focaccia

### **Mini Salad Station (Select Two)**

Artisan Mixed Green Salad, Strawberries, Candied Walnuts, English Cucumbers, Texas Feta, White Balsamic Strawberry Vinaigrette

The Caesar Salad, Baby Hearts of Romaine, Shaved Parmesan Reggiano, Belgium Endive, Charred Avocado, Roasted Poblano Caesar Dressing, Crispy Brioche Croutons

Butter Bibb Lettuce Wedge, Port Wine Poached Pear, Gorgonzola, Heirloom Tomatoes, Candied Walnuts, Port Wine Vinaigrette

### **Avocado Bar**

Citrus Rubbed Hass Avocados Stuffed with Grilled Asparagus, Roasted Peppers Goat Cheese, and Blood Orange Vinaigrette or Smoked Chicken Breast, Pecans, Arugula, and Peppers or Red Snapper Ceviche, Queso Fresco, and Cilantro

### **Baked and Whipped Potato Bar**

Roasted Tomato and Reggiano Potatoes, Whipped Yukon Gold Potatoes, Salt Crusted Organic Butterball Potato "Bakers", with Toppings to Include: Grated Aged Colby Cheddar and Fontina Cheeses, Black Pepper Maple Cured Bacon, Avocado, Pico de Gallo, Crème Fraiche, Garlic Chives, Whipped Butter

### **Marinated Grilled Vegetable Display**

Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, Mushrooms and Seasonal Selections

### **Macaroni and Cheese Bar (Select Two)**

Truffle Macaroni and Cheese  
Lobster Macaroni and Cheese  
Parmesan Crusted Macaroni and Cheese  
Jalapeno Macaroni and Cheese  
Smoked Gouda Macaroni and Cheese  
Classic Macaroni and Cheese

### **Slider Station (Select Two)**

Crab Cake Slider, Sriracha Aioli on Sweet Milk Bread  
California Chicken Slider with Swiss, Avocado, Bacon & Sprouts on Sesame Brioche  
Shiner Bock Braised Beef Short Rib Slider with Camembert Cheese & Caramelized Onions on Smoked Cheddar Bread  
Crusted Scottish Salmon Filet with, Sriracha Aioli, Sprouts and Black Sesame Toasted Brioche

### **Street Tacos**

Grilled Steak & Green Chili Tacos "Al Carbon"  
Chipotle and Shiner Marinated Chicken Tacos with Toppings: Pasilla & Cascabel Chile "Salsa Roja", Queso Asadero, Queso Fresco, Monterey Jack, Sour Cream, Pickled Red Onions, Shaved Romaine Lettuce

## Action Stations

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### **Tortilla Crusted Salmon Filet (Carved)**

Buttered Broccolini, Tequila Orange Butter

### **Oven Roasted Mustard Crusted Pork Loin (Carved)**

Apple Slaw, Creole Mustard Cream

### **Roasted Breast of Turkey (Carved)**

Corn Biscuit, Jalapeno Cranberry Relish Chorizo Gravy

### **Oven Roasted Prime Rib (Carved)**

Honey Wheat Rolls, Horseradish Cream, Dijon Mustard Mayonnaise, Sauce Bourguignonne

### **Roasted Tenderloin of Beef (Carved)**

Honey Wheat Rolls, Horseradish Cream, Dijon Mustard Mayonnaise, Cabernet Sauce

# The Ashton Depot

## Signature Cocktails

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**Margarita** ~ Tequila, Fresh Lime Juice, Orange Flavored Liqueur, Agave

Flavors: Classic, Mango, Peach, Jalapeno Blackberry, Passion Fruit, or Pomegranate

**Mojito** ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Agave

Flavors: Classic, Blackberry, Peach or Mango

**Black Cat** ~ Vodka, Cherry Juice, Cranberry Juice, Coca-Cola

**French 75** ~ Gin, Champagne, Lemon Juice, Simple Syrup

**Strawberry Basil Vodka** ~ Vodka, Strawberries, Sprite, Fresh Basil Leaves

**Sangria** ~ Red Wine, Blood Orange Juice, Triple Sec, Club Soda, Sliced Oranges, Fresh Apples

**Snowflake** ~ Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half & Half, Cinnamon Stick

**TX Whiskey Smash** ~ Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave

**White Russian** ~ Kahlua, Vodka, Heavy Cream

## Bar/Beverage Upgrades

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**Tableside Wine Service** ~ \$4.00 per guest

## Late Night Snacks

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\$4.00 per guest (Minimum of 50)

Breakfast Tacos with Potato, Egg, Bacon & Cheese

Mini Buttermilk Chicken & Waffles with Maple Syrup

Mini Waffle Battered Corn Dogs with Raspberry Marmalade

Mini Tenderloin Beef Sliders with Cheddar and Sesame Brioche Bun

Truffle and Parmesan Pommes Frites with Black Pepper Ketchup

Fried Horseradish Pickles with Dill Crème Fraiche

Frito Pie in a Bag Ancho Beef Tenderloin Chili with Mimolette Cheddar

Mini Chocolate Chip Cookies and Milk Shooters