

# The Ashton Depot

## Dinner Selections

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### **Tray-Passed Hors d'oeuvres** ~ \$14/guest for four

Ashton Depot Crab Cake, Mango Coulis  
Baby Mozzarella, Cherry Tomato Skewers (v)  
Bacon, Jalapeno Wrapped Quail, Truffle Honey  
Boursin Cheese Stuffed Strawberries, Pecans, Mint (v)  
Bloody Mary Shrimp Gazpacho Cocktail Shooters  
Beef Tenderloin, Horseradish Cream, Buttered Toast  
Beef Tenderloin, Cinnamon Stick, Maple Sugar Glaze  
Brie Cheese, Orange, Apple Chutney (v)  
Buttermilk Chicken, Waffles, Maple Syrup  
Buttermilk Ranch Vegetable Shooters  
Caprese Tomato, Mozzarella Basil, Balsamic (v)  
Chilled Gazpacho Soup Shooter  
Chipotle Honey Shrimp, Plantain  
Compressed Pineapple, Champagne (v)  
Compressed Cantaloupe, Tequila, Grand Marnier (v)  
Compressed Honeydew, Mint, Rum (v)  
Fresh Mozzarella, Heirloom Tomato, Balsamic, Basil (v)  
Goat Cheese Mousse, Fig Marmalade, Toasted Walnuts (v)  
Heirloom Tomato, Basil, Mozzarella Bruschetta (v)

Maple Sugar House Smoked Salmon, Lemon Dill Crema  
Mini Beef Tenderloin Slider, Parmesan Aioli, Cheddar  
Mini Deviled Egg Tea Sandwich (v)  
Mini Pigs in a Blanket  
Mini Spinach, Cheddar Quiche (v)  
Mini Waffle Battered Corn Dogs, Raspberry Marmalade  
Open-Face Pulled Pork Empanada  
Pastrami Pretzel Bites, Honey Mustard, Cherry Marmalade  
Poached Shrimp Bloody Mary Gazpacho Shooter  
Prosciutto Wrapped Asparagus, Lemon Curd  
Red Snapper Ceviche, Japanese Cucumber Cup, Cilantro  
Rosemary Hummus, Toasted Garlic Baguette (v)  
Shrimp Ceviche in a Cucumber Cup  
Spicy Chipotle Honey Shrimp, Crispy Plantain Tomato Relish  
Stuffed Brie Cheese Pastry, Port Wine Poached Pear  
Stuffed Strawberry, Cream Cheese, Walnuts (v)  
Sweet & Spicy Sriracha, Soy Chicken, Toasted Sesame Seeds  
Tomato Basil Soup Shooter (v)  
Twice-Baked Fingerling Potato, Chipotle, Bacon, Chive

### **Soup Shooter Hors D'oeuvres** ~ \$4.00/guest

Roasted Tomato, Mozzarella, Basil Shooter, Mini Grilled Cheese  
Butternut Squash Soup Shooter, Goat Cheese Toast  
Potato, Leek Soup Shooter, Skewered Bacon

### **Soup** ~ \$8.00/guest

**Roasted Tomato Soup**, Mozzarella, Basil (v)  
**Chicken Tortilla Soup**, Crisp Tortilla, Lime, Avocado  
**Butternut Squash Soup**, Black Mission Figs, Muscato Reduction (v)  
**Southwestern Corn Chowder**, Cilantro Black Bean Relish, Charred Poblanos (v)  
**Vichyssoise ~ Chilled Potato and Leek Soup**, Crisp Potato, Chive Oil  
**Cream of Wild Mushroom Soup**, Sherry, Truffle Oil (v)

### **Salad** ~ \$8.00/guest

**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, Avocado Croutons, Roasted Poblano  
Caesar Dressing, Crispy Plantain

**Butter Bibb Lettuce Wedge**, Port Wine Poached Pear, Goat Cheese, Heirloom Tomatoes, Candied Walnuts, Port Wine  
Vinaigrette

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

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### Single Entrée ~ Plated or Buffet Service

**Crispy Heirloom Kumato Tomato and Mozzarella (v)**  
Grilled Asparagus, Crimini Mushroom, Broccolini Risotto ~ **\$20.00**

**Lemon Thyme Crusted Chicken Breast**  
Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccoli, Oven Dried Tomato, Fennel Cream Sauce ~ **\$26.00**

**Chicken Florentine Roulade**  
Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini, Eggplant, Lemon Verbena Cream Sauce ~ **\$28.00**

**Chicken Cordon Blue**  
Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo ~ **\$28.00**

**Griddled Chicken Picatta**  
Broccolini, Angel Hair Pasta, Squash and Zucchini Noodles, Lemon Caper Butter ~ **\$28.00**

**24-Hour Braised Boneless Beef Short Ribs**  
Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi ~ **\$26.00**

**Mustard Crusted Pork Tenderloin**  
Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream ~ **\$28.00**

**Herb Crusted Scottish Salmon Filet**  
Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce ~ **\$28.00**

**Pan Seared Snapper**  
Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto, Tomato Fondue ~ **Market Price**

**Grilled Beef Tenderloin**  
Truffle-Onion Crumble Asparagus, Parmesan Whipped Potatoes, Tarragon Beurre Rouge ~ **Market Price**

**Blackened Halibut**  
Jambalaya Rice, Green Onion Beignets, Creole Mustard Sauce, Bacon Wrapped Haricot Verts ~ **Market Price**

### Duo Entrée ~ Plated or Buffet Service

**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 ~ **\$32.00**

**Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs**  
Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter ~ **\$34.00**

**Chicken Florentine Roulade and Rainbow Trout**  
Buttered Broccoli, Artichoke Risotto, Crawfish Caper Lemon Butter Sauce ~ **\$34.00**

**Pan Seared Chicken Breast and Grilled Ribeye**  
White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce ~ **\$37.00**

**Grilled Beef Tenderloin and Firecracker Jumbo Shrimp**  
Roasted Poblano and Corn Grits, Ensalada de Nopalitos, Queso Fresco, Salsa Verde, Cilantro ~ **Market Price**

**Beef Tenderloin and Seared Diver Scallops**  
King Trumpet Mushroom, Jumbo Asparagus, Lobster Mac N Cheese Croquet, Becker Vineyards Zinfandel Reduction, White Cheddar Crema, Baby Mache ~ **Market Price**

**Red Onion Crusted Rack of Lamb and Grilled Atlantic Salmon**  
Cordon Bleu Potato Hash, Buttered Asparagus, Whole Grain Mustard Cream ~ **Market Price**

**Herb Crusted Sea Bass and Grilled Beef Tenderloin** Truffle-Onion Crumble, Asparagus, Applewood Smoked Bacon Potato Confit, Tomato Butter Sauce ~ **Market Price**

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### Food Stations Service

#### **Baked Brie Display ~ \$12 per guest**

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

#### **Breads and Spreads ~ \$12 per guest**

Warm Artichoke and Spinach Dip, Gruyere Fondue, Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip, Hummus, Crackers, Tortilla Chips, Baguettes, Grilled Ciabatta, Focaccia

#### **Mini Salad Station (Select Two) ~ \$12 per guest**

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

The Caesar Salad, Baby Hearts of Romaine, Shaved Parmesan Reggiano, Avocado Croutons, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

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

#### **Flatbread Pizzas (select 2) ~ \$12 per guest**

Basil, Pesto, Mozzarella (v)  
Sausage, Mushrooms, Bell Peppers, Onions  
Mozzarella, Pepperoni, Marinara

#### **Euro Market Display ~ \$14 per guest**

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

#### **Avocado Bar (Select Two) ~ \$14 per guest**

Grilled Asparagus, Roasted Peppers, Goat Cheese and Blood Orange Vinaigrette  
Smoked Chicken Breast, Pecans, Arugula, and Peppers  
Red Snapper Ceviche, Queso Fresco, and Cilantro

#### **Baked and Whipped Potato Bar ~ \$12 per guest**

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

#### **Macaroni and Cheese Bar (Select Two) ~ \$12 per guest**

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

#### **Marinated Grilled Vegetable Display ~ \$12 per guest**

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

#### **Mini Composed Entrée (Select One) ~ \$14 per guest**

**24-Hour Braised Boneless Beef Short Ribs**  
Smoked Cheddar Cheese Grits, Grilled Asparagus, Cabernet Demi

#### **Chicken Florentine Roulade**

Parmesan Whipped Potatoes  
Haricot Verts, Lemon Verbena Cream Sauce

#### **Herb Crusted Scottish Salmon Filet**

Butternut Squash Risotto, Roasted Carrots, Chardonnay Butter Sauce

#### **Slider Station (Select Two) ~ \$12 per guest**

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

Basil Pesto with Mozzarella, Heirloom Tomato and Sprouts on Parmesan Crusted Brioche

#### **Tater Tot Station ~ \$10 per guest**

Fries and Tots with Sauces - Garlic Aioli, Ranch, Cheddar Cheese with Pulled Short Ribs and Sriracha Ketchup

#### **Street Tacos ~ \$14 per guest**

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

#### **Fajita Station ~ \$14 per guest**

Chipotle and Shiner Bock Marinated Beef and Chicken  
Tomatillo and Fire Roasted Tomato Salsas  
Cilantro, Lime, Cheddar  
Corn and Flower Tortillas

### Carved Action Stations

#### **Tortilla Crusted Salmon Filet ~ \$14.00 per guest**

Buttered Broccolini, Tequila Orange Butter

#### **Oven Roasted Mustard Crusted Pork Loin ~ \$14.00 per guest**

Apple Slaw, Creole Mustard Cream

#### **Roasted Breast of Turkey ~ \$14.00 per guest**

Corn Biscuit, Jalapeno Cranberry Relish, Chorizo Gravy

#### **Oven Roasted Prime Rib ~ Market Price**

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

#### **Roasted Tenderloin of Beef ~ Market Price**

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

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### **Plated 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  
Sliced Fruit, Grapes and Berries

**\$5.00 per guest**

Peach Cobbler, Butterscotch-Pecan Gelato, Cornmeal Streusel  
Layered Chocolate Cake, Chocolate Hazelnut Cream Cheese, Raspberries, Mint  
Classic New York Style Cheesecake, Strawberries, Graham Cracker Crust  
Vanilla Crème Brulee, Fresh Berries, White Chocolate Mousse  
Honey Crisp Apple Cobbler, Vanilla Bean Gelato, Candied Raspberries, Brown Sugar Streusel  
Apple and Cranberry Bread Pudding, Pecan and Butterscotch Gelato, Caramel, Cookie Crumble

**\$7.00 per guest**

### **Dessert Stations ~ \$10.00 per guest**

#### **Smore's Action Station**

Make Your Own S'mores with Jumbo Marshmallows, Chocolate, Honey and Cinnamon and Sugar Graham Crackers, Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

#### **Donut Action Station**

Glazed and Cinnamon Sugar Doughnuts  
Warm Fudge, Sprinkles, Walnuts, Coconut Shavings  
Chocolate, Strawberry, Caramel Sauces

#### **Mini Pie Bar (Select Two)**

Key Lime Pie, Meringue, Raspberry Garnish  
Whiskey Pecan Pie, Vanilla Cream Cheese, Caramel, Blackberry Garnish  
Banana Pudding Pie, Vanilla Whipped Cream, Vanilla Wafer Crumbles  
Dark Chocolate S'mores Pie, Bruleed Marshmallows, Graham Crackers

#### **Cookie Bar (Select Three)**

Macadamia Nut, Oatmeal Raisin, Chocolate Chunk, Peanut Butter Cookies, Cheesecake Brownies or Traditional Chocolate Brownies with Pecans  
Add Carafes or Mini Cartons of Whole Milk or Chocolate Milk for \$1.00 each

#### **Ice Cream Sundae Bar**

Vanilla and Chocolate Ice Cream, Strawberry Halves, Chocolate Chunks, Maraschino Cherries, Whipped Cream, Sprinkles, Candied Pecans, Reese's Pieces, Toasted Coconut Shavings, Caramel, Raspberry, Chocolate Sauce

#### **Gourmet Coffee Station ~ \$350**

Regular & Decaf Coffee, Caramel, Vanilla, Peppermint, Hazelnut Flavored Syrup, Pure Sugar Cubes, Whipped Cream, Chocolate Mousse, Marshmallows

### **Assorted Miniature Desserts**

**(Select Three)**

Mini Crème Brulee's, Raspberry, Cream  
Italian Cream Cake, Toasted Coconut, Blackberry  
Mini Red Velvet Cookies, Vanilla Cream Cheese Icing  
Whiskey Pecan Pie Tart  
Mini Lemon Cupcake, Raspberry  
Chocolate Mousse Cup

**\$10.00 per guest**

### **Late Night Snacks**

Breakfast Tacos, Potato, Egg, Bacon, Cheese  
Fried Horseradish Pickles Dill, Crème Fraiche  
Frito Pie, Ancho Beef Tenderloin Chili, Mimolette Cheddar  
Mini Buttermilk Chicken & Waffles, Maple Syrup  
Mini Chocolate Chip Cookies, Milk Shooters  
Mini Waffle Battered Corn Dogs, Raspberry Marmalade  
Mini Tenderloin Beef Sliders, Cheddar, Sesame Brioche Bun  
Truffle Parmesan Pommes Frites, Black Pepper, Ketchup

**\$4.00 each (Minimum of 50)**