

The Ashton Depot

Offsite Event: Wedding | Rehearsal Dinner | Birthday | Anniversary | Dinner Party

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

- 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 (4) hour service for Bar + Meal Packages
Three (3) hour service for Meal Package Only
Captain, Bartenders, Servers and Culinary Staff

What's not included:

Tables, chairs and linens
China, glassware and silverware

*All packages may be modified and customized!

Bar Selections

Pony Express

One Signature Cocktail

Beers (Select 4): Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock

Wines (Select 3): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Sparkling Wine, Rose Sparkling Wine

Beverages: Iced Tea, Assorted Sodas

\$40.00/guest (Four-hour bar/unlimited drinks)

Steam Engine

One Signature Cocktail

Beers (Select 4): Bud Light, Coors Light, Corona Extra, Dos Equis, Heineken, Miller Lite, Michelob Ultra, Modelo, Shiner Bock

Wines (Select 3): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Sparkling Wine, Rose Sparkling Wine

Mixed Drinks (Select 5): Jim Beam Bourbon, Beefeater Gin, Bacardi Superior Rum, J&B Scotch, Jose Cuervo Gold Tequila, Tito's Vodka, Jack Daniels Whiskey, Crown Royal Blended Whiskey

Beverages: Iced Tea, Assorted Sodas

\$50.00/guest (Four-hour bar/unlimited drinks)

Meal Selections

Pony Express

Synchronized Plated

2 Hors d'oeuvres
1 Salad
1 Entrée + 2 Sides
House Baked Breads with Honey Butter

Buffet

2 Hors d'oeuvres
1 Salad
1 Entrée + 2 Sides
House Baked Breads with Honey Butter

Food Stations

2 Hors d'oeuvres
3 Food Station Selections
House Baked Breads with Honey Butter

\$40.00/guest

Steam Engine

Synchronized Plated

4 Hors d'oeuvres
1 Salad
Duo Entrée + 2 Sides
House Baked Breads with Honey Butter

Buffet

4 Hors d'oeuvres
2 Salads
2 Entrées + 3 Sides
House Baked Breads with Honey Butter

Food Stations

4 Hors d'oeuvres
3 Food Station Selections + 1 Action Station
House Baked Breads with Honey Butter

\$50.00/guest

The Ashton Depot

Tray Passed Hors d'oeuvres

Add extra hors d' oeuvres to any package for \$3.50 each

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, Caramelized Onions, 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, Queso Fresco, Caramelized Onions, Salsa Verde
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, Port Wine Reduction
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

The Ashton Depot

Salads

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 Chip

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

Plated Options

Entrée

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 Entrée

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

Entrée

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

Sautéed Broccolini

Grilled Mixed Vegetables

Glazed Baby Carrots

Buttered Haricot Verts

Garlic and Parmesan Mashed Potatoes

Smoked Cheddar Cheese Grits

Butternut Squash Risotto

Lobster Mac and Cheese Croquet

Roasted Garlic and Herb Potatoes

Roasted Poblano and Corn Grits

Scalloped Cheesy Potatoes

The Ashton Depot

Food Station Options

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, Belgium Endive, Charred Avocado, 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) ~ \$14.00 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

The Ashton Depot

Signature Cocktails

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

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

Non-Alcoholic Bar

One Signature Mocktail Selection

Beverages: Club Soda, Coke, Sprite, Diet Coke, Sparkling Cider

Bartender: Included in price for up to 4 hours

\$20.00/guest (Four-hour bar/unlimited drinks)

Mixers-Only Bar

Beverages: Coke, Sprite, Diet Coke, Dr. Pepper, Sparkling Cider

Mixers: Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Lemons, Limes, Cherries, Olives

Extras: Ice, Cocktail Napkins, Cocktail Straws

Bartender: Included in price for up to 4 hours

\$30.00/guest (Four-hour bar/unlimited drinks)

Late Night Snacks ~ \$4 per guest

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

(Minimum of 50)