Wedding Reception Menu Selections

Tray Passed Hors d'oeuvres

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)

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

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 | Hearts of Romaine, Parmesan Reggiano, Avocado Croutons, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

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

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

Wedding Reception Menu Selections

Synchronized Plated or Buffet Service

"Just Married" Package

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

Rainbow Trout Almandine

Buttered Haricot Verts, Potato-Parsnip Puree, Red Pepper Rouille, Crispy Leeks

"From This Day Forward" Package

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 Herb Shrimp

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

Pan Seared Chicken Breast and Grilled Ribeye

White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce

Wedding Reception Menu Selections

Synchronized Plated or Buffet Service

"Everlasting" Package

Grilled Beef Tenderloin

Truffle-Onion Crumble, Asparagus, Parmesan Whipped Potatoes, Tarragon Beurre Rouge

Stuffed Veal Tenderloin

Garlic Mashed Potatoes, Roasted Wild Mushrooms, Black Truffle-Marsala Sauce

Pan Seared Snapper

Creamy Lemon Risotto, Steamed Asparagus, Arugula Pesto, Tomato Fondue

Chili Buttered Jumbo Shrimp

Smoked Cheddar Grits, Avocado Puree, Jicama-Tortilla Salad

Blackened Halibut

Jambalaya Rice, Green Onion Beignets, Creole Mustard Sauce, Bacon Wrapped Haricot Verts

"The Best is Yet to Come" Package

Herb Crusted Sea Bass and Grilled Beef Tenderloin

Truffle-Onion Crumble, Asparagus, Applewood Smoked Bacon Potato Confit, Tomato Butter Sauce

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp

Roasted Poblano and Corn Grits, Ensalada de Nopalitos, Queso Fresco, Salsa Verde, Cilantro

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

Red Onion Crusted Rack of Lamb and Grilled Atlantic Salmon

Cordon Bleu Potato Hash, Buttered Asparagus, Whole Grain Mustard Cream

Wedding Reception Menu Selections

Food Station Service

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 | 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 Brioche Croutons

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

Flatbread Pizzas (Select Two)

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

Avocado Bar (Select Two)

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

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

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

Wedding Reception Menu Selections

Food Station Service

Depot Slider Station (Select Two)

Crab Cake Slider, Sriracha Aioli on Sweet Milk Bread
California Chicken Slider with Swiss, Avocado, Bacon & Sprouts on Sesame Brioche
24-Hour Braised Beef Short Rib Slider with Brie 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

Garlic Aioli, Ranch, Cheddar Cheese with Pulled Short Ribs and Siracha Ketchup

Street Tacos

Grilled Steak & Green Chili Tacos "Al Carbon" and 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

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

Mini Composed Entrée (Select One)

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

Carved Action Stations

Tortilla Crusted Salmon Filet

Buttered Broccolini, Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin

Apple Slaw, Creole Mustard Cream

Roasted Breast of Turkey

Corn Biscuit, Jalapeno Cranberry Relish Chorizo Gravy

Roasted Tenderloin of Beef

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

Wedding Reception Menu Selections

Late Night Snacks | May be ordered for 75-100% of guest count

Breakfast Tacos with Potato, Egg, Bacon & Cheese
Buttermilk Honey Chicken Biscuit
Fried Horseradish Pickles with Dill Crème Fraiche
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

Frito Pie in a Bag Ancho Beef Tenderloin Chili with Mimolette Cheddar Mini Chocolate Chip Cookies and Milk Shooters

Late Night Stations | Must be ordered for 100% of guest count

Hot Dog Station (Select Two)

All Beef Franks, Turkey, Veggie, or Spicy Bratwurst Diced Onions, Sauerkraut, Diced Tomatoes, Pickles, Relish ~ Add Chili \$2.00 ~ Add Hot Dog Cart \$350

Smore's Action Station

Jumbo Marshmallows, Chocolate, Honey and Cinnamon and Sugar Graham Crackers ~ Plain and Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Mini Donut Action Station

Warm Fudge, Sprinkles, Walnuts, Coconut Shavings, Cinnamon Sugar, Chocolate, Strawberry, Caramel

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 with Bruleed Marshmallows and Graham Crackers

Ice Cream Sundae Bar

Homemade 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

Popcorn Bar (Select Two)

Traditional Cheddar White Chocolate and Strawberries Caramel and Peanuts Oreo Cookies and Chocolate

Wedding Reception Menu Selections

Bar Selections

Signature Cocktail Selections

Ashton Depot Smash | Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave

Blackberry Jalapeno Margarita | Tequila, Fresh Lime Juice, Orange Liqueur, Agave, Fresh Jalapeno Slice

Ashton Depot Blackberry Smash | Whiskey, Fresh Mint Leaves, Fresh Lime Juice, Agave, Muddled Blackberries

Black Cat | Vodka, Cherry Juice, Cranberry Juice, Coca-Cola

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

Classic Mojito ~ White Rum, Fresh Mint Leaves, Fresh Lime Juice, Club Soda, Agave

French 75 | Champagne, Gin, Fresh Lemon Juice, Simple Syrup

Garden Gimlet | Gin, Cucumber, Basil, Fresh Limeade, Lime Slices

Kir Royale | Champagne, Crème de Cassis

Malibu Rum | Coconut Rum, Fresh Pineapple Juice, Grenadine

Mango Mojito | White Rum, Club Soda, Mango Nectar, Simple Syrup, Fresh Lime Juice, Agave

Peach Margarita | Tequila, Fresh Lime Juice, Peach Flavored Liqueur, Agave

Snowflake | Vodka, Butterscotch, White Chocolate Godiva Liqueur, Half and Half, Cinnamon Stick

Strawberry Basil Vodka | Vodka, Muddled Strawberries, Club Soda, Splash of Sprite, Fresh Basil Leaves

Upgraded Signature Cocktails

Moscow Mule | Vodka, Ginger Beer, Lime Juice, Fresh Mint

Ranch Water | Tequila, Topo Chico, Lime

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

Cocktail Popsicles

Specialty Bars

Bubbles Bar | Sparkling Wine, Sparkling Rose Wine, Prosecco, Kir Royale, French 75

Chambord, Gin, Fresh Lemon, Strawberries, Blueberries, Raspberries, Orange Wheels, Orange, Cranberry and Grapefruit Juice

Margarita Bar | Classic, Mango, Peach, Blackberry Jalapeno, Pomegranate

Cordials Bar | Grand Marnier, Frangelico, Bailey's Irish Cream, Kahlua, Amaretto and Courvoisier VSOP

Upgraded Specialty Bars

Martini Bar (Select 3) | Chocolate, Mexican, Espresso, Dirty, Lemon Drop, Cosmo, Manhattan

Old Fashioned Bar | Classic, Blood Orange, Maple

Non-Alcoholic Bar

One Signature Mocktail Selection

Beverages: Coke, Sprite, Diet Coke, Dr. Pepper, Sparkling Cider, Starbucks Veranda Blend Coffee

Gourmet Coffee Bar

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

Tableside Wine & Cocktail Service

Wine glasses preset on tables: servers to offer red and white wine tableside and provide cocktail service