

The Ashton Depot

Dinner Selections

Tray-Passed Hors d'oeuvres | \$4/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, 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 | \$10.00/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 | \$10.00/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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Entrée | Plated or Buffet Service

Crispy Heirloom Kumato Tomato and Mozzarella (v)
Grilled Asparagus, Crimini Mushroom, Broccolini Risotto | **\$24.00**

Lemon Thyme Crusted Chicken Breast
Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccoli, Oven Dried Tomato, Fennel Cream Sauce | **\$28.00**

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 Capers Butter ~ **\$28.00**

24-Hour Braised Boneless Beef Short Ribs
Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi ~ **\$28.00**

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

Mustard Crusted Pork Tenderloin
Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream ~ **\$30.00**

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 | **\$34.00**

Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs
Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter ~ **\$35.00**

Chicken Florentine Roulade and Rainbow Trout
Buttered Broccoli, Artichoke Risotto, Crawfish Capers Lemon Butter Sauce ~ **\$35.00**

Pan Seared Chicken Breast and Grilled Ribeye
White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce ~ **\$39.00**

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/Guest

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

Breads and Spreads | \$12/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

Euro Market Display | \$14/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

Charcuterie Board | \$12/Guest

Shaved Prosciutto di Parma, Peppered Salami, Pancetta, Olives, Shaved Parmesan, Crumbled Goat Cheese, Port Wine Cheddar, Mozzarella, Hearts of Palm, Seedless Grapes, Apricot and Raspberry Jam, Crackers, Sliced French Bread

Flatbread Pizzas (select 2) | \$12/Guest

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

Avocado Bar (Select Two) | \$14/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

Mini Salad Station (Select Two) | \$12/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

Pasta Action Station | \$14/Guest

Penne and Bowtie Pasta
Alfredo and Basil Marinara Sauce
Grilled Chicken, Assorted Vegetables: Asparagus, Squash, Zucchini, Broccoli, Red Onion, Bell Pepper
Grated Parmesan Cheese, Crushed Red Pepper

Macaroni and Cheese Bar (Select Two) | \$12/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

Tater Tot Station | \$10/Guest

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

Baked and Whipped Potato Bar | \$12/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

Marinated Grilled Vegetable Display | \$12/Guest

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

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Food Stations Service

Street Tacos | \$14/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/Guest

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

Slider Station (Select Two) | \$14/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

Mini Composed Entrée (Select One) | \$16/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

Carved Action Stations

Tortilla Crusted Salmon Filet | \$14.00/Guest

Buttered Broccolini, Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin | \$14.00/Guest

Apple Slaw, Creole Mustard Cream

Roasted Breast of Turkey | \$14.00/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

\$6.00/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

\$8.00/Guest

Dessert Stations | \$10.00/Guest

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 and 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, 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/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)

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