

The Ashton Depot

Holiday Selections

Cold Hors d'oeuvres ~ \$4/each

Prosciutto, Ricotta, Olives, Toasted Brioche
Beef Tenderloin, Horseradish Cream,
Zinfandel Reduction
Prosciutto Wrapped Asparagus, Lemon Curd
Candy Striped Beets, Goat Cheese, Mint, Cucumber Cup
House-Smoked Maple Sugar Salmon,
Lemon Dill Crema, Toasted Brioche
Fresh Mozzarella, Heirloom Tomato,
Balsamic, Crispy Basil
Coriander Crusted Ahi Tuna,
Avocado Mousse, Spicy Sriracha
Red Snapper Ceviche, English Cucumber,
Cilantro Lime Crema
Mini Deviled Egg Tea Sandwich
Blue Crab Salad, Purple Endive, Avocado
Red Pepper Rouille

Nutcracker Buffet

Butternut Squash Bisque
Black Mission Figs
Caesar Salad
Prosciutto, Almonds, Parmesan Cheese
Belgium Endive, Rosemary Croutons
Oven Roasted Whole Rib-Eye
Natural Jus and Creamy Horseradish
Garlic and Herb Roasted Turkey Breast
Pulled Dark Turkey Meat with Giblet Gravy
Jalapeno-Orange Cranberry Sauce
Butter Roasted Fingerling Potatoes
Caramelized Onions and Roasted Poblanos
Honey Butter Broccolini
Glazed Baby Carrots
Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter
Pumpkin Cheesecake
White Chocolate Curls, Raspberries,
Cinnamon & Sugar Sweet Potato Crisp
Peppermint Crumble Bars

\$55/guest

Hot Hors d'oeuvres ~ \$4/each

Grilled Cheese, Brie, Port Wine Poached Pears
Spicy Chipotle Honey Shrimp, Crispy Plantain,
Tomato Relish
Fried Heirloom Tomatoes,
Lemon Fennel Cream
Dungeness Crab Cake,
Yellow Tomato Remoulade, Crispy Caper
Turkey Sliders, Swiss, Cranberry Aioli,
Mini Brioche
Butternut Squash Bisque, Figs, Salted Crema
Baked Brie en Croute, Raspberry Jam
Pomegranate and Cranberry Bruschetta
Pulled Duck Egg Rolls, Lingonberry Jam
Beef Tenderloin, Cinnamon Stick,
Maple Sugar Glaze
Pastrami Pretzel Bites, Honey Mustard,
Cherry Marmalade

Poinsettia Buffet

Kabocha Pumpkin Soup
Honey Crisp Apples
Winter Salad
Artisan Mixed Greens, Figs, Apples, Pomegranate
Candied Walnuts, Lemon Poppy Seed Vinaigrette
Pan Roasted Alaskan Halibut
Crawfish and Rock Shrimp Butter Sauce, Garlic Chives
Iron Grilled Beef Tenderloin
Whole Grain Mustard Demi, Crispy Sage
Sweet Mashed Potato Martini
Honey Butter, Marshmallows, Chives,
Bacon, Cheddar, Sour Cream
Buttered Haricot Verts
Toasted Almonds
Cranberry-Orange House Baked Brioche
Cinnamon Honey Butter
Whiskey Pecan Pie
Chantilly Cream
Egg Nog Cheesecake
Crushed Candy Cane
Chocolate Bourbon Pie
White Chocolate Mouse

\$65/guest

Please refer to **General Event Pricing** for info on **Facility Fee + Food and Beverage + Service Charge + Sales Tax**
All prices may be subject to change.

The Ashton Depot

Holiday Selections

Soups ~ \$10/guest

Kabocha Pumpkin Soup
Honey Crisp Apples, Brandy Agro Dolce

Butternut Squash Bisque
Salted Crema, Candied Figs

Potato Leek Soup
Brie, Applewood Smoked Bacon, Chives

Corn Chowder
Roasted Poblanos, Yukon Potatoes, Red Pepper Rouille

Salads ~ \$10/guest

Winter Salad
Honey Crisp Apples, Figs, Pomegranate,
Candied Walnuts, Cranberry Vinaigrette

Butter Bibb Lettuce Salad
Butter Lettuce Wedge, Glazed Macadamia Nuts,
Goat Cheese, Charred Avocado,
Port Wine Poached Pears, Citrus-Maple Vinaigrette

Organic Baby Spinach Salad
Tender Baby Spinach, Sun-Dried Cranberries,
Jazz Apples, Texas Goat Cheese, Candied Pecans,
Basil Vinaigrette

Intermezzo ~ \$6.00/guest

Strawberry Champagne Sorbet
Meyer Lemon Vodka Sorbet
Passion Fruit Sorbet

Desserts ~ \$10.00/guest

Egg Nog Tres Leches Cake
Whipped Cream, Cinnamon and Sugar Churro

Cacao Noel Chocolate Cake
Vanilla Bean Ice Cream, Raspberries

Bread Pudding
Dried Cherries, Pecans, Egg Nog Gelato

Pumpkin Cheesecake
Caramel Sauce, Cinnamon and Sugar Sweet Potato Crisp

Peppermint Crumble Bars
Mixed Berry Compote

Honey Crisp Apple Pie
Cinnamon and Brown Sugar Streusel

Apricot and Pear Tart
Toasted Almonds, Blackberries

Entrées

Grilled Beef Tenderloin and Garlic Shrimp
Parsnip Puree, Grilled Asparagus,
Port Wine Reduction
Market Price

Grilled Beef Tenderloin and
Macadamia Crusted Sea Bass
Roasted Garlic and Parmesan Potatoes,
Honey Glazed Carrots and Brussels Sprouts,
Cranberry Butter Sauce
Market Price

Pan Seared Beef Tenderloin
Parsnip Potato Puree, Grilled Asparagus,
Garlic Mushrooms, Zinfandel Reduction
Market Price

Macadamia Crusted Sea Bass
Bosc Pear Barley Risotto, Glazed Baby Carrots, Broccolini
Cranberry and Walnut Butter Sauce
Market Price

Grilled New York Strip Steak
Roasted Fingerling Potatoes, Arugula Salad, Feta,
Garlic Mushrooms, Cabernet Demi
\$32.00

24-Hour Braised Beef Short Rib and
Sage-Rosemary Chicken Breast
Whipped Sweet Potatoes, Buttered Broccolini
Whole Grain Mustard Demi
\$32.00

24-Hour Braised Boneless Beef Short Ribs
Whipped Horseradish Potatoes, Grilled Asparagus,
Oven Roasted Campari Tomato
\$28.00

Pan-Seared Scottish Salmon Filet
Butternut Squash Risotto, Haricot Verts,
Champagne Butter, Crispy Arugula
\$28.00

Mustard Crusted Pork Tenderloin
Creamy Couscous, Buttered Broccolini,
Whole Grain Mustard Demi, Sweet Potato Hay
\$28.00

Chicken Florentine Roulade
Spinach and Granny Smith Apples Filing,
Scallop Potatoes, Baby Spinach
Apricot and Walnut Butter Sauce
\$26.00

Olive Oil-Scented Ratatouille
Crispy Kumato Tomato and Mozzarella,
Tomato Basil Butter
\$22.00

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