

The Ashton Depot

Wedding Reception Menu Selections | Daytime

Pony Express Breakfast Buffet

Hors d'oeuvres (Select 2)

Mini Ham and Cheddar Quiche
Mini Chicken and Waffles
Mini Pigs in a Blanket
Stuffed Strawberry with Cream Cheese & Walnuts

Breakfast Buffet

Farm Fresh Eggs Scrambled with Garden Herbs
White Cheddar Drop Biscuits with Cream Gravy
Skillet Potatoes with Tomatoes, Onion & Smoked Cheddar Cheese
Baked and Seasoned Sweet Potatoes
Apple Wood Smoked Bacon
Breakfast Sausage Links
Yogurt Parfaits with Granola, and Berries
Banana Pecan Bread with Whipped Cream Cheese, Seasonal Fruit and Berries
Apple Danish and Cinnamon Rolls
Orange, Apple, and Cranberry Juices

The Steam Engine Brunch Buffet

Hors d'oeuvres (Select 2)

Chipotle Honey Shrimp with Plantain
Buttermilk Chicken and Waffles with Maple Syrup
Caprese Tomato and Mozzarella Basil and Balsamic
Tomato Basil Soup Shooter

Brunch Buffet

Traditional Eggs Benedict with Hollandaise Sauce
Smoked Salmon Platter with Dill, Capers, Scallion Cream Cheese, Chopped Eggs, Red Onions, Lemons, Pumpernickel Bread
Texas Field Greens with Cucumber, Tomatoes, Candied Walnuts, Feta Cheese, White Balsamic Vinaigrette
Airline Chicken with Tarragon Butter
Mushroom Risotto and Roasted Carrots
Chocolate Chip, Cherry, and Orange Scones with Fresh Fruit Preserves
Seasonal Sliced Fruit and Berries Served with Charred Honey and Vanilla Yogurt

Buffet Stations | Optional Buffet add-on

Omelets | Cheddar Cheese, Jack Cheese, Onions, Mushrooms, Diced Honey Ham, Black Olives, Tomatoes, Jalapenos, Apple Wood Smoked Bacon Bits, and Baby Spinach

Waffle Station | Strawberries, Blueberries, Sliced Bananas, Chocolate Chips, Whipped Cream, Butter, Vanilla Maple Syrup, Blueberry Syrup, Strawberry Syrup and Chocolate Sauce

Smore's Action Station | Jumbo Marshmallows, Chocolate, Honey, Cinnamon, Sugar Graham Crackers, Plain, Almond Hershey Bars, Oreo Cookie, Recess Pieces Candy Bars

Mini Donut Action Station | Warm Fudge, Sprinkles, Walnuts, Coconut Shavings, Cinnamon Sugar, Chocolate, Strawberry, Caramel Sauces

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Wedding Reception Menu Selections | Daytime

Lunch Selections | Plated or Buffet

The Hell's Half Acre

Hors d'oeuvres (Select 2)

Ashton Depot Crab Cake with Mango Coulis
Caprese Tomato and Mozzarella Basil and Balsamic
Buttermilk Chicken and Waffles with Maple Syrup
Chilled Gazpacho Soup Shooter
Tomato Basil Soup Shooter
Grilled Cheese with Port Wine Pears and Brie
Prosciutto Wrapped Asparagus with Lemon Curd
Pulled Pork Tenderloin Empanada with Salsa Verde

Salad (Select 1)

Artisan Mixed Green Salad | Strawberries, Candied Walnuts, English Cucumbers, Texas Feta & Balsamic Vinaigrette
Baby Spinach Salad | Sun-Dried Cranberries, Texas Goat Cheese, Jazz Apples, Candied Pecans, Honey White Balsamic Vinaigrette
The Caesar Salad | Baby Hearts of Romaine, Shaved Parmesan Reggiano, Avocado Croutons, Roasted Poblano Caesar Dressing, Crispy Plantain Chip

Entree (Select 1)

Lemon Thyme Crusted Chicken Breast . Fennel Cream Sauce
Braised Boneless Beef Short Ribs . Red Wine Jus
Herb Crusted Scottish Salmon Filet . Lemon Cream Sauce
Chicken Cordon Blue . Brie Cheese Alfredo Sauce
Crispy Cod Filets . Lemon and Horseradish Pickle Tartar Sauce

Sides (Select 2)

Garlic and Parmesan Mashed Potatoes
Grilled or Steamed Asparagus
Buttered Broccolini
Smoked Cheddar Cheese Grits
Bacon Wrapped Haricot Verts
Scalloped Cheesy Potatoes
Sautéed or Steamed Broccoli
Honey Glazed Carrots
Lemon Orzo Pasta
Scalloped Cheesy Potatoes
Cordon Bleu Potato Hash
Risotto (Select 1): Artichoke, Butternut Squash, Tomato, Creamy Lemon, Goat Cheese