

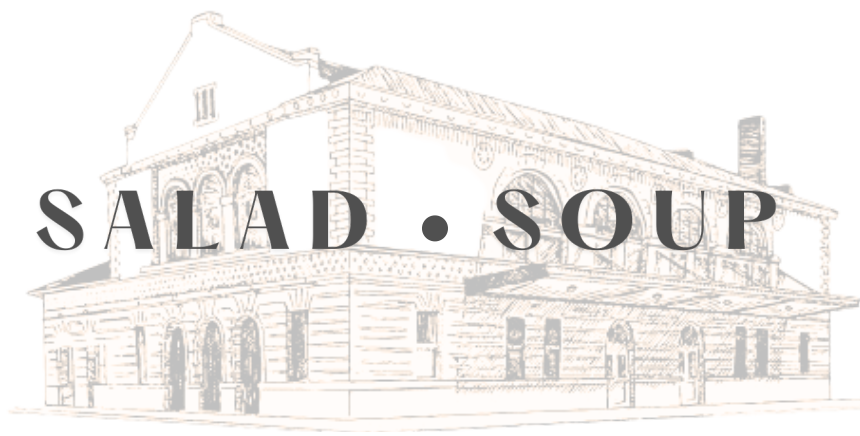
H O R S E D ' O E U V R E S



Ahi Tuna Crudo | Coriander Crust . Avocado Mousse . Sriracha . Jicama Chip (gf)
Apple Chutney | Brie Cheese . Orange (v) (gf)
Ashton Depot Crab Cake | Mango Coulis
Avocado Mango Ceviche | Cucumber Cup (vg) (gf)
Avocado Toast | Goat Cheese . Tomato . Buttered Toast . Black Salt (v)
Bacon Jalapeño Wrapped Quail | Truffle Honey (gf)
Bloody Mary Cocktail Shooter | Cocktail Shrimp . Gazpacho (gf)
Boursin Cheese Stuffed Strawberries | Pecan . Mint (v)
Beef Tenderloin Crostini | Caramelized Onion . Horseradish Cream . Buttered Toast
Beef Wellington | Mushroom Duxelle . Cabernet Reduction
Brie Pastry | Brie Cheese . Port Wine Poached Pear . Port Wine Reduction (v)
Buttermilk Chicken Waffles | Maple Syrup
Caprese Skewers | Mozzarella . Heirloom Tomato . Balsamic . Basil (v) (gf)
Chef's Garden Roll | Avocado . Cucumber . Pickled Vegetables . Rice (vg) (gf)
Compressed Pineapple | Champagne (v) (gf)
Compressed Cantaloupe | Tequila . Grand Marnier (v) (gf)
Fiery Chipotle Honey Shrimp | Shrimp . Crispy Plantain . Tomato Relish (gf)
Fried Mac N Cheese Rounds | Cheddar . Chives (v)
Heirloom Tomato Bruschetta | Basil . Mozzarella (v)
Hell's Kitchen Tea Sandwich | Chef's Deviled Egg . Homemade White Bread (v)
Lemon-Chive Tabouli | Hummus . English Cucumber Cup (vg) (gf)
Maple Sugar House Smoked Salmon | Lemon Dill Crema
Mini Beef Tenderloin Slider | Parmesan Aioli . Cheddar
Mini Pigs in a Blanket | House Made Pastry
Mini Waffle Battered Corn Dogs | Raspberry Marmalade
Open Pulled Pork Empanada | Queso Fresco . Caramelized Onions . Salsa Verde (gf)
Pastrami Pretzel Bites | Honey Mustard . Cherry Marmalade (v)
Peruvian Summer Salad | Poached Yukon Gold Potato (vg)
Petite Quiche | Spinach . Cheddar (v)
Pimento Croquettes | Pimento Cheese . Basil . Honey Cream (v)
Pulled Chicken Mini Taquitos | Cilantro Lime Crema . Salsa (gf)
Red Snapper Ceviche | Japanese Cucumber Cup . Cilantro (gf)
Rosemary Hummus | Toasted Garlic Baguette (v)
Sweet & Spicy Chicken | Sriracha . Soy Chicken . Toasted Sesame Seeds
Thai Tofu | Crispy Tofu . Peanut Sauce (vg)
Twice-Baked Fingerling Potato | Chipotle . Bacon . Chive (gf)
Watermelon Mint Skewer | Seedless Watermelon . Feta Brule . Mint (vg) (gf)



T H E A S H T O N D E P O T



SALAD • SOUP

SALAD

Artisan Mixed Green Salad | Strawberries . Candied Walnuts . English Cucumbers . Texas Feta
White Balsamic Strawberry Vinaigrette (v)

Baby Spinach Salad | Sun-Dried Cranberries . Texas Goat Cheese . Jazz Apples . Candied Pecans
Lemon Basil Dressing (v)

Butter Bibb Wedge | Port Wine Poached Pear . TX Goat Cheese . Heirloom Tomatoes . Candied Walnuts
Port Wine Vinaigrette (v)

The Caesar Salad | Hearts of Romaine . Parmesan Reggiano . Avocado Croutons . Crispy Plantain Chip
Roasted Poblano Caesar Dressing (v)

Lettuce Bouquet | Cucumber Wrap . Raspberries . Candied Pecans . Texas Feta . Cherry Tomatoes
Burnt Honey Raspberry Vinaigrette (v)

SOUP

Butternut Squash Soup | Black Mission Figs . Muscato Reduction (v)

Cream of Wild Mushroom Soup | Sherry . Truffle Oil (v)

Chicken Tortilla Soup | Crispy Tortilla . Lime . Avocado

Roasted Tomato Soup | Mozzarella. Basil (v)

Southwestern Corn Chowder | Cilantro Black Bean Relish . Charred Poblanos (v)

Vichyssoise | Chilled Potato and Leek Soup . Crisp Potato . Chive Oil

Yellow Tomato Gazpacho | Heirloom Tomato . Dill . Crispy Arugula . Peppered Olive Oil . Balsamic Reduction
Black Lava Salt . Crispy Basil (v)



T H E A S H T O N D E P O T



ENTRÉE

JUST MARRIED

SYNCHRONIZED PLATED OR BUFFET

Lemon Thyme Crusted Chicken Breast | Fennel Cream

Roasted Garlic Parmesan Whipped Potatoes . Buttered Broccolini . Oven Dried Tomato

24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi

Smoked Cheddar Cheese Grits . Grilled Asparagus . Oven Dried Tomato . Sweet Potato Crisps

Chicken Florentine Roulade | Lemon Verbena Cream

Herb Whipped Potatoes . Grilled Butternut Squash . Zucchini . Eggplant

Herb-Crusted Scottish Salmon Filet | Chardonnay Butter

Butternut Squash Risotto . Grilled Asparagus

Mustard Crusted Pork Tenderloin | Whole Grain Mustard Cream

Tomato Risotto . Glazed Baby Carrots . Broccolini

Rainbow Trout Almandine | Red Pepper Rouille

Potato Parsnip Puree . Buttered Haricot Verts . Crispy Leeks



FROM THIS DAY FORWARD

Braised Beef Short Ribs and Lemon Thyme Crusted Chicken | Cabernet Demi and Fennel Cream

Butternut Squash Risotto . Grilled Asparagus . Oven Dried Tomato

Herb-Crusted Scottish Salmon Filet and Braised Beef Short Ribs | Smoked Tomato Butter

Smoked Cheddar Cheese Grits . Grilled Asparagus

Chicken Florentine Roulade and Rainbow Trout | Lemon Verbena Cream and Caper Lemon Butter

Artichoke Risotto . Buttered Broccolini

Mustard Crusted Pork Tenderloin and Pan Seared Chicken Breast | Whole Grain Mustard Demi

Butternut Squash Risotto . Roasted Baby Carrots . Crispy Sweet Potatoes

Grilled New York Strip Loin and Jumbo Garlic Herb | Crawfish Etoufee

Butternut Squash Risotto . Roasted Baby Carrots . Crispy Sweet Potatoes

Pan Seared Chicken Breast and Grilled Ribeye | Mushroom Demi

White Cheddar and Truffle Macaroni and Cheese . Buttered Brussels Sprouts

THE ASHTON DEPOT



EVERLASTING

SYNCHRONIZED PLATED OR BUFFET

Grilled Beef Tenderloin | Tarragon Beurre Rouge
Parmesan Whipped Potatoes . Asparagus . Truffle-Onion Crumble

Pan Seared Snapper | Tomato Fondue
Creamy Lemon Risotto . Steamed Asparagus . Arugula Pesto

Blackened Halibut | Creole Mustard
Jambalaya Rice . Green Onion Beignets . Bacon Wrapped Haricot Verts

Jumbo Shrimp | Tequila Orange Butter
Smoked Cheddar Grits . Avocado Puree . Jicama-Tortilla Salad

Stuffed Veal Tenderloin | Black Truffle Marsala
Garlic Mashed Potatoes . Roasted Wild Mushrooms



THE BEST IS YET TO COME

Herb Crusted Sea Bass and Grilled Beef Tenderloin | Smoked Tomato Butter
Applewood Smoked Bacon Potato Confit . Asparagus . Truffle-Onion Crumble

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp | Salsa Verde
Roasted Poblano and Corn Grits . Ensalada de Nopalitos . Queso Fresco . Cilantro

Red Onion Crusted Rack of Lamb and Atlantic Salmon | Whole Grain Mustard and Lemon Caper
Cordon Bleu Potato Hash . Buttered Asparagus

Beef Tenderloin and Seared Diver Scallops | Zinfandel Reduction and White Cheddar Crema
Lobster Mac N Cheese Croquette . King Trumpet Mushroom . Jumbo Asparagus . Baby Mache

T H E A S H T O N D E P O T

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 Olives

Baked Brie Display

Mini Baked Brie Cheese Wheels | Raspberry and Apricot Jams . Seedless Grapes . Berries
Toasted Baguettes . Grilled Focaccia

Mini Salad Station (Select Two)

Artisan Mixed Green Salad | Strawberries . Candied Walnuts . English Cucumbers . Texas Feta
White Balsamic Strawberry Vinaigrette

The Caesar Salad | Hearts of Romaine . Parmesan Reggiano . Avocado Croutons . Crispy Plantain Chip
Roasted Poblano Caesar Dressing

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

Marinated Grilled Vegetable Display

Zucchini . Squash . Eggplant . Carrots . Asparagus . Red Bell Peppers . Mushrooms . Seasonal Selections

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

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

Flatbread Pizzas (Select Two)

Basil . Pesto . Mozzarella
Sausage . Mushrooms . Bell Peppers . Onions
Mozzarella . Pepperoni . Marinara



T H E A S H T O N D E P O T

FOOD STATION SERVICE



Depot Slider Station (Select Two)

Crab Cake Slider. Sriracha Aioli . Sweet Milk Bread

California Chicken Slider | Swiss . Avocado . Bacon . Sprouts . Sesame Brioche

24-Hour Braised Beef Short Rib Slider | Brie Cheese . Caramelized Onions . Smoked Cheddar Bread

BBQ Brisket Slider | Ashton Depot BBQ Sauce | Pickle | Fresh-baked Roll

Crusted Scottish Salmon Filet | Sriracha Aioli . Sprouts . Black Sesame Toasted Brioche

Basil Pesto | Mozzarella . Heirloom Tomato . Sprouts . Parmesan Crusted Brioche (v)

Tater Tot Station

Garlic Aioli . Ranch . Cheddar Cheese . Pulled Short Ribs . Siracha Ketchup

Street Tacos

Grilled Steak & Green Chili Tacos “Al Carbon” and Chipotle and Shiner Marinated Chicken

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 . Flour Tortillas

MINI COMPOSED ENTREE

24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi

Smoked Cheddar Cheese Grits . Grilled Asparagus . Oven Dried Tomato

Chicken Florentine Roulade | Lemon Verbena

Parmesan Whipped Potatoes . Haricot Verts

Herb-Crusted Scottish Salmon Filet | Chardonnay Butter

Butternut Squash Risotto . Roasted Carrots



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



THE ASHTON DEPOT

L A T E N I G H T



SNACKS | TRAY PASSED

MUST BE ORDERED FOR 75% OF THE GUEST COUNT

Bite-Sized Buttermilk Chicken & Waffle . Maple Syrup
Breakfast Taco | Potato . Egg . Bacon . Cheese
Buttermilk Honey Chicken Biscuit
Chicken Mini . Honey Butter Roll . Strawberry Jam
Chocolate Chip Cookies and Milk Shooter
Fried Horseradish Pickles . Dill Crème Fraiche
Frito Pie in a Bag . Ancho Beef Tenderloin Chili . Mimolette Cheddar
Mini Waffle Battered Corn Dog . Raspberry Marmalade
Mini Beef Tenderloin Slider . Cheddar . Sesame Brioche Bun
Truffle and Parmesan Pommes Frites . Black Pepper Ketchup



STATIONS

MUST BE ORDERED FOR 100% OF THE GUEST COUNT

Ice Cream Sundae Bar

Homemade Vanilla and Chocolate Ice Cream
Sauce | Caramel . Raspberry . Chocolate
Strawberry Halves . Chocolate Chunks . Maraschino Cherries . Whipped Cream . Sprinkles
Candied Pecans . Reese's Pieces . Toasted Coconut Shavings

Mini Donut Action Station

Warm Fudge . Sprinkles . Walnuts . Coconut Shavings . Cinnamon Sugar

Smore's Action Station

Jumbo Marshmallows . Chocolate . Assorted Graham Crackers
Hershey Candy Bars | Plain . Almond . Oreo . Reese's Pieces

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

Mini Popcorn Bar (Select Two)

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

Hot Dog Station

Select Two: All Beef Franks . Turkey . Veggie . Spicy Bratwurst
Diced Onions . Sauerkraut . Diced Tomatoes . Pickles . Relish

Add Chili | \$2.00 **Add Hot Dog Cart** | \$350



T H E A S H T O N D E P O T

COCKTAILS

SIGNATURE COCKTAIL SELECTIONS

- Aperol Spritz** | Aperol . Prosecco . Sparkling Water . Orange Slice
- Ashton Depot Smash** | Whiskey . Mint . Fresh Lime Juice . Agave
- Berry Basil Bliss** | Vodka . Fresh Strawberries . Club Soda . Splash of Sprite . Basil
- Blackberry Jalapeño Margarita** | Tequila . Blackberry . Lime . Orange Liqueur . Agave Nectar . Jalapeño
- Blackberry Kiss** | Whiskey . Mint . Lime . Agave Nectar . Fresh Blackberries
- Courtyard Gimlet** | Gin or Vodka . Cucumber . Basil . Fresh Limeade . Lime Slices
- Depotrita** | Tequila . Fresh Lime Juice . Orange Liqueur . Agave
- Depot Mojito** | White Rum . Fresh Mint Leaves . Lime . Club Soda . Agave Nectar
- Half Acre Honey Highball** | Bourbon . Lemon . Honey . Club Soda
- Kir Royale** | Champagne . Chambord
- Lavender Sparkler** | Vodka . Lavender . Club Soda . Lime
- Mango Mojito** | White Rum . Club Soda . Mango Nectar . Lime
- Paloma** | Tequila . Grapefruit . Lime . Tahin
- Santa Fe 75** | Gin . Champagne . Lemon . Lemon Spiral
- Station Sunrise Margarita** | Tequila . Lime . Peach Liqueur . Agave Nectar
- Texas Paradise** | Coconut Rum . Fresh Pineapple . Grenadine



UPGRADED COCKTAILS

- Espresso Martini** | Vodka . Coffee Liqueur . Cold Brew
- Moscow Mule** | Vodka . Ginger Beer . Lime Juice . Fresh Mint
- Old Fashioned** | Bourbon . Angostura Bitters . Sugar . Orange Peel
- Peach Basil Sangria** | White Wine . Peaches . Basil . Peach Schnapps
- Rose Royale** | Champagne . Rose Syrup . Lemon . Rose Petal
- Watermelon Basil Ranch Water** | Tequila . Watermelon . Topo Chico
- Putting on the Ritz** | Add edible glitter to any cocktail

THE ASHTON DEPOT

SPECIALTY BARS



Bubbles Bar

Kir Royale . French 75 . French 50 . Sparkling Wine . Sparkling Rose Wine . Prosecco
Orange . Cranberry . Grapefruit . Fresh Lemon . Strawberries . Blueberries . Raspberries . Orange Wheels

Beer and Pretzel Station

Local Craft Beers
Soft Pretzels . Pretzel Sticks . Mustard . Cheese Dip

Cordials Bar

Grand Marnier . Frangelico . Bailey's Irish Cream . Kahlua . Amaretto . Courvoisier VSOP

Dessert Cocktail Bar

Grand Marnier . Chocolate Martini . Espresso Martini . Bailey's Irish Cream . Mudslide

Hot Toddy Station

Classic Hot Toddy . Spiked Apple Cider . Irish Coffee
Cinnamon Sticks . Cloves . Whipped Cream . Caramel Sauce

Margarita Bar

Classic . Mango . Peach . Blackberry Jalapeño

Martini Bar (Select Three)

Chocolate . Mexican . Espresso . Dirty . Lemon Drop . Cosmo . Manhattan

Old Fashioned Bar (Select Three)

Classic . Blood Orange . Maple . Espresso

Sangria Station

Red Sangria . White Sangria . Sparkling Sangria
Fresh Fruits . Mint . Basil

South of the Border Station (Select Three)

Paloma . Ranch Water . Mezcalita . Mexican Mule . Mexican Old Fashion

Southern Hospitality Station (Select Three)

Mint Julep . Peach Bellini . Southern Comfort Sour . Sweet Tea Vodka . Bourbon Lemonade



THE ASHTON DEPOT

F R E E S P I R I T E D



SIGNATURE MOCKTAILS

Aperol Spritz | Blood Orange . Club Soda . Orange Slice

Berry Basil Bliss | Strawberries . Club Soda . Splash of Sprite . Basil Leaves

Blackberry Jalapeño Margarita | Blackberry . Lime . Orange Juice . Agave Nectar . Jalapeño

Blackberry Kiss | Whiskey . Mint . Lime . Agave Nectar . Fresh Blackberries

Courtyard Gimlet | Club Soda . Cucumber . Basil . Fresh Limeade . Lime Slices

Depot Mojito | Club Soda . Fresh Mint Leaves . Lime . Club Soda . Agave Nectar

Herbal Citrus Cooler | LaCroix Lime . Lime Slices . Fresh Basil . Agave

Lavender Sparkler | Lavender . Club Soda . Lime

Paloma | Grapefruit . Lime . Tahin

Santa Fe 75 | Sparkling Lemonade . Lemon Spiral

Texas Paradise | Coconut Water . Fresh Pineapple . Grenadine



SPECIALTY MOCKTAIL BARS

Lecroix Bar

Berry . Mango . Lime . Grapefruit . Lemon . Lime . Passionfruit . Coconut

Flavor | Agave . Honey

Herb | Mint . Rosemary . Thyme . Basil

Juice | Mango . Pineapple . Assorted Berries

Hot Chocolate Bar

Chocolate . White Chocolate . Mexican Chocolate

Marshmallows . Whipped Cream . Chocolate Shavings . Flavored Syrups . Cinnamon Sticks

Italian Soda Station

Strawberry . Blueberry . Peach . Vanilla . Pineapple . Raspberry . Blackcherry
Fruit Garnish . Whipped Cream

Soda Station

Root Beer . Cola . Lemon-Lime

Flavored Syrups | Vanilla . Cherry . Coconut

Gourmet Coffee Bar

Regular & Decaffeinated Coffee

Starbucks Veranda Blend Coffee

Flavored Syrups | Caramel . Vanilla . Peppermint . Hazelnut

Pure Sugar Cubes . Whipped Cream . Chocolate Mousse . Marshmallows



T H E A S H T O N D E P O T