



Friday Evening

Facility Fee	\$5,000
Food & Beverage Minimum	\$12,000
Service Charge	23%
Sales Tax	8.25%

Saturday Evening

Facility Fee	\$6,000
Food & Beverage Minimum	\$20,000
Service Charge	23%
Sales Tax	8.25%

Sunday–Thursday Evening

Facility Fee	\$5,000
Food & Beverage Minimum	\$7,000
Service Charge	23%
Sales Tax	8.25%

Ceremony (Optional)

30-minute Ceremony	\$2,500
1-hour Rehearsal & Ceremony Coordinator	
Service Charge	23%
Sales Tax	8.25%

Package Includes

VENUE TIME	RENTALS	STAFFING	COORDINATION
Use of entire property	Tables Variety of sizes	Event Detailer	Wedding Checklists
3 hours Setup Time	Couture Linens Up to 25	Valet Parking	Menu Customization
4 hours Reception Time	Gold Chivari Chairs	Security Officer	Diagram Customization
1 hour Breakdown Time	China, Galsseware	Executive Chef	Timeline Customization
Tasting Day 4 Guests	Candles and Easels	Banquet Manager	Drop-off & Storage of Décor
	Cake Stands	Captain & Butler	Vendor Coordination
		Bartenders & Servers	Unlimited Email Exchange





BAR PACKAGES

JUST MARRIED

One Signature Cocktail

BEERS: Bud Light . Coors Light . Dos Equis .
Heineken . Miller Lite . Michelob Ultra . Modelo .
Shiner Bock . Heineken Zero . Assorted Seltzers

WINES: Chardonnay . Sauvignon Blanc
Cabernet Sauvignon . Pinot Noir . Sparkling Wine

TOAST: Sparkling Wine

BEVERAGES: Coke . Diet Coke . Dr.Pepper . Sprite
Iced Tea . Iced Water

\$45/Guest

FROM THIS DAY FORWARD

One Signature Cocktail

BEERS: Bud Light . Coors Light . Dos Equis .
Heineken . Miller Lite . Michelob Ultra . Modelo .
Shiner Bock . Heineken Zero . Assorted Seltzers

WINES: Chardonnay . Sauvignon Blanc
Cabernet Sauvignon . Pinot Noir . Sparkling Wine

SPIRITS: Jim Beam Bourbon . Beefeater Gin
Bacardi Superior Rum . J&B Scotch . Jose Cuervo
Gold Tequila . Tito's Vodka . Jack Daniels Whiskey
Crown Royal Blended Whiskey

TOAST: Sparkling Wine

BEVERAGES: Coke . Diet Coke . Sprite . Dr. Pepper
Coffee . Iced Tea . Iced Water

\$50/Guest

EVERLASTING

Two Signature Cocktails

BEERS: Bud Light . Coors Light . Dos Equis .
Heineken . Miller Lite . Michelob Ultra
Modelo . Shiner Bock . Heineken Zero . Assorted
Seltzers . Seasonal IPA

WINES: Upgraded Chardonnay . Sauvignon Blanc
Cabernet Sauvignon . Pinot Noir. Sparkling Wine

Tablesides Wine and Cocktail Service

SPIRITS: Bombay Sapphire Gin
Mount Gay Rum . Johnnie Walker Red Scotch
1800 Reposado Tequila . Ketel One Vodka
Makers Mark Bourbon . TX Whiskey

TOAST: Prosecco

BEVERAGES: Topo Chico . Coke . Diet Coke
Dr. Pepper . Sprite . Coffee . Iced Tea . Iced Water

\$55/Guest

THE BEST IS YET TO COME

Two Signature Cocktails

BEERS: Bud Light . Coors Light . Dos Equis .
Heineken . Miller Lite . Michelob Ultra
Modelo . Shiner Bock . Heineken Zero . Assorted
Seltzers . Seasonal IPA

WINES: Upgraded Chardonnay . Sauvignon Blanc
Cabernet Sauvignon . Pinot Noir. Sparkling Wine

Tablesides Wine and Cocktail Service

SPIRITS: Knob Creek Bourbon . Tanqueray 10 Gin
Bacardi 8 Rum . Macallan 12yr Scotch
Patron Silver Tequila . Grey Goose Vodka
Crown Royal Reserve Blended Whiskey

TOAST: Prosecco

BEVERAGES: Topo Chico . Coke . Diet Coke
Dr. Pepper . Sprite . Coffee . Iced Tea . Iced Water

\$60/Guest



MEAL PACKAGES | PLATED OR BUFFET

JUST MARRIED

2 Tray Passed Hors D'oeuvres
Salad or Soup
Entree with 2 Sides

\$65/Guest

EVERLASTING

4 Tray Passed Hors d'oeuvres
Salad or Soup
Upgraded Entrée with 2 Sides
1 Late Night Snack

\$75/Guest

FROM THIS DAY FORWARD

3 Tray Passed Hors d'oeuvres
Salad or Soup
Duo Entrée with 2 Sides

\$70/Guest

THE BEST IS YET TO COME

4 Tray Passed Hors d'oeuvres
Salad or Soup
Upgraded Duo Entrée with 2 Sides
1 Late Night Station

\$80/Guest

MEAL PACKAGES | FOOD STATIONS

JUST MARRIED

2 Tray Passed Hors D'oeuvres
3 Food Stations

\$65/Guest

EVERLASTING

4 Tray Passed Hors D'oeuvres
3 Food Stations
1 Upgraded Station
1 Tray Passed Late Night Snack

\$75/Guest

FROM THIS DAY FORWARD

3 Tray Passed Hors D'oeuvres
4 Food Stations

\$70/Guest

THE BEST IS YET TO COME

4 Tray Passed Hors D'oeuvres
3 Food Stations
1 Upgraded Station
1 Late Night Station

\$80/Guest



SIGNATURE COCKTAILS

- 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 . Tajin
- 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 SIGNATURE COCKTAILS

ADDITIONAL \$4/GUEST

- Chocolate Martini** | Vodka . Chocolate Liqueur . Baileys
- 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



SPECIALTY BARS

\$10/GUEST FOR 2 HOURS

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

Assorted 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





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



FREE SPIRITED BARS

\$10/GUEST FOR 2 HOURS

Lecroix Bar

Berry . Mango . Lime . Grapefruit . Lemon . Lime . Passionfruit . Coconut
Flavor | Agave . Honey
Herb | Mint . Rosemary . Thyme . Basil
Fruit | 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
Assorted Flavored Creamers . Pure Sugar Cubes
Mexican Hot Chocolate | Whipped Cream . Marshmallows





HORS D'OEUVRES

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 Puffed 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)
Compressed Pineapple | Champagne (v) (gf)
Compressed Cantaloupe | Tequila . Grand Marnier (v) (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 | Toasted Brioche . 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)
Spicy Chipotle Honey Shrimp | Shrimp . Crispy Plantain . Tomato Relish (gf)
Sushi Garden Roll | Avocado . Cucumber . Pickled Vegetables . Rice (vg) (gf)
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)





SALAD | TABLESIDE SERVICE

SERVED WITH FRESH BAKED BREAD AND HONEY BUTTER

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 | TABLESIDE SERVICE

SERVED WITH FRESH BAKED BREAD AND HONEY BUTTER

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

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

Tomato Bisque | Basil Oil . Mozzarella Salted Cream . Cherry Tomato . Black Salt . Crispy Basil (v)

Vichyssoise | Chilled Potato and Leek Soup . Crisp Potato . Chive Oil (v)

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



ENTRÉE OPTIONS | PLATED OR BUFFET

JUST MARRIED PACKAGE

ONE ENTRÉE WITH TWO SIDES

24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi

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

Lemon Thyme Crusted Chicken Breast | Fennel Cream

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

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

\$65/GUEST



FROM THIS DAY FORWARD PACKAGE

DUO ENTRÉE WITH TWO SIDES

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

Pan Seared Chicken Breast and Grilled Ribeye | Mushroom Demi

White Cheddar and Truffle Macaroni and Cheese . Buttered Brussels Sprouts

\$70/GUEST

ENTRÉE OPTIONS | PLATED OR BUFFET

EVERLASTING PACKAGE

ONE ENTRÉE WITH TWO SIDES

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

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

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

Macadamia Crusted Sea Bass | Champagne Beurre Blanc
Bosc Pear Barley Risotto . Glazed Baby Carrots . Broccolini

Red Onion Crusted Rack of Lamb | Whole Grain Mustard Demi
Cordon Bleu Potato Hash . Buttered Asparagus

\$75/GUEST



THE BEST IS YET TO COME PACKAGE

UPGRADE DUO ENTRÉE WITH TWO SIDES

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

\$80/GUEST





ENTRÉE OPTIONS | FOOD STATIONS

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

Charcuterie Board

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

Breads and Spreads

Warm Dips | Artichoke . Spinach . Creole Crab
Gruyere Fondue . Roasted Red Pepper Cream Cheese . Hummus
Assorted Crackers . Tortilla Chips . Baguettes . Grilled Ciabatta . Focaccia

Pasta Station

Penne Pasta | Bowtie Pasta
Alfredo Sauce | Basil Marinara Sauce
Grilled Chicken | Assorted Vegetables | Grated Parmesan Cheese | Crushed Red Pepper

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 2

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 2

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



ENTRÉE OPTIONS | FOOD STATIONS

Mini Salad Station | Select 2

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

Depot Slider Station | Select 2

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)

Fajita Station

Chipotle Marinated Beef and Chicken

Tomatillo and Fire Roasted Tomato Salsas . Cilantro . Lime . Cheddar . Corn . Flour

Tortillas

Street Taco Station

Grilled Steak & Green Chili Tacos "Al Carbon"

Chipotle and Marinated Chicken

Pasilla & Cascabel Chile . Salsa Roja . Queso . Asadero . Queso Fresco . Monterey Jack

Sour Cream . Pickled Red Onions . Shaved Romaine Lettuce

Entree Station | Select 2

24-Hour Braised Boneless Beef Short Ribs | Cabernet Demi

Chicken Florentine Roulade | Lemon Verbena

Herb-Crusted Scottish Salmon Filet | Chardonnay Butter

Texas Barbeque Station

Brisket | Chicken | Sausage

Ashton Depot Homemade BBQ Sauce

Carving Station | Select 1

Tortilla Crusted Salmon Filet | Tequila Orange Butter

Oven Roasted Mustard Crusted Pork Loin | Creole Mustard Cream

Roasted Breast of Turkey | Jalapeno Cranberry Relish . Chorizo Gravy

*All served with Fresh-baked Breads



UPGRADED STATIONS

Avocado Bar | Select 2

Roasted Peppers . Goat Cheese . Blood Orange Vinaigrette
Smoked Chicken Breast . Pecans . Arugula . Peppers
Red Snapper Ceviche . Queso Fresco . Cilantro

Upgraded Entree Station

Herb Crusted Sea Bass | Champagne Beurre Blanc
Firecracker Jumbo Shrimp | Smoked Tomato Butter Sauce
Seared Diver Scallops | White Cheddar Crema
*All served with Fresh-baked Breads

Carving Station | Select 1

Oven Roasted Prime Rib | Horseradish Cream . Dijon Mustard Mayonnaise . Sauce
Bourguignonne
Roasted Tenderloin of Beef | Horseradish Cream . Dijon Mustard Mayonnaise . Cabernet Sauce
*All served with Fresh-baked Breads



MORE STATIONS COMING SOON!

LATE NIGHT SNACKS

MUST COVER A MINIMUM OF 75% OF TOTAL GUEST COUNT

Bite Sized Buttermilk Chicken & Waffle | Maple Syrup

Breakfast Taco | Potato . Egg . Bacon . Cheese

Buttermilk Honey Chicken Biscuit

Chicken Mini | Strawberry Jam . Honey Butter Roll

Chocolate Chip Cookie and Milk Shooter

Fried Horseradish Pickle | Dill Crème Fraîche Potato

Frito Pie in a Bag | Ancho Beef Tenderloin . Mimolette Cheddar

Glazed Churro Shooter

Mini Waffle Battered Corn Dog | Raspberry Marmalade

Mini Beef Tenderloin Slider | Cheddar . Sesame Brioche Bun

Truffle and Parmesan Pommes Frites | Black Pepper Ketchup



LATE NIGHT STATIONS

MUST COVER 100% OF TOTAL GUEST COUNT

Ice Cream Sundae Bar

Homemade Vanilla and Chocolate Ice Cream

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 | Classic . Almond . Oreo . Reese's Pieces

Mini Popcorn Bar | Select 2

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

Hot Dog Station

Select 2: All Beef Franks . Turkey . Veggie . Spicy Bratwurst

Diced Onions . Sauerkraut . Diced Tomatoes . Pickles . Relish

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

Mini Pie Bar | Select 2

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

