



## Tray-Passed Hors d'oeuvres

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\$4/Each/Guest

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- 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 Strawberry** | 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)
- Dungeness Crab Cake** | Lemon Caper Aioli
- 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** | 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)
- Pan Seared Scallops on Half Shell** | Capers, Lemon Tartar
- Pastrami Pretzel Bites** | Honey Mustard, Cherry Marmalade (v)
- Peruvian Summer Salad** | Poached Yukon Gold Potato (vg)
- Petite Quiché** | 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)
- 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)



## Soup Shooter Starter

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\$4.00/Guest

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**Roasted Tomato and Mozzarella, Basil Soup Shooter** | Mini Grilled Cheese

**Potato Leek Soup Shooter** | Skewered Bacon

**Butternut Squash Soup Shooter** | Goat Cheese Toast

## Soup

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\$10.00/Guest

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

**Chicken Tortilla Soup** | Crisp Tortilla, Lime, Avocado

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

**Roasted Tomato Soup** | Mozzarella, Basil (v)

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

**Tomato Basil Fondue** | Mascarpone, Basil Oil, Heirloom Tomatoes, Balsamic

**Vichyssoise** | Chilled Potato and Leek Soup, Crisp Potato, Chive Oil

## Salad

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\$10.00/Guest

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**Artisan Romaine Wedge** | Parmesan Croutons, Grana Panada, White Anchovy Caesar Dressing, Heirloom Tomatoes, Crispy Leeks, Prosecco Reduction

**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

## Intermezzo

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\$6.00/Guest

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**Fresh Grape and Champagne Sorbet**

**Strawberry and Basil Sorbet**



## Entrée

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Plated or Buffet Service

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**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 Caper 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

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Plated or Buffet Service

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**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 Caper 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



## Food Stations

Priced as Shown

### **Baked Brie Display | \$12/Guest**

Mini Baked Brie Cheese Wheels with Raspberry and Apricot Jams, 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

### **Fruit & Cheese Display | \$12/Guest**

Fresh Fruit, Seedless Grapes, Berries, Domestic Cheeses, Toasted Baguettes, Crackers

### **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

### **Avocado Bar (Select 2) | \$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

### **Marinated Grilled Vegetable Display | \$12/Guest**

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

### **Tater Tot Station | \$10/Guest**

Fries and Tots | Garlic Aioli, Ranch, Cheddar Cheese  
Pulled Short Ribs | Siracha Ketchup

### **Mini Salad Station (Select 2) | \$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

### **Macaroni and Cheese Bar (Select 2) | \$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

### **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

### **Hot Dog Station (Select 2) | \$10/Guest**

All Beef Franks, Turkey, Veggie, Spicy Bratwurst Assortments | Diced Onions, Sauerkraut, Diced Tomatoes, Pickles, Relish

**Additions** | Chili \$2.00/Guest | Hot Dog Cart \$275



## Food Stations

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Priced as Shown

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### **Flatbread Pizzas (Select 2) | \$12/Guest**

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

### **Pasta Action Station | \$14/Guest**

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

### **Slider Station (Select 2) | \$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

## Carving Station

### **Tortilla Crusted Salmon Filet | \$14.00/Guest**

Buttered Broccolini, Tequila Orange Butter

### **Oven Roasted 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

### **Texas Barbeque Station | \$16/Guest**

BBQ Brisket  
BBQ Chicken  
BBQ Sausage  
Ashton Depot Homemade BBQ Sauce

### **Street Tacos | \$14/Guest**

Grilled Steak and Green Chili Tacos "Al Carbon"  
Chipotle and Shiner Marinated Chicken Tacos  
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

## Mini Composed Entrée

### **(Select 1) | \$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



## Plated Dessert

\$6.00/Guest

**Apple and Cranberry Bread Pudding** | 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

\$8.00/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** | 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

## Dessert Stations

\$10.00/Guest

**S'mores Action Station** | Jumbo Marshmallows, Chocolate, Honey Cinnamon and Sugar Graham Crackers, Plain and Almond Hershey Bars, Assorted Crushed Candy Bars

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

**Mini Pie Bar (Select 2)**

**Key Lime Pie**

**Whiskey Pecan Pie**

**Banana Pudding Pie**

**Dark Chocolate S'mores Pie**

**Cookie Bar (Select 3)**

Macadamia Nut, Oatmeal Raisin, Chocolate Chunk, Peanut Butter Cookies, Cheesecake Brownies or Traditional Chocolate Brownies with Pecans

**Gelato Station (Select 2)**

Patron Café | Vanilla Bean | Rich Chocolate | Pistachio | Salted Caramel | Lemon Sorbet (dairy-free option)

**Toppings** | Chocolate and Caramel Sauces · Crushed Biscotti · Toasted Almond & Hazelnut · Fresh Berries · Sprinkles

**Churros Action Station**

Cinnamon and Sugar Churros

Dip | Cajeta Drizzle, Chocolate, Strawberry, Nutella

Topping | Whipped Cream, Sprinkles, Peanuts, Mixed Berry Compotes, Cashews, Toasted Coconut

**Add Ice Cream** | \$3/guest

**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

## Assorted Miniature Desserts

Select Three | \$10.00/Guest

**Crème Brulé**

**Italian Cream Cake**

**Red Velvet Cookie**

**Whiskey Pecan Pie Tart**

**Lemon Cupcake**

**Chocolate Mousse Cup**