the ashton depot
catering + events

Dinner Selections

Tray-Passed Hors d'oeuvres

$4/Each/Guest

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)

Dinner Selections

Soup Shooter Hors d'oeuvres

$5.00/Guest

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

Potato Leek Soup Shooter | Skewered Bacon

Butternut Squash Soup Shooter | Goat Cheese Toast

Soup

$10.00/Guest

Butternut Squash | Black Mission Figs, Moscato Reduction (V)

Chicken Tortilla | Crisp Tortilla, Lime, Avocado

Cream of Wild Mushroom | Sherry, Truffle Oil (V)

Roasted Tomato | 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

$10.00/Guest

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

Artisan Mixed Green Bouquet | Edamame Beans, Spun Carrots, Feta, Heirloom Tomatoes, Pickled Red Onions, Hearts of Palm, Honey Balsamic Vinaigrette

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

Intermezzo

$6.00/Guest

Fresh Grape and Champagne Sorbet
Strawberry and Basil Sorbet

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Dinner Selections

Entrée

Plated or Buffet Service

Lemon Thyme Crusted Chicken Breast
Roasted Garlic Parmesan Whipped Potatoes, Buttered Broccoli, Oven Dried Tomato, Fennel Cream Sauce | $30.00

Chicken Florentine Roulade
Herb Whipped Potatoes, Grilled Butternut Squash, Zucchini, Eggplant, Lemon Verbena Cream Sauce | $30.00

Chicken Cordon Blue
Buttered Broccolini, Parmesan Whipped Potatoes, Brie Cheese Alfredo | $30.00

Griddled Chicken Piccata
Broccolini, Angel Hair Pasta, Squash and Zucchini Noodles, Lemon Caper Butter | $30.00

24-Hour Braised Boneless Beef Short Ribs
Smoked Cheddar Cheese Grits, Grilled Asparagus, Oven Dried Tomato, Sweet Potato Crisps, Cabernet Demi | $30.00

Herb Crusted Scottish Salmon Filet
Butternut Squash Risotto, Grilled Asparagus, Chardonnay Butter Sauce | $30.00

Mustard Crusted Pork Tenderloin
Tomato Risotto, Glazed Baby Carrots and Broccolini, Whole Grain Mustard Cream | $32.00

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

Plated or Buffet Service

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 | $36.00

Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs
Smoked Cheddar Cheese Grits, Grilled Asparagus, Smoked Tomato Butter | $37.00

Chicken Florentine Roulade and Rainbow Trout
Buttered Broccoli, Artichoke Risotto, Crawfish Caper Lemon Butter Sauce | $37.00

Pan Seared Chicken Breast and Grilled Ribeye
White Cheddar and Truffle Macaroni and Cheese, Buttered Brussels Sprouts, Mushroom Demi Sauce | $41.00

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

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Dinner Selections

Food Stations

Priced as Shown

Baked Brie Display | $12/Guest
Mini Baked Brie Cheese Wheels | Raspberry and Apricot Jams, Grapes, Berries, Toasted Baguettes, Grilled Focaccia

Breads and Spreads | $12/Guest
Warm Artichoke 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 Seasonal Fruit | Grapes, Berries, Domestic Cheeses, Toasted Baguettes, Crackers

Charcuterie Board | $16/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

Euro Market Display | $16/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

Avocado Bar | Select 2 | $14/Guest
Grilled Asparagus | Roasted Peppers, Goat Cheese, Blood Orange Vinaigrette
Smoked Chicken Breast | Pecans, Arugula, Peppers
Red Snapper Ceviche | Queso Fresco, Cilantro

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

Flatbread Pizzas (Select 2) | $14/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

Marinated Grilled Vegetable Display | $12/Guest
Seasonal Selections such as Zucchini, Squash, Eggplant, Carrots, Asparagus, Red Bell Peppers, Mushrooms

Macaroni and Cheese Bar | Select 2 | $14/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

Whipped and Baked Potato Bar | Select 2 | $14/Guest
Whipped Chipotle Sweet Potatoes
Whipped Yukon Gold Reggiano Potatoes
Baked Salt Crusted Butterball Potatoes
Toppings | Grated Aged Colby Cheddar and Fontina Cheeses, Black Pepper Maple Cured Bacon, Avocado, Pico de Gallo, Crème Fraiche, Garlic Chives, Whipped Butter

Tater Tot Station | $12/Guest
Fries and Tots | Garlic Aioli, Ranch, Cheddar Cheese
Pulled Short Ribs | Siracha Ketchup

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

Dinner Selections

Food Stations

Priced as Shown

Mini "Composed" Entree Station | Select 1 | $20/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

Carving Station

Tortilla Crusted Salmon Filet | $16.00/Guest
Buttered Broccolini, Tequila Orange Butter | Fresh Baked Breads

Oven Roasted Crusted Pork Loin | $16.00/Guest
Apple Slaw, Creole Mustard Cream | Fresh Baked Breads

Roasted Breast of Turkey | $14.00/Guest
Corn Biscuit, Jalapeno Cranberry Relish, Chorizo Gravy | Fresh Baked Breads

Oven Roasted Prime Rib | Market Price
Horseradish Cream, Dijon Mustard Mayonnaise, Sauce Bourguignonne | Honey Wheat Rolls

Roasted Tenderloin of Beef | Market Price
Honey Wheat Rolls, Horseradish Cream, Dijon Mustard Mayonnaise, Cabernet Sauce

Tex-Mex Fusion Station | $24/Guest
Pulled Duck Confit Quesadillas | Fig Jam, Mexican Queso, Chipotle Honey Glaze
Margarita Ceviche Cups | Snapper, Shrimp, Lime, Jalapeño, Cilantro, Blue Corn Chip
Roasted Garlic Black Bean Hummus | Roasted Jalapeño, Corn Plantain Chips

Texas Barbeque Station | $16/Guest
Barbeque Brisket
Barbeque Chicken
Barbeque Sausage
Ashton Depot Homemade Barbeque Sauce

Slider Station | Select 2 | $14/Guest

Crab Cake | Sriracha Aioli on Sweet Milk Bread

California Chicken | Swiss, Avocado, Bacon & Sprouts on Sesame Brioche

24 Hour Braised Beef Short Rib | Camembert Cheese & Caramelized Onions on Smoked Cheddar Bread

Crusted Scottish Salmon | Sriracha Aioli, Sprouts and Black Sesame Toasted Brioche

Basil Pesto | Mozzarella, Heirloom Tomato and Sprouts on Parmesan Crusted Brioche (V)

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Dinner Selections

Plated Dessert

$8.00/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

$10.00/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

Mini Pie Bar | Select 2 | $10/Guest
Key Lime Pie
Whiskey Pecan Pie
Banana Pudding Pie
Dark Chocolate S'mores Pie

Cookie Bar | Select 3 | $10/Guest
Macadamia Nut, Oatmeal Raisin, Chocolate Chunk, Peanut Butter Cookies, Cheesecake Brownies or Traditional Chocolate Brownies with Pecans

Gelato Station | Select 2 | $12/Guest
Patron Café | Vanilla Bean | Rich Chocolate | Pistachio | Salted Caramel | Lemon Sorbet (dairy-free)
Toppings | Chocolate and Caramel Sauces, Crushed Biscotti, Toasted Almond & Hazelnut, Fresh Berries, Sprinkles

Smores Action Station | $12/Guest
Jumbo Marshmallows, Chocolate, Honey Cinnamon and Sugar Graham Crackers, Plain and Almond Hershey Bars, Assorted Crushed Candy Bars

Mini Doughnut Action Station | $12/Guest
Glazed and Cinnamon Sugar Doughnuts
Warm Fudge, Sprinkles, Walnuts, Coconut Shavings
Chocolate, Strawberry, Caramel Sauces

Churros Action Station | $12/Guest
Cinnamon and Sugar Churros
Dip | Cajeta Drizzle, Chocolate, Strawberry, Nutella
Toppings | Whipped Cream, Sprinkles, Peanuts, Mixed Berry Compotes, Cashews, Toasted Coconut
Add Ice Cream | $3/Guest

Ice Cream Sundae Bar | $12/Guest
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