



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)



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 Padana, 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



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 Broccoli, Parmesan Whipped Potatoes, Brie Cheese Alfredo | \$30.00

Griddled Chicken Piccata

Broccoli, 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 Broccoli, 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 Haricots 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



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

Baked and Whipped Potato Bar | \$14/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

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



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)



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

S'mores 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 Brûlée

Italian Cream Cake

Red Velvet Cookie

Whiskey Pecan Pie Tart

Lemon Cupcake

Chocolate Mousse Cup