



All Day Meeting | Suggested Menu Selections

Breakfast | Lunch | AM/PM Snacks | Beverages | Cocktail Reception | \$149/Guest

*Customize Menu | Add or Remove Items

All Day Beverage Station | \$15/Guest

Regular & Decaffeinated Coffee | Assorted Gourmet Teas | Soft Drinks | Bottled Waters

Breakfast Buffet | The Cowgirl | \$30/Guest

Cinnamon Raisin French Toast with Syrup
Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes | Peppers and Onions
Assorted Breakfast Bakeries
Seasonal Fresh Fruit
Assorted Juices

Morning Snack | \$10/Guest

Assorted Granola Bars | Chocolate Covered Peanuts | Mini Yogurt Parfaits

Buffet Lunch | The Ashton Depot | \$38/Guest

Mixed Green Salad | Texas Feta, Grape Tomatoes, Strawberries, English Cucumbers, Balsamic Vinaigrette
24 Hour Braised Boneless Beef Short Ribs | Cabernet Demi Sauce
Pan Seared Chicken | Lemon Cream
Creamy Mashed Potatoes | Parmesan and Garlic
Buttered Broccoli | Oven Dried Tomatoes
Lemon Pistachio Brioche Rolls | Honey Butter
Chocolate Pecan Pie

Afternoon Snack | \$10/Guest

Assorted Candy Bars | Ashton Depot Cookies | Pita Chips with Hummus

Cocktails in the Courtyard

Tray Passed Hors d'oeuvres | \$16/Guest

Mini Beef Tenderloin Slider . Parmesan Aioli . Cheddar
Petite Deviled Egg Tea Sandwich (v)
Seedless Watermelon . Feta Brule . Mint Skewer (vg)
Spicy Chipotle Honey Shrimp . Crispy Plantain . Tomato Relish

2-Hour Open Bar | \$30/Guest

Signature Cocktail
Beers | Wines | Spirits