

Sterling Buffet Reception

Hors d' Oeuvres

Chicken Potstickers

Beef Wellington

One piece of each prepared per guest, butler passed

International Cheese and Fruit Display

Baguettes and Specialty Crackers

Salad

Southwest Caesar Salad

Fresh Grated Romano, Tri-Color Tortilla Strips, Fire Roasted Sweet Peppers

Chipotle Parmesan Dressing

Table-Served

Buffet Selections

Herb Garlic and Lemon Crusted Roast Chicken

Mushrooms and Thyme Pan Gravy

Oven Roasted Wild Salmon

Champagne Infused Beurre Blanc

Cilantro Adobo Marinated Flank Steak

Ancho Chili and Rioja Wine Sauce

Roasted Yukon Gold Potatoes

Lemon Oil, Fresh Parsley, Oregano and Cracked Pepper

Fresh Baked Breads

Fresh Seasonal Vegetables

Champagne Toast

Gourmet Coffee and Tea Station

Forty Four Dollars

Please order buffet service for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Gold Buffet Reception

Hors d'Oeuvres

Choice of Two from our Hand Crafted Hors d'Oeuvres List

One piece of each prepared per guest, Butler Passed

International Cheese and Fruit Display

Baguettes and Specialty Crackers

Garden Fresh Crudités

Balsamic Vinaigrette, Chunky Blue Cheese
and Avocado Jalapeno Ranch Dips

Flute Kabobs

Individual Fruit Skewers with a Passion Fruit and Guava Reduction
Displayed in a Champagne Flute

Salad

Baby Field Greens Salad

Mixed Greens, Gorgonzola, Candied Walnuts, Grape Tomatoes
Tossed with Choice of Dressing
Table-Served

Buffet Selections

Pan Seared Mahi-Mahi

Italian Parsley and Lemon Zest Cream
Sauce, Pineapple-Melon Relish

Pan Roasted Rosemary Crusted Chicken

Cold Pressed Olive Oil Infused Tomato Broth

Five Peppercorn and Herb Crusted Beef Striploin

Burgundy Mushroom Jus, Horseradish Cream
Fresh Baked Crusty Rolls
Carved to Order by a Uniformed Chef

Dauphinoise Potatoes

Fresh Seasonal Vegetables

Champagne Toast

Gourmet Coffee and Tea Station

Fifty One Dollars

Please order buffet service for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Diamond Buffet Reception

Hors d'Oeuvres

Choice of Two from our Handcrafted Hors d'Oeuvres List

One piece of each prepared per guest, Butler Passed

International Cheese and Fruit Display

Baguettes and Bread Sticks
Gourmet Crackers

Baby Vegetable Crudités

Creamy Garlic Ranch Dressing, Balsamic
Vinaigrette

Salad

The Mediterranean Salad

Baby Spinach, Romaine Hearts, Heirloom Tomatoes, Kalamata Olives
Fresh Mozzarella, Shaved Red Onion, Toasted Pita
Edible Flower Confetti and Basilico Pomodoro Vinaigrette
Table-Served

Buffet Selections

Herb and Garlic Crusted Prime Rib

Slow Roasted in Rock Salt
Zinfandel Jus and Creamy Chive Horseradish
Fresh Baked Crusty Rolls
Carved to Order by a Uniformed Chef

Baby Spinach and Brie Chicken Roulade

Chardonnay Supreme Sauce

Chili-Lime Grilled Shrimp

Fresh Gulf Shrimp, Cilantro, Rice Pilaf and Pico de Gallo

Three Cheese Potato Gratin

Idaho Russets with Mozzarella, Cheddar and Munster

Fresh Seasonal Vegetables

Focaccia Bread with Garlic-Herb Infused Dipping Oil

Champagne Toast

Gourmet Coffee and Tea Station

Fifty Eight Dollars

Please order buffet service for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Premier Buffet Reception

Hors d'Oeuvres

Choice of Two from our Handcrafted Hors d'Oeuvres List

One piece of each prepared per guest, Butler Passed

International Cheese and Fruit Display

Imported and Domestic Cheeses
Baguettes and Wafers

Blue Crab Martinis

Papaya, Red Onion and Cilantro Relish
Crisp Flat Bread

Salad

Angel's Caesar Salad

Hearts of Romaine, Sourdough Croutons with Plump Bay Shrimp
Shaved Parmigiano-Reggiano

Table-served with Focaccia and Artisan Breads with Garlic-Herb Infused Dipping Oil

Buffet Selections

Forest Mushrooms and Baby Chicory Salad

Crumbled Goat Cheese, Bacon Lardons and Sweet Onions
Cabernet Sauvignon Vinaigrette

Chargrilled Tenderloin of Beef

Parsley, Sage, Rosemary and Thyme Zinfandel Reduction
Grain Mustard and Chive Horseradish Dressing
Fresh Baked Crusty Rolls
Carved to Order by a Uniformed Chef

Shrimp Orecchiette Scampi

Capers, Italian Parsley and Garlic Lemon Butter Sauce

Andouille Sausage and Spinach Stuffed Breast of Chicken

Merlot Demi Cream Sauce

Wild Mushroom Risotto

Fresh Heirloom Baby Vegetables

Champagne Toast

Gourmet Coffee and Tea Station

Seventy Two Dollars

Please order buffet service for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

The Ashton Gardens Signature Buffet Reception

Hors d'Oeuvres

Choice of Two from our Handcrafted Hors d'Oeuvres List

One piece of each prepared per guest,
Butler Passed

Seasonal Fresh Fruit Kebabs
Displayed on a Peeled Pineapple
Garnished with Assorted Berries

Handcrafted Domestic and International Cheeses

Crostini, Baguettes and Gourmet Crackers

Display of Gulf Shrimp Ceviche Martinis
Lime, Jalapeño, and Cilantro Marinade
Shaved Lettuce Bed and Flat Bread Chips

Salad

Kentucky Lime Stone Lettuce and Caramelized Wild Mushroom Salad

Sweet Bermuda Onion, Crushed Oakdale Toasted Walnuts
Edible Flower Confit and Aged Sherry Vinaigrette
Table-Served

Buffet Selections

Marinated Grilled Asparagus Platter

Shaved Parmesan, Roasted Tomatoes
Toasted Hazelnuts and Herb Mayonnaise

Five Pepper Rubbed Tenderloin of Beef

Oxtail Zinfandel Sauce, Creamy Chive Horseradish and Silver Dollar Rolls
Carved to Order by a Uniformed Chef

Rock Shrimp and Pappardelle Pasta

Julienne Sundried Tomatoes
Basil Oil and a Light Cream Sauce

Chicken "Coq au Vin"

Button Mushrooms
Glazed Baby Onions and Crisp Pancetta
Rich Red Wine Jus

Parisienne Potatoes

Clarified Butter, Sweet Roasted Garlic

Champagne Toast

Almond Crusted Halibut

Bedded on Sautéed Baby Spinach
Champagne Shallot Cream Sauce

Roast Rack of Pork Loin

Mild Italian Sausage and
Dried Fruit and Nut Stuffing
Brandy, Apricot and Plum Sauce

Fresh Heirloom Baby Vegetables

Gourmet Coffee and Tea Station

Eighty Eight Dollars

Please order buffet service for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Brunch at "The Gardens"

Welcome Service

International Cheese Display
Baguettes and Specialty Crackers

Fresh Seasonal Fruits and Berries
Melons, Pineapple, Berries and Grapes

Fresh Squeezed Orange Juice

Buffet Selections

Assortment of Breakfast Pastries
Croissants, Fruit Danish, Mini Muffins
Bagels, Soft Butter and Cream Cheese

Mixed Greens Salad
Tomatoes, Cucumber, Julienne Carrots
Dressing of Your Choice

Quiche Lorraine
Roasted Tomato Sauce

Rosemary and Chili Rubbed Skirt Steak
Rich Red Wine Ragout Sauce

Fried Yukon Gold Potatoes
Scallions and Diced Bell Peppers

Freshly Baked Rolls

Mimosa & Champagne Toast
Gourmet Coffee and Tea Station

Thirty Six Dollars

Brunch Enhancements

Enhancements are to be ordered for complete adult guest count guarantee

Display of House-Cured Lemon Pepper Salmon

Cream Cheese, Bermuda Onions, Sliced
Tomatoes, Capers and Mini Bagels
7.00 per guest

Poached Eggs on Cream Cheese Biscuits

Canadian Bacon and Dill Hollandaise
6.25 per guest

Please order Brunch at "The Gardens" and Brunch Enhancements
for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Sterling Hors d'Oeuvres Reception

A Casual Service Concept where guests are greeted with a variety of passed hors d'oeuvres then serve themselves, at their own pace, from food displays presented throughout the room. Limited (Less than Fifty Percent) bistro table seating coupled with high-top pedestals encourages continuous "mingling" and promotes energy and activity throughout the entire reception.

Welcome Service

Passed Hors d'Oeuvres

Please choose three from our Handcrafted Hors d'Oeuvres list

One piece of each selection prepared per guest

International Cheese and Fruit Display

Baguettes and Specialty Crackers

Artichoke Jalapeno Dip

Sliced Baguette and Tortilla Chips

Station Service

Southwest Caesar Salad Martini

Fresh Grated Romano, Tri-color Fried Tortilla Strips

Fire-Roasted Sweet Peppers and Chipotle Parmesan Dressing

Displayed fully dressed

Mashed Potato Bar

Whipped Potatoes, Sour Cream, Scallions, Bacon Pieces

Shredded Cheddar, Soft Chive Butter, Fried Sweet Potato Straws

Carving Station

Please choose one

Sage and Porcini Rubbed Breast of Turkey

Purple Sage Gravy and Jalapeño Cornbread

Caraway Crusted Roast Loin of Pork

Sugar Roasted Plum Sauce and Silver Dollar Rolls

Blackened Top Round of Beef

Red Wine Reduction and Assorted Dinner Rolls

Champagne Toast

Gourmet Coffee and Tea Station

Forty Four Dollars

Please order Hors d'Oeuvres Reception for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices.

Gold Hors d'Oeuvres Reception

A Casual Service Concept where guests are greeted with a variety of passed hors d'oeuvres then serve themselves, at their own pace, from food displays presented throughout the room. Limited (Less than Fifty Percent) Bistro table seating coupled with high-top pedestals encourages continuous "mingling" and promotes energy and activity throughout the entire reception.

Welcome Service

Passed Hors d' Oeuvres

Please choose two from our Handcrafted Hors d' Oeuvres list

One piece of each prepared per guest

Mini Twice Baked Yukons

Bruschetta Rustica

International Cheese Display
Baguettes & Specialty Crackers

Fresh Fruit Display and Crudités
Berry Infused Yogurt

Station Service

Crab Meat and Cream Cheese Dip

Assorted Specialty Crackers

Southwest Caesar Salad Martini

Fresh Grated Romano, Tri-color Fried Tortilla Strips
Fire-Roasted Sweet Peppers and Chipotle Parmesan Dressing
Displayed fully dressed

Gourmet "Mac and Cheese" Bar

Traditional Macaroni in a Quattro Fromaggio Sauce
Focaccia Bread Crumbs, Bacon Pieces, Grated Parmesan
Minced Chives, Balsamic Glazed Portobellos, Crème Fraiche

Carving Station

Please choose one

Peppercorn and Herb Crusted Striploin

Burgundy Mushroom Sauce
Silver Dollar Rolls

Herb Rubbed Turkey Breast

Riesling Giblet Gravy
Whole Wheat Rolls

Country Mustard and Honey Glazed Bone-in Ham

Buttermilk Biscuits and Sweet Dijon Sauce

Champagne Toast

Gourmet Coffee and Tea Station

Forty Nine Dollars

Please order Hors d' Oeuvres Reception for a minimum of seventy-five guests for a one and one-half hour service

A service charge of 19% and applicable sales taxes will be added to the menu prices

Diamond Hors d'Oeuvres Reception

A Casual Service Concept where guests are greeted with a variety of passed hors d'oeuvres then serve themselves, at their own pace, from food displays presented throughout the room. Limited (Less than Fifty Percent) Bistro table seating coupled with high-top pedestals encourages continuous "mingling" and promotes energy and activity throughout the entire reception.

Welcome Service

Passed Hors d' Oeuvres

Please choose two from our Handcrafted Hors d' Oeuvres list

One piece of each prepared per guest

Potato Vegetable Soup "Sips"

Gulf Lump Crab Cake

International Cheese Display
Baguettes and Specialty Crackers

Sliced Fresh Fruit and Crudités Display
Berry Infused Yogurt

Station Service

Martini Salad Bar

Romaine Hearts and Baby Frisee, Grape Tomatoes, Cucumbers
Asparagus Tips, Matchstick Carrots, Grated Parmesano Reggiano
"Shaken" with Home-Made Dressings

Farfalle Mardi Gras

Crawfish tails, Andouille Sausage, Grilled Gulf Shrimp
Scallions, Diced Tomatoes, Spicy Cream Sauce

Carving Station

Please Choose One

Herb Garlic Prime Rib of Beef
"Slow Roasted in Rock Salt"
Zinfandel Horseradish Cream
Sourdough Rolls

Honey Roasted Pork Tenderloin
Filled with Spinach & Mozzarella
Red Wine and Raisin Compote
Silver Dollar Rolls

Champagne Toast

Gourmet Coffee and Tea Station

Fifty Three Dollars

Please order Hors d' Oeuvres Reception for a minimum of seventy-five guests for a one and one-half hour service
A service charge of 19% and applicable sales taxes will be added to the menu prices

Culinary “Inter-Action” Stations

*Prepared to order by Ashton Gardens Uniformed Chefs
Minimum order required for the entire adult guest count guarantee
Priced per guest*

Viennese Chocolate Ganache Station

Our “Chocolate Chef” Serves a Selection of
Strawberries, Marshmallows, Mini Pretzels, Chocolate Chip Cookies
Lady Fingers, Sugar Wafers and Biscotti
The Finest Swiss Chocolate Covertures
8.00

Mashed Potato Martini Bar

Sour Cream, Scallions, Bacon Bits, Shredded Cheddar
Soft Chive Butter and Sweet Potato Straws
8.00

Gourmet “Mac and Cheese” Bar

Traditional Macaroni in a Quattro Fromaggio Sauce
Focaccia Bread Crumbs, Bacon Pieces, Grated Parmesan
Minced Chives, Balsamic Glazed Portobellos, Crème Fraiche
9.00

Shrimp Martini Bar

Prepared by a Culinary Attendant
Jumbo Prawns, Finely Shredded Iceberg
Absolut Spicy Cocktail Sauce, Fresh Lime, and Seeded Flat Bread
9.50

Pasta Station

Please Choose One
9.50

Tricolor Tortellini

Parmesan, Prosciutto, Sun-Dried Tomatoes
Fresh Basil Chiffonade
Light Cream Sauce

Farfalle Mardi Gras

Crawfish Tails, Andouille Sausage
Grilled Gulf Shrimp, Scallions
Diced Tomatoes, Spicy Cream Sauce

A service charge of 19% and applicable sales taxes will be added to the menu prices

Handcrafted Hors d'Oeuvres

Priced per guest – Hors d'oeuvres are to be ordered for complete adult guest count guarantee

Hot Selections

Fig and Mascarpone in Phyllo	2.50
Miniature Cheddar Corn Cakes with Sliced Candied Pork	2.50
Sesame Crusted Chicken Sate	2.50
Coconut Crusted Chicken "Bites"	2.50
Beef Wellington	2.75
Beef Tenderloin Brochette	2.75
Mini Crab Cakes	3.00
Mini Twice Baked Yukons	2.50
Scallops in Apple Smoked Bacon	3.00
Frittata with Sun Dried Tomatoes, Artichoke, Baby Spinach	2.50
Peppered Beef Tenderloin with Italian Polenta	3.00
Italian Sausage Calzone	2.25
Beef Empanadas	2.25
Lobster Bisque Shooters	3.00
Smoked Chicken Quesadilla	2.25
Chicken Potsticker	2.00
Cozy Shrimp	3.00

Chilled Selections

Shrimp Shooters, Vodka Spiked Horseradish Cocktail Sauce	3.00
Bruschetta Rustic with Boursin cheese, Caramelized Mushrooms	2.50
Edible Spoons with Gulf Shrimp Gazpacho	3.00
Crostini "BLT" with Pancetta, Baby Tomatoes, Field Greens, Chipotle Mayo	2.50
Goat Cheese, Figs and Toasted Pecans on Belgian Endive	3.00
Chilled Jumbo Shrimp with Cocktail Sauce	2.50
Court Bouillon Poached Shrimp	3.00
Edible Spoons with Crab Salad	3.00
Antipasto Skewers	2.00
Balsamic Slaw Cones in Chipotle and Spinach Wraps	2.50
Caramelized Mushroom Bruschetta	2.00
Asparagus in Prosciutto	2.00

A service charge of 19% and applicable sales taxes will be added to the menu prices

Sterling Prix Fixe Menu

Appetizer

Blue Crab Bisque
Fine Cognac and Tarragon

Salad

Angel's Caesar Salad
Classic Caesar of Crisp Romaine Hearts
Enhanced with Plump Bay Shrimp, Sourdough Croutons
Shaved Parmigiano-Reggiano
Tossed in a Meyer Lemon Accented Caesar Dressing

Intermezzo

Champagne Sorbet
Served in an Elegant Martini Glass with an Edible Orchid

Main Course

Pancetta Wrapped Breast of Chicken and Roasted Wild Salmon
Wild Mushroom Duxelle and Huckleberry Sauce
Bentji Potato Cake and Bloomsdale Spinach

Artisan Breads with Flavored Butter

After Dinner

Champagne Toast
Assorted Petit Fours and Chocolate Truffles

Fresh Brewed Coffee and Gourmet Teas

Fifty Six Dollars

Please order Prix Fixe Menu for a minimum of fifty guests
A service charge of 19% and applicable sales taxes will be added to the menu prices

Gold Prix Fixe Menu

Appetizer

Seared Parsley Crusted Tuna with Delta Grass Asparagus

Provençal Olives, Roasted Roma Tomatoes and Wilted Savory Spinach
Drizzled with an Oak Aged White Balsamic-Tomato-Purple Basil Dressing

Salad

Butter Lettuce Salad

Goat Cheese, Dates and Hazelnut Tangerine Vinaigrette

Intermezzo

Trio of Exotic Sorbets

Mango, Coconut and Passion Fruit
Served in an Elegant Martini Glass with an Edible Orchid

Main Course

Seared Center Cut Beef Tenderloin Paired with Grilled Ginger Garlic Shrimp

Zinfandel Reduction, Steamed Jasmine Rice and Seasonal Baby Vegetables

Artisan Breads and Flavored Butter

After Dinner

Champagne Toast

Assorted Petit Fours and Chocolate Truffles

Fresh Brewed Coffee and Gourmet Teas

Sixty Six Dollars

Please order Prix Fixe Menu for a minimum of fifty guests
A service charge of 19% and applicable sales taxes will be added to the menu prices

Diamond Prix Fixe Menu

Appetizer

Oven Roasted Muscovy Duck Breast

Baby Field Greens, Micro Greens, Caramelized Apples
Seedless Grapes Poached in Chambord

Salad

Boston Bibb and Lola Rosa Salad

Citrus Segments, Toasted Almonds, Toy Box Tomatoes
Dark Cherry Balsamic Vinaigrette

Intermezzo

Fresh Fruit and Berry "Martini"

Drizzled with a Guava-Passion Fruit Reduction with an Edible Orchid

Main Course

Cabernet Glazed Filet of Beef and Blue Crabcake with Caper Balsamic Beurre Blanc

Lobster Whipped Potatoes and Heirloom Baby Vegetables

Artisan Breads and Flavored Butter

After Dinner

Champagne Toast

Assorted Petit Fours and Chocolate Truffles

Gourmet Coffee and Assorted Teas

Seventy One Dollars

Please order Prix Fixe Menu for a minimum of fifty guests
A service charge of 19% and applicable sales taxes will be added to the menu prices

Ashton Gardens Signature Prix Fixe Menu

White-Glove "Butler-Served" Hors d'Oeuvres

One piece of each prepared per guest

Crostini "BLT"

Crisp Pancetta, Baby Tomatoes
Field Greens and Chipotle Mayo

Lobster Bisque Shooters

Poached Lobster, Crème Fraiche
Paprika and Lemon Zest

Court Bouillon Poached Shrimp

Avocado Salsa on a Chilled Fork

Amuse - Bouche

Prosciutto Wrapped Figs on Melon Carpaccio

Micro Greens, Muscatel-Grape Seed Oil Dressing and Lavender Honey

Salad

Warm Lobster Salad

Minced Vegetables, Toy Box Tomatoes and
Seasonal Heirloom Greens
Champagne Vinaigrette

Intermezzo

Raspberry and Pinot Noir Sorbet "Martini"

Fresh Berry Confit and an Edible Orchid

Entrée

Pan Roasted Filet Mignon of Veal

Saffron Infused Risotto Cake, Fava Bean Gratin
Belgian Endive Chip and Osso Bucco Sauce

Avant le Fin

Artisan Cheeses of America

Tomales Bay Matos Saint George, Vella Oregon Blue
Wisconsin Colby Longhorn and Rosemary-Port Poached Dried Fruits

Chef's Selection of Artisan Breads

Edible Flower Confetti Butter

Assorted Miniature Pastries,

Tartlets and Chocolate Truffles

Champagne Toast

Fresh Brewed Coffee and Gourmet Teas

Ninety Five Dollars

Please order Prix Fixe Menu for a minimum of fifty guests
A service charge of 19% and applicable sales taxes will be added to the menu prices

Table Served Dinner

Please select one of each of Soup or Salad and Entrée
Salad or Soup selection is included in entrée price along with Seasonal Vegetables, Fresh Baked Breads,
Coffee, Tea and Champagne Toast

Soups

Smoked Tomato and Lentil

Cream of Vegetable Potage

Minestrone

Cream of Broccoli

Salads

Southwest Caesar

Fresh Grated Romano, Tricolor Fried Tortilla Strips, Fire Roasted Sweet Peppers
Chipotle Parmesan Dressing

Black and Blue Salad

Boston Bib Lettuce, Crumbled Blue Cheese, Candied Walnuts, Grape Tomatoes
White Balsamic Vinaigrette

Almond Citrus Salad

Spinach and Iceberg, Toasted Almonds, Red Onions and Citrus Segments
Orange Tarragon Vinaigrette Dressing

Split Heart of Romaine

Shaved Red Onion, Grape Tomatoes, Julienne Carrots and Red Cabbage
Creamy Ranch Dressing

Dinner Enhancements

First Course Appetizers

Oven Roasted Duck Breast

Field Greens, Caramelized Apples, Seedless

Chambord Poached Grapes

8.00

Pancetta Wrapped Jumbo Shrimp

Frisee, Cannelli Bean Salad

Cumin, Rosemary Oil and Roasted Peppers

7.50

Dungeness Crab Martini

Papaya, Red Onion and Cilantro Relish

8.00

Tamarind-Jalapeno Glazed Lamb Chop

Buttery Whipped Potatoes

8.50

Intermezzo

Please choose two flavors

Champagne, Raspberry, Guava or Mango Sorbet

Served in an Elegant Martini Glass with an Edible Orchid

3.25

A service charge of 19% and applicable sales taxes will be added to the menu prices

Table Served Dinner

Entrées

Please order minimum of one entrée for entire adult guest count guarantee

If you would like to offer guests a choice of entrée, maximum order of 2 entrees is permitted and the higher priced entrée will be charged for both options. Assigned seating is requested with split entrée selection with place card noting guest entrée choice.

Rosemary Lemon Gremolada Crusted Veal Chop

Creamy Garlic Polenta and Caramelized Figs

Herb Natural Jus

44.00

Tamarind Guava Bar-B-Que Pork Loin

Steamed Jasmine Rice and Wild Spinach

Mild Thai Red Curry Sauce

33.00

Grilled New York Strip Loin

Roasted Garlic Red Bliss Potatoes, Napa Zinfandel Sauce

44.00

Classic London Broil

Cabernet Champignon Reduction

32.00

Pancetta Wrapped Breast of Chicken

Wild Mushroom Duxelle and Bintje Potato Cake

Huckleberry Red Wine Sauce

37.00

Grilled Filet Mignon

Sugar Roasted Cipolini Onions

Five Peppercorn-Merlot Sauce

47.00

Please order Table Served Dinners for a minimum of fifty guests

A service charge of 19% and applicable sales taxes will be added to the menu prices

Table Served Dinner

Entrees Cont.

Please order minimum of one entrée for entire adult guest count guarantee

If you would like to offer guests a choice of entrée, maximum order of 2 entrees is permitted and the higher priced entrée will be charged for both options. Assigned seating is requested with split entrée selection with place card noting guest entrée choice.

Lemon Herb Crusted Lane Snapper

Whipped Yukons

Caper Tequila Lime Butter Sauce

36.00

Potato Crusted Salmon

Wilted Spinach, Herb Beurre Blanc

34.00

Chicken Florentine

Stuffed with Spinach, Garlic and Mozzarella

Parsley Chardonnay Cream Sauce

32.00

Grilled Center Cut Top Sirloin Steak

10 ounces with Horseradish Mashed Potatoes

Shallot Thyme Cabernet Sauce

37.00

Pan Seared Filet of Sea Bass

Creamy Mashed Potatoes, Selected Seasonal Fresh Vegetables,

Citrus Herb Beurre Blanc

45.00

Chicken du Chef

Boneless Breast Filled with

Rock Shrimp, Andouille Sausage and Smoked Mozzarella

Spicy Herb-Demi Cream Sauce

34.00

Please order Table Served Dinners for a minimum of fifty guests

A service charge of 19% and applicable sales taxes will be added to the menu prices

Table Served Dinner

Entrées Duets

Grilled Petite Filet of Beef, Cabernet Glaze
Sweet Blue Crabcake, Caper Balsamic Beurre Blanc
Fingerling and Yukon Potato Cake
Fresh Seasonal Vegetables
61.00

Filet Mignon, Merlot Five Peppercorn Glaze
Rock Lobster Tail, Shellfish Tomato Bordelaise Sauce
Gorgonzola Potato Gratin
Fresh Seasonal Vegetables
65.00

Oven Roasted Wild Salmon, Coriander Roasted Tomato Sauce
Herb Garlic Lemon Crusted Breast of Chicken
Creamy Herb Risotto
Fresh Seasonal Vegetables
47.00

Grilled Top Sirloin, Pistou Butter
Ginger Garlic Shrimp, Soy Sweet Chili Sauce
Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
52.00

Please order Entrée Duets for a minimum of fifty guests
A service charge of 19% and applicable sales taxes will be added to the menu prices

Specialty Beverage Service

Custom Cocktail

Ashton Gardens' Master Mixologists will design a one-of-a-kind cocktail
Created for the Bride and Groom's unique preferences
The drink will even be given it's own special name
7.00 each

Made-To-Order Martinis

Shaken or Stirred
Choose from Ashton Gardens' Original Recipes or Customize Your Own
Featuring Ketel One, Ketel One Citron, Tanqueray Ten Gin
Gourmet Stuffed Olives with Blue Cheese, Grilled Jalapeno, Roasted Garlic
Dill Pickle, Smoked Shrimp
7.00 each

Build Your Own Bloody Mary's

Featuring Ketel One and Kettle One Citron
Organic Tomato Juice, A Variety of Spicy Sauces, Cracked Pepper, Fresh Grated Horseradish
Carrot and Celery Sticks, Lemons and Limes
Garnishes of Poached Shrimp, Gourmet Olives and Kosher Dills
7.00 each

Margarita Mania

Frozen, On-The-Rocks, or Straight Up
Jose Quervo Gold, Fresh Lime Juice, Berries and Fun Garnishes
Fresh Fruit Coulis
6.00 each

Bubbles and More Bubbles

Fine French, American, and Italian Champagnes and Sparkling Wines
Customized to order with Fresh Berries, Fruit Purees, and Fresh Juices
6.00 per drink

Champagne ala Mode de Sorbet

Your Choice of Two – Butler Passed in a Tall Martini Glass
Godiva Chocolate Liqueur and Raspberry
Amaretto Liqueur and Mango, Gold Agave Tequila and Lime
Chambord and Blueberry
5.00 each

Please order Specialty Beverage Service for a minimum of fifty guests
A service charge of 19% and applicable sales tax will be added to the bar prices
Specialty Beverage Service has a sales minimum of 800.00
Bubbles and More Bubbles has a sales minimum of 500.00

Beverage and Bar Service

Complete Bar Packages

Priced per person for a two hour minimum, includes Liquor, Beer, Wine, Champagne & Mixers

Preferred Bar Reception	Premium Bar Reception	Top Shelf Reception
19.00 - Two Hours	22.00 - Two Hours	25.00 - Two Hours
25.00 - Three Hours	29.00 - Three Hours	33.00 - Three Hours
29.00 - Four Hours	35.00 - Four Hours	39.00 - Four Hours

Beer Wine & Champagne Bar Packages

Priced per person for a two hour minimum, includes Beer, Wine, Champagne & Sodas

Preferred Brands: Three Domestic Beers	Premium Brands: Three Domestic and Import Beers
House Wine and Champagne	Premium Wine and Champagne
16.00 - Two Hours	18.00 - Two Hours
22.00 - Three Hours	24.00 - Three Hours
27.00 - Four Hours	31.00 - Four Hours

Beverages by the Drink

Preferred Brand Cocktails	6.00
Premium Brand Cocktails	7.00
Top Shelf Brand Cocktails	8.00
Domestic Beer	5.00
Specialty and Import Beer	6.00
Preferred Wine	5.00
Preferred Wine - Bottle	26.00
Premium Wine	6.00
Premium Wine - Bottle	33.00
Preferred Champagne - Bottle	21.00
Soft Drinks/Bottled Water	2.00
Cordials	7.00

Premium Brands
Seagram's Vodka
Bacardi Light Rum
Margaritaville Silver Tequila
Seagram's 7 Blend
Bombay Gin
Dewar's Scotch
Jim Beam Bourbon

Top Shelf Brands
Ketel One Vodka
Railean Reserve XO Gold Rum
Margaritaville Gold Tequila
Crown Royal Canadian
Bombay Sapphire Gin
Chivas Regal Scotch
Markers Mark Bourbon

Non-Alcoholic Beverage Service

A Variety of Specialty Sodas, Coke, Diet Coke, Sprite, Sparkling & Still Bottled Water and Fresh Citrus Punch
7.00 per person

A service charge of 19% and applicable sales tax will be added to the bar prices
All bars have a sales minimum - \$1000 up to 100 Guests \$1,500 up to 150 Guests \$2,000 over 150 Guests

ASHTON GARDENS HOUSTON - West
Wedding Event Pricing

Today's Date: 4/9/2015

Ashton Gardens Rep: Brittney Smith



	Saturday Evening 8 Hour Access Ceremony 6pm or Later	Saturday Afternoon 6 Hour Access Ceremony 12pm	Sunday Evening 7 Hour Access Ceremony 6pm or Later	Friday Evening 7 Hour Access Ceremony 7pm or Later	Sunday Afternoon 6 Hour Access Ceremony 12pm	Mon - Thurs Evening 7 Hour Access Flexible Start Time
Chapel Fee	2,500	2,000	2,000	2,000	1,500	1,000
Double Ballroom Fee	9,000	6,000	6,000	5,000	3,000	2,500
Food Minimum	13,500	11,000	11,000	10,000	9,000	9,000
Sub Total	25,000	19,000	19,000	17,000	13,500	12,500
Service Charge	4,275	3,230	3,230	2,850	2,280	2,185
Security Officers	475	475	475	475	475	475
Sales Tax	2,454	1,873	1,873	1,677	1,341	1,251
Complete Event Total	32,204	24,578	24,578	22,002	17,596	16,411

Event Payment Schedule

1st Payment - 25% of contract total Due at time of booking facilities	8,051	6,145	6,145	5,500	4,399	4,103
2nd Payment - 25% of contract total Due 180 days before event date	8,051	6,145	6,145	5,500	4,399	4,103
3rd Payment - 25% of contract total Due 120 days before event date	8,051	6,145	6,145	5,500	4,399	4,103
4th Payment - 25% of contract total Due 60 days before event date	8,051	6,145	6,145	5,500	4,399	4,103
Security Deposit - Refundable Due at final planning meeting	1,500	1,000	1,000	1,000	1,000	1,000

Notations:

1. Pricing is valid for 30 days and pricing around holidays may vary
2. Food minimum is not based on a specific menu or guest count but based on an average guest count for each date and time
3. Alcoholic beverages are not included in our pricing as Ashton Gardens does not require the purchase of beverages
4. Maximum seating capacity for a single ballroom event is 400 guests