

Ashton Place

Family Style Luncheon Menu

Includes Your Choice of One Starter with Freshly sliced Rustic Bread with Herbed Butter
Two Entrée Selections with One Starch & One Vegetable, Your choice of Dessert
Ice Water, Regular Coffee with Cream & Sugar Available at Each Guest Table
(Decaffeinated Coffee and Hot Tea available upon request)
White or Ivory Linens for all Guest Tables with Your Choice of a Colored Linen Napkin

Choose One Starter Selection

Soup Selections

Cream of Chicken (with or without Rice)

Cream of Potato (with or without Leeks)

Cream of Broccoli (with or without Cheddar Cheese)

Cream of Mushroom

Cream of Asparagus

Beef Barley

Minestrone (Add \$0.50 per guest)

Roasted Tomato Basil Bisque (Add \$1.00 per guest)

Salad Selections

Ashton's Signature Salad

Seven Blended Greens with Shredded Carrot, Red Cabbage,
Chopped Roma Tomato, Cucumber and Gourmet Croutons
Served with our Red Wine Vinaigrette

Caesar Salad

Crisp Romaine Lettuce Tossed with a Creamy Caesar Dressing
Topped with Gourmet Croutons and Asiago Cheese
Garnished with a Parmesan Crisp

Country Salad

Generous Mix of Romaine and Leaf Lettuce
Topped with Sliced Heirloom Tomatoes, Shredded Carrot, Red Cabbage
with a Creamy Ranch Dressing

Cobb Salad (Add \$.50 per guest)

Mixed Greens, Diced Tomatoes, Hardboiled Egg, Bleu Cheese Crumbles and an
Avocado Wedge with Ranch Dressing

Sunshine Salad (Add \$1.00 per guest)

Mescaline Greens with Belgium Endive, Mandarin Oranges, Chopped Walnuts and Sliced
Strawberries. Served with our Red Raspberry Vinaigrette

Caprese Salad (Add \$1.00 per guest)

Shingled Beef Steak Tomatoes, Ovolini Mozzarella and Fresh Basil
Surrounded by Baby Greens Finished with Aged Balsamic and Basil Pesto Oil

(Choice of Two Dressings on the Table is an Additional \$0.50 per guest or a Dressing Trio for an Additional \$1.00 per guest)

Choose Two Entrée Selections

Bone-In Chicken

Your Choice of Plain, Greek or Italian.

Whole Roasted Turkey

With Homemade Gravy and Herbed Dressing

Slow Roasted Thinly Sliced Sirloin of Beef With Rich Beef Gravy Topped with Crispy Leeks

Tossed in Tomato Basil Marinara

Italian Sausage

With Homemade Sauerkraut

Polish Sausage

Pan Seared, Herb Crusted Tilapia Filet Drizzled with Basil Pesto Oil and Topped with Oven Dried Tomatoes

Herb Crusted Tilapia

Atlantic Salmon Filet Marinated in Fresh Herbs Speckled with Garlic, Topped with Mediterranean Compound Butter.

Roasted Salmon

Lunch Pricing Includes a 4 Hour Day event with the Event Ending by or Before 3:00 pm

Prices are subject to 18% service charge and 8.25% state sales tax.
Gratuities are appreciated and are at the customer's discretion

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630.789.3337 341 75th Street Willowbrook, IL 60527 www.ashtonplace.com info@ashtonplace.com

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Choose One Starch Selection

- Yukon Gold Mashed Potatoes** Baby Yukon Gold Potatoes Smashed with Cream, Butter & Seasoning with Your choice of Plain, Garlic or Ranch
- Bistro Mashed Potatoes** Mashed Red Skin Potatoes Infused with Caramelized, Onions, Sour Cream and Fresh Chives
- Herbed Red Potatoes** Steamed Quarter Cut Red Skin Potatoes Drizzled with Butter, Seasoning, Parsley and Fresh Chives
- Rice Pilaf** Long Grain White Rice Seasoned and Tossed together with Sautéed Diced Onions, Carrots and Peppers
- Mosticcoli** With Tomato Basil Marinara Sauce and Finished with Fresh Parmesan
- Herbed Dressing** Folded with Fresh Herbs and Chicken Broth
- Risotto Florentine** (Add \$1.00 per guest) Imported Italian Arborio Rice Blended with Fresh Baby Spinach, Garlic and Parmesan Reggiano

Choose One Vegetable Selection

- Whole Green Beans** Tossed in Garlic Butter
- Corn O'Brien** Corn, Red Pepper, and Green Pepper Tossed in Garlic Butter
- California Blend** Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter
- Roasted Vegetables Mélange** (Add \$0.75 per guest) Zucchini, Squash, Eggplant, Green Pepper, Red Onion and Asparagus Tips Tossed in Garlic and Herbed Olive Oil and Roasted to Perfection
- Jumbo Crisp Asparagus** (Add \$1.00 per guest) Steamed Green Asparagus Curtained with Hollandaise or Drizzled with Lemon Butter

Choose One Dessert Selection

- Vanilla Ice Cream** With or without Chocolate Drizzle
- Add a Vanilla Ice Cream Scoop to any of the Below Dessert Selections for an Additional \$1.00 per guest**
- Royal Chocolate Cake** With Chocolate Butter cream Frosting and Raspberry Coulis
- Vanilla Cake** With Vanilla Butter cream Frosting and Strawberry Coulis
- Assorted Cookie Tray** Chef's Choice of Assorted Cookies Displayed on Each Guest Table (15 Cookies per Tray)
- Seven Layer Sundae** (Add \$1.00 per guest) A scoop of Amazon Storm Ice Cream (Vanilla Fudge swirl with toffee bits) on top of a Seven Layer Bar Cookie topped with Butterscotch Cream Sauce and sprinkled with Butter Finger bits and whipped cream.
- Warm Apple Crisp Pie** (Add \$1.00 per guest) With cinnamon whipped cream
- New York Cheesecake** (Add \$1.5 per guest) Velvety Cream Cheese Infused with Vanilla Beans atop a Graham Cracker Crust & Drizzled with a Strawberry Coulis

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