

Ashton Place

A Step Above The Rest...

Accommodations from 25-800 Guests

Picturesque Lobby with Cascading Staircases

Elegantly Appointed Bridal Suite with Private Powder Room Accented in Beautiful Granite and Marble

Personalized Floor Plans Offering a Variety of Head Table and Dance Floor Options

Ceremony Room Options Available

Richly Constructed Mahogany Bars

Sweetheart or Head Table Options

Experienced Coordinators will Assist you in the Entire Planning and Execution of your Event

Professional Service Staff in Bistro Style Attire

Personalized Menu Options Available Through our Executive Chef

Private, Custom Chef Tastings

Seasonal Coat Check

Well Lit & Spacious Parking Accommodating All of your Guests

Local Hotels Providing Shuttle Service to and from Ashton Place

Saturday Night Package Available for Friday and Sunday Events at Modified Pricing

Ashton  Place

Ashton Place

Prestige Package

Complete Maitre d' Service Throughout your Event

Five and a Half Hour Event with a Four Hour Deluxe Bar

Champagne, Fresh Crudités and Fromage Plate in your Private Bridal Suite

Champagne Toast with a Fresh Fruit Garnish for All of your Guests

Exclusive Bottled Wine with Dinner

Regular and Decaffeinated Coffee and Hot Tea with Lemon

Decadent Five Course Dinner Including a Refreshing Intermezzo

Decorated Wedding Cake or Choice of Dessert

Silver Coffee Service Buffet Following Dinner Including Belgium Chocolate Shavings, Cinnamon Sticks, Whipped Cream and Flavored Creamers

Formal Floor Length Poly-Cotton Linens for Guest Tables

Your Choice of Poly-Cotton Dinner Napkins Available in a Variety of Colors

Coordinating Chair Covers with your Choice of Sash

White Linens and Skirting for All Additional Tables

Romantic Floating Candlelit Centerpiece for Each Guest Table

Ashton  Place

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Additional Prestige Package Amenities

Floor Length Satin Lamour Table Linens

Floor Length Bichon, Bengaline or Pintuck Table Linens

Satin Lamour Dinner Napkins

Bichon Dinner Napkins

Table Overlays

Table Runners

Specialty Cake Table Linen

Specialty Head Table Linens

Cabaret Table with Poly-Cotton Linen and Satin Sash

Cabaret Table with Satin Lamour Linen and Satin Sash

Gold Chiavari Chairs

Supplementary Chiavari Chair Colors Including: White, Black, Silver, Red Mahogany, Dark Mahogany or Fruitwood Available Upon Request

Charger Plates

Silver, Gold, Black or Red 14" Lacquer Charger Plates
Clear 14" Glass Charger Plates

Balloon Drop (Consisting of 3 Balloon Bundles)

Illuminated Swaged Chiffon Draping Your Room's Staircase

Full Block Ice Sculpture

Martini Luge with Bartender

AV Equipment, Valet Service and Lighted Backdrops

Separate Cocktail Hour Space

Please Consult your Coordinator for a Variety of Linen Color and Textile Options

Ashton Place

Plated Entrée Choices

*Plated Dinner to Include: Starter, Salad, Sorbet, Entrée, Starch and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter
to Compliment your Dinner*

Chicken

Breast of Chicken

Sautéed, Grilled or Pan Seared 6 oz. Boneless Skinless Chicken Breast Dusted with our Chef's Seasoning Blend Veiled with your Choice of Sauce (Refer to Sauce List)

Chicken Francaise

Sautéed 6 oz. Boneless Skinless Breast of Chicken Dipped in a Delicate Egg Batter and Laced with Lemon Herb Buerre Blanc

Chicken Alouette

Pan Seared 6oz. Boneless Skinless Breast of Chicken, Lightly Brushed with Stone Ground Dijon Mustard, Topped with Seasoned Bread Crumbs, Garlic Herb Cheese and Enhanced with a Wild Mushroom Madeira Sauce

Chicken Piasasco

Oven Roasted 8oz. Boneless Skinless Breast of Chicken Stuffed with Fresh Asparagus and Provolone Cheese Touched with Roasted Garlic Buerre Blanc

Chicken A La Marie

Oven Roasted 8oz. Skin-on Boneless Breast of Chicken Enveloped with Fresh Spinach, Toasted Pine Nuts, Sun Dried Tomatoes and Fresh Basil Finished with Roasted Garlic Basil Buerre Blanc

Classic Chicken Oscar

Pan Seared 6oz Skinless Boneless Breast of Chicken Topped with Lump Crabmeat, Crisp Asparagus Spears and Drizzled with Decadent Hollandaise

All Chicken Entrées Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness

*If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option),
An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price*

Ashton Place

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Sorbet, Entrée, Starch and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Beef

Signature Filet Mignon

Char-Grilled 8oz. Center Cut Filet Mignon Over Syrah Demi Glaze, Garnished with Julienne Fried Leeks and Oven Roasted Roma Tomatoes

Peppercorn Crusted Sirloin Filet

Pan Seared 8oz. Center Cut Sirloin Filet Topped with Tri-Colored Peppercorns Touched with Caramelized Onion Au Jus Finished with Fried Leeks and Oven Dried Tomatoes

Oven Roasted Tornadoes of Beef Tenderloin

Whole Beef Tenderloin Dusted with Chef's Blend Seasoning and Roasted to Perfection Cloaked with Wild Mushroom Hunter Sauce Then Sliced to Order

Slow Roasted Prime Rib of Beef

Chef Carved 10oz. Cut of Beef Slow Cooked and Perfectly Roasted to Ensure Tenderness Served with Wild Mushroom Au Jus and Crispy Leeks

Tenderized Aged and Grilled Beef Roulade

Rolled with Spinach, Mushrooms and Roasted Garlic, Crested with a Rich Burgundy Sauce

Combination

The Perfect Pair

Grilled 6oz. Center Cut Filet Mignon Over Cabernet Demi Glaze Topped with Fried Leeks Paired with a Sautéed 4oz. Boneless Skinless Breast of Chicken Veiled with your Choice of Sauce (Refer to Sauce List)

The Perfect Partner

Grilled 6oz. Center Cut Filet Mignon Over Caramelized Onion Semi-Demi Partnered with Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Finished with Delicate Fried Leeks

The Grilled Trio

Perfect 4oz. Center Cut Filet Mignon Over Cabernet Demi Glaze Paired with a 4 oz. Grilled Boneless and Skinless Breast of Chicken with your Choice of Sauce Accompanied by Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Garnished with Seasonal Fresh Herbs and Tomato Concassé (Refer to Sauce List)

We are Proud to Serve USDA Choice Aged Center Cut and Complete Trim Beef

If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option), An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price

Ashton Place

Plated Entrée Choices

*Plated Dinner to Include: Starter, Salad, Sorbet, Entrée, Starch and Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner*

Seafood

Herb Crusted Tilapia

Pan Seared, Herb Crusted 8 oz. Tilapia Filet Drizzled with Basil Pesto Oil and Topped with Oven Dried Tomatoes

Salmon Provencal

Oven Roasted 8oz. Atlantic Salmon Filet Marinated in Fresh Herbs Speckled with Garlic and Topped with Mediterranean Compound Butter

Vegetarian

Vegetable Lasagna

A Blend of Fresh Vegetables Layered with Ricotta Cheese, Al Dente Pasta, Crusted with Parmesan Cheese and Seasoned Bread Crumbs Laced with Creamy Alfredo Sauce

Roasted Vegetable Wellington

Seasonal Roasted Vegetables and Mozzarella Cheese Enveloped in Delicate Puff Pastry Roasted to Perfection with Light Tomato Basil Marinara

Stuffed Portabella

Grilled and Marinated Portabella Mushroom Filled with Roasted Artichokes, Fresh Baby Spinach and Red Pepper Folded with Alouette Cheese Sprinkled with Parmesan Cheese and Herbed Bread Crumbs

Farfalle Forestire

Portabella Mushrooms, Green Onions, Sun Dried Tomatoes and Parmesan Reggiano Cheese, Tossed with Bow Tie Pasta Coated in a Light Tomato Basil Broth and Kissed with Truffle Oil

If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option), An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price

Please Consult your Event Coordinator for Additional Seasonal Seafood Options

Ashton Place

To Accompany Your Plated Entree

Seafood

Pan Seared Maryland Crab Cake

Three Piece Marinated & Grilled Shrimp Skewer

Three Crowned Jumbo Gulf Shrimp

4oz. Cold Water Lobster Tail

Platter Service

Beef

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

*Sliced Tenderloin of Beef
Whole Beef Tenderloin Dusted with our Chef's Seasoning Blend and Roasted to Perfection, Then
Sliced to Order, Cloaked with a Wild Mushroom Hunter Sauce*

Chicken

*Skinless Boneless Breast of Chicken
Veiled with your Choice of Sauce (Refer to Sauce List)*

Ashton Place

Signature Sauces

*All Entrees are Accompanied by the Chef's Suggested Sauce Pairing,
Please Refer to This Page if you Prefer an Alternative Sauce Partner*

Cream Sauces

*All Cream Sauces Consist of a Wine Reduction, Sautéed Garlic or Shallots Then Thickened with Roux
and Finished with Heavy Cream*

Supreme

A Dry White Wine Reduction Infused with Chicken Broth

Creamy Alfredo

A Pinot Grigio Reduction, Extra Garlic, White Pepper and Parmesan Cheese

Champagne

A Champagne Reduction Infused with Chicken Broth

Dijon Mornay

A Chardonnay Reduction with Dijon Mustard and Finished with Swiss Cheese

Mushroom Marsala

A Marsala Wine Reduction and Finished with Sautéed Mushrooms

Sauce Czarina

A Pinot Grigio Reduction with Paprika, Cayenne Pepper and Lemon Juice

Beurre Blanc

*French Meaning "Butter and White" a Reduction of White Wine, Shallots, Peppercorns, Bay Leaf,
Touched with Heavy Cream and Finished with Softened Butter*

Lemon Herb

Basil

Sun Dried Tomato Parmesan

Roasted Red Pepper

Roasted Garlic

Rosemary Asiago

Chipotle Lime

Ashton Place

Hors d'oeuvres

Exclusive Hot Hors d'oeuvres

Artichoke Beignets with Artichokes & Boursin Cheese in a Breaded Round
Beef Tenderloin Brochettes with Green Pepper on a Skewer
Beef Wellingtons or Chicken Wellingtons with Mushroom Duxelle in a Pastry Puff
Blazin' Cajun Shrimp Served with Ranch Dip & Celery Sticks
Brie Puffs with Fruit Chutney in a Puff Pastry
Chicken Brochettes with Pineapple on a Skewer
Coconut Shrimp with Plum Dipping Sauce
Coconut Chicken with Plum Dipping Sauce
Duck and Caramelized Onion Quesadillas with Cilantro Lime Sour Cream
Firecracker Shrimp with Lemongrass Soy Dipping Sauce
Maryland Crab Cakes with Cajun Roumalade
Potato Pancakes with Herbed Cream Cheese & Tabico Caviar
Risotto Cakes (Create Your Own)
Seafood Crepe Bundle Shrimp, Scallops, Lobster & Crab Meat with a Rich Cream Sauce in a Delicate Crepe Wrap
Shrimp & Scallop Brochettes with Red and Green Peppers on a Skewer
Shrimp & Andouille Sausage Brochettes with Red & Green Pepper Served with Okra Sauce

Hot Hors d'oeuvres

Chicago Style Pizza Puffs Mozzarella Cheese, Italian Sausage & Marinara Sauce in a Deep Dish Pastry Cup
Chicken & Jalapeño Jack Cheese Quesadillas or Cheese Quesadillas Served with a Salsa & Cilantro Lime Sour Cream
Chicken Chimichangas Served with Salsa & Sour Cream
Deluxe Mushrooms Stuffed with Italian Sausage or with Crab, Shrimp and Parmesan Cheese
Italian Sausage & Provolone Cheese Wrapped in Eggplant Served on a Bed of Tomato Basil Sauce
Petite Meatballs your Choice of Burgundy, BBQ, Sweet & Sour or Marinara Sauces
Spinach Quiche or Quiche Lorraine in Buttery Pastry Cups
Roasted Vegetable Quesadillas Served with an Avocado Cream Sauce
Sesame Crusted Chicken Tenders Served with Whole Grain Honey Mustard
Spanakopita with Spinach and Feta Cheese in a Phyllo Triangle
Stuffed Artichokes with Roasted Red Pepper, Lemon, Garlic and Breadcrumbs
Stuffed New Potatoes Stuffed with your choice of chorizo sausage & Asiago Cheese, Asiago Cheese with Chives or Cheddar Cheese. All Served with Sour Cream
Sun-dried Tomato Pizzas Topped with Spinach & Goat Cheese
Vegetable Spring Rolls with Plum Sauce

Ashton Place

Hors d'oeuvres

Exclusive Cold Hors d'oeuvres

Artichoke & Boursin Cheese Crostini with Roasted Red Peppers

Chipotle Chicken Crisps Seared Chicken Breast, Avocado Ranch & Pico de Gallo Atop a Crisp

Citrus Court Bouillon Poached Jumbo Shrimp with Lemon and Lime Wedges & Cognac Cocktail Sauce

Fresh Amaretto Melon Balls Served with a Devonshire Cream Dipping Sauce (Watermelon, Honey Dew & Cantaloupe)

Fresh Seasonal Fruit Kabobs Strawberry, Cantaloupe, Honeydew & Pineapple with Sabayon Dipping Sauce

Fresh Seasonal Sliced Fruit Strawberry, Cantaloupe, Honeydew & Pineapple with Sabayon Dipping Sauce

Grilled Vegetable Display or Tray Served with a Fire Roasted Red Pepper Dipping Sauce (Zucchini, Yellow Squash, Asparagus, Eggplant & Red Pepper)

Jumbo Crab Claws with Lemon and Lime Wedges Served with Cognac Cocktail Sauce

Mozzarella Tomato Basil Drizzled with Lemon Infused Olive Oil Atop a Mini Crostini

Parmesan Crisps with Creamed Feta Cheese, Artichoke Hearts and Tomato Concasse

Petit Phyllo Cups with Brie Cheese, Brown Sugar and Granny Smith Apples or Boursin Cheese and Oven Roasted Tomato Salsa

Seared Ahi-Tuna Crisp Over Baby Bok Choi Slaw on a Crispy Won Ton

Smoked Salmon Salad Atop a Pumpernickel Crostini

Southwestern Chicken Wraps with Fresh Cilantro, Cucumbers and Avocado

Spicy Grilled & Chilled Jumbo Shrimp Shooters Served in a Plastic Shot Glass with a Tequila Fruit Puree

Truffle Mushroom Bruschetta Crostinis with Chevre Goat Cheese and Fresh Chives

Cold Hors d'oeuvres

Antipasto Skewers with Marinated Baby Mozzarella, Sun Dried Tomatoes, Artichoke Hearts and Kalamata Olives

Domestic Cheese Display or Tray with Crackers and Rustic Breads

Fresh Vegetable Display or Tray with Choice of Dill, Spinach or Artichoke Cheese Dip

Gulf Shrimp with Lemon and Lime Wedges and Served with Cocktail Sauce

Mini Pretzel Roll Sandwiches with Assorted Meats, Cheeses and Condiments

Mini Tomato Basil Bruschetta Crostini or Bruschetta Cups Served in Tomato Pesto Cups or Basil Cups

Oriental Marinated Shrimp with Toasted Sesame-Dipping Sauce

Skewered Cheese Tortellini with Parmesan Peppercorn Dressing

Ashton Place

Starters

Please Choose One of the Following Warm or Cool Starters...

Warm Beginnings

Soup

Your Choice of One of our Homemade Soups

See Reverse Side for Soup Selections

Spinach Artichoke Crostoni

*Fresh Baby Spinach, Artichoke Hearts, Cream and Asiago Cheese
Atop Toasted French Bread Crostinis*

Bruschetta Stack

*Thinly Sliced Roma Tomato, Fresh Basil and Ovolini Mozzarella on
Oven Toasted Italian Bread Finished with Basil Pesto Oil*

Tri Colored Rotini Carbonara

*Al Dente Tri Colored Rotini Pasta Tossed in Delicate Parmesan
Cream Sauce with Crispy Pancetta, Button Mushrooms and Peas
Topped with Asiago Cheese and Fresh Parsley*

Maryland Crab Cake

*Pan Fried Maryland Crab Cake Atop Crispy Shoestring Potatoes
Drizzled with Chipotle Aioli and Garnished with Fresh Chives*

Risotto di Mare

*Pan Seared Jumbo Sea Scallop Atop Herbed Risotto, Touched with
Gorgonzola Cream and Fresh Green Apples*

Cool Beginnings

Ravioli Cappicola

*Ricotta Filled Ravioli with Ovolini Mozzarella, Cherry Tomato and
Thinly Sliced Cappicola Salsa*

Tortellini Pesto

*Tri-Colored Cheese Tortellini with Toasted Pine Nuts and Fresh
Parmesan Tossed in Basil Pesto Peppercorn Dressing*

Tomato Alouette

*Fresh Roma Tomato Stuffed with a Blend of Alouette Cheese and
Mediterranean Ratatouille Served with French Bread Crostinis*

Wild Berry Flute

*Refreshing Assorted Seasonal Berries Drizzled with Balsamic Reduction
and Honey Served in a Champagne Flute*

Court Bouillon Shrimp Vase

*Three Jumbo White Gulf Shrimp Poached in a Citrus Court Bouillon
with Cognac Cocktail Sauce and Fresh Lemon Served in a
Cucumber Vase*

Ashton  Place

Ashton Place

Starter Soup Selections

Please Choose one of the Following Soup Options...

Cream of Chicken with or without White Rice

Cream of Broccoli with or without Cheddar Cheese

Cream of Asparagus

Cream of Mushroom

Cream of Potato with or without Leeks

Beef Barley

Minestrone

New England Clam Chowder

Southwestern Corn Chowder

Roasted Tomato Basil Bisque

Roasted Butternut Squash Apple Bisque

Seafood Gumbo

Lobster Bisque

Ashton Place

Fresh Salads

Please Choose One of the Following Fresh Salads...

- 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 and Red Cabbage with a Creamy Ranch Dressing*
- Asian Crunch Salad*** *Spring Greens Tossed in our Asian Vinaigrette with Rice Noodles, Green Onion, Sunflower Seeds, Toasted Almonds Flecked with Red Pepper and Carrot*
- Wild Mushroom & Green Bean Salad*** *Chilled French Green Beans, Wild Mushrooms and Chevre Goat Cheese Tossed in Emulsified Balsamic Vinaigrette Served Over Baby Greens*
- Cobb Salad*** *Mixed Greens, Diced Tomatoes, Hardboiled Egg, Bleu Cheese Crumbles, and an Avocado Wedge with Either Ranch or Bleu Cheese Dressing*
- Sunshine Salad*** *Mesculin Greens with Belgium Endive, Mandarin Oranges, Chopped Walnuts and Sliced Strawberries Dressed with Red Raspberry Vinaigrette*
- Caprese Salad*** *Shingled Beef Steak Tomatoes, Ovolini Mozzarella and Fresh Basil Finished with Aged Balsamic and Basil Pesto Oil, Surrounded by Baby Greens*

Intermezzo Selections

Please Choose One of the Following Sorbet Flavors...

Champagne ***Lemon*** ***Passion Fruit*** ***Pineapple*** ***Raspberry***

Ashton Place

Starch Selections

Please Choose One of the Following Starch Selections...

Yukon Gold Smashed Potatoes

Baby Yukon Gold Potatoes Smashed with Cream, Butter and Seasoning with your Choice of Plain, Roasted Garlic, Basil or Ranch

Bistro Mashed Potatoes

Mashed Red Skin Potatoes Infused with Caramelized, Onions, Sour Cream and Fresh Chives

Lobster or Gorgonzola Mashed Potatoes

Choice of Yukon Gold or Red Skin Potatoes Mixed with Either Cold Water Lobster Pieces or Imported Gorgonzola Cheese, A Perfect Match with Any Steak Entrée

Herbed Red Potatoes

Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter, Chef's Blend Seasoning, Parsley and Fresh Chives

Rissole Potatoes

Petite Yukon Gold Potatoes Lightly Coated in Butter, Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown

Baked Potato

Seasoned and Brushed with Olive Oil and Sea Salt, Baked and Served with Butter and Chived Sour Cream

Double Baked Potato

Presented in an Inverted Half Shell Laced with Sour Cream, Chives and Parmesan Cheese

Saffron Rice

Fragrant Saffron Infused Rice with Tri-Colored Peppers and Vidalia Onions

Risotto Florentine

Imported Italian Arborio Rice Blended with Fresh Baby Spinach, Garlic and Parmesan Reggiano

Ashton Place

Garden Fresh Vegetables

Please Choose One of the Following Fresh Vegetables...

Sugar Snap Sauté *Fresh Sugar Snap Peas with Roasted Red Peppers and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil*

Bean and Pepper Blend *French Haricot Vert Green Beans Tossed in Garlic Butter with Roasted Red and Yellow Peppers*

California Blend *Carrots, Broccoli and Cauliflower Steamed and Tossed in Garlic Butter*

Italian Vegetables *Zucchini, Yellow Squash, Broccoli, Red Peppers and Red Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs*

Island Medley *Florets of Broccoli, Carrots, Corn Kernels, Red Pepper and Red Onion Tossed in a Jamaican Jerk Compound Butter*

Roasted Vegetable Mélange *Zucchini, Squash, Eggplant, Green Pepper, Red Onion and Asparagus Tips Tossed in Garlic and Herbed Olive Oil and Roasted to Perfection*

Jumbo Asparagus *Steamed Fresh White and Green Asparagus Curtained with Hollandaise or Drizzled with Lemon Butter*

Ashton Place

Family Style Choices

Family Style Dinner

To Include: Starter, Salad, Sorbet, 3 Entrées, 2 Starches & 1 Vegetable
A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Please Choose Three of the Following Entrée Selections...

*All Chicken Entrees Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness
We are Proud to Serve USDA Choice Aged Center Cut and Complete Trim Beef*

Poultry

Chicken Piasasco

*Oven Roasted Boneless Skinless Breast
of Chicken Stuffed with Fresh Asparagus and
Provolone Cheese. Touched with Parmesan Cream Sauce*

Whole Roasted Turkey

With Homemade Gravy

Bone-In Baked Chicken

Your Choice of Plain, Greek or Italian Style

Pan Seared Boneless Skinless Breast of Chicken

*Dusted with our Chef's Secret Seasoning Blend
Veiled with your Choice of Sauce*

Beef

Oven Roasted Tornadoes of Beef Tenderloin

*Whole Beef Tenderloin Dusted with our Chef's
Seasoning Blend and Roasted to Perfection,
Then Sliced to Order, Cloaked with a
Wild Mushroom Hunter Sauce*

Tenderized and Aged Grilled Beef Roulade

*Rolled with Spinach, Mushrooms and Roasted
Garlic, Crested with a Rich Burgundy Sauce
and Topped with Fried Leeks*

Grilled London Broil

*Marinated and Sliced Flank Steak
Veiled with Hunter Sauce and Finished
with Fried Leeks*

Slow Roasted Thinly Sliced Sirloin of beef

*Topped with a Rich Beef Gravy Finished with
Crispy Leeks*

Sausage

Italian Sausage

*Tossed in Tomatoe Basil Marinara and
Finished with Tri Colored Peppers*

Polish Sausage

with Homemade Sauerkraut

Seafood

Roasted Salmon

*With your Choice of Lemon Dill Beurre Blanc
Or Maple Orange Blosson Glaze*

Herb Crusted Tilapia

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

Ashton  Place

Ashton Place

Family Style Choices

Please Choose Two of the Following Starch Selections...

Yukon Gold Smashed Potatoes Your Choice of Plain, Garlic, Basil or Ranch

Rissolle Potatoes Yukon Gold Potatoes Tossed in Butter,
Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown

Red Herbed Potatoes Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter,
Chef's Seasoned Blend, Parsley and Fresh Chives

Garlic Parmesan Farfalle Bow Tie Pasta Tossed in Extra Virgin Olive Oil
and Garlic Topped with Grated Parmesan Cheese and Parsley

Creamy Risotto Asiago Imported Arborio Rice Infused with Garlic and Asiago Cheese

Penne Rigate Laced with Tomatoes, Basil and Garlic Dusted with Parmesan

Mosticcoli with Tomato Basil Marinara Sauce and Finished with Fresh Parmesan

Rice Pilaf with Tri-Colored Peppers and Onions

White and Wild Rice Blend with Mushrooms and Peppers

Herbed Dressing Folded with Fresh Herbs and Chicken Broth

Please Choose One of the Following Vegetable Selections...

Bean and Pepper Blend French Haricot Vert Green Beans Tossed in Garlic Butter
with Roasted Red and Yellow Peppers

Sugar Snap Sauté Fresh Sugar Snap Peas with Roasted Red Peppers
and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil

Roasted Vegetable Mélange Zucchini, Yellow Squash, Red Pepper, Green Pepper
and Red Onion Tossed in Garlic and Herbed Olive Oil and Roasted to Perfection

California Blend Carrots, Broccoli and Cauliflower Steamed and Tossed in Garlic Butter

Island Medley Florets of Broccoli, Carrots, Corn Kernels, Red Pepper
and Red Onion Tossed in a Jamaican Jerk Compound Butter

Jumbo Crisp Asparagus Steamed White and Green Asparagus Drizzled with Lemon Butter

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Decadent Desserts

Please Choose One of the Following Desserts...

- Custom Wedding Cake*** *Choose From an Array of Beautifully Designed, Freshly Baked Wedding Cakes with your Choice of Style, Batter and Filling (See Subsequent Page for Wedding Cake Details & Pricing)*
- Flourless Chocolate Torte*** *Rich Belgium Chocolate Folded with Fluffy Egg Whites Baked to Perfection and Topped with Toasted Hazelnut Ganache*
- New York Cheesecake*** *Velvety Cream Cheese Infused with Vanilla Beans Drizzled with a Strawberry Coulis and Fresh Strawberries Atop a Graham Cracker Crust*
- Chocolate Chip Bourbon Pecan Pie*** *A Buttery Crust Filled with Toasted Pecans, Imported Chocolate and Kentucky Bourbon Finished with Cinnamon Whipped Cream*
- Classic Tiramisu*** *Delicate Lady Fingers Layered and Flavored with Mascarpone Cream and Espresso Liquor Dusted with Cocoa Powder over Brandied Chocolate Sauce*
- Sambuca Crème Brûlée*** *Baked Smooth Vanilla Bean Custard Flamed with Sambuca and Super Fine Sugar for a Crispy and Golden Brown Crust*
- Strawberries Devonshire*** *Refreshing Strawberries Layered with a Light Devonshire Cream Kissed with Grand Marnier Finished with Whipped Cream and a Fragrant Mint Leaf Served in a Champagne Flute*
- Triple Chocolate Mousse Cup*** *Decadent White and Dark Chocolate Mousse Served in an Edible Chocolate Cup Topped with Fresh Assorted Berries and Rich Whipped Cream*
- Petite Dutch Apple Pie*** *Homemade Individual Dutch Apple Pie Topped with a Scoop of Vanilla Bean Gelato*

Ashton Place

Prestige Package Wedding Cakes

*Please Select From our Wedding Cake Albums or Provide us with a Picture of your Desired Style,
and our Bakery will Replicate it to the Best of their Ability*

Cake Décor

*All Cakes Have Butter Cream Frosting
Frosting Colors: White, Ivory, Chocolate Brown or your Preferred Color Choice
Cake Tiers May be Stacked or Separated with Pillars
The Number of Tiers Depends on your Guest Count
(It is Possible to Choose a Different Cake Batter & Filling for Each Tier)
Cake Topper Decorations, Fresh Flower Decorations on the Cake or Décor Around the Cake Table
are your Responsibility to Provide
The Table Top Surrounding your Wedding Cake is Decorated with White Votive Candles
Your Top Anniversary Tier is Boxed and Presented to you at the Conclusion of the Evening*

Cake Batter Choices

*Royal Chocolate Lemon Velvet Golden Yellow
Marble Swirl Red Velvet White Velvet*

Cake Filling Choices

*White Butter Cream or Chocolate Butter Cream
Chocolate Silk or Chocolate Fudge
Chocolate Mousse, Strawberry Mousse or Lemon Mousse
Crème: Bavarian or Banana
Preserved Fruit Selection: Raspberry or Strawberry*

Upgraded Fillings

*White Chocolate Mousse Cannoli Cream Cheese
Fresh Fruit Selection: Raspberry or Strawberry*

Upgraded Designs & Styles

*Additional Charge for Cakes with Fondant Frosting, Detailed Designs or Sugar Flowers
Applying Ribbon on the Cake Tiers*

Ashton  Place

Ashton Place

A Sweet Ending To Your New Beginning

The Perfect Partner for your Prestige Package Silver Coffee Service Following Dinner

Ala Carte Buffet Items & Sweet Table Options...

- Assorted Miniature Sweet Table** *Deluxe Brownies, French Lemon Bars, Fruit Kolacky, Gourmet Cookies, Napoleons, Cream Puffs, Chocolate Éclairs, Cannoli, Petit Fours and Chocolate Covered Strawberries*
- Prestige Sweet Table** *An Assortment of Whole Cakes, Pies, Tortes, Deluxe Brownies, French Lemon Bars, Fruit Kolacky, Gourmet Cookies, Napoleons, Cream Puffs, Chocolate Éclairs, Cannoli, Petit Fours and Chocolate Covered Strawberries*
- Fresh Sliced Fruit** *Fresh Seasonal Sliced Fruit, which May Include, but Not Limited to Fresh Strawberries, Cantaloupe, Honeydew & Pineapple Served with Honey Yogurt or Sabayon Dipping Sauces*
- White & Dark Chocolate Fondue** *Fresh Seasonal Cubed Fruit Display with Sabayon Sauce, White and Dark Chocolate Fondue and Pound Cake Squares*
- Flaming Desserts** *Bananas Foster, Peach Navajo and Cherries Jubilee Prepared by our Chefs Served Over French Vanilla Ice Cream*
- Nitro Ice Cream Station** *Handcrafted Ice Cream Made Right at your Event Using a Nitrogen Dessert Station*
- Chocolate Fountain** *Velvety Flowing Belgium Chocolate, Including A Full Service Attendant for a Maximum of Three Hours and Any of the Desired Dipping Items Listed Below*

Favorites
Pretzel Rods
Graham Crackers
Marshmallows
Angel Food Cake
Pound Cake

Specialty Favorites
Rice Krispy Treats
Mini Cream Puffs
Pineapple
Strawberry
Banana

*Please Choose a Minimum of Four Dipping Items
Each Dipping Item Must be Ordered for a Minimum of 100 Pieces
All Items to be Ordered in Equal Amounts*

Ashton Place

Late Night Snack Menu

Blazin' Cajun Shrimp with Ranch Dip & Celery Sticks
Cheese Quesadillas with Sour Cream & Salsa
Chicken & Cheese Quesadillas with Sour Cream & Salsa
Chicken Chimichangas with Salsa & Sour Cream
Mini Assorted Pretzel Roll Sandwiches with Assorted Meats, Cheese & Condiments (60 pieces)
Mini Chicago Pizzas Mozzarella Cheese, Italian Sausage & Marinara Sauce in a Deep Dish Pastry Cup
Mini Sun Dried Tomato Pizzas Topped with Spinach & Goat Cheese
Mozzarella Sticks with Marinara Sauce
Potato Skins with Cheddar Cheese, Served with Sour Cream
Sesame-Crusted Chicken Skewers Served with Buffalo Sauce
Sesame-Crusted Chicken Tenders with Barbeque Sauce or Whole Grain Honey Mustard Sauce
Spicy or Mild Chicken Wings with Ranch Dip & Celery Sticks
Vegetable Spring Rolls or **Egg Rolls** with Sweet & Sour Sauce

Mini Burgers & Mini Hot Dogs

Served with Mustard, Ketchup, Diced Onions & Diced Tomatoes

Kobe Sliders

Served with American Cheese & Grilled Onions

Chicago Style Ballpark Station

Jumbo All Beef Eisenberg Hot Dogs & Poppyseed Buns with Mustard, Tomatoes, Cucumbers, Onions, Relish, Sport Peppers, Pickle Spears & Celery Salt

Chef Prepared Burrito Bar To Go

Marinated Steak & Marinated Chicken with Soft Flour Burrito Tortillas, Shredded Lettuce, Shredded Chihuahua Cheese, Diced Tomatoes, Sour Cream, Refried Beans & Guacamole with Spicy Red & Green Salsa

Taco Bar

Seasoned Ground Beef & Ground Turkey with Lettuce, Cheddar Cheese, Tomatoes, Sour Cream and Hot Sauce with Soft or Hard Shell Flour Tortillas

South of the Border Fajita Station

Char Broiled Beef and Marinated Chicken with Carne Asada Vegetables, Lettuce, Cheese, Salsa Roja, Sour cream with Soft Flour Tortilla

Nacho Fiesta Platters

Layered Refried Beans, Sour Cream and Guacamole Topped with Cheddar Cheese, Diced Tomatoes, Black Olives & Scallions Served with Tri Colored Tortilla Chips (Serves 30-35 Guests)

Italian Sausage Sandwiches

Served on a Four Inch French Roll with Tri Colored Peppers and Marinara Sauce

Italian Beef Sandwiches

Served in a Spiced Au Jus with Peppers & Onions on a Four Inch French Roll

(Jardinière Available on the Side)

Ashton Place

Prestige Bar Service

Included in Prestige Package Price

Liquors

<i>Smirnoff Vodka</i>	<i>Bols Amaretto</i>
<i>Smirnoff Citrus Vodka</i>	<i>Peach Schnapps</i>
<i>Smirnoff Raspberry Vodka</i>	<i>Apple Pucker</i>
<i>Beefeaters Gin</i>	<i>Melon Pucker</i>
<i>Seagram's 7 Whiskey</i>	<i>Copa De Oro Coffee Liqueur</i>
<i>Southern Comfort Whiskey</i>	<i>Romana Sambuca</i>
<i>Canadian Club Whiskey</i>	<i>Irish Cream</i>
<i>Bacardi Rum</i>	<i>Triple Sec</i>
<i>Captain Morgan Rum</i>	<i>Cointreua Fruit Liqueur</i>
<i>J & B Scotch</i>	<i>Sweet Vermouth</i>
<i>Early Times Bourbon</i>	<i>Vermouth</i>
<i>Jose Cuervo Tequila</i>	
<i>E&J Brandy</i>	
<i>Apricot Brandy</i>	

Domestic Bottled Beer Options

Choose Two Selections

Miller Lite, Miller Genuine, Bud Light or Budweiser

Add to your Package Heineken or Corona for an additional charge

Bottled Wine

Chardonnay, White Zinfandel, Pinot Grigio, Merlot, & Cabernet Sauvignon

Champagne

Soft Drinks

Cola, Diet Cola, Lemon-Lime

Mixers

Half & Half, Sweet & Sour, Orange, Cranberry & Pineapple Juices, Tonic Water, Club Soda, Bloody Mary Mix, Grenadine, Tabasco & Worcestershire

Liquor Not Listed Available at an Additional Cost... Please Ask your Event Coordinator for Details

Ashton Place

V.I.P. Bar Service

Additional Charge

Liquors

*Absolut Vodka
Ketel One Vodka
Smirnoff Vodka
Smirnoff Citrus Vodka
Smirnoff Raspberry Vodka
Seagram's 7 Whiskey
Seagram's VO Whiskey
Canadian Club Whiskey
Crown Royal Whiskey
Early Times Whiskey
Southern Comfort Whiskey
Jack Daniels Whiskey
Hennessy Whiskey*

*Chivas Regal Scotch Whiskey
J & B Scotch
Dewars Scotch
Bacardi Rum
Captain Morgan Rum
Malibu Rum
Tanqueray Gin
Jose Cuervo Tequila
Jose Cuervo 1800 Tequila
Sweet Vermouth
Dry Vermouth
Apricot Brandy
Christian Brothers Brandy
E & J Brandy*

*Amaretto DiSaronno
Bols Amaretto
Apple Pucker
Melon Pucker
Romana Sambuca
Triple Sec
Gran ManierFruit Liqueur
CointreauFruit Liqueur
Peach Schnapps
B & B Liqueur
Irish Cream
Kahlua Coffee Liqueur
Copa De Oro Coffee Liqueur*

Domestic & Imported Bottled Beer Options

Choose Four Beer Selections

Miller Lite, Miller Genuine, Bud Light, Budweiser, Heineken or Corona

Bottled Wine

Chardonnay, White Zinfandel, Pinot Grigio, Merlot & Cabernet Sauvignon

Champagne

Soft Drinks

Cola, Diet Cola, Lemon-Lime

Mixers

Half & Half, Sweet & Sour, Orange, Cranberry & Pineapple Juices, Tonic Water, Club Soda, Bloody Mary Mix, Grenadine, Tabasco & Worcestershire

Liquor Not Listed Available at an Additional Cost... Please Ask your Event Coordinator for Details