

Ashton Place

Buffet Dinner Menu

Includes: Two or Three Entrees, Five Compliments and Dessert

Includes Freshly sliced Rustic Bread with Herbed Butter
Ice Water and 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 Napkin

Choose Two or Three Entrée Selections

Chicken Entrée Selections

Breast of Chicken

Sautéed, Pan Seared or Grilled Boneless Skinless Chicken Breast
Dusted with Our Chef's Seasoning Blend and Your Choice of Sauce

Grilled Balsamic Chicken

Marinated in a Balsamic Honey Blend with Sun Dried Tomatoes
and Portabella Mushrooms with Roasted Garlic Buerre Blanc

Pretzel Crusted Chicken

Coated in a Crunchy Breadcrumbs Pretzel Crust and Served with
Whole Grain Honey Mustard Sauce

Champagne Chicken

Diced Breast of Chicken in Champagne Sauce with
Onions, Mushrooms, Carrots and Celery

Chicken Bruschetta

Topped with a Mixture of Fresh Diced Tomatoes, Garlic, Finely Chopped Basil,
Grated Parmesan Cheese and Basil Pesto Oil

Chicken Epicurean

Oven Roasted Skin-on Breast of Chicken Stuffed with Wild Rice
Topped with a Roasted Garlic Buerre Blanc

Beef Entrée Selections

Pepper Steak

Julienne Beef with Peppers and Onions in a Rich Beef Gravy

Beef Stroganoff

Served with Mushrooms and Onions in a Creamy Beef Sauce

Beef Italiane

Served with Peppers and Mushrooms in a Marinara Beef Gravy

Slow Roasted Thinly Sliced Sirloin of Beef

With Your Choice of Rich Beef Gravy or Herbed Au Jus

Beef Burgundy

Tenderloin Tips in a Rich Burgundy Gravy with Wild Mushrooms

London Broil

Marinated and Grilled Flank Steak Sliced and Topped with Hunter Sauce

Seafood Entrée Selections

Baked Orange Roughy

With Garlic Herb Compound Butter

Salmon Provencal

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

Herb Crusted Tilapia

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

Baked Cod

With Fresh Lemon

Mahi-Mahi

Topped with Fruit Pico De Gallo

Seafood Newburg

Scallops, Shrimp and Crab Meat Tossed in a Decadent Lobster Cream Sauce

Vegetarian Entrée Selections

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 Pasta Primavera

An Array of Roasted Seasonal Vegetables Tossed With Garlic, Olive Oil.
Served with Farfalle Pasta.

Grilled Eggplant Parmesan

Layered Marinated and Grilled Eggplant Topped With Basil Marinara and Mozzarella
Cheese then Baked to Golden Brown.

Chef's Carved Entrée Selections

(One Chef Carved Item per Event)

\$100 per Chef Fee applies

Rosemary Garlic Leg of Lamb

Boneless Leg of Lamb Marinated in Fresh Rosemary, Garlic and Olive Oil. Roasted to
Perfection

Slow Roasted Thinly Sliced Sirloin of Beef

With your choice of Rich Beef Gravy or Herbed Au Jus

Roast Breast of Turkey

with Cranberry Mayo or Natural Gravy

Slow Roasted Prime Rib of Beef (Add \$5 per guest)

Slow cooked and Perfectly Roasted to Ensure Tenderness. Served with a Wild
Mushroom Au Jus

Oven Roasted Tornadoes of Beef Tenderloin (Add \$6.50 per guest)

Whole Beef Tenderloin Dusted with our Chef's Blend Seasoning and Roasted to
Perfection. Served with a Wild Mushroom Hunter Sauce.

Dinner Pricing Includes a 5-Hour Evening Event
Prices are subject to 18% service charge and 8.25% state sales tax.
Gratuities are appreciated and are at the customer's discretion

Ashton  Place

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

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Choose Five Compliment Selections

Soup and Salad Side Selections

Garden Salad

Tossed Salad with Your Choice of two Dressings

Seasonal Fresh Fruit Salad

Assortment of Fresh Fruit

Caesar Salad

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

Cream of Chicken Soup with or without Rice

Cream of Broccoli Soup with or without Cheddar Cheese

Potato Side Selections

Parmesan Potato Wedges

Potato Wedges Tossed in Butter, Seasoning and Parmesan Cheese

Yukon Gold Smashed Potatoes

Baby Yukon Gold Potatoes Smashed with Cream, Butter & Seasoning
with Your choice of Plain, Garlic or Ranch

Herbed Red Potatoes

Steamed Quarter Cut Red Skin Potatoes Drizzled with Butter,
Seasoning, Parsley and Fresh Chives

Bistro Mashed Potatoes

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

Rice Side Selections

Wild Rice Blend

White Wisconsin Wild Rice Garnished with Sautéed Mushrooms
and Red Pepper

Rice Pilaf

Long Grain White Rice Seasoned and Tossed together with
Sautéed Diced Onions, Carrots and Peppers

Vegetable Side Selections

Whole Green Beans with Red Peppers

Green Beans Tossed in Garlic Butter with Roasted Red Peppers

Broccoli and Cauliflower Gratinae

Baked with Butter, Breadcrumbs and Parmesan Cheese

Corn O'Brien

Corn, Red and Green Pepper Tossed in Garlic Butter

Zucchini and Carrot Sauté

Zucchini and Carrots Tossed with Sautéed Diced Red Pepper, Onion, Chopped Fresh
Garlic and Seasoning.

California Blend Vegetables

Carrots, Broccoli and Cauliflower
Steamed and Tossed in Garlic Butter

Pasta Side Selections

Garlic Parmesan Farfalle

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

Penne Rigate

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

Penne Italiano Salad (Served Chilled)

Penne Pasta with Peppers, Onions and Olives in a Red Wine Vinaigrette,
Steamed Egg Noodles and Tossed with Parsley Butter

Ziti a la Pesto

Ziti Pasta Enrobed in a Creamy Sun Dried Tomato Sauce

Mosticelli

Mosticelli Pasta with Tomato Basil Marinara Sauce and Finished with Fresh
Parmesan

Rotini Vegetable Salad (Served Chilled)

Rotini Pasta with Assorted Vegetables in a Creamy Italian Dressing

Choose One Dessert Selection

Vanilla Ice Cream

With or without Chocolate Drizzle

Add a Vanilla Ice Cream Scoop to any of the Below Dessert Selection 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)

Assorted Pastry Tray

An Assortment of Miniature Pastries Displayed on Each Guest Table (20 Pieces 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 \$1.50 per guest) Velvety Cream Cheese Infused with Vanilla Beans atop a Graham Cracker Crust & Drizzled with a Strawberry Coulis

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