

Family Style Dinner Menu

Includes Your Choice of Soup and Salad with Freshly Sliced Rustic Bread with Herbed Butter Three Entrée Selections with two Starches and one Vegetable Selection, Your choice of Dessert 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 Linen Napkin

Choose One Soup Selection

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)

Choose One Salad Selection

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 Creamy Ranch Dressing

Sunshine Salad (Add \$1.00 per guest)

Mesculin 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 Three Entrée Selections

Bone-In Chicken 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

Grilled London Broil Marinated and Sliced flank steak Veiled with Hunter sauce and finished with fried leeks.

Tenderized and Aged Grilled Beef (Add \$2.00 per guest) Rolled With Spinach, Mushrooms and Roasted Garlic, Crested with a Rich burgundy Sauce

Topped with Fried Leeks.

Pan Roasted Beef Tenderloin Tips Seared Beef Tenderloin Tips Married with Caramelized Onions. Topped with Crumbled Blue Cheese and

Cloaked in a Rich Burgundy Demi Glaze.

Italian Sausage Tossed in Tomato Basil Marinara Polish Sausage With Homemade Sauerkraut

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

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

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

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Choose Two Starch 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

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

Garlic Parmesan Farfalle Bow Tie Pasta Tossed in Extra Virgin Olive Oil and Garlic Topped with Grated Parmesan Cheese and Parsley Rice Pilaf Long Grain White Rice Seasoned and Tossed together with Sautéed Diced Onions, Carrots and Peppers

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

Risotto Florentine (Add \$1.00 per guest)Imported Italian Arborio Rice Blended with Fresh Baby Spinach, Garlic and Parmesan Reggiano

Choose One Vegetable Selection

Bean & Pepper Blend 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

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

Garlic and Extra Virgin Olive Oil

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

Fresh Herbs

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 \$1.50 per guest) Velvety Cream Cheese Infused with Vanilla Beans atop a Graham Cracker Crust & Drizzled with a Strawberry Coulis

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