

Ashton Place

Plated Dinner Menu

Includes Your Choice of Soup and Salad with Freshly Sliced Rustic Bread and Herbed Butter
One Entrée Selection with a Starch and a Vegetable Selection
Your choice of a 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

Chicken Entrée Selections

Breast of Chicken

Sautéed, Grilled or Pan Seared 6oz. Boneless Skinless Chicken Breast
Dusted with our Chef's Seasoning Blend Veiled with your Choice of Sauce.
(Refer to the sauce list on bottom-right of menu page)

Chicken Francaise

Sautéed 6oz. 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 and Garlic Herb Cheese and
Enhanced with a Wild Mushroom Madeira Sauce

Chicken Piasasco

Oven Roasted 8oz. Boneless Skinless Breast of Chicken
Stuffed with Prosciutto di Parma, Fresh Asparagus and
Provolone Cheese Touched with Basil Buerre Blanc

Chicken Bruschetta

Pan Seared 6oz. Boneless Skinless Breast of Chicken Topped with a Mixture of
Fresh Diced Tomatoes, Garlic, Finely Chopped Basil,
Grated Parmesan Cheese and Drizzled with Basil Pesto Oil.

Grilled Balsamic Chicken

Grilled 6oz. Boneless Breast of Chicken Marinated in a Balsamic Honey Blend
then Topped with Sun Dried Tomatoes and Grilled Portabella Mushrooms
Kissed With Roasted Garlic Beurre Blanc.

Beef Entrée Selections

Signature Filet Mignon

Char-Grilled 6oz. Center Cut Filet Mignon Over Syrah
Demi Glaze, Garnished with Julienne Fried Leeks and
Oven Roasted Roma Tomatoes.

Peppercorn Crusted Sirloin Filet

Pan Seared 6oz. Center Cut Sirloin Filet Topped with Tri- Colored
Peppercorns Touched with Caramelized Onion Au Jus
Finished with Fried Leeks and Oven Dried Tomatoes

London Broil

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

Southwestern Strip Steak

Grilled 12oz. Center Cut Strip Steak Topped with Tri-
Colored Peppers and Finished with Chipotle Aoli.

Fish Entrée Selections

Herb Crusted Tilapia

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

Salmon Provencal

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

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 Wellington

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

Sauce Selections for Filet of Chicken Breast Entrée Only:

Supreme- Dry White Wine Reduction Infused with Chicken Broth

Alfredo- Pinot Grigio Reduction, Extra Garlic, White Pepper and Parmesan Cheese

Champagne- Champagne Reduction Infused with Chicken Broth

Dijon Mornay- Chardonnay Reduction with Dijon Mustard and Finished with Swiss Cheese

Mushroom Marsala- Marsala Wine Reduction and Finished with Sautéed Mushrooms

(Your choice of a White or Brown Sauce)

Czarina- Pinot Grigio Reduction with Paprika, Cayenne Pepper and Lemon Juice

Beurre Blanc Sauces:

Reduction of White Wine, Shallots, Peppercorns, Bay Leaf, Touched with Heavy Cream and
Finished with Softened Butter

Lemon Herb

Sun Dried Tomato Parmesan

Roasted Garlic

Basil

Roasted Red Pepper

Rosemary Asiago

*All Chicken Entrees undergo a 24 Hour Wet Marinade Process to Ensure Ultimate Flavor
and Tenderness.

*If Choosing Two Entrees with the Same Starch and Vegetable, Add \$1 additional per
guest.

No extra charge for a Vegetarian Option.

Ashton  Place

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Ashton Place

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)
Mesclun 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 One Starch Selection

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 Garlic and Extra Virgin Olive Oil
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
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

Pricing Is Based on 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