

The Plated Menu Includes:

Your Choice of One Starter with Freshly Sliced Rustic Bread with Herbed Butter
One Entrée Selection with a Starch and a Vegetable & Vanilla Ice Cream with or without Chocolate Drizzle Served as Dessert
Ice Water, Regular Coffee with Cream & Sugar Available at Each Guest Table (Decaffeinated Coffee and Hot Tea available upon request)
Linens for all Guest Tables with a Linen Napkin

Please Choose One of the Following Starter Selections

Ashton's Signature Salad

Seven Blended Greens with Shredded Carrot, Red Cabbage, Chopped Roma Tomato, Cucumber and Gourmet Croutons Topped with our Red Wine Vinaigrette (Choice of Two Dressings an Additional \$0.75 per guest)

Cream of Chicken (with or without Rice)
Cream of Broccoli (with or without Cheddar Cheese)

Please Choose One of the Following Entrée Selections

Breast of Chicken

Your Choice of a Sautéed, Grilled or Pan Seared 60z Boneless Skinless Chicken Breast Dusted with our Chef's Seasoning Blend Veiled with a Lemon Herb Burre Blanc Accompanied with Mashed Potatoes, or Rice Pilaf Paired with Fresh Seasonal Vegetables

Chicken Bruschetta

Pan Seared 6oz. Boneless Breast of Chicken with a Mixture of Fresh Diced Tomatoes, Garlic, Finely Chopped Basil, Grated Parmesan and Drizzled with Basil Pesto Oil Presented atop Farfalle Pasta Aglio Olio Paired with Fresh Seasonal Vegetables

Brie Stuffed Chicken

Oven Roasted 6 oz. Chicken Breast stuffed with Imported Brie Cheese and Fresh Asparagus Spears Kissed with a Pinot Gris Beurre Blanc Accompanied with your Choice of Parmesan or Sun Dried Tomato Risotto Paired with Fresh Seasonal Vegetables

Grilled Pork Tenderloin

Rosemary and Garlic Marinated Pork Tenderloin Grilled to Perfection and Touched with a Natural Au Jus Accompanied with Mashed Potatoes or Rice Pilaf Paired with Fresh Seasonal Vegetables

Peppercorn Butt Steak

Pan Seared Peppercorn Crusted 8oz Center Cut Butt Steak Kissed with a Port Wine Demi Glaze Accompanied with Mashed Potatoes or Rice Pilaf Paired with Fresh Seasonal Vegetables

Dessert

Vanilla Ice Cream with or without Chocolate Drizzle

* Additional Dessert Options Are Available as an Upgrade

Pricing Applies to Funeral Day Events Only

Children Pricing is Not Available with the Funeral Menu Please Consult your Coordinator for Additional Beverage, Bar and Dessert Options

> 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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The Family Style Menu Includes:

Your Choice of One Starter with Freshly sliced Rustic Bread with Herbed Butter Two Entrée Selections with One Starch & One Vegetable, Vanilla Ice Cream with or without Chocolate Drizzle Served as Dessert Ice Water, Regular Coffee with Cream & Sugar Available at Each Guest Table (Decaffeinated Coffee and Hot Tea available upon request) Linens for all Guest Tables with a Linen Napkin

Please Choose One of the Following Starter Selections

Ashton's Signature Salad

Seven Blended Greens with Shredded Carrot, Red Cabbage, Chopped Roma Tomato, Cucumber and Gourmet Croutons Topped with our Red Wine Vinaigrette(Choice of Two Dressings an Additional \$0.75 per guest)

Cream of Chicken (with or without Rice) Cream of Broccoli (with or without Cheddar Cheese)

Please Choose Two of the Following Entrée Selections

Bone-In Chicken Your Choice of Plain, Greek, or Italian Style Whole Roasted Turkey with Homemade Gravy Slow Roasted Thinly Sliced Sirloin of Beef with Rich Beef Gravy Topped with Crispy Leeks Italian Sausage tossed in Tomato Basil Marinara Polish Sausage with Homemade Sauerkraut Baked Hearthstone Ham with a Grilled Pineapple Glaze or Natural Au Jus Roasted Pork Loin with Natural Gravy

Please Choose One of the Following Starch Selections

Mashed Potatoes

Rice Pilaf with Tri-Colored Peppers and Onions Mosticolli with Tomato Basil Marinara Sauce and Finished with Fresh Parmesan Herbed Dressing folded with Fresh Herbs and Chicken Broth

Please Choose One of the Following Vegetable Selections

California Blend Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter Corn O'Brien Corn, Red Pepper, and Green Pepper Tossed in Garlic Butter Whole Green Beans Tossed in Garlic Butter

Dessert

Vanilla Ice Cream with or without Chocolate Drizzle

* Additional Dessert Options Are Available as an Upgrade

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