

Ashton Place

Plated Luncheon Menu

*Includes Your Choice of One Starter with Freshly sliced Rustic Bread with Herbed Butter
One Entrée Selection with a Starch and Vegetable & 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*

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)*

Champagne Chicken

*Diced Breast of Chicken in a Champagne Sauce with
Celery, Onion, Carrots and Wild Mushrooms served over Pastry Cup.
Chef's Recommended Starch: Rice Pilaf with Peppers & Onions*

Pretzel Crusted Chicken

*Sautéed 6oz Boneless Breast of Chicken with a Crunchy
Breadcrumb Pretzel Crust. Served with a Whole Grain
Honey Mustard 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 & Drizzled with Basil Pesto
Oil.*

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.*

Signature Petite Filet Mignon

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

Salmon Provencal

*Oven Roasted 6oz Atlantic Salmon Filet Marinated in
Fresh Herbs, Speckled with Garlic and Topped with a Mediterranean
Compound Butter*

Herb Crusted Tilapia

*Pan Seared Herb Crusted 6oz Tilapia Filet Drizzled with
Basil Pesto Oil and Topped with Oven Dried Tomatoes.*

Chicken Caesar Salad

*Grilled, Seared or Blackened 6oz Breast of Chicken over
Ashton's Classic Caesar Salad Topped with Asiago Cheese
and a Parmesan Crisp.
No Additional Starch or Vegetable Selection Included.*

Turkey Wrap

*Thinly sliced Breast of Turkey with Shredded Lettuce, Diced
Tomato Concasse and CoJack Cheese Touched with a Dill
Aioli Spread Wrapped in a Flour Tortilla with
Chipotle Slaw and Fresh Seasonal Fruit Wedges.
No Additional Starch or Vegetable Selection Included.*

Pasta Primavera

*Bow Tie Pasta Tossed with Fresh Seasonal Vegetables
Sautéed in Garlic and Herb Infused Olive Oil Topped with
Fresh Parmesan Cheese.
No Additional Starch or Vegetable included.
* Add Sliced Chicken Breast: \$4*

Roasted Vegetable Wellington

*Seasonal Roasted Vegetables and Mozzarella Cheese
Enveloped in a Delicate Puff Pastry Roasted to Perfection
over a Light Tomato Basil Marinara Sauce.*

Sauce Selections for Filet of Chicken Breast Entrée Only:

*Supreme, Alfredo, Champagne, Dijon Mornay, White or
Brown Mushroom Marsala, Czarina,
Lemon Herb, Sun Dried Tomato Parmesan, Roasted Garlic,
Basil, Roasted Red Pepper or 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 & Vegetable Selections an
Additional \$1 per guest fee applies*

*Lunch Pricing Includes a 4 Hour Day event with the Event Ending by or Before 3:00 pm
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

Ashton Place

Choose One Starter Selection

Soup or Salad

Soup Selections

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

Minestrone (Add \$0.50 per guest)

Salad Selections

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

Cobb Salad (Add \$.50 per guest)

Mixed Greens, Diced Tomatoes, Hardboiled Egg, Bleu Cheese Crumbles and an Avocado Wedge with 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

(Choice of Two Dressings on the Tables is an Additional \$0.75 per guest, or a Dressing Trio for an Additional \$1.00 per guest)

Choose One Starch Selection

Except for Chicken Caesar Salad, Cobb Salad and Pasta Primavera Entrees

Parmesan Potato Wedges

Potato Wedges Tossed in Butter, Seasoning and Parmesan Cheese

Yukon Gold Mashed 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

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 Green Peppers

Risotto Florentine (Add \$1.00 per guest)

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

Choose One Vegetable Selection

Except for Chicken Caesar Salad, Cobb Salad and Pasta Primavera Entrees

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

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