

# Ashton Place

## Bridal & Baby Shower Plated Luncheon Menu

### **The Plated Menu Includes:**

Your Choice of One Starter with Freshly Sliced Rustic Bread with Herbed Butter  
One Entrée Selection Paired with a Starch and Vegetable & Your Choice of a Dessert  
Ice Water, Basil Lemonade and Regular Coffee with Cream & Sugar Available at Each Guest Table  
(Decaffeinated Coffee and Hot Tea available upon request),  
Choice of White or Ivory Linens for all Guest Tables with Your Choice of a Colored Linen Napkin

### **Please Choose of One of the Following Starters**

#### **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)

#### **Caesar Salad**

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

**Cream of Broccoli** with or without Cheddar Cheese

**Baked Potato Soup** Topped with Bacon Bits, Cheddar Cheese & Chives

### **Please Choose One of the Following Entrée Selections**

#### **\*Breast of Chicken**

Your Choice of a Sautéed, Grilled or Pan Seared 6 oz. Boneless Breast of Chicken Dusted with our Chef's Seasoning Blend Veiled with a Lemon Herb Beurre Blanc Accompanied with your Choice of Basil or Ranch Mashed Potatoes 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

#### **\*Chicken and Wild Mushroom Crepes**

Two Delicate Crepes Enveloped with a Creamy Chicken and Wild Mushroom Blend Drizzled with a Champagne Buerre Blanc Accompanied with Saffron Rice Pilaf Paired with Fresh Seasonal Vegetables

#### **Turkey Panini**

Herb Crusted Oven Roasted Turkey Breast with a Thinly Sliced Roma Tomato and Melted Ovolini Mozzarella Cheese Touched with a Basil Pesto Spread Served on Lightly Grilled Rustic Italian Bread Accompanied with Rotini Pasta Salad and Fresh Seasonal Fruit Wedges

#### **Turkey Wrap**

Thinly Sliced Breast of Turkey with Shredded Lettuce, Diced Tomato Concasse and Co jack Cheese Touched with a Dill Aioli Spread Wrapped in a Flour Tortilla Accompanied with a Chipotle Slaw and Fresh Seasonal Fruit Wedges

#### **Stuffed Pineapple Boat**

Fresh Quartered Pineapple Filled with Gourmet Chicken Salad with Two Freshly Baked Croissants Accompanied with Rotini Pasta Salad and Fresh Seasonal Sliced Fruit Wedges

#### **\*Ashton's Chopped Salad**

Seven Blended Greens, Diced Grilled Chicken, Pasta Ditalini, Crumbled Bacon, Diced Tomato Concasse, Cucumbers, Red Onion and Fresh Parmesan, Tossed in our House Dressing and Topped with Dried Cranberries and Avocado

**Pricing Applies to Shower Day Events Only with Lunch being Served by or Before 2:00 pm**

Prices are subject to 8.25% state sales tax and an 18% service charge.

Gratuities are appreciated and are at the customer's discretion

Ashton  Place

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# Ashton Place

## Bridal & Baby Shower Luncheon Buffet Menu

### **The Buffet Menu Includes:**

Your Choice of One Buffet Option & Vanilla Ice Cream with or without Chocolate Drizzle Served as Dessert  
Ice Water, Basil Lemonade and Regular Coffee with Cream & Sugar Available at Each Guest Table  
(Decaffeinated Coffee and Hot Tea available upon request),  
Choice of White or Ivory Linens for all Guest Tables with Your Choice of a Colored Linen Napkin

### **Signature Soup & Salad Buffet**

#### **Your Choice of One Homemade Broth Soup:**

Chicken Noodle, Minestrone or Beef Barley

#### **Your Choice of One Homemade Cream Soup:**

Cream of Potato, Cream of Broccoli with or without Cheddar Cheese or Cream of Chicken with or without Rice

Freshly Sliced Rustic Bread with Herbed Butter

#### **Have Your Guests Create Their Own Salad**

with a Plentiful Bowl of Spring Greens, Sugar Snap Peas, Shredded Red Cabbage, Shredded Carrots, Cherry Tomatoes, Cucumber Rounds, Sliced Mushrooms, Crumbled Bacon, Croutons, Shredded Cheddar Cheese, Bean Sprouts, Garbanzo Beans, Sliced Radishes, Diced Hard Boiled Eggs, Tri Colored Peppers and your Choice of Three Salad Dressings

**Homemade Chicken Salad and Homemade Tuna Salad** Served with Mini Croissants, Assorted Rolls and Crackers

### **Deluxe Deli Buffet**

Including a Variety of Thinly Sliced Oven Roasted Turkey Breast, Roast Beef, Imported Ham and Genoa Salami, Cheddar Cheese, Swiss Cheese and Pepper Jack Cheeses With Condiments Including Lettuce, Tomato Slices, Sliced Red Onion, Herbed Mayonnaise, Tarragon Mustard and Horseradish Sauce  
Served with Freshly Baked Assorted Breads and Dill Pickle Spears

#### **Your Choice of Three Salads to Accompany Your Deluxe Deli Buffet:**

American Potato Salad, Marie's Potato Salad, Rotini Pasta Salad, Caesar Pasta Salad,  
Marinated Vegetable Salad, Chipotle Cole Slaw, Homemade Kettle Chips, Taffy Apple Salad & Fresh Seasonal Fruit Salad

Please Consult your Event Coordinator for Additional Beverage Options, Vegetarian Entrees, a Customized Menu,  
Additional Dessert Selections or Children's Meals

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Prices are subject to an 18% service charge and an 8.25% state sales tax.  
Gratuities are appreciated and are at the customer's discretion