

Ashton Place

Family Style Dinner Menu

Your Choice of Soup and Salad with Freshly Sliced Rustic Bread with Herbed Butter
Two 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

Soup Selection (Choose One)

Cream of Chicken (with or without Rice)

Cream of Broccoli (with or without Cheddar Cheese)

Cream of Potato (with or without Leeks)

Cream of Asparagus

Cream of Mushroom

Beef Barley

Minestrone

Roasted Tomato Basil Bisque

Salad Selection (Choose One)

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

Cobb Salad (Additional per guest)

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

Caesar Salad

Crisp Romaine Lettuce Tossed with a Creamy Caesar Dressing
Garnished with a Parmesan Crisp

Sunshine Salad (Additional per guest)

Masculine Greens with Belgium Endive, Mandarin Oranges, Chopped Walnuts and Sliced Strawberries Topped with Gourmet Croutons and Asiago Cheese Served with our Red Raspberry Vinaigrette

Country Salad

Generous Mix of Romaine and Leaf Lettuce Topped with Sliced Heirloom Tomatoes, Shredded Carrot, Red Cabbage with a Creamy Ranch Dressing

Caprese Salad (Additional per guest)

Shingled Beef Steak Tomatoes, Ovalene 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 Charge per guest or a Dressing Trio for Additional Charge per guest)

Entrée Selections (Choose Two)

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

(Additional 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

Pricing Is Based on a 5-Hour Evening Event.

Prices are subject to 18% service charge and 8% state sales tax.

Gratuity is not included however are appreciated and are at the customer's discretion

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Starch Selection (Choose Two)

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 (Additional per guest)	Imported Italian Arborio Rice Blended with Fresh Baby Spinach, Garlic and Parmesan Reggiano

Vegetable Selection (Choose One)

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 (Additional 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 (Additional per guest)	Steamed Green Asparagus Curtained with Hollandaise or Drizzled with Lemon Butter

Dessert Selection (Choose One)

Vanilla Ice Cream	With or without Chocolate Drizzle
<i>Add a Vanilla Ice Cream Scoop to any of the Below Dessert Selections for Additional per guest</i>	
Royal Chocolate Cake (Additional pp)	With Chocolate Butter cream Frosting and Raspberry Coulis
Vanilla Cake (Additional pp)	With Vanilla Butter Cream Frosting and Strawberry Coulis
Assorted Cookie Tray (Additional pp)	Chef's Choice of Assorted Cookies Displayed on each Guest Table (15 cookies per tray)
Assorted Pastry Tray (Additional pp)	An Assortment of Miniature Pastries Displayed on each Guest Table (20 Pieces per tray)
New York Cheesecake (Additional pp)	Velvety Cream Cheese Infused with Vanilla Beans atop a Graham Cracker Crust & Drizzled with a Strawberry Coulis
Seven Layer Sundae (Additional pp)	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 (Additional pp)	With cinnamon whipped cream

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