

Ashton Place

Luxe Package

Five and a Half Hour Event with a Four-Hour Luxe Bar

Private Suite For Guest of Honor

Sparkling Grape Juice Toast for All of your Guests

Regular and Decaffeinated Coffee and Hot Tea with Lemon Available with Dinner

Decadent Four Course Dinner

Decorated Tiered Cake or Choice of Dessert

Gold Chivari Chairs

Formal Floor Length Majestic Linens for Guest Tables, Your Choice of White, Ivory, or Black

Poly-Cotton Dinner Napkins Available in a Variety of Colors

Formal Floor Length Poly Cotton Linens Available for Head, Gift, Place Card & Disc Jockey Table in Your Choice of White, Ivory, or Black *(Fee Applies for Additional Tables)*

A Step Above The Rest...

Accommodations from 100-800 Guests

Elegantly Appointed Suite with Private Powder Room

Accented in Beautiful Granite and Marble

Personalized Floor Plans Offering a Variety of Table and Dance Floor Options

Experienced Coordinators will be Assisting you in the Planning and Execution of your Event

Professional Service Staff in Bistro Style Attire

Personalized Menu Options Available Through our Executive Chef

Seasonal Coat Check

Luxe Package

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable

A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Chicken *All Chicken Entrées Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness*

Breast of Chicken

Sautéed, Grilled or Pan Seared 6 oz. Boneless Skinless Chicken Breast Dusted with our Chef's Seasoning Blend Veiled with your Choice of Sauce (Refer to Sauce List on Pg. 4)

Chicken Francaise

Sautéed 6 oz. Boneless Skinless Breast of Chicken Dipped in a Delicate Egg Batter and Laced with Lemon Herb Buerre Blanc

Chicken Parmesan

Lightly Breaded 6 oz. Boneless Breast of Chicken Veiled with a Tomato Basil Marinara Sauce and Melted Mozzarella served Atop Farfalle Bow Tie Pasta Marinara (Starch Selection Included)

Chicken Epicurean

Oven Rosted 6 oz. Skin-On Boneless Breast of Chicken Stuffed with Wild Rice Topped with a Roasted Garlic Beurre Blanc

Chicken Piasasco

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

Children's Meal

Children 10 Years of Age and Younger

Fresh Fruit, Chicken Tenders, French Fries with Ketchup Sauce, and Vegetables

Fish

Please Consult Your Event Coordinator for Additional Seasonal Seafood Options

Herb Crusted Tilapia

Pan Seared Herb Crusted 8 oz. Tilapia Filet Drizzed 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 Mediterranean Compound Butter

*If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option),
An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price*

Luxe Package

Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable

A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Beef *We are Proud to Serve USDA Choiced Aged Center Cut and Complete Trim Beef*

Signature Filet Mignon

Char-Grilled 8 oz. Center Cut Filet Mignon Over Syrah Demi Glaze, Garnished with Julienne Fried Leeks and Oven Roasted Roma Tomatoes

Peppercorn Crusted Sirloin Filet

Pan Seared 8 oz. Center Cut Sirloin Filet Topped with Tri-Colored Peppercorns Touched with Caramelized Onion Au Jus Finished with Fried Leeks and Oven Dried Tomatoes

Oven Roasted Tornadoes of Beef Tenderloin

Whole Beef Tenderloin Dusted with Chef's Blend Seasoning, Roasted to Perfection and Sliced to Order, Cloaked with Wild Mushroom Hunter Sauce and Topped off with Fried Leeks

Slow Roasted Prime Rib of Beef

Chef Carved 10 oz. Cut of Beef Slow Cooked and Perfectly Roasted to Ensure Tenderness Served with Wild Mushroom Au Jus and Crispy Leeks

Tenderized Aged and Grilled Beef Roulade

Flank Steak Rolled with Spinach, Mushrooms, and Roasted Garlic, Crested with Rich Burgundy Sauce

Combination

The Perfect Pair

Grilled 4 oz. Center Cut Filet Mignon with a Cabernet Demi Glaze Topped with Fried Leeks Paired with a Sautéed 6 oz. Boneless Skinless Breast of Chicken Veiled with your Choice of Sauce (Refer to Sauce List on Pg. 4)

The Perfect Partner

Grilled 6 oz. Center Cut Filet Mignon with a Caramelized Onion Semi-Demi Partnered with Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Finished with Delicate Fried Leeks

The Grilled Trio

4 oz. Center Cut Filet Mignon with a Cabernet Demi Glaze Paired with a 4 oz. Grilled Boneless and Skinless Breast of Chicken with your Choice of Sauce Accompanied by Three Jumbo Garlic and White Wine Marinated White Gulf Shrimp Garnished with Seasonal Fresh Herbs and Tomato Concassé (Refer to Sauce List on Pg. 4)

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An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price*

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Plated Entrée Choices

Plated Dinner to Include: Starter, Salad, Entrée, Starch, and Vegetable

A Breadbasket Containing Freshly sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Vegetarian

Vegetable Lasagna

A Blend of Fresh Vegetables Layered with Riota Cheese, Al Dente Pasta, Crusted with Parmesan Cheese and Seasoned Bread Crumbs Laced with Creamy Alfredo Sauce

Vegetable Wellington

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

Vegetable Stuffed Portabella

Grilled and Marinated Portabella Mushrooms Filled with Roasted Artichoke, Fresh Baby Spinach and Red Pepper Folded with Alouette Cheese Sprinkled with Parmesan Cheese and Herbed Bread Crumbs Atop Farfalle Pasta Primavera Drizzled with a Roasted Red Pepper Sauce

Farfalle Primavera

Portabella Mushrooms, Onions, Zucchini, and Sun Dried Tomatoes with Bow Tie Pasta Tossed in a Tomato Basil Marinara Finished with Parmesan Reggiano Cheese

If Two Plated Entrées are Chosen with the Same Starch and Vegetable (Excluding a Vegetarian Option), An Additional \$1.00 per Guest Will be Applied to Your Plated Entrée Price

Signature Sauces For Plated Breast of Chicken Entrées

Refer to This Section if You Prefer an Alternative Sauce Partnered with your Entree than the Chef's Suggested Sauce Pairing

Cream Sauces *Consist of a Wine Reduction, Sauteed Garlic or Shallots Then Thickend with Roux and Finished with Heavy Cream*

Creamy Alfredo

Pinot Grigio Riduction Extra Garlic White Pepper and Pamesan 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

Sauce Czarina

Pinot Grigio Reduction with Paprika Cayenne Pepper and Lemon Juice

Supreme

Dry White Wine Reduction Infused with Chicken Broth

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

Lemon Herb

Basil

Sundried Tomato Parmesan

Roasted Garlic

Chipotle Lime

Rosemary Asiago

Roasted Red Pepper

Ashton  Place

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Plated Starches

Select One Starch Selection

Yukon Gold Smashed Potatoes	Baby Yukon Gold Potatoes Smashed with Cream, Butter and Seasoning with your Choice of Plain, Roasted Garlic, Basil, or Ranch
Bistro Mashed Potatoes	Mashed Red Skin Potatoes Infused with Caramelized Onions, Sour Cream, and Fresh Chives
Rissole Potatoes	Petite Yukon Gold Potatoes Lightly Coated with Butter, Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown
Herbed Red Potatoes	Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter, Chef's Blend Seasoning, Parsley, and Fresh Chives
Baked Potato	Seasoned and Brushed with Olive Oil and Sea Salt, Baked and Served with Butter and Chive Sour Cream
Rice Pilaf	With Tri-Colored Peppers and Onions

Plated Garden Fresh Vegetables

Select One Fresh Vegetable Selection

Bean and Pepper Blend	Fresh Haricot Vert Green Beans Tossed in Garlic Butter with Roasted Red and Yellow Peppers
California Blend	Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter
Island Medley	Florists of Broccoli, Carrots, Corn Kernels, Red Pepper, and Red Onion Tossed in a Jamaican Jerk Compound Butter
Sugar Snap Sauté	Fresh Sugar Snap Peas with Roasted Red Peppers and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil
Italian Vegetables	Zucchini, Yellow Squash, Broccoli, Red Peppers, and Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs
Asparagus Spears	Streamed Fresh Green Asparagus Curtained with Hollandaise or Drizzled with Lemon Butter <i><u>Additional \$1.00 Per Guest</u></i>

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Luxe Package

Family Style Entrée Choices

Family Style Dinner to Include: Starter, Salad, 2 Entrées, 2 Starches, and 1 Vegetable
A Breadbasket Containing Freshly Sliced Rustic Bread with Herbed Butter to Compliment your Dinner

Please Choose Two of the Following Entrée Selections

Poultry *All Chicken Entrées Undergo a 24-Hour Wet Marinade Process to Ensure Ultimate Flavor and Tenderness*

Bone-In Chicken With Tri-Colored Peppers, Your Choice of Plain, Greek, or Italian Style

Whole Roasted Turkey With Homemade Gravy

Pan Seared Boneless Skinless Breast of Chicken Dusted with our Chef's Secret Seasoning Blend Veiled with your Choice of Sauce (*Refer to Sauce List on Pg. 4*) Additional \$1.00 Per Guest

Chicken Piasasco Oven Roasted Boneless Skinless Breast of Chicken stuffed with Prosciutto Di Parma, Fresh Asparagus, and Provolone Cheese Touched with Roasted Garlic Buerre Blanc Additional \$1.50 Per Guest

Beef *We are Proud to Serve USDA Choiced Aged Center Cut and Complete Trim Beef*

Slow Roasted Thinly Sliced Sirloin of Beef Topped with a Rich Beef Gravy Finished 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 Roulade Flank Steak Rolled with Spinach, Mushrooms and Roasted Garlic, Crested with a Rich Burgundy Sauce, and Topped with Fried Leeks Additional \$2.00 Per Guest

Oven Roasted Tornadoes of Beef Tenderloin Whole Beef Tenderloin Dusted with Our Chef's Seasoning Blend and Roasted to Perfection, Then Sliced to Order, Cloaked with a Wild Mushroom Hunter Sauce Additional \$6.00 Per Guest

Fish

Roasted Salmon With your Choice of Lemon Dill Beurre Blanc or Maple Organge Blossom Glaze

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

Luxe Package

Family Style Starches

Select Two Starch Selections

Yukon Gold Smashed Potatoes	Baby Yukon Gold Potatoes Smashed with Cream, Butter and Seasoning with your Choice of Plain, Roasted Garlic, Basil, or Ranch
Rissole Potatoes	Petite Yukon Gold Potatoes Lightly Coated with Butter, Touched with Parmesan Cheese and Parsley Roasted to a Golden Brown
Herbed Red Potatoes	Steamed Quarter-Cut Red Skin Potatoes Drizzled with Butter, Chef's Blend 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
Penne Rigate	Laced with Tomatoes, Basil, and Garlic Dusted with Parmesan
Mostaccioli	With Tomato Basil Marinara Sauce and Finished with Fresh Parmesan
Rice Pilaf	With Tri-Colored Peppers and Onions
White and Wild Rice Blend	With Mushrooms and Peppers
Herbed Dressing	Folded with Fresh Herbs and Chicken Broth
Creamy Risotto Asiago	Arborio Rice Infused with Garlic and Asiago Cheese <i>Additional \$1.00 Per Guest</i>

Family Style Garden Fresh Vegetables

Select One Fresh Vegetable Section

Bean and Pepper Blend	Fresh Haricot Vert Green Beans Tossed in Garlic Butter with Roasted Red and Yellow Peppers
California Blend	Carrots, Broccoli, and Cauliflower Steamed and Tossed in Garlic Butter
Island Medley	Florets of Broccoli, Carrots, Corn Kernels, Red Pepper, and Red Onion Tossed in a Jamaican Jerk Compound Butter
Sugar Snap Sauté	Fresh Sugar Snap Peas with Roasted Red Peppers and Sweet Red Onions Sautéed in Garlic and Extra Virgin Olive Oil
Italian Vegetables	Zucchini, Yellow Squash, Broccoli, Red Peppers, and Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs

Luxe Package

Starters

Select One Cool or Warm Starter

Cool

- Ravioli Capicola** Ricotta Filled Ravioli with Ovolini Mozzarella, Cherry Tomato and Thinly Sliced Capicola Salsa
- Tortellini Pesto** Tri- Colored Cheese Tortellini with Toasted Pine Nuts and Fresh Parmesan Tossed in Basil Pesto Peppercorn Dressing

Warm

- Spinach Artichoke** Fresh Baby Spinach, Artichoke Hearts, Cream and Asiago Cheese Atop Toasted French Bread Crostinis
- Bruschetta Stack** Thinly Sliced Roma Tomato, Fresh Basil, and Ovolini Mozzarella on Oven Toasted Italian Bread Finished with Basil Pesto Oil
- Soup** Your Choice of One Homemade Soups

Cream of Chicken with or without White Rice

Cream of Broccoli with or without Cheddar

Cream of Asparagus

Cream of Mushroom

Cream of Potato with Leeks

Chicken Noodle

Minestrone

Fresh Salad

Select One Fresh Salad

- Ashton's Signature Salad** Seven Blends 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 Creamy Caesar Dressing and Asiago Cheese Topped with Gourmet Croutons Garnished with a Parmesan Crisp
- Country Salad** Mix of Romaine and Leaf Lettuce Topped with Sliced Heirloom Tomatoes, Shredded Carrot, Red Cabbage and Creamy Ranch Dressing
- Asian Crunch Salad** Spring Greens Tossed in our Asian Vinaigrette with Rice Noodles, Green Onion, Sunflower Seeds, Toasted Almonds Flecked with Red Pepper and Carrot

Luxe Package

Decadent Desserts

Select One Dessert

Tiered Cake

Please Choose from One of Our Elegant Cake Designs
(Add a Scoop of Vanilla Ice Cream Additional \$1.50 Per Guest)

Cake Décor

All Cakes Have Butter cream Frosting

Cake Tiers May be Stacked or separated with Pillers

Frosting Color of your Preferred Color Choice

The Number of Tiers Depends on you Guest Count

You are able to Choose up to 2 Batters and 2 Fillings

Cake Topper Decorations, Fresh Flower Decorations, or Décor Around the Cake Table are your Responsibility to Provide

Cake Batter Choices

Royal Chocolate

Lemon Velvet

Golden Yellow

Marble Swirl

Red Velvet

White Velvet

Cake Filling Choices

Butter Cream

Vanilla or Chocolate

Mousse

Chocolate, Strawberry or Lemon

Preserved Fruit

Raspberry or Strawberry

Chocolate Silk

Bavarian Crème

Chocolate Fudge

Upgrade Designs & Styles

Additional Charge for Cakes with Fondant Frosting, Detailed Designs or Sugar Flowers. Applying Ribbons on the Cake Tiers is an Additional Fee of \$25 - Ribbon to be Provided by the Client and Applied by the Baker

Dream Sundae

Creamy Vanilla Ice Cream atop a Chocolate Fudge Brownie Finished with a Dollop of Whipped Cream and Caramel Drizzle

New York Cheesecake

Velvety Cream Cheese Infused with Vanilla Beans Atop a Graham Cracker Crust Drizzled with a Strawberry Coulis

Classic Tiramisu

Delicate Lady Fingers layered and Flavored with Mascarpone Cream and Espresso Liquor Dusted with Cocoa Powder over Brandied Chocolate Sauce *Additional \$1.00 per Guest*

Luxe Package

Luxe Bar Service

(Included in Luxe Package)

(Upgrade to V.I.P Bar Service for an Additional \$5 Per Guest)

Liquors

Smirnoff Vodka	Bacardi Rum	Seagram's 7 Whiskey
Smirnoff Citrus Vodka	Captian Morgan Rum	Southern Comfort Whiskey
Smirnoff Raspberry Vodka	E&J Brandy	Canadian Club Whiskey
Jose Cuervo Tequila	Apricot Brandy	Jim Beam Whiskey
Beefeaters Gin	Bols Amaretto	J & B Scotch
Peach Schapps	Copa De Oro Coffee Liqueur	Apple Pucker
Romana Sambuca	Cointreau Fruit Liqueur	Melon Pucker
Triple Sec	Sweet Vermouth	Irish Cream
	Vermouth	

Choose Two Domestic Bottled Beer Options

Miller Lite Miller Genuine Bud Light Budweiser

Please Consult Your Event Coordinator for Additional Upgraded Beer Cases Availability

Bottled Wine

Chardonnay Pinot Grigio White Zinfandel Merlot Cabernet Sauvignon

Champagne

Soft Drinks

Cola Diet Cola Lemon-Lime

Mixers

Half & Half Sweet & Sour Tonic Water Club Soda Grenadine

Tabasco & Worcestershire Orange, Cranberry, & Pineapple Juices

***Liquor or Beer Not Listed Available at an Additional Cost
Please Consult your Event Coordinator for Details***

Ashton Place

Luxe Package

VIP Bar Service Upgrade

Additional \$5 Per Guest

Liquors

Tito's Vodka	Malibu Rum	Crown Royal Whiskey
Ketel One Vodka	Bacardi Rum	Jack Daniels Whiskey
Smirnoff Vodka	Captian Morgan Rum	Hennessy Whiskey
Smirnoff Citrus Vodka	Christian Brothers Brandy	Chivas Regal Scotch Whiskey
Smirnoff Raspberry Vodka	E&J Brandy	Seagram's 7 Whiskey
Jose Cuervo Tequila	Apricot Brandy	Seagram's VO Whiskey
Jose Cuervo 1800 Tequila	Amaretto DiSoranno	Southern Comfort Whiskey
Tanqueray Gin	Bols Amaretto	Canadian Club Whiskey
Beefeaters Gin	Gran Marnier Liqueur	Jim Beam Whiskey
Peach Schapps	B & B Liqueur	J & B Scotch
Romana Sambuca	Kahlua Coffee Liqueur	Dewars Scotch
Apple Pucker	Copa De Oro Coffee Liqueur	Sweet Vermouth
Melon Pucker	Cointreau Fruit Liqueur	Dry Vermouth
Triple Sec		Irish Cream

Choose Two Domestic & Two Import Bottled Beer Options

Miller Lite Miller Genuine Bud Light Budweiser Heineken Corona

Bottled Wine

Chardonnay Pinot Grigio White Zinfandel Merlot Cabernet Sauvignon

Champagne

Soft Drinks

Cola Diet Cola Lemon-Lime

Mixers

Half & Half Sweet & Sour Tonic Water Club Soda Grenadine
Tabasco & Worcestershire Orange, Cranberry, & Pineapple Juices

**Liquor or Beer Not Listed Available at an Additional Cost
Please Consult your Event Coordinator for Details**

Ashton  Place

Luxe Package

Passed Warm Hors D'oeuvres

(Not Included in Luxe Package)

\$3 Per Guest Per Selection

Artichoke Beignet	Boursin Cheese and Artichoke Heart Coated in Panko Bread Crumbs
Beef Chimichurri Satay	Tender Skirt Steak Marinated in Fresh Herbs & Garlic
Beef Wellington	Beef Tenderloin with Mushroom Duxelle in a Pastry Puff with a Creamy Horseradish Dipping Sauce
Blazin' Cajun Shrimp	Lightly Breaded Cajun Marinated Shrimp with Creamy Ranch Dipping Sauce
Chicago Pizza	An Assortment of Cheese, Vegetable, Sausage, Pepperoni, and Barbeque Chicken Pizzas
Chicken Brochette	with Pineapple and Green Pepper Drizzled with a Sweet & Sour or Teriyaki Glaze
Coconut Shrimp	with Plum Dipping Sauce
Chicken & Waffles	Maple Crusted Chicken Bite atop a Miniature Waffle
Firecracker Shrimp	with Silvered Jalapeno Wrapped in a Won Ton with Lemongrass Soy Dipping Sauce
Fried Alligator Satay	with Voodoo Aoili Dipping Sauce
Maryland Crab Cake	with Cajun Roumalade Dipping Sauce

\$2.25 Per Guest Per Selection

Buffalo Chicken Bite	with Blue Cheese Dipping Sauce
Sesame Crusted Chicken Bite	with Whole Grain Mustard Dipping Sauce
Loaded New Potato	with Crumbled and Cheddar with Sour Cream Dipping Sauce
Quesadilla	with a Cilantro Jalapeno Sour Cream
Vegetable Spring Roll	with Plum Dipping Sauce
Spanakopita	Spinach and Feta in a Delicate Phyllo Triangle
Vegetable Quesadilla	with an Avocado Cream Dipping Sauce
Chicken Quesadilla	with a Cilantro Jalapeno Sour Cream
Quiche Florentine	Cheese, Egg and Spinach in a Buttery Pastry Cup
Meatball	Your Choice of Burgundy, Barbeque, or Marinara

Luxe Package

Passed Cool Hors D'oeuvres

(Not Included in Luxe Package)

\$3 Per Guest Per Selection

Caprese Crostini	Mozzarella, Tomato and Fresh Basil atop a Crostini Drizzled with Lemon Infused Olive Oil
Caprese Skewer	Mozzarella, Tomato and Fresh Basil Drizzled with Balsamic
Chipotle Chicken Tostada	Avocado Ranch, Seared Chicken and Pico de Gallo Atop a Tortilla Crisp
Fruit Skewer	Strawberry, Cantaloupe, Honeydew and Pineapple with Creamy Honey Yogurt Dipping Sauce
Southwestern Chicken Pinwheel	with Chicken, Cilantro, Cucumber and Avocado in a Sun-Dried Tomato Tortilla
Sorrento Skewer	Cheese Tortellini, Hard Salami and Green Olive with a Red Wine Vinaigrette Marinade

\$2.25 Per Guest Per Selection

Antipasto Skewer	Baby Mozzarella, Sun Dried Tomato, Artichoke Heart and Kalamata Olive with a Greek Vinaigrette Drizzle
Bruschetta Romano	Italian Crostini with an Artichoke and Romano Spread, Topped with Fresh Chopped Tomatoes, Garlic, Onion, and Basil
Domestic Cheeses	with Assorted Crackers
Gulf Shrimp	with Lemon and Lime Wedges with Cognac Cocktail Sauce
Oriental Shrimp	with Toasted Sesame-Dipping Sauce
Garden Fresh Vegetables	with Creamy Spinach Dip
Cheese Tortellini Skewer	with Parmesan Peppercorn Dipping Sauce

Ashton Place

Luxe Package

A Sweet Ending

Assorted Miniature Dessert Table

Deluxe Brownies, French Lemon Bars, Fruit Kolacky, Gourmet Cookies,

\$4 Per Guest

Napoleons, Cream Puffs, Chocolate Éclairs, Cannoli, Petit Fours, and
Chocolate Covered Strawberries (*Includes 2 Pieces Per Guest*)

Dessert Table

An Assortment of Whole Cakes, Pies, Deluxe Brownies, French

\$6 Per Guest

Lemon Bars, Fruit Kolacky, Gourmet Cookies, Napoleons, Cream Puffs,
Chocolate Éclairs, Cannoli, Petit Fours and Chocolate Covered Strawberries

Ice Cream Sundae Bar

\$4.50 Per Guest

Includes: Ice Cream: Vanilla and Chocolate Sauces: Chocolate and Caramel

Toppings: M&Ms, Crushed Oreos, Cherries, Whipped Cream, and Sprinkles

Fresh Sliced Seasonal Fruit Display

Fresh Seasonal Sliced Fruit, which May Include, but Not Limited to Fresh

\$3.25 Per Guest

Strawberries, Cantaloupe, Honeydew & Pineapple Served with Sabayon
Dipping Sauces

Chocolate Fountain

\$650 Flat Fee

Velvety Flowing Belgium Chocolate

Plus Cost of Dipping Items

Dipping Selections

Favorites		
\$0.25 per Piece		
Pretzel Rods	Marshmallows	Vanilla Oreos
Angel Food Cake	Pound Cake	Vanilla Wafers
Graham Crackers		

Specialty Favorites	
\$0.50 Per Piece	
Rice Crispies	Cream Puffs
Bananas	Pineapple
Strawberries	

Choose a Minimum of Four Dipping Selections

All Dipping Selections are to be Ordered in Equal Quantities of 100 Pieces or More

Chocolate Fountain is Set-Up for a Maximum Duration of 2 Hours

Regular & Decaffeinated Coffee Station


\$1.50 per guest

Cream & Assorted Sugars

Deluxe Regular & Decaffeinated Coffee Station

\$2.00 Per Guest

Shaved Chocolate, Whipped Cream, Flavored Creamers & Assorted Sugars

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Luxe Package Late Night Menu

Pricing Based on 50 Pieces Per Order

Chicago Pizzas	Assortment of 3" Mini Pizzas: Cheese, Vegetable, Sausage, Pepperoni, and Chicken with BBQ	85
Quesadillas	with a Spicy Cilantro Jalapeno Sour Cream	75
Chicken Quesadillas	with a Spicy Cilantro Jalapeno Sour Cream	85
Chicken Chimichangas	with Salsa and Sour Cream	90
Petite Sandwiches	Turkey & Cheddar with Herbed Mayonnaise on Hawaiian Roll and Roasted Beef & Provolone with Creamy Horseradish on a Croissant	85
Potato Skins	with Crumbled Bacon and Cheddar with Sour Cream Dipping Sauce	75

Priced Per Guest- 50 guests Minimum Per Selection

Angus Beef Sliders	Served with Provolone Cheese, Grilled Onions, Mustard, and Ketchup	\$3.50 Per Guest
Hot Dogs (All Beef)	Served with Mustard & Ketchup Sauces on a Mini Bun	\$3.25 Per Guest
Southern Sloppy Joes	Served on a Hamburger Bun with Potato Chips	3.50 Per Guest
Baked Soft Pretzels	Jumbo Soft Baked Pretzel dusted with Salt & Served with Warm Cheddar Queso	\$3.75 Per Guest
The Chicago Jumbo Dog	Jumbo All Beef Eisenberg Hot Dogs & Poppyseed Buns with Mustard, Tomatoes, Cucumbers, Onions, Relish, Sport Peppers, Pickle Spears & Celery Salt	\$4.00 Per Guest <i>Additional \$1.00 Per Guest with Jay's Potato Chip Bags</i>
French Fry Bar	Enhance your Hand Cut Fries with Toppings such as Homemade Chili, Warm Cheddar Queso and Parmesan Garlic Seasoning	\$4.00 Per Guest
Loaded Nacho Bar	Build your own Nachos with Seasoned Ground Beef, Warm Cheddar Queso Sauce, Sliced Jalapenos, Diced Tomatoes, Roasted Chili Sour Cream, Salsa Roja & Tortilla Chips	\$4.00 Per Guest
Taco Bar	Seasoned Ground Beef, Shredded Lettuce, Shredded Chihuahua Cheese, Diced Tomato Concasse, Salsa Roja with Crispy Hard Shells and your Choice of Corn or Flour Tortillas	\$4.25 Per Guest
Tacos Locos	Marinated Steak, Pico De Gallo, Sour Cream & Shredded Chihuahua Cheese, Tomatillo Sauce and your choice of Corn or Flour Tortillas	\$4.50 Per Guest
Burrito Action Station	Chef Prepared Burrito Bar with Marinated Chicken, Soft Flour Burrito Tortillas, Lettuce, Chihuahua Cheese, Tomatoes, Sour Cream & Refried Beans with Spicy Red Salsa	\$5.25 Per Guest Additional \$125.00 per Chef Fee/2 Chefs for 50 or More Burritos

***\$400 Minimum Order Required & To be Served the Last Hour of Your Event
These Menu Prices Apply to the Late Nate Night Menu Only***

Luxe Package

Additional Luxe Package Amenities

Floor Length Colored Majestic Linens (<i>Black, Ivory, or White Included</i>)	\$15 Per Table
Floor Length Satin Lamour Table Linens (<i>Starting At</i>)	\$25 Per Table
Floor Length Bichon, Bengaline or Pintuck Table Linens (<i>Starting At</i>)	\$30 Per Table
Satin Lamour Dinner Napkins (<i>Starting At</i>)	\$2 Per Napkin
Bichon Dinner Napkins (<i>Starting At</i>)	\$3 Per Napkin
Table Overlays (<i>Starting At</i>)	\$15 Per Table
Table Runners (<i>Starting At</i>)	\$5 Per Table
Specialty Cake Table Linen (<i>Starting At</i>)	\$25 Per Table
Specialty Head Table Linens	Custom Pricing Per Event
Chair Covers and Sashes (<i>Starting At</i>)	\$5 Per Chair
Cabaret Table with Majestic Linen and Satin Sash	\$35 Per Table
Supplementary Chiavari Chair Colors Including: <i>White, Black, Silver, Red Mahogany, Dark Mahogany or Fruitwood Available Upon Request</i>	Custom Pricing Per Event
Charger Plates	
<i>Silver, Gold, Black, or Red 14" Lacquer Charger Plates</i>	\$4 Per Charger
<i>Clear 14" Glass Charger Plates</i>	\$5 Per Charger
Balloon Drop (<i>Consisting of 3 Balloon Bundles</i>)	\$400 Flat Fee
<i>Each Additional Balloon Bundle</i>	\$150 Per Bundle
Full Block Ice Sculpture	Custom Pricing Per Event
Martini Luge with Bartender <i>with 4 Signature Martinis with a Luge Bartender</i>	Custom Pricing Per Event
AV Equipment, Valet Service and Lighted Backdrops	Custom Pricing Per Event
Additional Poly Cotton Floor Length Linens <i>i.e Photo Booth Prop Table, Candy Station, Etc..</i>	\$15 Per Table
LED Lights (<i>Ceiling and Back Drop</i>)	\$350
Smart Light (<i>Spotlight, Designs, Signature</i>) *\$200 deposit required*	\$400
LED Package (<i>LED Lights and Smart Light</i>)	\$600

**** Delivery Fee May Apply to the Above Items****