

Ashton Place

Plated Prom Package

Includes Your Choice of a Starter with Freshly Sliced Rustic Bread with Herbed Butter
One Entrée Selection with a Starch and a Vegetable Selection
Your choice of a Dessert
Ice Water at Each Guest Table (Coffee and Hot Tea available upon request), Four-Hour Soda Bar
Elegant Mirror Centerpieces
White or Ivory Linens for all Guest Tables with Your Choice of a Colored Linen Napkin

Choose One Starter Selection

Soup Selections

Cream of Chicken (with or without Rice)

Cream of Potato (with or without Leeks)

Cream of Broccoli (with or without Cheddar Cheese)

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

Country Salad

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

Caesar Salad

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

(Choice of Two Dressings on the Table is an Additional \$0.50 per guest or a Dressing Trio for an Additional \$1.00 per guest)

Choose One Entrée Selection

The Classique Magnifique

Grilled or Pan Seared 6oz. Boneless Skinless Chicken Breast Dusted with our Chef's Seasoning Blend Veiled with your Choice of a Light Lemon Herb Sauce, Supreme Sauce or Sun Dried Tomato Parmesan Beurre Blanc
To Be Served with Sliced Sirloin of Beef platters with Natural Gravy or Au Jus on each guest table

Bella Francaise

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

Sunset Dance

Lightly Breaded 6 oz. Boneless Breast of Chicken Veiled with a Tomato Basil Marinara Sauce and Melted Mozzarella Served on a Bed of Penne Pasta

The King & Queen

Grilled 4 oz. Center Cut Filet Mignon Over Cabernet Demi Glaze Topped with Fried Leeks Paired with your Choice of a Pan Seared, Grilled or Sautéed 4 oz. Boneless, Skinless Breast of Chicken Veiled with your Choice of a Light Lemon Herb Sauce, Supreme Sauce or Sun Dried Tomato Parmesan Beurre Blanc

Spectacular New York

Aged 14 oz. Center Cut Strip, Grilled to Perfection and Finished with a Caramelized Onion Au Jus and Fried Leeks

Twilight

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

Secret Garden

Bowtie Pasta with Garlic Infused Olive Oil and Sautéed with Fresh Seasonal Vegetables

Golden Ball

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

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Choose One Starch Selection

Parmesan Potato Wedges	<i>Potato Wedges Tossed in Butter, Seasoning and Parmesan Cheese</i>
Yukon Gold Mashed Potatoes	<i>Baby Yukon Gold Potatoes Smashed with Cream, Butter & Seasoning. Your choice of Plain, Garlic or Ranch</i>
Bistro Mashed Potatoes	<i>Mashed Red Skin Potatoes Infused with Caramelized, Onions, Sour Cream and Fresh Chives</i>
Herbed Red Potatoes	<i>Steamed Quarter Cut Red Skin Potatoes Drizzled with Butter, Seasoning, Parsley and Fresh Chives</i>
Baked Potato	<i>Seasoned & Brushed with Olive Oil and Sea Salt, Baked and Served with Butter and Sour Cream</i>
Rice Pilaf	<i>Long Grain White Rice Seasoned and Tossed together with Sautéed Diced Onions, Carrots and Peppers</i>
Double Baked Potato (Add \$1.00 per guest)	<i>Served Inverted, Laced with Sour Cream, Chives and Parmesan Cheese.</i>

Choose One Vegetable Selection

Whole Green Beans	<i>Tossed in Garlic Butter with Roasted Red Peppers</i>
Glazed Baby Carrots	<i>Fresh Baby Carrots Steamed and Tossed with Butter and Brown Sugar</i>
California Blend	<i>Carrots, Broccoli and Cauliflower Steamed and Tossed in Garlic Butter</i>
Zucchini and Carrot Sautée	<i>Zucchini and Carrots Tossed with Sautéed Diced Red Pepper, Onion, Chopped Fresh Garlic and Seasoning.</i>
Italian Vegetables	<i>Zucchini, Yellow Squash, Broccoli, Red Peppers and Red Onion Sautéed in Garlic Infused Olive Oil Then Finished with Fresh Herbs</i>

Choose One Dessert Selection

Vanilla Ice Cream	<i>With or without Chocolate Drizzle</i>
<i>Add a Vanilla Ice Cream Scoop to any of the Below Dessert Selections for an Additional \$1.00 per guest</i>	
White and Dark Chocolate Mousse	<i>Decadent Dark and White Chocolate Mousse Layered and Served with a Flaky Rousse Cookie</i>
Royal Chocolate Cake	<i>With Chocolate Butter cream Frosting and Raspberry Coulis</i>
Vanilla Cake	<i>With Vanilla Butter cream Frosting and Strawberry Coulis</i>
Assorted Cookie Tray	<i>Chef's Choice of Assorted Cookies Displayed on Each Guest Table (15 Cookies per Tray)</i>
Brownie Sundae	<i>Rich Brownie Topped with a Scoop of Vanilla Ice Cream</i>
Seven Layer Sundae (Add \$1.00 per guest)	<i>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.</i>
Warm Apple Crisp Pie (Add \$1.00 per guest)	<i>With cinnamon whipped cream</i>
New York Cheesecake (Add \$1.50 per guest)	<i>Velvety Cream Cheese Infused with Vanilla Beans atop a Graham Cracker Crust & Drizzled with a Strawberry Coulis</i>

*Please Consult your Event Coordinator for Upgraded Amenity Options
Special Allergy Meals Can be Prepared if Necessary
Ashton Place Does Not Use Peanut Oil in Food Preparation
Prices are subject to 15% service charge and 9% state sales tax. Gratuities are appreciated and are at the customer's discretion*

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Buffet Prom Package

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Salad Bar

Choice of Three Dressings	Shredded Carrots	Sliced Cucumbers
Mixed Greens	Cherry Tomatoes	Sliced Mushrooms
Shredded Red Cabbage	Shredded Cheddar Cheese	Bacon Bits & Croutons

South of the Border

Hard Shell Beef Tacos	Mini Burritos	Cheese Quesadillas
Chicken Chimichangas	Spanish Rice	Guacamole
Sour Cream	Shredded Lettuce	Cheddar Cheese
Diced Tomatoes	Spicy Salsa	Hot Sauce

Taste of the Orient

Orange Chicken	Steamed White Rice	Vegetable Stir-Fry
Mini Egg Rolls	Pork Fried Rice	Sweet & Sour Sauce
	Crab Rangoon	

Little Italy

Tri-Colored Rotini Pasta	Tomato Basil Marinara Sauce	Bow Tie Pasta
Alfredo Sauce	Garlic Parmesan Breadsticks	Crushed Red Pepper
Petite Meatballs		Grated Parmesan

Choose One Carving Station

Slow Roasted Sirloin of Beef Accompanied with Rich Beef Gravy
Slow Roasted Bone-In Breast of Turkey Accompanied with Homemade Turkey Gravy
Honey Mustard Banjo Ham Accompanied with your Choice of a Natural Au Jus or a Grilled Pineapple Glaze

Choose One Dessert

Vanilla Ice Cream With or without Chocolate Drizzle
Add a Vanilla Ice Cream Scoop to any of the Below Dessert Selection for an Additional \$1.00 per guest
White and Dark Chocolate Mousse Decadent Dark and White Chocolate Mousse Layered and Served with a Flaky Rousse Cookie
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)
Brownie Sundae Rich Brownie Topped with a Scoop of Vanilla Ice 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
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

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