



ASHLEY ST.  
CATERING

## menu

### *Drop Off Buffet*

#### **Continental Breakfast**

Fresh fruit display, assorted muffins, danishes and pastries served with orange juice, and fresh brewed coffee

#### **Boxed Lunches**

Choice of ham and swiss, turkey and provolone, roast beef and cheddar, chicken salad on a croissant or tuna salad on a kaiser roll, served with a bag of potato chips, a piece of fruit and a cookie

#### **The “Working Lunch” Break**

A choice of 3 deli sandwiches from chicken salad on mini croissants, tuna salad on a roll, turkey flat bread, ham and swiss wraps on a tortilla, roast beef and cheddar with horseradish cream served with classic italian pasta salad, seasonal fresh fruit, potato chips, assorted cookies or brownies, ice tea and water

### *Ashley St. Catering’s Signature Lunch/Dinner Buffet*

Buffets are served in attractive metal chafing dishes. They include premium plastic utensils, napkins, ice tea, sweeteners, plastic cups, rolls, and butter. All set up and break down of tables pertaining to the food is included.

*Ashley St. Catering can provide full service by a trained professional service staff for a 15% gratuity charge.*

#### **The Downtown Buffet**

Includes one standard entrée with a choice of one standard starch and veggie, a choice of a standard soup or salad, a standard dessert, iced tea, rolls, and butter

#### **The Midtown Buffet**

Includes your choice of a premium entrée with any premium starch and veggie, any salad or soup, any dessert, iced tea, rolls and butter

#### **The Uptown Buffet** (premium or standard)

Includes choice of any two entrée’s with choice of any 3 side dishes, choice of any salad or soup, a dessert of your choice, iced tea, bottled water or soda, rolls and butter



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### Standard Entrée Choices

Roasted herb chicken breasts with rosemary, thyme, and stone ground mustard

Island inspired Jamaican jerk chicken

Chicken parmesan with marinara and three cheese Italian blend

Chicken Florentine with creamy spinach sauce

BBQ chicken pasta with caramelized red onions and cilantro

Home-style meat loaf with brown gravy or marinara

Beef stroganoff

Pot roast with red potatoes, carrots, onion, and celery  
*\*no sides*

Smothered pork chops in onion and mushroom gravy

Smoke house style pulled pork with homemade BBQ sauce and sesame seed buns.

Creole crusted tilapia

### Premium Entrée Choices

Flounder etouffee topped with crawfish and traditional etouffee sauce

Creamy tarragon chicken pasta with white wine sauce, mushrooms, sundried tomatoes and ham served over pasta

Classic chicken marsala with a decadent marsala wine, shallot, and mushroom sauce

Sun dried tomato panko crusted chicken breast with a vermont white cheddar béchamel

Ashley St. Chicken sauteed and topped with a tomato shallot demi glace

Garlic and pepper rubbed roast sirloin thinly sliced with a mushroom jus lie

Slow roasted prime rib of beef with a horseradish cream

Macadamia crusted fresh catch with an orange beurre blanc

Seafood newburg with scallops, shrimp, and fresh catch

Seared salmon fillets with a red chili and soy glaze

Big Easy Cajun Shrimp served over creamy cheddar cheese grits

Roast pork loin stuffed with pecans and orange marmalade

Shrimp alfredo served over linguine or fettuccini

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### Standard Side Items

Roasted garlic mashed potatoes

Rice pilaf

Rosemary roasted red potatoes

Garlic buttered pasta

Green Beans

Steamed vegetable medley

Honey and ginger glazed carrots

Creamed spinach

### Premium Side Items

Twice baked potatoes with cheddar cheese, bacon, garlic, and chives

Southern style baked four cheese macaroni

Haricot verts, classic french green beans

Sautéed asparagus or spinach

Red beans and rice

Wild rice and long grain blend

Collard greens

Sweet potato casserole



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### Standard Salad Choices

Tossed salad with tomato, cucumbers,  
and red onions

*Dressings: Italian or Ranch*

Italian pasta salad with red onion,  
olives and fresh vegetables

### Premium Salad Choices

Cesar salad tossed to order with romaine hearts, herb garlic  
croutons and shredded parmesan cheese

Autumn salad with spring mix, apples, candied pecans,  
and blue cheese crumbles with balsamic vinaigrette

Fresh seasonal fruit salad with vanilla yogurt dressing

### Standard Soup Choices

Home-style Chicken Noodle

Tomato Bisque

Garden Vegetable Soup

### Premium Soup Choices

New England Clam Chowder

Creamy Broccoli and Cheese

French Onion Soup with  
Swiss cheese and Garlic Crostini

### Standard Dessert Choices

Assorted cookies and brownies

Chocolate mousse

Banana pudding

Lemon bars

### Premium Dessert Choices

Key lime pie with raspberry coulis

NY Cheesecake

Apple pie with caramel sauce

Triple chocolate cake

If you don't see something you like, ask us. We can customize any menu and have a quote  
back for you in a day. We specialize in custom themed buffets to fit your event.

Italian, Southern, French, Asian, Latin... You name it!



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## Displays

Customize your event with stationed or butler passed hors d' oeuvres, displays, carving stations, and action stations. Choose as much or as little as you like to fit your budget. Food Bars and displays are priced on a per person basis.

### Display Choices

#### *Cheese Display*

Domestic and imported cheese's with assorted crackers

#### *Vegetable Crudité*

Farm fresh assortment of raw vegetables served with herb dip

#### *Seasonal fruit display*

A variety of fruit paired with a vanilla yogurt dipping sauce

#### *Antipasto Platter*

Marinated vegetables with Italian meats and cheeses

#### *Artichoke Dip Platter*

Warm sundried tomato and artichoke dip with crostini

#### *Meatballs*

Choose from Italian, BBQ, Sweet and Sour, or Swedish, served with rolls or garlic bread

#### *Chicken Wings*

Mild or hot buffalo, teriyaki, BBQ, or cajun ranch served with celery and blue cheese

#### *Brie Platter*

A wheel of baked brie with fruit topping and toast points

### Food Bar Choices

#### *Tex Mex Bar*

Make your own nachos, tacos, and fajitas. Grilled Chicken, Beef, Cheese, sour cream, guacamole, pico de gallo, lettuce, tomato, and sautéed onions and peppers

#### *Sushi Bar*

A mix of california, spicy tuna, and crunchy shrimp rolls. Served with pickled ginger, and wasabi sauce.

#### *Slider Bar*

Create your own mini slider sandwiches. Choose 2 from mini burgers, chicken (regular or spicy), pulled pork, or BLT's.

#### *Salad Bar*

Iceberg, romaine, baby spinach, spring mix, tomato, cucumber, carrots, celery, broccoli, snap peas, onion, peppers, olives, beets, sunflower seeds, raisins, chick peas, bacon, grilled chicken, cheeses, croutons, etc.

The possibilities are endless, tell us what you would like and we will give you a quote.



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## *Carving and Action Stations*

Have one of our Chefs attend a station for a special touch. A \$60 fee per carver/attendant is required.  
All stations include silver dollar rolls and appropriate condiments.

### **Carving Station Choices**

#### *Prime Rib*

Served with natural au jus and horseradish cream sauce

#### *Turkey*

Served with natural gravy and cranberry sauce

#### *Ham*

Served with cajun mustard and pineapple glaze

#### *Roasted pork loin*

Served with natural au jus and grilled pineapple marmalade

#### *Pepper Crusted Beef Tenderloin*

Served with mushroom madeira sauce

#### *Roast Sirloin*

Served with stone ground mustard and garlic aioli

### **Action Station Choices**

#### *Pasta Station*

Penne or cheese Tortellini tossed in either marinara or alfredo sauce and choice of assorted toppings to include grilled chicken, ham, peas, peppers, olives, fresh basil, artichoke hearts, crushed red pepper, and parmesan cheese

\*Upgrade your protein to shrimp and scallops and have "scampi" for an additional charge

#### *Asian Stir-Fry Station*

Chicken, beef, pork or shrimp stir-fried with a selection of seasonal vegetables and served over white rice

\*Shrimp is an additional charge

#### *Panini Press Sandwich Station*

Choose your gourmet meats, cheeses and Italian veggies and we'll press it down 'til its golden brown

#### *Omelet Station*

An attended station for custom made to order omelets

#### *Flambé Station*

Choice of bananas foster or cherries jubilee, cooked, flamed, and served over vanilla ice cream in front of you and your guests



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### *A' la Carte Hors d'oeuvres*

All items are priced per 50 pieces and are to be ordered in increments of 50. They can be placed on a display table, or butler passed. There is a \$40 fee per server if you choose to have passed hors d'oeuvres. A server is required for every 50 guests in attendance.

#### Hot Hors d'oeuvres

- Assorted mini quiches
- Mini beef wellington
- Asian pork pot stickers with soy ginger glaze
- Raspberry and brie en crouete
- Vegetable quesadillas with cilantro sour cream
- Bacon wrapped scallops
- Chicken satay with thai peanut sauce
- Breaded mozzarella triangles with marinara
- Mini franks in puff pastry with mustard
- Lump Crab Shooters
- Custom made Kabobs with any meat or seafood,  
any flavor profile (ask for details)

#### Cold Hors d'oeuvres

- Traditional or Curry Chicken Salad in phyllo cups
- Cucumber rounds w/ tomato and dill cream cheese
- Assorted tea sandwiches
- Pear and gorgonzola flat bread
- Bruschetta with basil on crostini
- Prosciutto wrapped cantaloupe and honeydew
- Boursin cheese stuffed cherry tomatoes
- Olive tapenade or pesto with mini french bread
- California rolls with wasabi soy glaze

These hors d'oeuvres are suggestions on what people have enjoyed in the past, we are open to any suggestions or changes you may want to make to any items on our menu. We are here to serve you.

### *Beverages*

#### Unlimited Bar Package

You provide the alcohol and we will do the rest. This package includes unlimited coke, sprite, ginger ale, diet coke, tonic water, club soda, orange, pineapple, cranberry, and grapefruit juice. It also includes ice, cups, cocktail napkins, straws, stirrers, limes, lemons, cherries, and olives.

#### Bartender Fee

For a four hour party which includes full set up, cleanup, and an experienced professional bartender for all of your mixed drinks, wine, and beer service. \$100 per 100 people

Bottled water, coke, sprite, diet coke, and ginger ale are \$1.50 each

Tea service is \$6.00 per gallon (serves 10-12 people)