

THE ASHFORD

FAMILY STYLE DINNER

\$80 Per Person

First Course

Truffle Mac and Cheese
Firecracker Shrimp
Chicken Nachos

Second Course

Caesar Salad
Hummus with Fresh Pita

Third Course

Limoncello Chicken
Salmon
Creamy Cajun Pasta
Chef's Choice Vegetables

Dessert

Chef's Dessert Choice

2-Hour Bar Package

Bronze- Beer and Wine Package +\$20
Silver- Mid-Shelf Cocktail Package +\$25
Gold- Top-Shelf Cocktail Package +\$35

3-Hour Bar Package

Bronze- Beer and Wine Package +\$35
Silver- Mid-Shelf Cocktail Package +\$45
Gold- Top-Shelf Cocktail Package +\$50

Optional Add-Ons

Crispy Calamari-\$8| 14oz.NY Strip Steak \$14
Wings \$8| Portobello Skewers \$6
Ashford Steak Bites \$7
Tax and Gratuity Not Included

THE ASHFORD

PASSED HOR D'OEUVRES PACKAGE

**Our Passed Hor D' Oeuvres are Available for Parties of
20 Persons or More.**

All Prices are Per Person for One Hour of Service.

\$45 - Choose 3

\$55 - Choose 4

\$65 - Choose 5

Fillet Mignon Crostini - Toasted Crostini Topped with Fillet Mignon
and Carbonara Sauce

Mac and Cheese Fritters - Bite Sized and Filled with Macaroni and
Gruyere Cheese

Buffalo Chicken Sliders - Buffalo Chicken and Blue Cheese

Short Rib Sliders - Braised Short Rib Garnished with Pickled Onions

Pigs in a Blanket - Mini Hot Dogs Served with Spicy Mustard

Firecracker Shrimp - Crispy Shrimp, Firecracker Sauce

Chicken Bites - Chicken Bites, Lightly Battered and Toasted in Choice of Sauce

Portobello Skewers - Roasted Red peppers and Portobello Mushrooms
with Balsamic Glaze

Pretzel Bites - Ashford beer cheese, honey mustard

Reception Stations

Our Reception Station are Available for Parties of 40 Persons or More
Prices are Per Person with 60 minutes of Continuous Replenishment.

Market Price - Raw Bar

Oysters, shrimp cocktail, clams on the half shell, ceviche shots, crab legs,
or lobster tails

\$15 A Person Salad Station

-Choose One-

Asian, Chopped or Kale Comes with a Selection of Artisan Breads and Butters

\$25 A Person Carving Table

-Choose Two-

Oven-Roasted Chicken, Turkey,

Braised Short Ribs or Prime Rib With Au Jus

\$20 A Person Italian Station

-Choose Three-

Truffle Mac and Cheese, Chicken Parmesan, Ashford Alfredo Pasta, or Fried
Calamari

TAX & GRATUITY NOT INCLUDED

THE ASHFORD

PARTY PLATTERS

**Our Party Platters are the perfect addition to any event.
Every Platter caters to approximately 20 people.**

Platinum Platters (By Special Request)

\$\$\$- Charcuterie and Cheese Board- assortment of meats, cheeses, artisan breads, olives, fruit, and nuts, artfully arranged on a serving board.

\$\$\$- Seafood Tower- Oysters on the half Shell, Crab Legs, Lobster Tail, Shrimp, Ceviche with cocktail Sauce, Spicy Garlic Oil and Classic Mignonette.

Gold Platters \$85 (A selection of one of the following)

Ashford Filet Mignon Baguettes with Carbonara Sauce
Market Fish Ceviche – Red & Green Pepper, Onion, Cilantro, Cucumber
Firecracker Shrimp Sliders- Crispy shrimp, firecracker sauce, Bao Bun
Chicken, Steak, or Shrimp Tacos
Malbec Braised Short Rib sliders
Smoked Salmon Bites
Seared Scallops

Silver Platters \$60 (A selection of one of the following)

Sliders- Beef, Grilled Chicken or Portabella
Nachos- chicken or steak, tortilla chips, refried beans, pickled poblanos, queso fundido, Guajillo Sauce, crema
Calamari - Buffalo or Plain with Marinara
Buffalo Popcorn Shrimp
Fried Chicken Tenders with assorted dipping sauces
Philly Cheesesteak Egg Rolls

Bronze Platters \$40 (A selection of one of the following)

Mac & Cheese bites- Gruyere, Gouda, tomato truffle butter
Guacamole and Chips- House-made guacamole, tortilla chips, parmesan
Buffalo Cauliflower bites- tempura fried cauliflower, buffalo sauce
Pigs in a Blanket - beer cheese sauce
Pretzel Bites - with beer cheese sauce
French Fries

TAX & GRATUITY NOT INCLUDED

THE ASHFORD

OPEN BAR INSIDE PACKAGES

* Available for parties of 20 persons or more.

* All Prices are Per Person. Tax, Gratuity and Applicable Fees Not Included.

*No Red Bull, Shots, or Double Neat.

*All guests in attendance must be 21+

GOLD PACKAGE

3 HOURS \$85 - The Ashford Roof \$100

2 complimentary party platters per 20 guests 1 gold platter & 1 silver platter

Cabernet, Malbec, Chardonnay, Pinot Grigio, Rose and Prosecco

Import and Domestic Draft and Bottles Beer

Vodka- Stolli (All flavors), Titos, Absolut, Ketel One (All Flavors) Grey Goose,

Belvedere Gin – Tanqueray, Bombay Sapphire, Hendricks

Rum- Malibu, Bacardi, Captain Morgan, Sailor Jerry

Tequila – Villa One, Don Julio, Patron, El Jimador, Tanteo, Casamigos

Bourbon- Jim Beam, Jack Daniels, Buffalo Trace, Makers Mark, Woodford Reserve,
Widow Jane, Bulleit Bourbon/Rye

Scotch/Irish- Dewars, Crown Royal, Seagrams 7, Johnnie Walker Black, Jameson,
Tullamore Dew, Bushmills

SILVER PACKAGE

3 HOURS \$65 - The Ashford Roof \$80

2 complimentary party platters per 20 guests 1 silver platter & 1 bronze platter

Cabernet, Malbec, Chardonnay, Pinot Grigio, Rose and Prosecco

Import and Domestic Draft and Bottled Beer

Vodka- Stolli (All Flavors), Titos Absolut, Ketel One (All Flavors)

Gin- Tanqueray, Bombay Sapphire

Rum- Malibu, Bacardi, Captain Morgan, Sailor Jerry

Tequila- Villa One, Don Julio, Patron, El Jimador, Tanteo

Bourbon- Jim Beam, Jack Daniels, Buffalo Trace, Makers Mark

Scotch/Irish- Dewars, Crown Roayl, Seagrams 7, Jameson, Tullamore Dew,
Bushmills

BRONZE PACKAGE

3 HOURS \$50 -The Ashford Roof \$60

1 complimentary party platters per 20 guests 1 bronze platter

Cabernet, Malbec, Chardonnay, Pinot Grigio, Rose and Prosecco

Import and Domestic Draft and Bottle Beer

TAX & GRATUITY NOT INCLUDED

THE ASHFORD

CHAMPAGNE

MOET IMPERIAL	250
MOET ROSE IMPERIAL	300
VEUVE CLICQUOT	300
MOET NECTAR IMPERIAL ROSE	350
VEUVE CLICQUOT ROSE	325
DOM PERIGNON	500

TEQUILA

DON JULIO BLANCO	250
PATRON BLANCO	250
CASAMIGOS BLANCO	300
DON JULIO REPOSADO	300
PATRON REPOSADO	300
CASAMIGOS REPOSADO	350
DON JULIO 1942	500
CLASE AZUL PLATA	500
CLASE AZUL REPOSADO	550

VODKA

TITOS	200
KETEL ONE	250
GREY GOOSE	350

WHISKEY

JACK DANIELS	250
JAMESON	250
MAKERS MARK	250
BULLEIT BOURBON	300
BULLEIT RYE	300
JOHNNIE WALKER BLACK	350
MCCALLAN 12YR	500
JOHNNIE WALKER BLUE	550

GIN

TANQUERAY	300
HENDRICKS	300
BOMBAY SAPPHIRE	350

COGNAC

MARTELL VSOP	600
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RUM

BACARDI	250
CAPTAIN MORGAN	250
MALIBU	250

BUCKET OF 10 DOMESTIC BEERS 80

BUCKET OF 10 IMPORT BEERS 100

THE ASHFORD

CELEBRATION PACKAGES

GOLD PACKAGE 450

1 BOTTLE OF YOUR CHOICE:

PATRON, CASA AMIGOS, TANQUERAY
TITOS, JAMESON.

1 BOTTLE MOET IMPERIAL.

3 LITE BITES OF YOUR CHOICE.

DIAMOND PACKAGE 750

2 BOTTLES OF YOUR CHOICE:

PATRON, CASA AMIGOS, TANQUERAY
TITOS, JAMESON.

1 BOTTLE MOET IMPERIAL.

3 LITE BITES OF YOUR CHOICE.

THE ASHFORD PACKAGE 1000

2 BOTTLES OF YOUR CHOICE:

DON JULIO 1942, CLASE AZUL
JOHNNIE WALKER BLUE
MARTELL VSOP, MCCALLAN 12YR.

1 BOTTLE MOET IMPERIAL.

4 LITE BITES OF YOUR CHOICE.

LITE BITES

WINGS (REGULAR or BONELESS)	13
LOADED TOTS or WAFFLE FRIES	12
NACHOS	13
GUACAMOLE & CHIPS	12
SANTA FE EGG ROLLS	10
STEAK BAGUETTES	13
FIRECRACKER SHRIMP	13

****RESERVE WITH US IN ADVANCE AND
GET A COMPLEMENTARY GIFT.**

**RESERVE WITH US
PH: 201-888-2566
EVENTS@THEASHFORDJ.COM**

TAX & GRATUITY NOT INCLUDED