

THE WILLOWS AT
ASHCOMBE
MANSION



Sample Catering Menu Collections

CORPORATE + SOCIAL EVENTS CATERING MENUS

PRESENTED BY THE JDK GROUP



LIGHT HORS D'OEUVRES MENU

CATERING MENU INCLUSIONS

EVENT DETAILS AND INCLUSIONS:

- Based on a 3-hour event timeframe
- Pricing based on a guest count of 50 guests
- Complimentary floor-length, polyester seating and food station linens are provided (\$500 value)
 - Upgraded line of linens can be added on for an additional charge
- China, flatware, and glassware provided
- Catering Event Manager provided with professional, personable, and attentive catering service staff
- All service charges are included in the pricing

CORPORATE + SOCIAL EVENT LIGHT HORS D'OEUVRES MENU:

TRAY PASSED HORS D'OEUVRES

CHICKEN AND WAFFLE CONE
Fried Chicken Bite, Waffle Pizzelle Cone, Chili Butter, Maple Syrup

BULGOGI KOREAN MEATBALL
Chopped Scallions

ITALIAN BRUSCHETTA PARMESAN
BASIL EDIBLE SPOON
Roma Tomato, Garlic, Oregano, Fresh Mozzarella, Sweet Basil Leaves, Balsamic Glaze, Parmesan Basil Edible Spoon

MEDITERRANEAN STUFFED
MUSHROOM
Spinach, Red Pepper, Garlic, Feta, Parmesan (GF)

CHEESEBURGER DUMPLING
Ground Sirloin, Aged Cheddar, Caramelized Onion, Cherrywood Smoked Bacon, Kimchi Mayo

COFFEE + HOT TEA

COFFEE + HOT TEA STATION
Presented with Cinnamon, Sugar, Sweet & Low, Gourmet Tea Bags, Lemons for Hot Tea and Half & Half

INVESTMENT

\$51.00 pps with tax

**Above price per person is based on a minimum guest count of 50 guests. If guest count falls below 50 guests, the price per person is subject to change.*

Price per person for 100 guests: \$39.00 pps with tax

Price per person for 150 guests: \$36.00 pps with tax



HEAVY HORS D'OEUVRES MENU

CATERING MENU INCLUSIONS

EVENT DETAILS AND INCLUSIONS:

- Based on a 3-hour event timeframe
- Pricing based on a guest count of 50 guests
- Complimentary floor-length, polyester seating and food station linens are provided (\$500 value)
 - Upgraded line of linens can be added on for an additional charge
- China, flatware, and glassware provided
- Catering Event Manager provided with professional, personable, and attentive catering service staff
- All service charges are included in the pricing

CORPORATE + SOCIAL EVENT HEAVY HORS D'OEUVRES MENU:

TRAY PASSED HORS D'OEUVRES

ROASTED GARLIC AND CILANTRO
SHRIMP (GF)

HOT FRIED CHICKEN WAFFLE
*Buttermilk Fried Chicken Bite, Nashville Hot
Sauce, Dill Pickle Chip, Belgian Waffle Bite*

SEARED EDAMAME DUMPLING
WITH GINGER AIOLI (VG)
Edamame Dumpling, Ginger Aioli

STATIONED HORS D'OEUVRES

DIPS, SPREADS, CRISPS DISPLAY
*Selection of Dips and Spreads: Hummus, Fresh
Bruschetta, Smoked Salmon and Chive Dip,
Cheddar Bacon Almond Dip, Mexi-Street Corn
Dip
Presented with: Pita Crisps, Ciabatta Crostinis,
Assorted Crackers*

SLIDER STATION

MINIATURE SIRLOIN PUB BURGER
*Candied Bacon, Serrano Beer Cheese, Pretzel
Bun*

STOUT BRAISED SHORT RIB
SLIDER
*Gorgonzola Aioli, Caramelized Sweet Onion
Relish, Rustic French Roll*

BUFFALO CHICKEN SLIDER
*Pulled Chicken, Spicy Red Pepper Sauce,
Lancaster Bleu Cheese, Celery Slaw, Brioche Roll*

COFFEE + HOT TEA

COFFEE + HOT TEA STATION
*Presented with Cinnamon, Sugar, Sweet & Low,
Gourmet Tea Bags, Lemons for Hot Tea and Half
& Half*

INVESTMENT

\$67.00 pps with tax

**Above price per person is based on a minimum guest count of 50 guests. If guest count falls below 50 guests, the price per person is subject to change.*

Price per person for 100 guests: \$51.00 pps with tax | Price per person for 150 guests: \$48.00 pps with tax



LUNCH MENU

CATERING MENU INCLUSIONS

EVENT DETAILS AND INCLUSIONS:

- Based on a 4.5-hour event timeframe
- Pricing based on a guest count of 50 guests
- Complimentary floor-length, polyester seating and food station linens are provided (\$500 value)
 - Upgraded line of linens can be added on for an additional charge
- China, flatware, and glassware provided
- Catering Event Manager provided with professional, personable, and attentive catering service staff
- All service charges are included in the pricing

CORPORATE + SOCIAL EVENT LUNCH MENU:

LUNCH STATION

ROAST BEEF SANDWICH

Roast Beef | Swiss Cheese | Onion Straws | Field Greens | Horseradish Sauce | Asiago Roll

TURKEY CLUB WRAP

Smoked Turkey Breast | Monterey Jack Cheese | Smokehouse Bacon | Red Leaf Lettuce | Sliced Tomato | Mayonnaise | Spinach Tortilla

HUMMUS + VEGETABLE SANDWICH

Peppadew Peppers | Field Greens | Feta, Cucumber | Tomatoes | Onions | Hummus | Home-style Multi Grain Bread

SMOKY MOZZARELLA PASTA SALAD

HOUSEMADE CHIPS

ASSORTED FRESH BAKED COOKIES

Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies

BEVERAGE STATION -- AVAILABLE ALL DAY

BOTTLED WATER

COFFEE + HOT TEA STATION

Presented with Cinnamon, Sugar, Sweet & Low, Gourmet Tea Bags, Lemons for Hot Tea and Half & Half

INVESTMENT

\$47.00 pps with tax

**Above price per person is based on a minimum guest count of 50 guests. If guest count falls below 50 guests, the price per person is subject to change.*

Price per person for 100 guests: \$37.00 pps with tax

Price per person for 150 guests: \$35.00 pps with tax



BREAKFAST + LUNCH MENU

CATERING MENU INCLUSIONS

EVENT DETAILS AND INCLUSIONS:

- Based on a 7-hour event timeframe
- Pricing based on a guest count of 50 guests
- Complimentary floor-length, polyester seating and food station linens are provided (\$500 value)
 - Upgraded line of linens can be added on for an additional charge
- China, flatware, and glassware provided
- Catering Event Manager provided with professional, personable, and attentive catering service staff
- All service charges are included in the pricing

CORPORATE + SOCIAL EVENT BREAKFAST + LUNCH MENU:

BREAKFAST STATION

ASSORTED DANISH

ASSORTED MUFFINS

ASSORTED BAGELS

Plain, Whole Wheat, Everything Bagel
Presented with: Cream Cheese, Berry Cream
Cheese, Butter Spheres

SEASONAL FRESH FRUIT DISPLAY

Raspberry Dipping Sauce

BEVERAGE STATION -- AVAILABLE
ALL DAY

BOTTLED WATER

COFFEE + HOT TEA STATION

Presented with Cinnamon, Sugar, Sweet & Low,
Gourmet Tea Bags, Lemons for Hot Tea and Half
& Half

LUNCH STATION

ROAST BEEF SANDWICH

Roast Beef | Swiss Cheese | Onion Straws | Field
Greens | Horseradish Sauce | Asiago Roll

TURKEY CLUB WRAP

Smoked Turkey Breast | Monterey Jack Cheese |
Smokehouse Bacon | Red Leaf Lettuce | Sliced
Tomato | Mayonnaise | Spinach Tortilla

HUMMUS + VEGETABLE SANDWICH

Peppadew Peppers | Field Greens | Feta,
Cucumber | Tomatoes | Onions | Hummus |
Home-style Multi Grain Bread

SMOKY MOZZARELLA PASTA
SALAD

HOUSEMADE CHIPS

ASSORTED FRESH BAKED COOKIES

Chocolate Chip Cookies, Oatmeal Raisin Cookies,
Sugar Cookies

INVESTMENT

\$55.00 pps with tax

**Above price per person is based on a minimum guest count of 50 guests. If guest count falls below 50 guests, the price per person is subject to change.*

Price per person for 100 guests: \$47.00 pps with tax | Price per person for 150 guests: \$43.00 pps with tax



BUFFET DINNER MENU

CATERING MENU INCLUSIONS

EVENT DETAILS AND INCLUSIONS:

- Based on a 3-hour event timeframe
- Pricing based on a guest count of 50 guests
- Complimentary linen napkins and floor-length, polyester seating and food station linens are provided (\$500 value)
 - Upgraded line of linens can be added on for an additional charge
- China, flatware, and glassware provided
- Catering Event Manager provided with professional, personable, and attentive catering service staff
- All service charges are included in the pricing

CORPORATE + SOCIAL EVENT BUFFET DINNER MENU:

STATIONED HORS D'OEUVRES

ARTISAN CHEESE DISPLAY

Selection of Assorted Cheeses: Havarti, Aged Cheddar, Lemon-Rosemary Goat Cheese

Presented with:

Grainy Mustard, Hot Honey, Assorted Crackers, Crostinis

COLORFUL CRUDITÉ DISPLAY

Cucumber Ranch Dipping Sauce

BUFFET DINNER

PRESET DINNER ROLLS + BUTTER

PRESET TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Fresh Shaved Parmesan, Housemade Croutons, Creamy Caesar Dressing (V)

BUFFET DINNER

BUTTERMILK BONELESS FRIED CHICKEN

Honey Pepper Sauce, Aquaponic Micro Greens

SEARED ATLANTIC SALMON

Grapefruit Coriander Pepita Compound Butter (GF)

ROASTED GARLIC MASHED POTATOES

LOCAL SEASONAL VEGETABLE MEDLEY WITH MEDITERRANEAN SEASONING (GF/VG)

VEGETARIAN OPTION:

ROASTED EGGPLANT ROLLS (V)

Prepared with Fresh Spinach & Pistachio Pesto, Atop a Bed of Italian Bruschetta

COFFEE + TEA:

COFFEE + HOT TEA STATION

Presented with Cinnamon, Sugar, Sweet & Low, Gourmet Tea Bags, Lemons for Hot Tea and Half & Half

INVESTMENT

\$74.00 pps with tax

**Above price per person is based on a minimum guest count of 50 guests. If guest count falls below 50 guests, the price per person is subject to change.*

Price per person for 100 guests: \$64.00 pps with tax

Price per person for 150 guests: \$61.00 pps with tax



BAR SERVICES ADD ON

A LA CARTE BAR SERVICE OPTIONS

BARTENDING SERVICE INCLUSIONS + INVESTMENT

- Professional TIPS or RAMP certified bartenders
- Recommended to have one (1) bartender for every fifty (50) guests
- Provide full set up and breakdown

INVESTMENT

\$43.00 per hour per bartender

**Price includes taxes and all service charges.*

BEER + WINE BAR MIXER PACKAGE INCLUSIONS + INVESTMENT

- Glassware: Highball and Wine
- Sodas: Coke, Diet Coke, Sprite, Gingerale, and Club Soda
- Garnishes: Lemons and Limes
- All ice and bar equipment provided
- Liquor liability insurance
- Client is able to and responsible to purchase alcohol
- Suggested alcohol quantities and shopping guide provided

INVESTMENT FOR BEER + WINE MIXER PACKAGE

\$3.50 per person

FULL BAR MIXER PACKAGE INCLUSIONS + INVESTMENT

- Glassware: Rocks, Highball, Wine, and Cosmo
- Sodas: Coke, Diet Coke, Sprite, Gingerale, and Club Soda
- Juices: Orange, Cranberry, and Pineapple
- Mixers: Sour Mix, Lime Juice, Grenadine
- Garnishes: Lemons, Limes, Oranges, Olives, and Cherries
- All ice and bar equipment provided
- Liquor liability insurance
- Client is able to and responsible to purchase alcohol
- Suggested alcohol quantities and shopping guide provided
- Coordination to create unique, custom signature cocktails and mocktails

INVESTMENT FOR FULL BAR MIXER PACKAGE

\$4.50 per person