

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