



# ASHBURY HOTEL & SUITES

## Full Catering Menu

**Toll Free: 800-752-0398**

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**600 South Beltline Hwy. Mobile, AL 36608**

# Ashbury Hotel & Suites

“Where luxury and value meet”

## BREAKFAST & BREAK SELECTIONS

### Ashbury Continental

Fresh Seasonal Fruits with Assorted Freshly Baked Muffins and Danishes. Served with Orange Juice and Coffee.

### All American Plated Breakfast

Fluffy Scrambled Eggs, Hickory Smoked Bacon, Savory Sausage, and Warm Buttered Grits. Airy Biscuits paired with Assorted Jellies and Butter. Balanced with a Seasonal Fruit Garnish. Cold Orange Juice or Coffee.

### Healthy Start

Fresh Seasonal Fruit, Sliced Bagels with Cream Cheese, and Assorted Yogurts. Comes with Orange Juice and Coffee.

### Southern Breakfast Buffet Minimum 30

Scrambled Eggs, Hickory Smoked Bacon, Savory Sausage and Grits with our Southern-Style Country Gravy. Comes with Warm Biscuits and Assorted Muffins. Accompanied with Jellies and Butter. A drink variety of Apple Juice, Orange Juice and Coffee.

\*Add fresh fruit for a nominal fee

## BOXED BREAKFAST

Priced per person

Two Bagels with Cream Cheese, a piece of fruit, and Bottled Water or Apple or Orange Juice.

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Sausage, Egg, & Cheese Biscuit, a piece of fruit, and Bottled Water or Apple or Orange Juice.

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Ham, & Cheese Biscuit with Egg, a piece of fruit, and Bottled Water or Apple or Orange Juice.

## SPECIALTY BREAKS

### Chocolate Break

Chocolate Chip Cookies, Frosted Chocolate Brownies, Assorted Chocolate Candy Bars, & Assorted Soft Drinks.

### Healthy Break

Fresh Seasonal Fruit, Assorted Yogurt and Muffins, 2% Milk, Orange Juice, & Apple Juice.

### Mid-Morning Break

Assorted Muffins, Coffee, Bottled Water, & Assorted Soft Drinks.

### Park Break

Roasted Peanuts, Popcorn, Mini Pretzels, Assorted Candy Bars, & Assorted Soft Drinks.

### Afternoon Fun Break

Brownies, Assorted Cookies, Coffee, Ice Tea, Bottled Water, & Assorted Soft Drinks.

### Sweet and Salty Break

Assorted Candy Bites, Snack Mix, Coffee, Ice Tea, Bottled Water, & Assorted Soft Drinks.

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## HOT PLATED LUNCH ENTREES

All entrées include a House Salad with choice of Dressing, Rolls & Butter, Iced Tea, Coffee, Decaffeinated Coffee, Chef's choice of Dessert

**Add a soup or specialty salad to your lunch for a nominal fee**

### Grilled Pork Chop

Two Deliciously Grilled Pork Chops with Mushroom Au Jus, with Mashed Potatoes. Served with Chef's Vegetable Medley.

### Grilled Salmon

Grilled Filet of Salmon, Topped with Champagne Butter Sauce, Roasted Corn Rice Pilaf, and Seasonal Vegetables.

### Roast Top Round of Beef

Slow Roasted Top Round of Beef Topped with Mushroom Madeira Sauce. Served with Garlic Mashed Potatoes and Seasonal Vegetables.

### Stuffed Breast of Chicken

Grilled Breast of Chicken Stuffed with Mozzarella Cheese & Prosciutto Ham Baked to Perfection. Topped with Mushroom Cream Sauce and Served with Scalloped Potatoes and Seasonal Vegetables.

### Rosemary Baked Chicken

Roasted Chicken topped with Rosemary Demi-glaze then served with Seasonal Red Blitz Potatoes with a Rosemary Flavoring. Chef's Sautéed Vegetables.

### Pasta Plate

Spaghetti Noodles with Meatballs or Italian Sausage in Marinara Sauce. Served with Flavorful Garlic Bread and Vegetable Garnish.

## LUNCH BUFFET

Minimum 30 people required for all buffets

All buffets include Rolls & Butter, Iced Tea, Coffee, Decaffeinated Coffee, Choice of Dessert

**Add a soup or specialty salad to your lunch for a nominal fee**

### Seafood Buffet

Fried Jumbo Shrimp with Southern Fried Fish complimented by Boiled New Potatoes, Chef's Vegetables, Cole Slaw, and Hush Puppies.

### Barbecue Buffet

Potato Salad, Coleslaw, Barbecue Chicken, Barbeque Beef Brisket, Corn on the Cob, Baked Beans, Cornbread, and Rolls.

### Cajun Buffet

Spicy Cajun Sausage, Shrimp Jambalaya, and Blackened Breast of Chicken, served with New Potatoes, Fried Okra, and Rolls.

### Southern Buffet

Juicy Fried Chicken, Fresh Fried Catfish, Mac & Cheese, Flavorful Green Beans, Traditional Cornbread, and Rolls.

### Deli Buffet

Roast Beef, Smoked Turkey, Virginia Ham, coupled with Swiss & Cheddar Cheese, Lettuce, Tomatoes, Onions, Appropriate Condiments are served with Redskin Potato Salad, and Marinated Pasta Salad. Served with Assorted Breads.

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## COLD PLATED LUNCHEONS

All cold plated entrées include Rolls & Butter,  
Iced Tea, Coffee, Decaffeinated Coffee, Chef's choice of Dessert

## SALADS

**Add a soup to your lunch for a nominal fee**

### Salad Trio Plate

A Generous Scoop of each Shrimp, Chicken and Tuna Salad Served on a Bed of Crispy Iceberg and Spring Mix Lettuce. Served with Assorted Gourmet Crackers.

### Grilled Chicken Caesar Salad

Flame Grilled Chicken Served on a Bed of Romaine Lettuce tossed in House Caesar Dressing with Croutons and Shaved Parmigianino Reggiano Cheese.

### Strawberry Patch Salad

Blackened Alaskan Salmon\* served on a Salad of Mixed Greens, Sliced Strawberries, Sliced Pineapples, and Blueberries. Complimented by Chef's Homemade Strawberry Dressing.

\*A choice of Chicken or Shrimp may be served in place of Blackened Salmon.

## SANDWICHES

**Add a soup or specialty salad to your lunch for a nominal fee**

### Club Croissant

Deli Sliced Ham, Roast Beef and Turkey on a Buttery Croissant. Comes with Lettuce, Tomato, and Cheese. Served with Home-style Potato Salad.

### Chicken Croissant

Juicy Chicken sitting atop Fresh Lettuce, Tomato, and Cheese and served on our Buttery Croissant bread. Comes with Crispy Potato Chips.

### New York Style Deli Plate

Deli Sliced Ham, Turkey, or Salami Served on a Kaiser Roll with Lettuce, Tomato, Onion and Swiss Cheese. Served with Home-style Potato Salad, Pickle Spears, and Cheesecake.

### Lunch On The Go

Choice of one of the following: Roast Round of Beef\*, Baked Virginia Ham\*, or Oven Roasted Turkey on a Kaiser Roll (white or wheat) served with Mayo, Mustard, Relish, Chips, Brownie, Coke, Diet Coke, Sprite, or Water.

**Available for off-site catering only**

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## LUNCH BUFFET

Minimum 30 people required for all buffets

All buffets include Rolls & Butter, Iced Tea, Coffee, Decaffeinated Coffee, Choice of Dessert

**Add a soup or specialty salad to your lunch for a nominal fee**

### **Seafood Buffet**

Fried Jumbo Shrimp with Southern Fried Fish complimented by Boiled New Potatoes, Chef's Vegetables, Cole Slaw, and Hush Puppies.

### **Cajun Buffet**

Spicy Cajun Sausage, Shrimp Jambalaya, and Blackened Breast of Chicken, served with New Potatoes, Fried Okra, and Rolls.

### **Barbecue Buffet**

Potato Salad, Coleslaw, Barbecue Chicken, Barbeque Beef Brisket, Corn on the Cob, Baked Beans, Cornbread, and Rolls.

### **Southern Buffet**

Juicy Fried Chicken, Fresh Fried Catfish, Mac & Cheese, Flavorful Green Beans, Traditional Cornbread, and Rolls.

### **Deli Buffet**

Roast Beef, Smoked Turkey, Virginia Ham, coupled with Swiss & Cheddar Cheese, Lettuce, Tomatoes, Onions, Appropriate Condiments are served with Redskin Potato Salad, and Marinated Pasta Salad. Served with Assorted Breads.

Buffet Charge shall be added to all buffets with less than 30 people.

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## DINNER OPTIONS

A House Salad is included with each plated entrée and buffet dinner.

An upgrade to one of the following soups or salads is available for an additional fee per person

## HOMEMADE SOUP SELECTIONS

Southwest Black Bean Soup

Creole Corn Chowder

Cream of Broccoli

Burgundy Minestrone

Lobster Bisque

Seafood Bisque

Asian Noodle

Ham & Potato

New England Clam Chowder

Seafood Gumbo

## SALAD SELECTIONS

German Potato Salad

Imperial Caesar Salad

Greek Salad

Crab/Pasta Salad

Shrimp Salad

Waldorf Apple Salad

Fruit Salad

Spinach and Wild Field Greens

Italian Pasta Salad

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## DINNER APPETIZERS

### **Jumbo Gulf Shrimp Cocktail**

Three Jumbo Gulf Shrimp with Traditional Cocktail Sauce Bedded on Shredded Napa Cabbage and paired with an Asian Sesame Dressing.

### **Tenderloin Beef Duxelle En Crouete**

Two Succulent Beef Tenderloin Medallions Wrapped up in a French Puff Pastry with our own Shallots, Cheese and Mushroom Duxelle.

### **Bacon Wrapped Scallops**

Two Extra Large Scallops wrapped in Hickory Smoked Bacon and Oven-Cooked to Perfection. Perfectly complimented with a hint of Creole Fire Sauce (mild) and Served on a Bed of the Ashbury's own Southern Salsa.

### **Grilled and Blackened Salmon Croquettes**

Fresh Salmon Filets Grilled and Blackened on a Bed of Basmati Wild Rice and Grilled Mixed Peppers.

### **Peruvian Ceviche on a Gourmet Crostini Bread**

Crab, Shrimp, Scallop Ceviche Peruvian Style served on a Fresh Baked Bread Crostini.

### **Creole Crab Cakes**

Twin Crab Cakes Bedded on Chef's Julienne-style Sweet Peppers and Cabbage, then Topped with a Spicy Cajun Remoulade.

### **Herb Grilled Lamb Lollipops**

Two Flame Grilled Herb-Basted Lamb Chops served with Mixed Greens, Mint Apple Honey and a Sweet Chili Dipping Sauce.

### **Italian Mozzarella & Basil Balls**

Fresh Basil Chopped and Paired with Cherry Tomatoes, Black Olives, Green Onion and Chef's Balsamic Garlic Reduction Sauce Served with Fresh Baked Italian Toasted Baguette Crostini.

### **Quail Margarite**

Quail Breast Served with a Sautéed Mix Green, Mornay Sauce over Angel Hair Pasta Topped with a Sweet Tomato Relish.

### **Or' Leans Chicken Sausage and Spinach**

Cajun Spiced Chicken and Spinach Sausage with Sautéed Red Onion and Orzo Pasta Salad.

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## PLATED DINNER

Minimum 30 required for all plated & served dinners

All entrées include a House Salad with choice of Dressing, Rolls & Butter,  
Iced Tea, Coffee, Decaffeinated Coffee, Choice of Dessert

### **Rosemary Baked Chicken**

Aero Cut Chicken topped with Rosemary Demi-glaze, served with Seasonal Red Blitz Potatoes with a Rosemary Flavoring and Chef's Sautéed Vegetables.

### **New York Strip**

12 oz. New York Strip prepared medium to medium well Topped with Marshand de Vine Sauce. Comes with a Twice Baked Potato, Baked Potato, or Garlic Mashed Potato. Served with Chef's Seasonal Vegetables.

### **Roast Top of Round**

Succulent Sliced Roast Beef with Mushroom Gravy, Garlic Mashed Potatoes, and Chef's Seasonal Vegetables.

### **Seafood Mornay**

Scrumptious Shrimp, Scallops and Crab Tossed in a Lobster Sauce and Bedded on Penne Pasta. Served with Chef's Seasonal Vegetables

### **Stuffed Breast of Chicken**

Grilled Breast of Chicken Stuffed with Mozzarella Cheese & Prosciutto Ham and Baked to Perfection. Topped with Mushroom Cream Sauce and Served with Scalloped Potatoes and Seasonal Vegetables.

### **Grilled Mahi-Mahi, Salmon, or Grouper**

Grilled Choice Filet, Topped with a Lemon Butter Sauce, and Served with Rice Pilaf and Chef's Seasonal Vegetables.

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## **BUFFET DINNER**

Minimum 50 people required for all buffets

All entrées include a House Salad with choice of Dressing, Rolls & Butter,  
Iced Tea, Coffee, Decaffeinated Coffee, Chef's choice of Dessert

### **Down By the Bay**

Seafood Casserole, Fried Shrimp, Fried Fish, Crab  
Cake Bites, Cole Slaw, Baked Beans, and Corn on  
the Cob with Chef's Seasonal Vegetables, Hush  
Puppies.

### **Southern Buffet**

Fried or Baked Chicken along with Fried Catfish,  
Macaroni & Cheese, Green Beans, and Sweet  
Potatoes is Served Along with Coleslaw, Potato  
Salad.

### **Italian Buffet**

Tossed Green Salad with Italian Dressing,  
Antipasto Tray, Shrimp Fettuccini, Lasagna,  
Rosemary Chicken, and Vegetable Medley.

### **Backyard BBQ**

Barbeque Beef Brisket and Barbecue Chicken  
served with Potato Salad, Coleslaw, Corn on the  
Cob, and Baked Beans and Chef's Seasonal  
Vegetables.

### **Cajun Buffet**

Peel & Eat Shrimp, Blacken Chicken Breast, Spicy  
Creole Sausage, Crawfish Etouffee, Shrimp  
Gumbo, Spicy Boiled Potatoes, Corn on the Cob,  
and Chef's Seasonal Vegetables.

### **Hawaiian Luau**

Sweet & Sour Pork Ribs, Coconut Fried Shrimp,  
Chicken Teriyaki, Pan Seared Mahi-Mahi, Paired  
with Seafood Chowder, Grilled Vegetables, Kona  
Rice, Cucumber Salad, Fruit Display, and Key Lime  
Pie.

Buffet Charge shall be added to all buffets with less than 50 people.

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## DESSERTS

One Dessert is included in the price of lunch and dinner entrees  
Multiple desserts choices are available for a nominal fee per person, per dessert

Key West Key Lime Pie

Chocolate Cake

Pecan Pie

Pineapple Upside Down Cake

Red Velvet Cake

Peach Berry Cobbler

Apple Berry Cobbler

## UPGRADED DESSERTS

An upgrade to one of the following desserts is available for a nominal fee per person

New York Cheesecake with Strawberry Ganache

Mixed Berry Torte with White Chocolate Mousse

Old World Bread Pudding with Spicy Rum Sauce

## A LITTLE SOMETHING SWEET

Assorted Mini Cheesecake

Chocolate Covered Strawberries or Pineapple Bites

Butter mints

Petite Fours

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## HORS D' OEUVRE PLATTERS

### **Smoked Salmon Display**

Whole Side of Smoked Salmon Served with Capers Marinated Chopped Onions, Chopped Hardboiled Eggs & Cream Cheese. Served with Crackers and Toast Points.

### **Antipasto Tray**

Grilled Vegetables such as Zucchini, Peppers and Squash Paired with Savory Meats and Cheeses. Chef's Special Mustard and Horseradish Sauce.

### **Crudités of Vegetables**

Assorted Crisp Vegetables with Ranch Dip

### **Seasonal Sliced Fruit Display**

Melons, Strawberries, Raspberries, Blackberries, Pineapples, etc. in a starburst formation.

### **3-Tiered Seasonal Sliced Fruit Display**

Choose from:

**Import Gourmet Cheese & Crackers**  
Or **3-Tiered Gourmet & Domestic Display**

### **Baked Brie and Raspberry En Croute**

Brie Cheese and Raspberry Baked in Puff Pastry Served with Wafers and Grapes (Two 10” Wheels).

## CARVING STATION

### **\*Roast Round of Beef**

(Serves 100 people)

### **\*Roasted Pork Tenderloin**

(Serves 100 people)

### **\*Baked Sugar Cured Ham**

(Serves 75 people)

### **\*Prime Rib**

(Serves 100 people)

### **\*Grouper Carving Station**

(serves 100 people)

\*Carved to Order. Served with Appropriate Rolls, Sauces, and Garnishments

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## HOT HORS D' OEUVRES

Items served per 100 pieces unless indicated otherwise

### Chicken Satay

Seasoned Chicken Breast Strips Skewered and Broiled to Perfection.

### Spring Rolls

Crispy Spring Rolls with Ground Beef, Shrimp and Mushrooms, Shredded Carrots and Seasoning. Served with a Sweet & Sour Sauce.

### Seafood Stuffed Mushrooms

Delicious Mushroom Caps Filled with Crab Meat & Shrimp.

### Coconut Breaded Shrimp with Citrus Sauce

Beer Battered Shrimp Rolled in Coconut Mix, and Fried then Drizzled with a Citrus Sauce.

### Ravioli

Ravioli Stuffed with Cheese and Spinach Covered in Creamy Alfredo Sauce.

### Bacon Wrapped Scallops

Fresh Scallops Seasoned and Buttered, then Wrapped in Hickory Smoked Bacon.

### Fried Shrimp with Cocktail Sauce

Golden Fried Shrimp Cooked to Perfection and Served with Our Flavorful Cocktail Sauce.

### Beef En'Croache

Scrumptious Tenderloin Minced with Shitake Mushroom En'Croache then Baked in a Crispy Flake Puff Pastry and Finished with a Garlic Bordelaise Sauce.

### Fried Crab Cakes

Delectable Crab Meat mixed together with Bread Crumbs, and Dressing, then cooked in butter on each side to a perfect golden brown finish.

### Spicy Buffalo Wings w/Bleu Cheese Dressing

Spicy Chicken Wings Perfectly Prepared and Served with Bleu Cheese Dressing.

### Barbecue or Swedish Meatballs

Savory Meatballs Brushed with Barbecue Sauce or a Rich Sour Cream Sauce.

### Spanakopita

Greek Style Pastry with a Seasoned Filling of Spinach and Feta Cheese, then Wrapped in a Phyllo Pastry Triangle.

### Grilled Chicken

Seasoned and Grilled Chicken with a Creamy Sherry Sauce.

### Mini Quiches Assorted

Crumbled Bacon, Grated Cheese and Eggs Mixed Together in a Crispy Pastry Cup.

### Breaded Chicken Tenders

Lightly Battered Chicken Served with Honey Mustard Sauce.

### Beef Satay

Tender Morsels of Beef Tenderloin Skewered together with Teriyaki Sauce.

### Riblets and Barbeque

Tender Juicy Riblets Served with Mouth-Watering Barbeque Sauce. **\$200.00**

### Crawfish Etouffee

Tasty Roux Base and Seasoned Crawfish Served over Steamed White Rice. Serves 100 people.

### Jambalaya

Popular Creole Dish Served with Sausage and Spices in Rice. Serves 100.

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## COLD HORS D' OEUVRES

Items served per 100 pieces unless indicated otherwise

### **Brie Cheese & Raspberry on Toast Points**

Soft Brie Cheese with a Complimenting Raspberry Spread on Toast.

### **Jumbo Shrimp with Cocktail Sauce**

Boiled Jumbo Shrimp are then Served with a Stimulating Cocktail Sauce.

### **Smoked Salmon Pinwheels**

Finely Chopped Herbs and Salmon with Cream Cheese Rolled in a Thin Cooked Pastry and Sliced into Bite-Sized Pieces.

### **Deviled Eggs with Olive Display**

Country Style Deviled Eggs & Sliced Queen Olives Displayed in an Eye-Pleasing Manner

### **Peel & Eat Shrimp** (21/25 cnt)

Peel & Eat Shrimp with Flavorful Caribbean Seasoning and Delicious Cocktail Sauce

### **Croissant Sandwiches**

Buttery Croissants with Your Choice of Chicken Salad, Ham or Roast Beef  
(Minimum of 100 each type)

### **Jumbo Crab Salad**

Jumbo Lump Crab Salad Combined with Vegetables and Cream Cheese Sauce.

## ASSORTED COLD CANAPÉS

Blackened Salmon with Boisen Cheese Spread and Sundried Tomato Pesto in a Colby Jack Cheese  
Served on a Cracked Pepper Crisp Bread

Prosciutto wrapped Asparagus with a Sweet Chili Remoulade Sauce on a Crispy Bread

Peruvian White Asparagus wrapped with Smoked Salmon and a Creole Remoulade Sauce  
On Baked Bread.

Grilled Chicken Sausage with a Herb Boisen Cheese  
Topped with Garlic Roasted Cherry Tomato and a Balsamic Sauce Base on Crostini.

Jumbo Lump Crab Salad Topped with Grilled Mini Shrimp and Cheese on Pepper Crisp Bread

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