



ASHLEY HALL

FOUNDED 1909

VENUE AND CATERING SERVICES

Our goal is to provide an exceptional event and dining environment specialized not only to meet, but also to exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own. Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offerings to meet your needs.



Menu Selection

DIPS & PLATTERS

20 Guest Minimum

Spinach and Artichoke Dip with Tortilla Chips
\$1.49 per person

Creamy Crab and Cheese Dip with Toasted French Bread
\$1.99 per person

7 Layer Dip with Tortilla Chips
\$1.49 per person

Red Peppers Hummus with Toasted Pita Points
\$1.29 per person

Tomato and Basil Bruschetta
\$1.29 per person



Seasonal Fresh Fruit Platter
\$3.50 per person

Domestic Cheese Platter w/ Crackers
\$3.00 per person

Artisan Cheese Platter
\$4.00 per person

Build Your Own Buffet

All Buffets include Fresh Baked Dinner Rolls and Butter, Freshly Brewed Iced Tea and Water. Includes Reflectionware, House Classic Linens, and Service Staff. Add \$6.00 per person for a second entrée selection

Buffet Salad, select one

Contemporary Caesar Salad

Garden Salad

Roasted Corn Salad

Pasta Salad

Buffet Accompaniments, select two

Mashed Potatoes

Baked Macaroni and Cheese

Red Bliss Potatoes

Jasmine Rice

Green Beans

Seasonal Vegetable Medley

Broccoli

Corn

Candied Yams

Collard Greens

Asparagus

Carrots

Buffet Entrée, Select one

Oven Fried or Grilled Chicken Breast

\$33.00

Bourbon and Brown Sugar Flank Steak

\$32.00

Sliced Roast Beef with Onion Gravy

\$31.00

Slow Roasted Pork Loin

\$31.50

Served Entrées

All served Dinner Entrées include a choice of a one Salad Chef's Complementing Sides, Fresh Baked Dinner Rolls and Butter, Iced Tea and Water. Includes China, House Classic Linens and Wait Service.

Salad Selection, Select one

Contemporary Caesar Salad

Romaine Lettuce, Parmesan Cheese and Fresh Baked Croutons served with Caesar Dressing

Garden Salad

Chopped Iceberg, Cherry Tomatoes and Cucumbers served with Ranch and Italian Dressing

Bibb Lettuce and Pear Salad

Baby Bibb Lettuce with Bleu Cheese Crumbles and Pears served with Cranberry Vinaigrette

Greens and Feta Cheese

Mixed Green Mandarin Oranges, Candied Nuts, Dried Cranberries, Feta cheese and served with Honey Vinaigrette

Entrée Selection, Select one

Poultry

Lemon Garlic Chicken \$38.50

Basil Risotto and Asparagus with tomatoes

Chicken Marsala \$38.00

Oven Roasted Potatoes and Seasonal Mixed Vegetables

Beef and Pork

Pan Seared Center Cut Pork Chops \$41.00

Praline Smashed Sweet Potatoes and Fresh Vegetable Medley

Slow Roast Prime Rib \$50.50

Twice Baked Potatoes and Vegetables

Seafood

Grilled Tilapia \$40.00

With Balsamic Cream Sauce with Goat Cheese Mashed Potatoes and Sugar Snap Peas

Rainbow Trout \$42.50

Butter Bean succotash and Rapini & Vidalia Onion

Vegetarian

Roasted Tomato Tart \$42.50

Oven Roasted Potatoes and Grilled asparagus

Mozzarella Stuffed Grilled Portobello Mushroom \$42.50

Haricot Verts and Caramelized Onions



Policies/Procedures

Food Policy

Due to health code regulations concerning proper storage and temperatures of food, food and beverages may not be removed from the premises following a catering event.

Pricing

All prices are subject to state sales tax (8.5%). Ashley Hall will guarantee prices and menus 60 days prior to your functions

Payment

Contract must be signed for facilities Rental. Payment of 75% is due two weeks before the event. The remaining balance is due the day before the event. Services may be paid with cash, check or credit card (Visa or Master)

Please let us know your final number of guests at least one week prior to the event. If the final count is not received, we consider the number indicated on the original order as the guarantee.

Late Arrivals or Cancellations

In the event your group will be arriving later than scheduled, please notify us as soon as possible. All cancellations of food service should be made no less than 72 hours prior to your event. Cancellations made less than 72 hours prior to the event, will be charged for any incurred cost.

Shipping and Storage

Any materials shipped to Ashley Hall must have prior approval by the Special Event Coordinator. Materials shipped may arrive no earlier than two days prior to your function and may not remain on the premises longer than two days after the function date. Ashley Hall accepts no responsibility for items stored or left on property.

Vendors

Vendors must be licensed and insured. All vendors are guaranteed access to the function room approximately 2 hours prior to the start of the event. Please get approval from the Special Events Coordinator if more time is needed. Vendors will not be permitted to consume alcoholic beverages during their contract time. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items; Ashley Hall accepts no responsibility for lost or misplaced items.