



**Thank you for Considering  
Ash's for your Special Event!**

Ash's can open every night of the week for completely private events. The privacy and flexibility of the space means we can host business meetings, office parties, rehearsal dinners, graduation and birthday celebrations.

Food and Beverage Minimums do apply on the rental of the full facility. These minimums are subject to change with the season.

We hope we can be a part of your special day.

Owners Scott & Sarah Ash

Ash's  
1853 Old Hwy 69  
Florence, WI 54121  
715-696-8062  
[www.ash-restaurant.com](http://www.ash-restaurant.com)

Find us on  
Facebook at [facebook.com/ashsflorence](https://facebook.com/ashsflorence) and  
Instagram at [instagram.com/ashsrestaurant](https://instagram.com/ashsrestaurant)

# Cocktail Party Menu

## Appetizer Buffets

Stocked Generously for One Hour

(Averaging 2-3pcs per person)

**Choice of 3 items from below- \$18++ per person**

**Choice of 5 items from below- \$22++ per person**

**Choice of 7 items from below- \$28++ per person**

- Crispy Goat Cheese Balls
- Mushroom & Onion Flatbread- Roasted Garlic, Red Peppers, Balsamic Reduction, Mozzarella & Parmesan Cheese
- Mini Crab Cakes with Red Pepper Aioli
- Cucumbers with Dill Cream Cheese
- Chicken Salad Crostini
- Smoked Lentil & Roasted Pepper Crostini
- Cheese Platter with Crackers
- Assorted Meat Platter
- Vegetable Platter with Dill Dip
- Fresh Fruit Platter

**\*Shrimp Cocktail can be added for an additional \$2++ per person**

**\* Add 2 desserts for an additional \$5++ per person**

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## Family Style Menus

Large Platters of Food Passed at Each Table

Option 1- Three Course Dinner

\$27++ per person

### Course 1

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

### Course 2-            *Choice of Two Entrees*

Chicken Marsala with Mushrooms and Onions

Braised Beef Short Ribs with Red Wine Gravy

Clam Vermicelli

Sautéed Shrimp in Lemon Garlic Butter

House Made Pasta with Vegetables

### Sides of-            *Choice of Two Sides*

Sautéed Seasonal Vegetables

Mashed Potatoes

Jasmine Rice

Sautéed Spinach with Garlic

Buttered House made Pasta with Parmesan

Gnocchi with Garlic Herb Butter

### Course 3-            *Choice of One Dessert*

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## Family Style Menus

Large Platters of Food Passed at Each Table

Option 2-Four Course Dinner

\$29++ per person

### Course 1

Chefs Selection of Soup

### Course 2

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

### Course 3-                    *Choice of Three Entrees*

Chicken Marsala with Mushrooms and Onions

Pan Seared Salmon with Citrus Shallot Butter

Panko Crusted Veal Schnitzel

Sautéed Shrimp in Lemon Garlic Butter

Clam Vermicelli

Broiled Beef Tenderloin with Garlic Herb Butter

House made Pasta with Vegetables

### Sides of -                    *Choice of Three*

Sautéed Seasonal Vegetables

Mashed Potatoes

Jasmine Rice

Sautéed Spinach with Garlic

Buttered House made Pasta with Parmesan

Gnocchi with Garlic Herb Butter

### Course 3-                    *Choice of Two Desserts*

Turtle or Plain Cheesecake

Chocolate Mousse Cups

Seasonal Bread Pudding

Chocolate Chip Cookies

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## Individually Plated Dinners

Option 1- Three Course Dinner

\$32++ per person

### Course 1

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

### Course 2

*Guest to Pre-Order One Entree*

Chicken Marsala- Herb Risotto, Caramelized Mushrooms and Onions, Marsala Jus

Pan Seared Salmon- Sautéed Gnocchi, Sautéed Spinach, Citrus Shallot Butter

Broiled 6oz Beef Tenderloin- Mashed Potatoes, Roasted Vegetables, Garlic Butter\*\*

House made Pasta with Vegetables in White Wine Garlic Sauce

\*\* Substitute 20oz Ribeye for an additional \$10.00++

\*\* Substitute 8oz Tenderloin filet for an additional \$8.00++

### Course 3

*Pre- Order One Dessert for All Guests to Have*

Turtle or Plain Cheesecake

Chocolate Mousse

Seasonal Bread Pudding

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# Individually Plated Dinner

Option 2- Four Course Dinner

\$35++ per person

## Course 1

Chef's Selection of Soup

## Course 2

House Salad with House Vinaigrette

Warm Bread with Garlic Butter

## Course 3

*Guest to Pre-Order One Entree*

Chicken Marsala- Herb Risotto, Caramelized Mushrooms and Onions, Marsala Jus

Pan Seared Salmon- Sauteed Gnocchi, Sautéed Spinach, Citrus Shallot Butter

Broiled 6oz Beef Tenderloin- Mashed Potatoes, Roasted Vegetables, Garlic Butter\*\*

Sautéed Shrimp- Jasmine Rice, Roasted Vegetables, Garlic Lemon Sauce

House made Pasta with Vegetables in White Wine Garlic Sauce

\*\* Substitute 18oz Ribeye for an additional \$10.00++

\*\* Substitute 8oz Tenderloin filet for an additional \$8.00++

## Course 4

*Pre- Order One Dessert for All Guests to Have*

Turtle or Plain Cheesecake

Chocolate Mousse

Seasonal Bread Pudding

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## **Buffet Dinners**

**Option 1-  
\$29++ per person**

House Salad with House Vinaigrette  
Warm Bread with Garlic Butter

### ***Choice of Two Entrees***

Chicken Marsala with Mushrooms and Onions  
Braised Beef Short Ribs with Red Wine Gravy  
Sautéed Shrimp in Lemon Garlic Butter  
House Made Pasta with Vegetables

### ***Choice of Two Sides***

Sautéed Seasonal Vegetables  
Mashed Potatoes  
Jasmine Rice  
Gnocchi with Garlic Herb Butter  
Sautéed Spinach with Garlic  
Buttered House Made Pasta with Parmesan

### ***Choice of One Dessert***

Turtle or Plain Cheesecake  
Chocolate Mousse Cups  
Seasonal Bread Pudding  
Chocolate Chip Cookies

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**

## **Buffet Dinner**

**Option 2- Stocked for One Hour**

**\$33++ per person**

Chefs Selection of Soup  
House Salad with House Vinaigrette  
Warm Bread with Garlic Butter

### ***Choice of Three Entrees***

Chicken Marsala with Mushrooms and Onions  
Pan Seared Salmon with Citrus Shallot Butter  
Panko Crusted Veal Schnitzel with Dijonnaise  
Sautéed Shrimp in Lemon Garlic Sauce  
Grilled Beef Tenderloin with Garlic Herb Butter  
House made Pasta with Vegetables

### ***Choice of Three Sides***

Sautéed Seasonal Vegetables  
Mashed Potatoes  
Parmesan Herb Risotto  
Jasmine Rice  
Gnocchi with Garlic Herb Butter  
Sautéed Spinach with Garlic  
Buttered House made Pasta with Parmesan

### ***Choice of Two Desserts***

Turtle or Plain Cheesecake  
Chocolate Mousse Cups  
Seasonal Bread Pudding  
Chocolate Chip Cookies

**++ 5.5% Sales Tax & 20% Gratuity Added to Final Bill**