



WE FEED
CELEBRITY *Clients*



ASHLING



BEST CATERER 2026

WOMEN
OWNED™

WHERE ROCKSTARS ARE FED

Ashling

[æʃlɪŋ] noun

Ashling (or Aisling) refers to the Irish Gaelic name meaning 'dream' or 'vision'

For over a decade, owner Elise has worked in the music industry. Six of those years were spent with rapper, artist, and producer, Mac Miller as his Tour Manager. During that time, she had a chance to see the world and work with some of the best artists in the country. As a tour manager, she learned the value of creating a community and a sense of home around "a good meal and a stiff drink" wherever you are.

In 2016, Elise received a call from the production manager at the Lyric Theater in Baltimore, asking for assistance in elevating the backstage experience for their artist clients. Along with partner Saeed, they launched Ashling Market and Catering, build on their 'dream' and 'vision'. They quickly developed a reputation for superior hospitality, thoughtful attention to detail, and food that was diverse and familiar, sophisticated and accessible.

Today the kitchen continues to serve top entertainment artists in various venues throughout the Baltimore-Washington metropolitan area. From Sabrina Carpenter, to Stevie Wonder, Kevin Hart, John Legend, & many more!

We are particularly excited to give you the star treatment today.

POPULAR COCKTAILS

OLD FASHIONED

TRADITIONAL OLD FASHIONED \$13

OLD FORESTER | DARK CHERRY | DEMERARA | BITTERS | ORANGE

HAVE IT SMOKED +\$1

BOURBON & WHISKEY

ANGEL'S ENVY +\$4

BASIL HAYDEN +\$4

BULLEIT +\$2

WOODFORD RESERVE +\$3

BARREL AGED CASAMIGOS REPOSADO

OLD FASHIONED \$15

CASAMIGOS REPOSADO | DEMARARA | CHOCOLATE BITTERS

MARGARITAS

APPLE CIDER MARGARITA \$14

APPLE CIDER | EL JIMADOR SILVER TEQUILA | TRIPLE SEC
AGAVE | LIME JUICE | ON THE ROCKS

TRADITIONAL MARGARITA \$13

EL JIMADOR SILVER TEQUILA | GIFFARD TRIPLE SEC | AGAVE
FRESH LIME | ON THE ROCKS

FLAVORS + \$1

STRAWBERRY | RASPBERRY | BLUEBERRY | MANGO | PEACH

Try it Cadillac Style!

GRAND MARNIER 80 +\$2 • GRAND MARNIER LOUIS ALEXANDER +\$8

MARTINIS

TRADITIONAL MARTINI \$14

STOLI VODKA OR TANQUERAY GIN | VERMOUTH | DIRTY OR DRY

SERIOUSLY DIRTY MARTINI \$14

TANQUERAY GIN | DRY VERMOUTH | OLIVE JUICE | CAPER BRINE
CRACKED BLACK PEPPER | LARGE BLUE CHEESE OLIVES

LEMON DROP MARTINI \$14

NEW AMSTERDAM LEMON | TRIPLE SEC | LEMON | SUGAR RIM



TRY IT WITH CASAMIGOS!

ESPRESSO MARTINI \$15

STOLI VANILLA VODKA | GALLIANO ESPRESSO
SIMPLE SYRUP | ESPRESSO | ADD BAILEYS \$2

SIGNATURE COLLECTION

Each of our cocktails has been handcrafted with the purest ingredients to ensure you feel great the next day!
No headache and no hangover!

Ashling

OXOX

\$14

Old Forester Bourbon | Galliano
Aperitivo | Sweet Vermouth
Lemon | Amarena Cherry

Jasmine

\$15

Stoli Vodka | St Germain
Lemon Juice | Cranberry Juice
Simple Syrup

Electric Cactus

\$13

21 Seeds Tequila | Lime Juice
Agave | Tajin Rim | On The Rocks

Lavender

\$14

French 75

Penn Square Lavender Infused Vodka
Lemon Juice | Simple Syrup | Prosecco
Dried Lemon Wheel

Raspberry Bellini \$14

Stoli Vodka | Giffard Framboise
Prosecco | Raspberry Syrup | Lemon Juice
Sugar Rim

Ashling

Boulevardier

\$15

Barrel Aged | Old Forester 100 | Sweet Vermouth
Campari | Galliano Amaro | Ice Sphere

NON-ALCOHOLIC OPTIONS

MOCKTAILS

MADE WITH FRESH JUICES

ACOUSTIC BLISS \$8

PINEAPPLE JUICE | CREAM OF COCONUT
LIME JUICE | HONEY

MIDNIGHT JAZZ \$8

BLACK CHERRY JUICE | LEMON JUICE
BLUEBERRY SYRUP | GINGER BEER

DIRTY SODAS

ASK US TO SUB YOUR FAVORITE SODA!

STRAWBERRY FIELDS \$6

SPRITE | STRAWBERRY SYRUP
HALF & HALF

CHERRY BOMBSHELL \$6

SPRITE | CHERRY SYRUP | FRESH LIME
VANILLA SYRUP | HALF & HALF

MANGO MUSE \$6

GINGER ALE OR SPRITE | MANGO SYRUP
HALF & HALF | TAJIN RIM

RITUAL ZERO PROOF LIQUOR

POM CHERRY PALOMA \$13

ZERO PROOF TEQUILA | POMEGRANATE
MOLASSES | DARK CHERRY JUICE
LEMON JUICE | GRAPEFRUIT SODA

ASHLING ZERO \$13

ZERO PROOF WHISKEY
CHERRY | LEMON JUICE
DEMARERA SYRUP | N/A VERMOUTH

HOMEMADE WHISKEY

ASHLING BOULEVARDIER \$16

BARREL AGED | OLD FORESTER 100
SWEET VERMOUTH | CAMPARI
GALLIANO AMARO | ICE SPHERE



OPENING ACT

⚡ **HARDCORE BUFFALO CAULIFLOWER \$14**

Crispy rice-flour cauliflower tossed in our fiery buffalo sauce with a cool drizzle of sriracha ranch. Crunchy, spicy, and unapologetically loud.

⚡ **STEAK POUTINE \$18**

Crispy French fries, white cheddar cheese curds, fontina cheese, steak tips & beef gravy

PAN SEARED SCALLOPS \$18

Lemon Old Bay Beurre Blanc | Parmesan Risotto

CRAB & ARTICHOKE DIP \$18

Rich crab, tender artichokes, and melted cheeses blended into a creamy dip, served hot with toasted French baguette

⚡ **EAST COAST CALAMARI \$17**

Lightly crisp calamari, pepperoncini, and Kalamata olives. Served with marinara & sweet ginger chili dipping sauce

⚡ **CRISPY BRUSSELS SPROUTS \$13**

Golden-crisp Brussels sprouts tossed in brown butter balsamic, finished with shaved feta for the perfect balance of sweet, tangy, and savory.

 Served Backstage During Sabrina Carpenter's Short n' Sweet Tour

⚡ **ASHLING'S BACKSTAGE WINGS \$17**

Eight jumbo wings glazed in our signature Buffalo, Sweet Chili Ginger, Old Bay, & Choice of Bleu Cheese & Ranch

 Wings are always a staple on Kevin Hart's tour. In fact, we've catered for Kevin more than any other artist—serving him six tours and one Netflix special.

ENCORE CRAB PRETZEL \$16

A warm, braided soft pretzel piled high with our creamy lump crab dip, baked until bubbling and ready for a standing ovation.

FRIED GREEN TOMATOES \$14

Arugula, pimento cheese, balsamic glaze, sweetie drops

LOUISIANA BAYOU SHRIMP \$17

Classic blend of Louisiana spices & herbs served with garlic bread

SOUPS

CREAM OF CRAB \$12

⚡ **CLASSIC FRENCH ONION \$10**

SALADS

ALL OF OUR DRESSINGS ARE MADE FROM SCRATCH DAILY

STRAWBERRY ARUGULA \$14

Peppery baby arugula with fresh strawberries, creamy goat cheese, toasted almonds, shaved red onion, and a house-made port wine vinaigrette.

⚡ **COBB SALAD \$19**

Crisp romaine with avocado, crispy bacon, turkey, hard-boiled egg, juicy cherry tomatoes, bleu cheese crumbles, roasted corn and your choice of dressing.

AUTUMN HARVEST SALAD \$

Arugula, cinnamon & maple candied pecan & pumpkin seeds, dehydrated Fuji apples, crispy prosciutto, feta cheese, avocado & honey apple cider vinaigrette

THE FARAH CAESAR

SIDE \$6 | FULL \$12

Crisp romaine hearts tossed in our creamy house Caesar dressing with garlic-herb croutons and freshly grated Parmesan.

HOUSE MARKET GREENS

SIDE \$6 | FULL \$12

Fresh field greens with cherry tomatoes, cucumbers, carrots, and house red wine vinaigrette.

PROTEIN ADD ONS:

GRILLED CHICKEN \$7

GRILLED STEAK \$10

LUMP CRAB \$10

GRILLED or BLACKENED SALMON \$12

GRILLED or BLACKENED SHRIMP \$10

SIDES \$8

VEGGIES

SAUTÉED CARROTS
SEASONAL VEGETABLES
BRUSSELS SPROUTS

GRAINS

CHECKERED BASMATI RICE

STARCHES

GARLIC MASHED POTATOES
CREAMY PARMESAN RISOTTO
HOUSEMADE CHIPS
SWEET POTATO FRIES
FRENCH FRIES
MAC & CHEESE

GRATUITY

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE ADDED TO YOUR BILL

ALLERGIES

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER. WE HAVE GLUTEN SENSITIVE, VEGETARIAN AND VEGAN MENUS AVAILABLE UPON REQUEST

⚡ **GLUTEN SENSITIVE**

 **MOST POPULAR**

FAMOUS BURGER

BURGER IS SERVED WITH FRIES

UPGRADE TO PARMESAN TRUFFLE FRIES +\$3 | SIDE SALAD +\$6
GLUTEN FREE BUN AVAILABLE UPON REQUEST +\$2

ASHLING'S CHEESEBURGER \$19

Grilled burger, American cheese, lettuce,
tomato, onion & house burger sauce.

CHEESE

SWISS
CHEDDAR
AMERICAN
PEPPER JACK
BLEU CHEESE
PROVOLONE
VEGAN CHEESE +\$1

TOPPINGS

APPLEWOOD BACON +\$2
FRIED EGG +\$2
CRISPY ONIONS +\$2
SAUTEED MUSHROOMS +\$2
AVOCADO +\$3
CARMALIZED ONIONS +\$1

VEGAN BEYOND BURGER AVAILABLE

HANDHELDS

ALL HANDHELDS ARE SERVED WITH A SIDE OF HOUSEMADE CHIPS
UPGRADE TO FRIES +\$1 | TRUFFLE FRIES +\$3 | SIDE SALAD +\$6

GRILLED SALMON BLTA \$ 20

Grilled salmon, applewood smoked bacon,
avocado, lettuce, tomato, pickled red onions &
lemon-caper aioli on toasted brioche bun.

SOUTHERN CHICKEN SANDWICH \$18

Grilled or Cajun fried chicken with pimento cheese,
Ashling's hot honey, secret sauce, bacon, crispy
tobacco onions, tomatoes & lettuce on a brioche bun.

FRENCH DIP SANDWICH \$ 20

Slow cooked prime rib with Swiss cheese, au jus,
sauteed mushrooms and onions on a hoagie roll.

TURKEY AVOCADO CLUB \$19

Turkey, lettuce, tomato, bacon, avocado, fresh basil
mayo on ciabatta bread.

TEMPO TACOS

ASHLING'S TACOS \$18

Sriracha Slaw • Pickled Shallots • Sour Cream
Sriracha Aioli • Pico de Gallo • Cotija Cheese
+ Avocado \$3

Choice of: Chicken • Carne Asada • Grilled or
Blackened Shrimp • Blackened Salmon
Served on (3) Flour or Corn Tortillas

MAIN ACT

ADD A HOUSE OR CAESAR SALAD TO ANY ENTREE FOR +\$6

STEAK FRITES \$ 36

Grilled NY Strip topped with rich compound butter, served with crispy
parmesan truffle fries and your choice of house or Caesar salad.

CHICKEN ON THE DOCK OF THE BAY \$29

Tender grilled chicken breast topped with jumbo lump crab and
finished with our signature Old Bay cream sauce. Served with garlic
mashed potatoes and seasonal vegetables.

IRISH WHISKEY SALMON \$28

Irish whiskey-glazed salmon with a bacon onion bourbon jam, served
over creamy Parmesan risotto with chef's seasonal vegetables.

WHOLE BRANZINO \$38

Grilled whole sea bass with roasted plum tomato sauce,
served with risotto and chef's seasonal vegetables.

ROCKSTAR MEATLOAF \$24

Ashling's three meat blend of beef, pork, & veal
Served with garlic mashed potatoes, sautéed carrots & red wine gravy

GUMBO CONCERT BOWL \$34

Fresh lump crab meat, jumbo shrimp, andouille sausage
crawfish, creole seasoning, fried okra & checkered rice

CHICKEN & WAFFLES \$25

Crispy buttermilk fried chicken over a golden Belgian waffle,
finished with whipped pecan butter, hot honey and maple syrup.



ELTON'S FISH & CHIPS \$ 26

Beer-battered cod fried until golden, served with crispy fries,
house-made remoulade, and malt vinegar aioli

In 2022, we had the honor of feeding Elton John at his stadium
show at Nationals Park in DC

BRAISED BEEF SHORT RIB \$36

Slow-braised beef short rib with rich bordelaise, garlic mashed
potatoes, and buttered seasonal vegetables.

CRAB STUFFED SHRIMP \$33

Shrimp stuffed with our signature lump crab blend, baked
with garlic Parmesan butter and served over creamy
seasonal risotto and seasonal veggies.



JERK CHICKEN RASTA PASTA \$27

Blackened jerk chicken tossed with creamy Parmesan pasta,
colorful peppers, onions, garlic, sun-dried tomatoes and a
kick of jerk spice.

ADD JERK SHRIMP +\$10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS