



SPECIAL EVENT MENU

Proudly Serving Dallas/Ft. Worth Since 1997

Featured in The Dallas Business Journal

Top Caterer In Dallas-Fort Worth

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—APPETIZERS—

Prices listed are per person with a minimum order of 25 people unless otherwise noted



-CHICKEN-

- Chicken Fajita Quesadillas** **\$1.50**
Chicken, cheddar cheese peppers and onions served with salsa and sour cream 24 pieces per serving
- Asian Chicken Satay** **\$1.50**
Skewers of grilled Asian-style marinated chicken breast tenders served with plum sauce
- Chicken Medallions** **\$1.50**
Herb or parmesan crusted baked chicken breast medallions served with marinara sauce
- Bacon Wrapped Chicken & Jalapeno** **\$2**
Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon and baked with sweet and spicy glaze
- Mini Chicken Cordon Bleu** **\$1.50**
Breaded chicken breast bites stuffed with ham and melted Swiss cheese
- Chicken Empanadas** **\$1**
Pastry pocket filled with spicy chicken and vegetables
- Chicken Wings** **\$1**
Choose ranch, garlic parmesan, BBQ or lemon pepper
- Firecracker Chicken Egg Rolls** **\$1.50**
Firecracker shaped egg roll filled with mild southwestern spiced chicken
- Chicken Sliders** **\$2**
Mini chicken burgers served with Swiss and cheddar cheeses
- Chicken Street Tacos** **\$1.80**
Mexico City style street taco with grilled chicken, flour tortillas, sour cream, fire roasted salsa, shredded cheddar, and fresh cilantro
- Chicken Biscuit Sliders** **\$2.25**
Buttermilk biscuit, breaded chicken medallion and sweet honey 24 pieces per serving

-BEEF/PORK-

- Tenderloin Teasers** **\$2.25**
Beef tenderloin medallion served in a phyllo cup with a buttery baked potato topping
- Cuban Sandwich** **\$1.50**
Grilled flat bread filled with ham, Swiss cheese and mustard
- Asian Cocktail Meatballs** **\$1**
Asian inspired cocktail meatballs with a tangy soy plum dipping sauce
- Beef Empanadas** **\$1**
Pastry pocket filled with spicy beef and vegetables
- Bacon Cheddar New Potatoes** **\$1**
Potato shells stuffed with cheese, bacon and chives
- Beef Tenderloin Crostini Station** **\$4**
Thinly sliced lean beef tenderloin, garlic toast slices and homemade flavored cream cheese
- Blue Cheese Steak Bites** **\$1.75**
Sliced grilled beef tenderloin and sautéed onions top a creamed blue cheese spread on party toast
- Beef Satay** **\$1.50**
Succulent strips of skewered grilled teriyaki beef
- Antipasto Station** **\$2.25**
Shaved prosciutto, salami and provolone cheese surrounded by marinated tomato slices, black olives and pepperoncini. Served with sliced party bread and garlic toasts
- Cocktail Meatballs** **\$1**
Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy or marinara sauce
- Almond Bacon and Swiss Crostini** **\$1.50**
Toasted almonds, crumbled bacon and Swiss cheese on party toasts
- Beef Fajita Quesadillas** **\$1.50**
Strips of fajita beef, cheddar cheese, peppers and onions served with salsa and sour cream 24 pieces per serving
- Mexican Meatballs** **\$1**
All beef meatballs combined with cheddar cheese, smothered in enchilada sauce
- Mini Meatloaf Bites** **\$1**
Moms favorite meatloaf topped with a dollop of garlic thyme mashed potatoes
- Baby Burger Sliders** **\$2.50**
Mini all beef hamburgers, our home baked rolls and Swiss and cheddar cheeses
- Meatball Sliders** **\$2**
Meatballs smothered in house made marinara sauce, provolone cheese served with mini white sub rolls
- Brisket Street Tacos** **\$3**
Shredded smoked beef brisket, flour tortillas, sour cream, fire roasted salsa, shredded cheddar, and fresh cilantro

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-PARTY DIPS-

Serves 20-25

- Black and White Hummus** **\$35**
A swirl of Aspen's own black bean and garbanzo bean hummus served with oven fired flat bread strips
- Creamy Artichoke Dip** **\$35**
Parmesan cheese, spinach & artichoke hearts baked to a golden brown served with toasted flat bread strips. Serves 35-40
- Mango Pineapple Salsa** **\$1.50**
Tropical mango and pineapple salsa served with cinnamon flat bread strips
- Sun-dried Tomato Spread** **\$2.50**
A creamy spread of sun-dried tomato and 3 cheeses baked to a golden brown served warm with garlic toast and crackers
- Mandarin Salsa** **\$1.50**
Diced mandarin orange sections tossed with fresh tomato, onion, a hint of jalapeno and lime juice. Serve with tortilla chips
- Fire Roasted Salsa and Chips** **\$25**
- 7 Layer Dip** **\$40**
Shredded cheddar, refried beans, avocado, sour cream, tomatoes, black olives and chives served with tostado chips
- Boursin Cheese Dip** **\$30**
Soft garlic and herb cheese blend served with gourmet party crackers
- Bruschetta** **\$1**
Diced fresh tomatoes marinated with herbs served with garlic toast slices
- Zucchini Feta Bruschetta** **\$1**
Herb marinated diced tomatoes and zucchini tossed with Feta cheese, served with garlic toast slices
- Texas Caviar** **\$2**
Marinated black beans with diced green peppers, tomato & onions, served with tostado chips
- Caponata** **\$1.80**
Fresh eggplant, onion, celery, tomatoes, olives tossed with capers and a hint of red wine vinegar served with garlic party toast

-MASHED POTATO BAR-

Prices are Per Person

- Mashed Potato Bar** **\$4**
Mashed potatoes served with cheddar cheese, sour cream, bacon bits, butter, chives
- Supreme Mashed Potato Bar** **\$5.50**
Mashed and garlic mashed potatoes served with sour cream, bacon bits, butter, chives, and grated cheddar and parmesan cheese

-MAC AND CHEESE STATION-

- Macaroni & Cheese Station** **\$2**
An old fashioned favorite with macaroni and cheese, diced ham, bacon, grated parmesan and shredded cheddar cheeses

-VEGETARIAN-

- Herb Stuffed New Potatoes** **\$1**
Potato shells stuffed with mashed potatoes, sour cream and chives
- Vegetable Spring Rolls** **\$2**
Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper
- Savory Mushroom Pockets** **\$1**
Puff pastry pockets stuffed with a savory mushrooms and Swiss cheese filling
- Greek Style Pizza** **\$1.50**
Fresh mushrooms, tomatoes and onions layered with olives, mozzarella and feta cheese, 24 pieces per serving
- Caprese Skewers** **\$1.50**
Marinated mozzarella and cherry tomatoes with fresh basil
- Rustic Tomato Tart** **\$1**
Fresh tomatoes, parmesan and feta cheeses baked on a phyllo crust, 24 pieces per serving
- Pepperjack Tarts** **\$1.50**
Our spicy cheese blend baked in a phyllo shell
- Pesto Cheese Tarts** **\$1.25**
Fresh tomato, parmesan and mozzarella cheeses and pesto baked into a bite size phyllo tart
- Spanakopita** **\$2.25**
Phyllo triangles filled with seasoned spinach and feta cheese
- Cranberry Brie Tarts** **\$1**
Rich buttery brie cheese topped with whole cranberry and chopped pecans
- Asparagus Cheese Tarts** **\$1.50**
Fresh asparagus and provolone cheese baked on a puff pastry crust seasoned with a hint of lemon, 24 pieces per serving
- Cheese Boereg** **\$1**
Ricotta and mozzarella cheese phyllo triangles, 24 pieces per serving
- Veggie Street Tacos** **\$1.80**
Mexico City style street taco with lightly sautéed veggies, cheddar cheese and soft flour tortilla complete with fire roasted salsa

PARTY SANDWICHES

- Mini Deli Sandwiches** **\$30 dozen**
Oven roasted turkey, ham and roast beef with assorted cheeses, and lettuce served on golden egg rolls
- Mini Salad Sandwiches** **\$30 dozen**
Tuna, chicken & smoked chicken salads with lettuce on our freshly baked golden egg rolls

BARTENDERS & WAIT STAFF

Our professional service staff teams have years of event experience and will pamper your guests with the service you expect. From the set up to the cleanup, they'll take care of every little detail.

—APPETIZERS—

Prices listed are per person with a minimum order of 25 people unless otherwise noted



-FRUIT, CHEESE &
-VEGETABLE DISPLAYS-
Prices are per person

Seasonal Fresh Fruits **\$2.25**

The season's best cantaloupe, honeydew, pineapple, red grapes and strawberries

Garden Fresh Vegetables **\$2.25**

Garden fresh broccoli, carrots, cherry tomatoes, celery and cucumbers accompanied by ranch

Fresh Fruit & Cubed Cheeses **\$3.25**

Fresh seasonal fruit surrounded by Muenster, Gouda, and Havarti cheeses served with assorted gourmet crackers

-CARVING STATIONS-

Treat your guests to the best with one our carving stations complete with party breads, relishes and sauces. Requires a professional carver.

Market Price

Beef Tenderloin

Served with peppercorn and horseradish sauces

Oven Roasted Turkey

Includes whole cranberry and orange cranberry sauce

Prime Rib of Beef

Includes warm au jus and horseradish sauce

Honey Glazed Ham

Complete with spicy mayonnaise and Dijon mustard

Herb Roasted Pork Loin

Served with spicy mayonnaise and Dijon mustard

Texas Smoked Beef Brisket

Served with smoky BBQ sauce

-SEAFOOD-

Smoked Salmon Crostini Station **\$3**

Salmon, cucumber slices and fresh dill on toasted bread slices

Bacon Wrapped Shrimp Skewers **\$2**

Shrimp and fresh jalapeno slices wrapped in bacon

Deviled Eggs with Crab **\$1.25**

Adding crab to our traditional deviled egg makes these party perfect

Shrimp Cakes **\$2**

Tender shrimp, celery, bell pepper, and onion served in a bite sized cake. Served with our chipotle mayonnaise

Tequila Lime Shrimp **\$2**

Marinated shrimp served with creamy tequila lime sauce

Shrimp Toasts **\$1.50**

A creamy shrimp spread served with party toasts

Crab Stuffed Portobello Mushrooms **\$2.50**

Portobello mushroom caps stuffed with panko crusted crab cakes

Crab or Salmon Cakes **\$2**

Aspen's own hand breaded appetizer cocktail cakes

Smoked Salmon Crostini **\$3**

Smoked salmon, cream cheese and fresh lemon and dill with toasted garlic bread slices

-BEVERAGES-

HOT

- *Coffee \$15
- *Hot Tea \$15
- *Cappuccino \$30
- *Spiced Cider \$40

COLD

- *Iced Tea \$10
 - *Sweet Iced Tea \$12
 - *Lemonade \$15
 - *Party Punch \$20
 - Soft Drinks \$1.50
 - Bottled Juices \$2.50
 - Bottled Water \$1.50
- *Serves 10-12

CHOCOLATE FOUNTAINS

These eye catching fountains create a spectacular centerpiece and offer guests entertainment

Grande Fountain Rental (serves 100+) **\$250+**

Our 44" tall fountain features 4 tiers of melted, and: the first 12 lbs. of Chocolate

Deluxe Fountain Rental (serves 50-100) **\$150+**

This fountain is 27" tall, features 3 tiers and includes: the first 10 lbs. of chocolate

Please contact us for more details

Wait staff not included



-DINNERS-

Dinners include:

Dinner Roll with Butter

Complimentary Iced Tea and Water Service

And your choice of salad:

-BEEF-

Includes a Traditional Vegetable, Starch and Salad

Texas BBQ Brisket	\$18
Smoked beef brisket smothered in zesty BBQ sauce	
BBQ Trio	\$16
BBQ brisket, chicken & sausage smothered in zesty BBQ sauce	
BBQ Duo	\$14
Chicken and smoked beef brisket smothered in zesty BBQ sauce	
Sirloin Steak & Chicken Medallion	Market
Sirloin steak and herb crusted, parmesan crusted or rotisserie style chicken medallions	
Sirloin Steak	Market
Grilled 8 ounce sirloin beef steak—simply the best	
Roast Beef with Gravy	\$12
Sliced slow roasted tender roast beef served with rich beef gravy	
Beef Meatball Stroganoff	\$11
Beef meatballs in our savory sour cream sauce served over pasta	
New England Pot Roast	\$12
Tender roast beef, new potatoes and carrots with rich beef gravy	

-PORK-

Includes a Traditional Vegetable, Starch and Salad

Apricot Cranberry Pork Chop	\$13
Slow roasted boneless pork chop on top of festive mixture of zucchini, cranberry, apple, celery stuffing	
Herb Crusted Pork Medallion	\$13
Boneless pork chop baked roasted with house made seasoned herbed breadcrumbs	
Stuffed Pork Chop	\$16
Oven roasted boneless stuffed pork chops with our signature cornbread stuffing	
Honey Glazed Baked Ham	\$10
Brown sugar and butter glaze this lean sliced smoked ham	

-SEAFOOD-

Includes a Traditional Vegetable, Starch and Salad

Crab Cakes	\$21
Two baked jumbo lump crab cakes, served with lemon wedges	
Shrimp Piccata	\$18
Grilled shrimp topped with a rich lemon butter sauce accented with capers and fresh parsley	
Honey Roasted Salmon Steak	\$12
Honey and soy marinated salmon steak	
Lemon Pepper Shrimp	\$18
Grilled garlic and lemon marinated shrimp garnished with pepper	
Grilled Salmon	\$13
Lightly seasoned and grilled salmon	
Lemon Basil Salmon	\$12
Pan seared salmon on a bed of fresh spinach	

-CHICKEN-

Includes a Traditional Vegetable, Starch and Salad

Herb Crusted Chicken	\$11
Seasoned chicken breasts breaded with our special herb mix	
Parmesan Crusted Chicken	\$13
Seasoned chicken breast breaded with garlic & parmesan cheese	
Chicken Piccata	\$13
Grilled chicken breast topped with a rich lemon butter sauce accented with capers and fresh parsley	
Chicken with Plum Sauce	\$13
Marinated chicken breast with rich plum sauce	
Chicken Marsala	\$11
Marinated skinless boneless chicken breast served in a delicate marsala sauce	
Traditional Chicken Parmesan	\$14
Parmesan crusted chicken breast topped with our homemade marinara sauce, provolone cheese and spaghetti noodles	
Chicken in Pesto Cream Sauce	\$13
Marinated grilled chicken breast in a creamy pesto sauce	
Citrus Chicken	\$12
Citrus and herb marinated grilled chicken breast	
Rotisserie Style Chicken Breast	\$11
Baked seasoned skinless boneless chicken breast	
Rosemary Roasted Chicken Breast	\$11
Marinated chicken breast oven roasted with a hint of rosemary	

SMOTHERED CHICKEN SELECTIONS

Mediterranean Smothered Chicken	\$13
Chicken breast smothered with sautéed spinach, sundried tomato and onion	
Cordon Bleu Smothered Chicken	\$12
Baked chicken breast topped with ham and provolone cheese	
Smothered Chicken	\$11
Seasoned chicken breast topped with sautéed mushrooms & onions and smothered with provolone cheese	
Garden Vegetable Smothered Chicken	\$11
Baked chicken breast smothered with marinated zucchini & squash and covered with melted provolone cheese	

-VEGETARIAN-

Includes a Traditional Vegetable and Salad

Pasta Primavera	\$10
Sautéed vegetables tossed with penne pasta and our special garlic sauce garnished with parmesan cheese	
Aspen Vege-Tian	\$11
A baked crown of lightly seasoned slices of fresh potatoes, tomatoes, zucchini, onion and yellow squash	
Caponata	\$11
Fresh eggplant, onion, celery, tomatoes, olives tossed with capers and a hint of red wine vinegar, served on warm pasta	

-DINNERS-

Includes Dinner roll with butter, complimentary iced tea and water and your choice of salad:

-PASTA-

Includes a Traditional Vegetable and Salad

- Pasta Extravaganza** **\$14**
Tri colored rotini, bow tie pasta, marinara and Alfredo sauce, meatballs and garlic chicken breast strips
- Meat Lasagna** **\$12**
Layers of meat, cheeses and marinara sauce
- Veggie Lasagna** **\$12**
Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce
- Baked Ziti** **\$12**
Ziti, ground beef, marinara sauce, provolone and parmesan cheeses
- Pasta Primavera** **\$11**
Sautéed vegetables tossed with penne pasta and our special garlic sauce garnished with parmesan cheese

-MEXICAN-Includes a Traditional Vegetable, Starch and Salad
Served with Chips and Salsa

- Fajita Bar** **\$16**
Marinated strips of beef & chicken, flame roasted onions and peppers served with flour tortillas
- Soft Taco Bar** **\$12**
Taco Beef & chicken served with soft flour tortillas

TRADITIONAL DINNER CHOICES**Starches**

Oven Roasted Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Baked Beans
Refried Beans
White Rice Medley
Black Beans
Pasta Noodles

Vegetables

Whole Green Beans
Oven Roasted Squash
Confetti Corn
English Peas
Mexican Rice
Sweet Corn
Oven Roasted Veggies

DELUXE DINNER CHOICES

(Please add \$1.00 per person per selection)

Starches

Whipped Sweet Potatoes
Scalloped Potatoes
Gourmet Macaroni & Cheese
Cornbread Stuffing
Rotini Alfredo
Twice Baked Potatoes

Vegetables

Aspens Vege-Tian
Green Bean Bundles
Grilled Squash
Creamed Spinach
Parmesan Tomato
Grilled Asparagus
Green Beans Amandine

PLACE SETTINGS

Pricing based on actual place setting choices
Prices are per person
China, Flatware and Glassware starting at \$8
Clear Acrylic starting at \$4.25
White Foam Plates & Clear Plastic Utensils \$1

-DINNER SALADS-**House Garden Salad**

Salad greens served with Ranch and Balsamic dressings

Caprese Salad

Fresh mozzarella, tomato, and basil marinated in seasoned olive oil

Cranberry Feta Salad

Salad greens with walnuts, feta cheese and dried cranberries served with vinaigrette dressing

Caesar Salad

Crisp romaine lettuce, shredded parmesan cheese and garlic croutons with creamy Caesar Dressing

Greek Salad

Fresh salad greens tossed with black olives, feta cheese and herb dressing

-DESSERTS-**-INDIVIDUAL-**

- Raspberry Swirl Cheesecake Bars** **\$4**
All-butter graham crumb crust topped with strawberry-flavored cheesecake and swirled with rich strawberry puree
- Chocolate Mousse Cake** **\$6**
Individual 3-layer cake featuring traditional chocolate, milk chocolate and white chocolate mousse
- Caramel Flan** **\$5**
Smooth caramel custard smothered with sweet caramel sauce
- New York Cheese Cake** **\$6**
Individual rich and creamy cheese cake
- Individual Tarts** **\$3**
Pecan, cherry, apple, peach, blueberry, chocolate or butterscotch cream

-FOR A GROUP-

- Aspen's Bread Pudding** (serves 12-16) **\$45**
Our house made bread pudding spiked with sweet vanilla sauce
- Sweet Temptables** (by the dozen) **\$20**
These scrumptious treats are not an ordinary cookie! They're rich, tender and stuffed. Chocolate Chunk Fudge, Apricot Pecan, Dulce De Leche and Peanut Butter and Jelly
- Decadent Dessert Station** (by the dozen) **\$40**
White chocolate raspberry cheesecake bars, fudge brownies, raspberry sammies and sugar dusted lemon squares
- Pecan Cobbler** (serves 12-16) **\$50**
- Fruit Cobbler** (serves 12-16) **\$25**
- Pound Cake & Fresh Berries** (serves 12-16) **\$50**
Sliced of rich pound cake served with sweetened fresh berries and whipped topping

DINNER AND APPETIZER PACKAGES

TRADITIONAL

APPETIZERS:

Choose Any Three

Bacon Cheddar or Herb Stuffed Potatoes
 Tequila Shrimp (counts as 2)
 Beef or Chicken Empanadas
 Chicken Wings
 Fresh Fruit Kabobs
 Cocktail Meatballs
 Savory Stuffed Mushrooms
 Mini Mac and Cheese
 Prosciutto Melon Skewers
 Bruschetta
 Fire Roasted Salsa and Chips
 Fresh Fruit Display (counts as 3)
 Garden Vegetable Display (counts as 2)

DINNER OPTIONS

Choose One

Chicken Marsala
 Chicken Piccata
 Rotisserie Chicken
 Rosemary Chicken
 Honey Glazed Ham
 Beef or Vegetable Lasagna
 Meatball Stroganoff
 New England Pot Roast
 Roast Beef and Gravy
 Chicken Cordon Bleu Smothered Chicken
 Parmesan Crusted Chicken
 Herb Crusted Chicken
 Smothered Chicken

SALAD

Choose One

Traditional Dinner Salad
 Side Caesar Salad
 Cranberry Feta Salad
 Greek Salad

BREAD AND ROLLS

Dinner Rolls with Butter
 Garlic Bread
 Corn Bread Muffins

\$15 per person

Complimentary
Iced Tea and Water Service
is included with all our
Dinner and Appetizer Packages

SUPREME

APPETIZERS:

Choose Any Three:

Bacon Wrapped Chicken Jalapeno
 Mac and Cheese Station
 Crab Cakes
 Salmon Crostini
 Tequila Lime Shrimp
 Bacon Wrapped Shrimp Skewers
 Salmon Cakes
 Asian Meatballs
 Tenderloin Teasers
 Antipasto Station (counts as 2)

DINNER OPTIONS

Choose One

Chicken Piccata
 Pasta Extravaganza
 Garlic Lemon Shrimp Kabobs
 Herb Crusted Pork Medallion
 Apricot Cranberry Pork
 Honey Roasted Salmon
 Texas BBQ Brisket
 Combo Taco Bar
 Beef Tenderloin and
 Chicken Medallions
 Sirloin Steak

SALAD

Choose One

Traditional Dinner Salad
 Side Caesar Salad
 Cranberry Feta Salad
 Greek Salad
 Caprese Salad

BREAD AND ROLLS

Dinner Rolls with Butter
 Garlic Bread
 Corn Bread Muffins

\$25 per person

DELUXE

APPETIZERS:

Choose Any Three

Antipasto Skewers
 Caprese Skewers
 Cuban Sandwich Bites
 Pepperjack Tarts
 Beef or Chicken Street Taco Appetizer
 Fruit and Cheese Kabobs
 Herb or Parmesan Crusted Chicken
 Tenders
 Mac and Cheese
 Crab Deviled Eggs
 Antipasto Station (counts as 2)
 Fresh Fruit Display (counts as 2)
 Garden Vegetable Display (counts as 2)

DINNER OPTIONS

Choose One

Smothered Chicken
 Garden Smothered Chicken
 Mediterranean Smothered Chicken
 Traditional Chicken Parmesan
 Chicken and Beef Fajita Combo
 Sirloin Steak and Parmesan Chicken
 Medallions
 Sirloin Steak and Rotisserie Chicken
 Medallions
 Pasta Extravaganza
 Shrimp Piccata
 Lemon Pepper Shrimp
 Crab Cakes
 BBQ Brisket and Chicken
 BBQ Brisket, Chicken and Sausage

SALAD

Choose One

Traditional Dinner Salad
 Side Caesar Salad
 Cranberry Feta Salad
 Greek Salad
 Caprese Salad

BREAD AND ROLLS

Dinner Rolls with Butter
 Garlic Bread
 Corn Bread Muffins

\$18 per person