



SPECIAL EVENTS MENU

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Proudly Serving Dallas/Ft. Worth Since 1997
Featured in The Dallas Business Journal

Top Caterer In Dallas-Fort Worth

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All prices are subject to change and do not include sales tax, service charges or delivery fees

SPECIAL EVENT APPETIZER CATERING

We're catering...just for you

25 pieces per serving unless noted

Hot Chicken Appetizers

Red Wine Chicken En Croute

Red wine marinated chicken breast topped with bacon and caramelized onion en croute (\$95)

Bourbon Chicken En Croute

Puff pastry bite with bourbon, green onion and soy marinated chicken breast and Boursin cheese (\$95)

Chicken Fajita Quesadillas

Chicken, cheddar cheese, peppers and onions served with salsa and sour cream (24 pieces per serving) (\$65)

Asian Chicken Satay

Skewers of grilled Asian-style marinated chicken breast tenders served with plum sauce (\$55)

Marinara Chicken Medallions

Herb or parmesan crusted baked chicken medallions served with marinara sauce (\$45)

Bacon Wrapped Chicken & Jalapeno

Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon (\$65)

Buffalo Chicken Bites

Mini buffalo chicken bites filled with blue cheese and celery (\$25)

Pesto Chicken Tenders

Grilled chicken strip in creamy pesto sauce (\$30)

Chicken Sliders

Mini seasoned breaded chicken breast medallions served with Swiss and cheddar cheese, ketchup, mayo, and spicy mustard. 24 per serving (\$55)

Chicken Street Tacos

Mexico City style street taco with grilled chicken, shredded cheddar, sour cream, fire roasted salsa, and fresh cilantro served with flour tortillas (\$60)

Southwest Chicken Egg Rolls

Egg rolls filled with chicken and mild southwestern spices (24 pieces per serving) (\$35)

Chicken Empanadas

Pastry pocket filled with spicy chicken and vegetables served with salsa and sour cream (\$100)

Three Cheese Chicken Jalapeno Bites

Cheddar, Swiss and American cheeses with chicken and diced jalapeno peppers (\$30)

Mini Chicken Cordon Bleu

Breaded chicken breast bites with ham and Swiss (\$25)

Chicken Wings

Ranch, garlic Parmesan, BBQ or lemon pepper (\$35)

Pork Appetizers

HOT

Cuban Sandwich Bites

Grilled flat bread ham, Swiss cheese and mustard (\$40)

Bacon Cheddar New Potatoes

Potato cups stuffed with cheese, bacon and chives (\$25)

Bacon Blue Cheese Meatballs

Veal, pork and sirloin, blue cheese, sage and cinnamon wrapped in Applewood smoked bacon (\$80)

Applewood Bacon Onion Turnover

Sautéed Vidalia onion and Applewood bacon in a puff pastry turnover (\$70)

Sausage Boudin Balls

Louisiana style sausage and rice meatballs (\$70)

Turkey & Chorizo Slider

Ground turkey breast, chorizo, poblano pepper, white cheddar cheese and red pepper on onion rolls (\$120)

COLD

Antipasto Skewers

Balsamic roasted mushroom, pepperoncini, fresh mozzarella, and prosciutto (\$40)

Almond, Bacon and Swiss Crostini

Toasted almonds, crumbled bacon and Swiss cheese on party toasts (\$30)

Chevre Bacon Tart

Chevre with crumbled bacon, onion and garlic garnished with an oven dried cherry tomato (\$95)

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Beef Appetizers

HOT

Tenderloin Teasers

Beef tenderloin medallion served in a phyllo cup with a buttery baked potato topping (\$65)

Asian Cocktail Meatballs

Asian inspired cocktail meatballs with a tangy soy plum dipping sauce (\$30)

Beef Empanadas

Pastry pocket filled with seasoned taco beef served with salsa and sour cream (\$50)

Beef Satay

Grilled strips of skewered grilled teriyaki beef (\$37.50)

Cocktail Meatballs

Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy or marinara sauce (\$30)

Beef Fajita Quesadillas

Strips of fajita beef, cheddar cheese, peppers and onions served with salsa and sour cream (\$35)

Mexican Meatballs

All beef meatballs with cheddar cheese, smothered in enchilada sauce (\$30)

Mini Meatloaf Bites

Aspen's meatloaf topped with a seasoned mashed potato rosette (\$35)

Mini Beef Steak Sliders

Mini beef steak sliders, rolls and Swiss and cheddar cheese complete with mayonnaise, ketchup and mustard. 24 pieces per serving (\$75)

Meatball Sliders

Meatballs, marinara sauce, provolone cheese served with mini white sub rolls (\$50)

Beef and Blue Cheese Wellington

Beef tenderloin with blue cheese wrapped up in puff pastry (\$105)

Bacon Cheddar New Potatoes

New potatoes filled with seasoned mashed potatoes, cheddar cheese and bacon (\$25)

Brisket Street Tacos

Shredded beef brisket, flour tortillas, sour cream, fire salsa, shredded cheddar, and fresh cilantro (\$90)

Cherrywood Smoked Brisket Sliders

Roasted, cherry wood smoked brisket, caramelized red onion and smoked cherry BBQ sauce blended on a mini onion roll (\$110)

Braised Short Rib Mini Pot Pie

Mini pot pie with slow roasted short rib with soy sauce, hoisin, ginger and Sriracha (\$95)

Cocktail Frank in Blanket

Beef frank surrounded by tender layers of puff pastry (\$40)

COLD

Beef Tenderloin Crostini Station

Party toast slices topped with sliced beef tenderloin and house made flavored cream cheese (\$65)

Blue Cheese Steak Bites

Sliced grilled beef tenderloin and sautéed onions top a creamed blue cheese spread on party toast (\$80)

Appetizer Stations

Mashed Potato Bar

Yukon Gold mashed potatoes served with cheddar cheese, sour cream, bacon bits, butter and chives (\$3.25)

Supreme Mashed Potato Bar

Yukon Gold mashed potatoes and garlic mashed potatoes, sour cream, bacon bits, butter, chives, and grated cheddar and Parmesan cheeses (\$4.50)

Macaroni & Cheese Station

Macaroni and cheese, diced ham, bacon, grated Parmesan and shredded cheddar cheeses (\$2.50)

Salsa Station

Zucchini Feta Bruschetta, Mango and Pineapple Salsa and Cucumber Salsa served with chips and fried flat bread strips (\$70)

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Seafood Appetizers

HOT

Crab Stuffed Portobello Mushrooms

Portobello mushroom caps stuffed with panko crusted crab cakes (\$100)

Crab Cakes

Lump crab meat and spiced mayonnaise create this hand breaded appetizer treat (\$70)

Salmon Oscar

Atlantic salmon topped with crabmeat, spinach and béarnaise sauce wrapped in puff pastry (\$100)

Mini Shrimp Tacos

Succulent shrimp in spicy adobo sauce topped with fresh pineapple a mini flour taco shell (\$100)

Bacon Wrapped Scallops

Sweet seasoned scallops wrapped in bacon (\$70)

Chilean Sea Bass en Croute

Fresh Chilean sea bass marinated in a miso and sake glaze and topped with shitake mushrooms duxelle (\$100)

Bacon Wrapped Shrimp Skewers

Shrimp and fresh jalapeno slices wrapped in bacon served with plum sauce (\$60)

Lobster Mac and Cheese

Lobster and five cheese macaroni made with Havarti, mascarpone, fontina, mozzarella and sharp white cheddar (\$100)

Jalapeno Chili Crab Cakes

Blue crab lump meat, fresh jalapenos and roasted hatch chilies (\$65)

Shrimp and Cheddar Grit Cakes

Georgia wild shrimp, bacon, roasted poblano peppers, cheddar cheese and buttered grits (\$100)

Shrimp Cakes

Tender shrimp, celery, bell pepper and onion cake served with our chipotle mayonnaise (\$60)

COLD

Tequila Lime Shrimp

Marinated shrimp served with creamy tequila lime sauce (\$50)

Smoked Salmon Crostini

Sliced smoked salmon with a lemon dill cream cheese on toasted bread slices (\$80)

Deviled Eggs with Crab

Adding crab to our traditional deviled egg makes these party perfect (\$50)

Salmon Potato Cake

Seasoned potato cake with dill cream cheese and sliced smoked salmon (\$75)

Shrimp Cocktail (market price)

Traditional shrimp cocktail served with cocktail sauce

Carving Stations

Served with party breads, relishes and sauces or served as an entree.

Requires a professional carver.

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

Spiced Apple Pork Loin

Slow roasted pork loin with spiced apple butter

Custom Quoted

SPECIAL EVENT APPETIZER CATERING

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Vegetarian Appetizers

HOT

Herb Stuffed New Potatoes

Potato shells stuffed with cheddar cheese, sour cream and chives (\$25)

Vegetable Spring Rolls

Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper (\$40)

Wild Mushroom Tarts

Portabella, shitake and oyster mushrooms, Swiss cheese, red peppers, herbs and spices (\$75)

French Onion Quiche Tarts

Caramelized red and yellow onions, Swiss and Gruyere cheeses, and a dash of brandy (\$100)

Veggie Street Tacos

Mexico City style street taco with sautéed veggies, cheddar cheese, flour tortillas and sour cream and salsa (\$55)

Veggie Empanadas

Seasoned vegetables in puff pastry dough (\$100)

Cocktail Quiche Assortment

Garden vegetable, broccoli and cheese and three cheese bite size quiche (\$65)

COLD

Spanakopita

Phyllo triangles of spinach and feta cheese (\$50)

Greek Style Pizza

Fresh mushrooms, tomatoes, onions, feta cheese, olives, mozzarella, 24 pieces per serving (\$45)

Caprese Skewers

Mozzarella, cherry tomatoes with basil (\$30)

Party Potato Pancakes with Apple Butter

Mini potato pancakes with sweet apple butter (\$30)

Rustic Tomato Tart

Fresh tomatoes, Parmesan and feta cheeses baked on a phyllo crust, 24 pieces per serving (\$25)

Pepperjack Tarts

Our spicy cheese blend baked in a phyllo shell (\$30)

Rustic Asparagus Cheese Pizza

Asparagus and provolone cheese brushed with lemon baked on a puff pastry crust , 24 pieces per serving (\$25)

Cranberry Brie Tarts

Brie cheese with whole cranberry and pecans (\$25)

Mediterranean Antipasto Skewers

Mozzarella cheese, artichokes, sundried tomatoes and Kalamata olives (\$100)

Sun Dried Tomato Crostini

Marinated sun dried tomatoes and Parmesan cheese on toasted garlic rounds (\$55)

Savory Mushroom Pockets

Puff pastry pockets with a savory filling of mushrooms and parmesan cheese (\$25)

Celebration Cheeseball Pops

Cheddar and cream cheeses balls rolled in nuts served on a pretzel stick (\$30)

Party Platters

Priced per person with a 25 person minimum

Seasonal Fresh Fruit & Assorted Cheeses

Seasonal fruits surrounded by Muenster, Gouda and Havarti with assorted crackers (\$4.75 per person)

Deluxe Cheese Assortment

Baby Swiss, Boursin, smoked gouda and Havarti with dill with assorted crackers (\$4 per person)

Vegetable Cudités

Garden fresh vegetables accompanied by ranch dip (\$2.25 per person)

Marinated Vegetable Platter

Grilled marinated asparagus, tomatoes, zucchini, yellow squash, mushrooms, yellow and red peppers (\$2.50 per person)

Seasonal Fresh Fruit

The season's best selection of Hawaiian gold pineapple, cantaloupe, red grapes & strawberries (\$2.50 per person)

Antipasto Platter

Prosciutto, salami, provolone cheese, black olives marinated tomato slices, pepperoncini, with sliced party bread and garlic toasts (\$4.50 per person)

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Serves about 25 unless noted

Party Dips

HOT

Artichoke Dip (serves 30)

Parmesan cheese, artichoke hearts baked in a creamy garlic dip served with garlic flatbread strips (\$65)

Spinach Artichoke Dip (serves 30)

Baked spinach, parmesan cheese and artichoke dip served with garlic flatbread strips (\$65)

Sun-dried Tomato Spread

Sun-dried tomatoes and three cheeses baked to a golden brown served with garlic toast and crackers (\$35)

COLD

Black and White Hummus

A swirl of black bean and garbanzo bean hummus served with oven fired flat bread strips (\$30)

Mango Pineapple Salsa

Diced mango and pineapple salsa served with cinnamon flat bread strips (\$25)

7 Layer Dip

Shredded cheddar, refried beans, avocado, sour cream, tomatoes, black olives and chives with tortilla chips (\$35)

Boursin Cheese Dip

Soft garlic and herb cheese served with gourmet party crackers (\$75)

Zucchini Feta Bruschetta

Diced tomatoes and zucchini tossed with Feta cheese, served with garlic toast slices (\$25)

Bruschetta

Marinated diced fresh tomatoes with garlic toast (\$25)

Texas Caviar

Marinated black beans with diced green peppers, tomato and onions, served with tortilla chips (\$35)

Fire Roasted Salsa and Chips

Served with tri-colored tortilla chips (\$20)

Cucumber Salsa

Cucumber, tomato, onion and jalapeno with a fresh lime dressing served with flat bread strips (\$30)

Caponata

Fresh eggplant, onion, celery, tomatoes, olives tossed with capers and a hint of red wine vinegar served with garlic party toast (\$30)

Veggie Cream Cheese Pinwheels

Veggie cream cheese and lettuce rolled up in tomato and garlic tortillas sliced into bite sized treats (\$25)

Party Sandwiches

Mini Deli Sandwiches

Sliced turkey, ham and roast beef with assorted cheeses, and lettuce served on party rolls (\$30/dozen)

Mini Salad Sandwiches

Tuna, chicken & smoked chicken salads with lettuce on our freshly baked golden party rolls (\$25/dozen)

Party Beverages

HOT

- *Coffee \$15
- *Decaf Coffee \$15
- *Hot Tea \$15
- *Spiced Cider \$15
- *Hot Chocolate \$25
- *Cappuccino \$20
- * Serves 8-12

COLD

- *Iced Tea \$10
- *Sweet Iced Tea \$12
- Lemonade (Serves 6-9) \$8
- *Party Punch \$25
- Soft Drinks \$1.50
- Bottled Juices \$2.50
- Bottled Water \$1.50
- Bottled Perrier \$2
- Ice Service \$10

Place Settings

Clear Acrylic (Disposable)

Dinner Plates, Salad and Dessert Plates, Silver or Clear Utensils, Paper Dinner Napkins

China/Glassware/Flatware

Custom quoted based on your event, menu, and actual selections

SPECIAL EVENT BANQUET AND DINNER CATERING

We're catering...just for you

Chicken/Poultry

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad: House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Parmesan Crusted Chicken

Chicken breast baked with our signature Parmesan garlic seasoned bread crumbs (\$14)

Chicken Piccata

Grilled chicken breast, rich lemon butter sauce, capers and fresh parsley (\$13)

Chicken with Plum Sauce

Marinated chicken breast with rich plum sauce (\$15)

Chicken Fajitas

Fajita chicken strips, onion and peppers, flour tortillas in place of dinner rolls, fajita condiments, chips and salsa (\$15)

Traditional Chicken Parmesan

Our parmesan crusted chicken with our marinara sauce and provolone cheese (\$14)

Chicken Cordon Bleu

Baked breaded chicken breast stuffed with ham and cheese (\$14)

Citrus Rubbed Chicken

Citrus and herb marinated grilled chicken breast (\$13)

Chicken in Pesto Cream Sauce

Marinated chicken in a creamy pesto sauce (\$13)

Chicken Marsala

Marinated skinless boneless chicken breast served in a delicate Marsala sauce (\$14)

Rosemary Roasted Chicken Breast

Marinated chicken oven roasted with rosemary (\$13)

Herb Crusted Chicken

Seasoned chicken breasts breaded with our special herb bread crumb coating (\$13)

Smothered Chicken Selections

Oven roasted seasoned chicken breast topped with:

Smothered Chicken

Sautéed mushrooms and onions and smothered with provolone cheese (\$14)

Garden Vegetable Smothered Chicken

Zucchini and squash and covered with melted provolone cheese (\$13)

Mediterranean Smothered Chicken

Sautéed spinach, sundried tomato and onion and melted provolone cheese (\$15)

Cranberry Sage Stuffed Turkey

Turkey breast tenderloin, stuffed with sage dressing blended with sweetened cranberries (\$18)

Oven Roasted Turkey

Sliced of oven roasted turkey breast with gravy (\$17)

Vegetarian

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad: House Garden Dinner, Caesar, Cranberry Feta, Greek or Caprese

Pasta Primavera

Sautéed vegetables tossed with pasta and our special garlic sauce garnished with parmesan cheese (\$10)

Portobello Mushroom Fajitas

Portobello mushrooms, onion and green pepper, flour tortillas and all traditional condiments and chips and salsa (\$14)

Aspen Vege-Tian

A baked crown of lightly seasoned slices of fresh potatoes, tomatoes, zucchini, onion and yellow squash (\$12)

Minimum order for 10 please

Caponata

Fresh eggplant, veggies and olives tossed with capers and a hint of red wine vinegar, served over pasta (\$13)

SPECIAL EVENT BANQUET AND DINNER CATERING

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Beef

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad:

House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Texas BBQ Brisket

Beef brisket smothered in zesty BBQ sauce (\$16)

BBQ Trio

BBQ brisket, chicken & sausage smothered in zesty BBQ sauce (\$17)

BBQ Duo

Chicken and smoked beef brisket smothered in zesty BBQ sauce (\$14)

Beef Ribeye Steak

Grilled boneless ribeye steak with herbed butter
8 oz. market price 6 oz. market price

Surf and Turf

Grilled seasoned boneless ribeye steak with lemon and garlic marinated shrimp skewer (\$24)

New England Pot Roast

Tender roast beef cooked with new potatoes and baby carrots served with rich beef gravy (\$14)

Beef Fajitas

Marinated strips of beef, sautéed onion and peppers, flour tortillas (in place of dinner rolls) served with fajita condiments, chips and salsa (\$15)

Ribeye Steak & Chicken

Ribeye steak and herb crusted or parmesan crusted or rotisserie style chicken medallions (\$27)

Beef Marsala

Grilled ribeye steak with marsala sauce and sautéed mushrooms (\$28)

Roast Beef with Gravy

Sliced slow roasted tender roast beef served with rich beef gravy (\$13)

Beef Meatball Stroganoff

Beef meatballs in our savory sour cream sauce (\$11)

Pork/Ham

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad:

House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Apricot Cranberry Pork Chop

Slow roasted apricot cranberry stuffed pork chop (\$15)

Herb Crusted Pork Medallions

Boneless pork chop baked roasted with house made seasoned herbed breadcrumbs (\$13)

Savory Pork Chop with Southern Stuffing

Oven roasted boneless pork chop on our signature Southern cornbread stuffing (\$13)

Honey Glazed Baked Ham

Brown sugar and butter glazed sliced smoked ham (\$12)

Spiced Apple Pork Loin Chop

Lean pork chop baked with spiced apple butter (\$15)

Mexican Style

Dinners Include Traditional Vegetable and Starch, Chips and Salsa and

Your choice of salad:

House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Combo Fajita Bar

Fajita beef and chicken, roasted onions and peppers, flour tortillas and all the fixings (\$17)

Portobello Mushroom Fajitas

Portobello Mushrooms, onion and peppers, flour tortillas and all fixings (\$14)

Salmon Fajitas

Sliced salmon, onion and peppers, flour tortillas and all fixings (\$17)

Combo Soft Taco Bar

Taco beef and chicken served with flour tortillas and all the fixings (\$14)

SPECIAL EVENT BANQUET AND DINNER CATERING

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Seafood

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad:

House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Shrimp Piccata

Grilled shrimp, rich lemon butter sauce, capers and fresh parsley (\$20)

Garlic Lemon Pepper Shrimp

Grilled garlic and lemon marinated shrimp garnished with pepper (\$16)

Surf and Turf

Grilled ribeye steak and marinated shrimp skewer (\$24)

Honey Roasted Salmon Steak

Honey and soy marinated salmon steak (\$13)

Salmon Fajitas

Sliced salmon, onions and peppers, flour tortillas and all fixings (\$17)

Salmon Piccata

Grilled salmon steaks topped with a rich lemon butter sauce accented with capers and fresh parsley (\$20)

Lemon Basil Salmon

Two grilled salmon steaks with lemon basil butter (\$21)

Crab Cakes

Two baked jumbo lump crab cakes (\$14)

Crab Stuffed Flounder

Select flounder filets hand wrapped around savory crabmeat stuffing (\$17)

Citrus Peppercorn Tilapia

Baked tilapia perfectly flavored with lemon, cracked peppercorn and roasted garlic (\$17)

Chipotle Lime Tilapia

Baked tilapia filet with tortilla chip, lime and chipotle crumbs (\$16)

Garlic Herb Tilapia

Garlic and herb crusted tilapia (\$13)

Pasta

Dinners Include Traditional Vegetable and Starch, Dinner Roll & Butter and

Your choice of salad:

House Garden Dinner, Caesar, Cranberry Feta, Greek, Chopped Wedge or Caprese

Pasta Extravaganza

A buffet of tri-colored rotini and bow tie pasta with marinara and Alfredo sauce, beef meatballs and garlic chicken breast strips (\$15)

Meat Lasagna

Layers of meat, cheeses and marinara sauce baked to perfection (\$13)

Veggie Lasagna

Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce (\$13)

Baked Ziti

An Italian favorite with ziti, ground beef, marinara sauce and provolone and Parmesan cheeses (\$10)

Pasta Primavera

Sautéed vegetables and pasta smothered in our special garlic sauce and topped with parmesan cheese (\$10)

Traditional Chicken Parmesan

Parmesan crusted chicken breast topped with our signature marinara sauce and provolone cheese (\$14)

Spaghetti and Meatballs

Charbroiled beef meatballs, our signature marinara sauce and spaghetti noodle (\$11)

Special Event Services

Wait Staff

Bartenders

Party Rentals

China/Glassware

Tables/Chairs/Linens

Please ask us for details

SPECIAL EVENT BANQUET AND DINNER CATERING

We're catering...just for you

Traditional Dinner Choices

Traditional Dinner Starches

Oven Roasted Potatoes
Yukon Gold Mashed Potatoes
Garlic Mashed Potatoes
Signature Sweet Potatoes
Sweet Potato Medley
Baked Beans
Refried Beans
White Rice Medley
Black Beans
Pasta Noodles
Mexican Style Rice

Traditional Dinner Vegetables

Whole Green Beans
Oven Roasted Squash
Confetti Corn
English Peas
Sweet Corn
Oven Roasted Vegetables

Deluxe Dinner Choices

Deluxe Dinner Starches

Whipped Sweet Potatoes
Baked Potato
Baked Sweet Potato
Scalloped Potatoes
Gourmet Macaroni and Cheese
Aspen's Signature Cornbread Stuffing
Pasta Alfredo
Twice Baked Potatoes

Deluxe Dinner Vegetables

Asparagus Mushroom and Green Bean Medley
Green Bean Bundles
Grilled Squash
Parmesan Tomato
Grilled Asparagus
Pan Seared Asparagus
Green Beans Amandine
Aspen's Vege-Tian (minimum order for 10 please)
(about \$1 more per person per item)

Dinner Salads

Garden

Salad greens served with Ranch and Balsamic dressings

Caprese

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

Cranberry Feta

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

Caesar

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

Greek

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

Chopped Wedge

Chopped iceberg lettuce, diced tomatoes, bacon and blue cheese dressing

Chocolate Fountains

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

Grande Fountain Rental (serves 100+)

Our 44" tall fountain features 4 tiers and includes the first 12 lbs. of chocolate just to run the machine

Deluxe Fountain Rental (serves 50-100)

This fountain is 27" tall, features 3 tiers and includes the first 10 lbs. of chocolate just to run the machine

Chocolate for the dippers is quoted based on the items being served.

Please contact us for more details

Wait staff not included

Delivery fees apply

SPECIAL EVENT DESSERT CATERING

We're catering...just for you

Individual Desserts

New York Cheesecake

Individual rich and creamy cheese cake with raspberry sauce(\$7)

Black Cherry Ricotta Cheesecake

Graham cracker crust with a layer of cream cheese, ricotta cheese and a swirl of black cherry (\$7.25)

Whiskey Bundt Cake

Yellow Bundt cake with praline pecans and caramel whiskey sauce (\$6.25)

Double Chocolate Bundt Cake

Individual dark chocolate Bundt cake full of chocolate chips, enrobed in a creamy dark chocolate and white chocolate drizzle (\$5.50)

Red Velvet Cake

Individual red velvet cake topped with cream cheese mousse and whipped cream (\$3.50)

Raspberry Swirl Cheesecake Bar

Creamy white chocolate cheesecake swirled with fresh raspberry puree on a chocolate crumb crust (\$4)

Triple Chocolate Mousse Cake

Individual 3-layer cake featuring traditional chocolate, milk chocolate and white chocolate mousse (\$7)

Tiramisu

Classic Italian dessert of sponge cake, espresso-flavored mascarpone mousse and whipped cream (\$4)

Desserts By The Dozen

Mini Bars for Stars

An assortment of mini fudge brownies, lemon squares and coconut chocolate bars (\$20)

Mini Decadent Dessert Bars

Celebrate in grand style with these extraordinary treats: white chocolate raspberry cheesecake, fudge brownies, raspberry sammies & sugar dusted lemon squares (\$20)

Fresh Fruit Kabobs

Skewers with cantaloupe, pineapple and a fresh strawberry (\$24)

Assorted Mini Cheesecakes

White chocolate raspberry, chocolate hazelnut, Dulce de Leche, vanilla bean, key lime, mango and pomegranate (\$30)

Desserts for a Group

(Serves 12-16)

Gingerbread with Spiced Pears

Molasses and spice and everything nice baked into this velvet like dessert, served with whipped cream (\$60)

Bread Pudding

Aspen's Signature Bread Pudding

Spiked with a delicious vanilla sauce (\$45)

Cranberry Orange Bread Pudding

Dried cranberries, orange zest and our sweet orange vanilla sauce (\$45)

Cobblers

Pecan - just like the Southern pecan pie you adore just baked for a group in a pan! (\$50)

Peach - sweet peach slices tossed in spiced sugar and topped with a flaky crust (\$30)

Cherry - sweet cherries tossed in sugar and topped with a flaky crust (\$35)

SPECIAL EVENT BREAKFAST AND BRUNCH CATERING

We're catering...just for you

Continental Breakfast

Bakery Bonanza

Mini muffins, Danish, mini cinnamon rolls, all butter coffee cake, party croissants, mini bagels and cream cheese

Small serves 8-10 (\$35)

Medium serves 12-15 (\$50)

Large serves 18-20 (\$60)

Sour Cream Coffee Cake

Bundt cake baked with cinnamon, walnuts and white chocolate drizzle and a cinnamon crumb topping

(\$45) (Serves 12-16)

Breakfast By the Dozen

All Butter Coffee Cake Slices

An assortment of lemon glazed, marble chocolate chip, orange poppy seed and cinnamon streusel (\$25)

Mini Bagels and Cream Cheese

Party size bagels and cream cheese serves about 6 (\$20)

Assorted Mini Muffins

Blueberry and banana nut mini muffins (\$15)

Assorted Mini Danish

Assorted mini Danish pastry of maple pecan, vanilla, raspberry, cinnamon swirl and apple (\$25)

Fresh Fruit Trays & Breakfast Fruit

The best selection of seasonal fresh fruits served with fruit dip

Small serves 20-30 (\$45)

Medium serves 35-45 (\$55)

Large serves 45-60 (\$80)

Fresh Fruit Cup \$2

Fresh Fruit Kabobs \$24/dozen

Yogurts

Regular \$2.50 Yogurt and Granola \$4 Greek \$3.50

Breakfast Extras

Breakfast Potatoes

Seasoned diced potatoes sautéed with green pepper and onion (\$1.50)

Mini Potato Pancakes 5 pancakes (\$2)

Sausage Patty or Bacon 2 slices (\$2)

Hot Breakfast Choices

Breakfast for a Group Serves 10-12

Mom's Country Casserole

Eggs, cheese and sausage create this quiche like casserole (\$30)

Dad's Country Casserole

Eggs, cheese, ham, peppers and onion breakfast casserole (\$30)

Breakfast Frittata

Eggs, veggies, and cheese baked to a golden brown (\$35)

Breakfast Denver Frittata

Eggs, ham, green peppers, mushrooms and a hint of onion (\$35)

Hot Oatmeal Bar

Served with brown sugar, walnuts, raisins, and butter (\$30)

Baked French Toast

Baked with a hint of cinnamon and sweet breakfast syrup (\$40)

Cranberry Almond Oatmeal Bar

Served with dried cranberries, almonds and brown sugar (\$40)

Individual Hot Breakfast Items

Texas Break-feast

The ultimate breakfast feast with scrambled eggs, bacon, sausage, biscuits, country gravy and breakfast potatoes (\$10)

Eurway Omelet Bar

Prepared omelet ready for the filling of your choice: sautéed onions, green peppers, mushrooms, diced ham, bacon, and sausage along with cheddar and Swiss cheese (\$8)

Breakfast Sandwiches

Egg, cheese and your choice of bacon, sausage or ham

Biscuit Sandwich \$3.50

Breakfast Taco \$3