SPECIAL EVENTS MENU

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Featured in The Dallas Business Journal

Top Caterer In Dallas-Fort Worth

August 14, 2019

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

**HOT**

- **Cuban Sandwich Bites**
  Grilled flat bread ham, Swiss cheese and mustard ($45)

- **Bacon Cheddar New Potatoes**
  Potato cups filled with cheese, bacon and chives ($30)

- **Bacon Blue Cheese Meatballs**
  Veal, pork and sirloin, blue cheese, sage and cinnamon wrapped in Applewood smoked bacon ($115)

- **Applewood Bacon Onion Turnover**
  Sautéed Vidalia onion and Applewood bacon in a puff pastry turnover ($75)

- **Bacon Wrapped Filet Mignon Bites**
  Seared beef tenderloin medallion wrapped in bacon served with creamy horseradish sauce ($80)

- **Bacon Wrapped Scallops**
  Sweet seasoned large scallops wrapped in bacon ($125)

- **Bacon Wrapped Shrimp**
  Shrimp and fresh jalapeno slices wrapped in bacon served with plum sauce ($60)

- **Pulled Pork Sliders**
  Smoked pulled pork in a zesty BBQ sauce served with slider rolls 24 pieces per serving ($80)

**COLD**

- **Antipasto Skewers**
  Balsamic roasted mushroom, pepperoncini, fresh mozzarella, and prosciutto ($50)

- **Almond, Bacon and Swiss Crostini**
  Toasted almonds, crumbled bacon and Swiss cheese on party toasts ($30)

- **Goat Cheese and Bacon Tart**
  Goat cheese with crumbled bacon, onion and garlic garnished with fresh thyme ($45)

- **BLT Crostini**
  Toasted crostini topped with basil mayonnaise, crisp bacon, fresh tomato and shredded lettuce ($50)

Appetizer Stations

**Minimum order for 50 please**

**Priced per person**

- **Supreme Antipasto Station**
  Prosciutto, salami, grilled chicken strips, provolone, asiago and fresh mozzarella cheeses, marinated mixed olives, herb marinated vegetables and mixed nuts with sliced party bread, crackers and garlic toasts ($5.50)

- **Street Tacos Station**
  Sliced fajita steak, chicken and vegetables, served with flour tortillas, guacamole, pico de gallo, fire roasted salsa and fresh lime wedges ($5)

- **Appetizer Pasta Bar Station**
  Grilled chicken, shrimp, beef meatballs, bacon, rotini, and bow tie pasta, pesto cream sauce, marinara sauce and sautéed red and green peppers, mushrooms and onions ($5.25)

- **Deluxe Nacho Bar**
  Aged cheddar Queso, white Queso, chicken, chorizo, beef, lettuce, tomato, jalapeno, onion, pico de gallo, guacamole, sour cream, fire roasted salsa and tortilla chips ($5.25)

- **Macaroni & Cheese Station**
  Macaroni and cheese, diced ham, bacon, grated Parmesan and shredded cheddar cheese, diced fresh tomatoes, and chives ($4.50)

- **Ultimate Salsa Bar**
  Fire roasted salsa, black bean and corn salsa, salsa Verde and Pico de Gallo guacamole, served with tortilla chips ($2)

- **Crudité Bar**
  Fresh asparagus, broccoli, cauliflower, mushroom, carrots, celery, pepper strips, and marinated olives accompanied with ranch dip, guacamole, red pepper hummus and honey mustard dipping sauce ($3)
**Seafood Appetizers**

**HOT**

**Crab Stuffed Portobello Mushrooms**
Portobello mushroom caps stuffed with panko crusted crab cakes ($150)

**Crab Cakes**
Lump crab meat and spiced mayonnaise create this hand breaded appetizer ($70)

**Salmon Oscar**
Atlantic salmon topped with crabmeat, spinach and béarnaise sauce wrapped in puff pastry ($110)

**Shrimp Street Taco**
Succulent grilled shrimp, flour tortillas, sour cream, fire salsa, shredded cheddar, and fresh cilantro ($100)

**Bacon Wrapped Scallops**
Sweet seasoned large scallops wrapped in bacon ($125)

**Lobster Mac and Cheese**
Lobster and five cheese macaroni made with Havarti, mascarpone, fontina, mozzarella and sharp white cheddar ($150)

**Jalapeno Chili Crab Cakes**
Blue crab lump meat, fresh jalapenos and roasted hatch chilies ($70)

**Shrimp Cakes**
Tender shrimp, celery, bell pepper and onion cake served with our chipotle mayonnaise ($70)

**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 ($75)

**Deviled Eggs with Crab**
Adding crab to our traditional deviled egg makes these party perfect ($40)

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**Chicken Appetizers**

**HOT**

**Red Wine Chicken En Croute**
Red wine marinated chicken breast topped with bacon and caramelized onion en croute ($105)

**Bourbon Chicken En Croute**
Puff pastry bite with bourbon, green onion and soy marinated chicken breast and Boursin cheese ($105)

**Chicken Fajita Quesadillas**
Chicken, cheddar cheese, peppers and onions served with salsa and sour cream (24 pieces per serving $50)

**Parmesan Crusted Chicken Medallions**
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 ($60)

**Chicken Street Tacos**
Chicken breast slices, caramelized onions, our signature ricotta spread on flatbread, accented fresh peppers (24 pieces per serving $45)

**Buffalo Chicken Bites**
Mini buffalo chicken bites filled with blue cheese and celery ($40)

**Pesto Chicken Tenders**
Grilled chicken strip in creamy pesto sauce ($30)

**Chicken Sliders**
Seasoned chicken breast medallions served with Swiss and cheddar cheese (24 per serving $80)

**Chicken Street Tacos**
Grilled chicken, cheddar, sour cream, fire roasted salsa, and fresh cilantro served with flour tortillas ($50)

**Chicken Marsala Puffs**
Marsala wine marinated chicken and mushrooms baked in soft puff pastry 24 pieces per serving ($40)

**Mini Chicken Cordon Bleu**
Breaded chicken breast bites with ham and Swiss (50 pieces per serving) ($60)
## HOT

**Herb Stuffed New Potatoes**  
New potato shells stuffed with mashed potatoes, cheddar cheese, sour cream and chive ($30)

**Vegetable Spring Rolls**  
Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper ($40)

**Wild Mushroom Tarts**  
Portabella, shiitake and oyster mushrooms, Swiss cheese, red peppers, herbs and spices ($75)

**Baked Goat Cheese Marinara**  
Goat cheese baked in marinara sauce, served with toasted baguette slices ($60)

**Veggie Street Tacos**  
Street tacos with sautéed veggies, cheddar cheese, soft flour tortillas and sour cream and salsa ($65)

**Black Bean Empanadas**  
Crescent shaped pocket filled with seasoned black beans, cilantro, peppers, tomatoes and onion ($60)

**Caramelized Zucchini Flatbread**  
Fresh zucchini slices and red onion accented with fresh basil, on our signature ricotta cheese spread, baked on flat bread (24 pieces per serving $40)

**Goat Cheese with Glazed Figs**  
Creamy baked goat cheese, topped with balsamic glazed figs served with pita chips and baguette slices (Serves 25-30 $70)

**Veggie Quesadillas**  
Sautééd green peppers, onions and tomatoes with cheddar cheese in a toasted flour tortillas, served with fire roasted salsa and sour cream (24 pieces $40)

**Tzatziki Falafel**  
Deep fried seasoned chick pea, onion and parsley cakes served with a cucumber, tomato and onion relish and creamy Tzatziki (yogurt sauce) ($40)

## COLD

**Savory Mushroom Pockets**  
Puff pastry pockets with a savory filling of mushrooms and parmesan cheese ($35)

**“Bloody Mary” Crostini**  
Resembles the famous cocktail with sliced grape tomatoes, celery and horseradish mayonnaise ($50)

**Caprese Skewers**  
Fresh mozzarella balls with cherry tomatoes with basil drizzled with balsamic vinaigrette ($35)

**Sun Dried Tomato Crostini**  
Marinated sun dried tomatoes and Parmesan cheese on toasted garlic rounds ($55)

**Pepper Jack Tarts**  
Our spicy cheese blend baked in a phyllo shell ($35)

## 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)

**Deluxe Cheese Assortment**  
Baby Swiss, Boursin, smoked gouda and Havarti with assorted gourmet crackers ($4)

**Vegetable Crudités**  
Garden fresh vegetables accompanied by ranch dip ($2.25)

**Seasonal Fresh Fruit**  
The season’s best selection of Hawaiian gold pineapple, cantaloupe, red grapes and strawberries ($2.50)

**Antipasto Platter**  
Prosciutto, salami, provolone cheese, black olives marinated tomato slices, pepperoncini, with sliced party bread and garlic toasts ($4.50)

**Fruit Kabobs**  
Skewers of cantaloupe, pineapple and a strawberry ($2)
HOT

**Tenderloin Teasers**
Beef tenderloin medallion and caramelized onion in phyllo cup with melted blue cheese ($75)

**Bacon Wrapped Filet Mignon Bites**
Seared beef tenderloin medallion wrapped in bacon served with creamy horseradish sauce ($80)

**Beef Empanadas**
Pastry pocket filled with seasoned taco beef served with salsa and sour cream ($65)

**Cocktail Meatballs**
Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy or marinara sauce ($35)

**Beef Fajita Quesadillas**
Strips of fajita beef, cheddar cheese, peppers and onions served with salsa and sour cream ($40)

**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)

**Brisket Sliders**
Bite sized sandwiches made with tender brisket and sweet and smoky BBQ sauce (24 per serving $90)

**Brisket Street Tacos**
Shredded beef brisket, flour tortillas, sour cream, salsa, shredded cheddar, and fresh cilantro ($100)

**Franks In Puff Pastry**
All beef frank surrounded by tender layers of puff pastry ($50)

**Beef Steak and Onion Flatbread**
Sirloin steak slices, caramelized onions, our signature ricotta spread on flatbread, accented fresh peppers (24 pieces per serving $60)

**Mexican Meatballs**
All beef meatballs cheddar cheese, smothered in enchilada sauce ($35)

COLD

**Beef Tenderloin Crostini Station**
Party toast slices topped with sliced beef tenderloin and house made flavored cream cheese ($70)

**Mini Beef Wellington**
A petite version of an elegant favorite: beef tenderloin complemented by a mushroom duxelle nestled in flaky puff pastry ($100)

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**Carving Stations**
Served as an appetizer with party breads, relishes and sauces or served as an entree. Requires a professional carver. Custom quoted

**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

**Smoked Salmon**
Served with Lemon butter and saffron cream sauce
Party Dips

**HOT**

**Artichoke Dip**
Parmesan cheese and artichoke hearts baked in a creamy garlic dip served with garlic flatbread strips
(Serves 30-40 $75)

**Spinach Artichoke Dip** (Serves 30-40)
Baked dip with artichoke hearts, Parmesan cheese and spinach served with garlic flatbread strips
(Serves 30-40 $75)

**Buffalo Chicken Dip**
Hot and zesty buffalo chicken dip with plenty of melted mozzarella and cheddar cheese, served with tortilla chips ($50)

**Beef Enchilada Dip**
Meaty, cheesy and hot enchilada dip served with tortilla chips ($45)

**Sun-dried Tomato Spread**
Sun-dried tomatoes and three cheeses baked to a golden brown served with garlic toast and crackers ($40)

**Goat Cheese with Glazed Figs**
Creamy baked goat cheese, topped with balsamic glazed figs served with pita chips and baguette slices
(Serves 25-30 $70)

**Baked Goat Cheese Marinara**
Goat cheese baked in marinara sauce, served with toasted baguette slices ($60)

**COLD**

**Roasted Red Pepper Hummus**
Creamy red pepper hummus with pita chips ($25)

**Smoked Salmon Dip**
Smoked salmon, whipped cream cheese with a hint of lemon and fresh dill served with crackers ($55)

**7 Layer Dip**
Shredded cheddar, shredded lettuce, refried beans, guacamole, sour cream, tomatoes, black olives and chives with tortilla chips ($35)

**Boursin Cheese Dip**
Soft garlic and herb cheese served with gourmet party crackers ($80)

**Zucchini Feta Bruschetta**
Herb marinated diced tomatoes and zucchini tossed with Feta cheese, served with garlic toast slices ($25)

**Bruschetta**
Marinated diced fresh tomatoes with garlic toast ($25)

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

**Fire Roasted Salsa and Chips** ($20)

Party Sandwiches

**Mini Deli Sandwiches**
Sliced turkey, ham and roast beef with assorted cheeses, and lettuce served on party rolls served with mayonnaise and mustard ($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
Chicken | Vegetarian Banquet and Dinner Menu

Dinners Include Vegetable and Starch, Dinner Roll & Butter and
Your choice of salad: House Garden Dinner, Caesar or Cranberry Feta

Chicken

Parmesan Crusted Chicken
Chicken breast baked with our signature Parmesan garlic seasoned bread crumbs served with marinara sauce ($14)

Chicken Piccata
Grilled chicken breast topped with 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)

Chicken Jalapeno
Pan seared chicken breast with a delicate jalapeno cream sauce ($13)

Chicken Cordon Bleu
Baked breaded chicken breast stuffed with ham and cheese ($15)

Citrus Rubbed Chicken
Citrus and herb marinated grilled chicken breast ($13)

Chicken in Pesto Cream Sauce
Marinated chicken in a creamy pesto sauce ($13)

Jerk Chicken
Pan seared spicy chicken breast ($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)

Garden Smothered Chicken
Oven roasted seasoned chicken breast topped with zucchini, squash and melted provolone cheese ($13)

Vegetarian

Parmesan Crusted Cauliflower Steak
Cauliflower slices with garlic parmesan cheese bread crumbs, pesto sauce ($13)

Pasta Primavera
Sautéed vegetables tossed with pasta and our special garlic sauce garnished with parmesan cheese ($11)

Portobello Mushroom Fajitas
Portobello mushrooms, onion and green pepper, flour tortillas and all traditional condiments and chips and salsa ($18)

Eggplant Parmesan
Fresh eggplant slices baked with rich tomato sauce and topped with melted mozzarella cheese ($13)

Vegetable Fajita Bar
Fajita seasoned sautéed veggies, flour tortillas, traditional fajita condiments along with chips and salsa ($17)

Vegetable Taco Bar
Marinated sautéed veggies, flour tortillas, traditional condiments along with chips and salsa ($14)

Vegetable Kabobs
Grilled seasoned fresh vegetable kabobs ($14)

Veggie Lasagna
Lasagna layered with spinach, carrots and peppers baked in a creamy cheese sauce ($16)

Chocolate Fountains
Create a spectacular centerpiece and offer guests entertainment at the same time (Custom Quoted)

Grande Fountain Rental (Serves 100+)
Our 44” tall fountain features 4 tiers and includes the first 12 lbs. of chocolate to run the machine

Deluxe Fountain Rental (Serves 50-100)
Our 27” features 3 tiers and includes: the first 10 lbs. of chocolate to run the machine
Mexican Style | Pork | Beef Banquet and Dinner Menu

Mexican Style

**Dinners Include** Vegetable and Starch,
Chips and Salsa and
**Your choice of salad:**
House Garden Dinner, Caesar or Cranberry Feta

**Beef**

**Dinners Include** Vegetable and Starch,
Dinner Roll & Butter and
**Your choice of salad:**
House Garden Dinner, Caesar or Cranberry Feta

**Combo Fajita Bar**
Fajita beef and chicken, roasted onions and peppers, flour tortillas and all the fixings ($21)

**Portobello Mushroom Fajitas**
Portobello Mushrooms, onion and peppers, flour tortillas and all fixings ($18)

**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 ($15)

**Herb Crusted Pork Chop**
Boneless pork loin medallion baked with house made signature seasoned herbed bread crumbs ($19)

**Savory Pork Chop with Southern Stuffing**
Oven roasted boneless pork chop on our signature Southern cornbread stuffing ($20)

**Honey Glazed Baked Ham**
Brown sugar and butter glazed sliced smoked ham ($15)

**Spiced Apple Pork Loin Chop**
Lean pork chop baked with spiced apple butter ($15)

**Texas BBQ Brisket**
Beef brisket smothered in zesty BBQ sauce ($20)

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

**BBQ Duo**
Chicken and smoked beef brisket smothered in zesty BBQ sauce ($20)

**Herb Rubbed Tenderloin**
Grilled beef tenderloin rubbed with fresh herbs
8 oz. market price  6 oz. market price

**Beef Ribeye Steak**
Grilled boneless ribeye steak with herbed butter
8 oz. market price  6 oz. market price

**Beef Sirloin Steak**
Grilled sirloin 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 ($28)

**New England Pot Roast**
Tender roast beef cooked with new potatoes and baby carrots served with rich beef gravy ($18)

**Beef Fajitas**
Marinated strips of beef, sautéed onion and peppers, flour tortillas and with fajita condiments and chips and salsa ($17)

**Beef Marsala**
Grilled sirloin steak with marsala sauce and sautéed mushrooms ($22)

**Roast Beef with Gravy**
Sliced slow roasted tender roast beef served with rich beef gravy ($16)

**Beef Meatball Stroganoff**
Beef meatballs in our savory sour cream sauce ($13)

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Our menu is just a sample of what we can prepare. If you don’t see what you want, just ask and we’ll prepare that too!
Seafood/Fish

**Dinners Include** Traditional Vegetable and Starch, Dinner Roll & Butter and 
Your choice of salad: House Garden Dinner, Caesar or Cranberry Feta

**Shrimp Piccata**
Grilled shrimp, lemon butter sauce, capers and fresh parsley ($17)

**Garlic Lemon Pepper Shrimp**
Grilled garlic and lemon marinated shrimp garnished with pepper ($18)

**Honey Roasted Salmon Steak**
Honey and soy marinated salmon steak ($17)

**Salmon Fajitas**
Sliced salmon, onions and peppers, flour tortillas and all the fixings ($23)

**Salmon Piccata**
Grilled salmon steak, lemon butter sauce, capers and fresh parsley ($18)

**Lemon Basil Salmon**
Grilled salmon steak with lemon basil butter ($20)

**Pan Seared Salmon**
Tender pan seared salmon with a creamy lobster sauce ($24)

**Crab Cakes**
Two baked jumbo lump crab cakes ($17)

**Citrus Peppercorn Tilapia**
Baked tilapia perfectly flavored with lemon, cracked peppercorn and roasted garlic ($18)

**Chipotle Lime Tilapia**
Baked filet with tortilla chip, lime and chipotle crumbs ($20)

**Garlic Herb Tilapia**
Pan seared garlic and herb tilapia filet ($18)

Pasta

**Dinners Include** Dinner Roll & Butter, Vegetable and 
Your choice of salad: House Garden Dinner, Caesar or Cranberry Feta

**Pasta Bar Dinner Station**
Grilled chicken, shrimp, beef meatballs, bacon, rotini, ziti and bow tie pasta, alfredo and marinara sauce and sautéed red and green peppers, mushrooms and Onions ($17)

**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 layerered 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**
Sautéd vegetables and pasta smothered in our special garlic sauce and topped with parmesan cheese ($11)

**Spaghetti and Meatballs**
Charbroiled beef meatballs, our signature marinara sauce and spaghetti noodle ($12)

Dinner Salads

**Garden**
Salad greens served with Ranch and Balsamic ($3)

**Cranberry Feta**
Salad greens with walnuts, feta cheese and dried cranberries served with vinaigrette dressing ($3)

**Caesar**
Crisp romaine lettuce, shredded Parmesan and garlic croutons ($3)
Dinner Side Choices

**Starches**

Oven Roasted Potatoes  
Country Mashed Potatoes  
Parmesan Potatoes  
Parsley Buttered New Potatoes  
Garlic Mashed Potatoes  
Signature Sweet Potatoes  
Sweet Potato Medley  
Whipped Sweet Potatoes  
Baked Beans  
Refried Beans  
White Rice Medley  
Cilantro Lime Rice  
Black Beans  
Pasta with Marinara  
Buttered Pasta Noodles  
Lemon Pasta  
Mexican Style Rice  
Garden Rice  
Aspen’s Signature Cornbread Stuffing

**Vegetables**

Whole Green Beans  
Asparagus Green Bean Medley  
Oven Roasted Squash  
Confetti Corn  
Seasoned Black Beans  
English Peas  
Sweet Corn  
Oven Roasted Vegetables Medley  
California Medley  
Roasted Cauliflower  
Seasoned Carrots  
Brown Sugar Glazed Carrots  
Green Beans Amandine

Desserts

**New York Cheesecake**  
Individual rich and creamy cheesecake slice garnished with fresh berries ($4.50)

**Individual Chocolate Tuxedo Bombe**  
Chocolate genoise, white, milk, and dark chocolate mousse, chocolate ganache coating ($6)

**Raspberry Swirl Cheesecake Bar**  
Creamy white chocolate cheesecake swirled with fresh raspberry puree on a chocolate crumb crust ($4.50)

**Tiramisu**  
Sponge cake, espresso-flavored mascarpone mousse and whipped cream ($5)

**Black Forest Cake**  
Amarena cherry juice soaked sponge cake soaked layered with chocolate mousse, Amarena cherries, Morello cherry confit, whipped meringue cream topped and dark chocolate shavings ($5)

**Strawberry Shortcake**  
Strawberries and whipped cream sandwiched between three layers of moist shortcake ($5)

**Tuxedo Chocolate Shortcake**  
Layers creamy dark and white chocolate mousse floating between three layers of marble cake ($5.50)

**Salted Caramel and Pear Ribbon Torte**  
Hazelnut cake with caramel Bavarian cream, cubed pears, caramel flavored topping, and delicate milk chocolate ribbons ($5)

**Peach Melba Ribbon Torte**  
Raspberry flecked biscuit cake layered with peach mousse, diced peaches and peach cream, topped with vanilla cream and chopped green pistachios ($6)

**Flan**  
Rich custard with hints of vanilla topped with traditional caramel sauce ($5)
Desserts for a Group

(Serves 12-16)

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 ($40)

Party Desserts By The Dozen

Mini Bars for Stars
An assortment of mini fudge brownies, lemon squares and coconut chocolate bars ($25)

Mini Decadent Dessert Bars
Celebrate in grand style with these extraordinary treats: white chocolate raspberry cheesecake, fudge brownies, coconut chocolate bars, triple berry bars and sugar dusted lemon squares ($30)

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 ($50)

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 ($40)
Medium Serves 12-15 ($50)
Large Serves 18-20 ($70)

Yogurt
Regular $2.50 | Yogurt & Granola $4 | Greek $3.50

Fruit Trays (page 4)

Hot Breakfast Choices

Breakfast for a Group Serves 10-12

Mom’s Country Casserole
Eggs, cheese and sausage quiche like casserole ($55)

Dad’s Country Casserole
Eggs, cheese, ham, peppers and onions ($50)

Breakfast Frittata
Fluffy eggs, veggies, and two cheeses baked to a golden brown breakfast casserole ($45)

Breakfast Denver Frittata
Eggs, ham, green peppers, mushrooms and onion ($45)

Hot Oatmeal Bar
Served with brown sugar, walnuts, raisins and butter ($30)

Baked French Toast
Baked French Toast with a hint of cinnamon, drizzled with sweet maple breakfast syrup ($40)

Cranberry Almond Oatmeal Bar
Served with dried cranberries, almonds and brown sugar ($40)

Individual Hot Breakfast Items

Texas Breakfast
The ultimate breakfast with scrambled eggs, bacon, sausage, biscuits, country gravy and potatoes ($11)

Breakfast Potatoes ($2)
Sausage Patty or Bacon 2 slices ($2)

Need a Custom Quote?

Just let us know the details and we’ll get started on it right away!

Info@AspenCatering.com