



SPECIAL EVENTS MENU

972-401-4777
Info@AspenCatering.com
www.AspenCatering.com

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

Top Caterer In Dallas-Fort Worth

August 24, 2021



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



SPECIAL EVENT APPETIZER CATERING

Vegetarian Appetizers

25 pieces per serving, unless otherwise noted.

HOT

Caramelized Zucchini Flatbread

Fresh zucchini slices and red onion accented with fresh basil and 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] (\$60)

Herb Stuffed New Potatoes

New potato shells stuffed with mashed potatoes, cheddar cheese, sour cream, and chives. (\$35)

Wild Mushroom Tarts

Portabella, shitake, and oyster mushrooms, Swiss cheese, red peppers, herbs, and spices. (\$95)

Baked Goat Cheese or Mozzarella Marinara

Your choice of cheese baked in marinara sauce. Served with toasted baguette slices. (\$60)

Veggie Street Tacos

Street tacos with sautéed veggies, soft flour tortillas, cilantro, and salsa. Served with fresh lime wedges. (\$50)

Veggie Quesadillas

Sautéed green peppers, onions, and tomatoes with cheddar cheese in a toasted flour tortilla. Served with fire roasted salsa and sour cream.

[24 pieces per serving] (\$35)

Spinach Artichoke Bites

Baked fresh zucchini wafers topped with our signature spinach artichoke dip. (\$50)

HOT

Vegetable Spring Rolls

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

COLD

Greek Vegetable Tartlets

Cucumber, plum tomatoes, Greek olives, and red onion tossed with Greek Vinaigrette and feta cheese. (\$55)

Bloody Mary Crostini

Resembles the famous cocktail with sliced grape tomatoes, celery, and horseradish mayonnaise. (\$55)

Caprese Skewers

Fresh mozzarella balls with grape tomatoes drizzled with balsamic glaze. (\$35)

Sun Dried Tomato Crostini

Marinated sun dried tomatoes and Parmesan cheese on toasted garlic rounds. (\$35)

Pepper Jack Tarts

Our spicy cheese blend baked in a phyllo shell. (\$25)

Spanakopita

Phyllo triangles filled with spinach, feta, cream cheese, and a touch of garlic. (\$50)

Savory Mushroom Pockets

Puff pastry pockets with a savory filling of mushrooms and parmesan cheese. (\$35)

Party Platters

(Priced per person with a 25 person minimum)

Charcuterie Board

Prosciutto, salami, ham, provolone, Havarti and Gouda cheeses, assorted olives, and red seedless grapes. Served with sliced party bread and garlic toasts. (\$4.50)

Vegetable Crudités

Garden fresh vegetables accompanied by ranch dip. (\$2)

Seasonal Fresh Fruit and Assorted Cheeses

Seasonal fruits surrounded by Muenster, Gouda, and Havarti cheeses and assorted crackers. (\$4)

Seasonal Fresh Fruit

The season's best selection of Hawaiian gold pineapple, cantaloupe, red grapes, and strawberries. (\$3)



SPECIAL EVENT APPETIZER CATERING

Beef | Chicken Appetizers

25 pieces per serving, unless otherwise noted.

Beef Appetizers

HOT

Brisket Sliders

Bite sized sandwiches made with tender brisket and sweet and smoky BBQ sauce. [24 per serving] (\$125)

Brisket Street Tacos

Shredded beef brisket and flour tortillas. Served with Mexican slaw, fresh lime wedges, and salsa. (\$125)

Bacon Wrapped Filet Mignon Bites

Seared beef tenderloin medallion wrapped in bacon. Served with horseradish sauce. (\$165)

Beef Fajita Quesadillas

Strips of fajita beef, peppers, and onions. Served with cheddar cheese, salsa, and sour cream. (\$65)

Mini Meatloaf Bites

Aspen's meatloaf topped with a seasoned mashed potato rosette. (\$40)

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)

Cocktail Meatballs

Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy, or marinara sauce. (\$35)

Beef Steak and Onion Flatbread

Sirloin steak slices, caramelized onions, fresh peppers and our signature ricotta spread. [24 pieces per serving] (\$60)

Franks In Puff Pastry

All beef franks surrounded by tender layers of puff pastry. (\$50)

COLD

Beef Tenderloin Crostini

Party toast topped with sliced beef tenderloin and house made flavored cream cheese. (\$100)

Mini Beef Wellington

Beef tenderloin complemented by a mushroom duxelle nestled in flaky puff pastry. (\$115)

Tenderloin Teasers

Beef tenderloin medallion and caramelized onion in a phyllo cup with melted blue cheese. (\$100)

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, 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 with Jalapeno

Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon (\$70)

Chicken and Onion Flatbread

Chicken breast slices, caramelized onions, and our signature ricotta spread on flatbread and accented with fresh peppers. [24 pieces per serving] (\$50)

Pesto Chicken Tenders

Grilled chicken strips in creamy pesto sauce. (\$35)

Chicken Sliders

Seasoned chicken breast medallions served with Swiss and cheddar cheese. [24 per serving] (\$75)

Chicken Street Tacos

Grilled chicken and flour tortillas. Served with fresh lime wedges, cilantro, and salsa. (\$50)

Mini Chicken Cordon Bleu

Breaded chicken breast bites with ham and Swiss cheese. [50 pieces per serving] (\$65)

COLD

Cranberry Chicken Salad Cups

All white meat chicken salad tossed with dried cranberries and almonds. Served in phyllo cups. (\$35)

Buffalo Chicken Pinwheels

Buffalo chicken salad rolled up in flour tortillas. [24 pieces per serving] (\$35)



SPECIAL EVENT APPETIZER CATERING

Pork | Seafood Appetizers

25 pieces per serving, unless otherwise noted.



Pork Appetizers

HOT

Bacon Wrapped Filet Mignon Bites

Seared beef tenderloin medallion wrapped in bacon. Served with creamy horseradish sauce. (\$165)

Bacon Wrapped Scallops

Sweet seasoned large scallops wrapped in bacon. (\$110)

Bacon Wrapped Shrimp

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

Cuban Sandwich Bites

Grilled flat bread, ham, Swiss cheese, and mustard. (\$50)

Bacon Cheddar New Potatoes

Potato cups filled with cheese, bacon, and chives. (\$35)

Bacon Blue Cheese Meatballs

Veal, pork, and sirloin, blue cheese, sage, and cinnamon wrapped in Applewood smoked bacon. (\$100)

Pulled Pork Sliders

Smoked pulled pork in a zesty BBQ sauce. Served with slider rolls and Cole slaw. [24 pieces per serving] (\$80)

Pineapple Teriyaki Kielbasa Bites

Kielbasa sausage and pineapple skewers with our sweet honey teriyaki glaze. (\$25)

COLD

Antipasto Skewers

Skewers of prosciutto, salami, ham, provolone cheese, mozzarella ball, Kalamata olive, and grape tomato. (\$90)

Almond, Bacon and Swiss Crostini

Toasted almonds, crumbled bacon, and Swiss cheese on party toasts. (\$35)

Goat Cheese and Bacon Tart

Goat cheese with crumbled bacon, onion, and garlic garnished with fresh thyme. (\$85)

BLT Crostini

Toasted crostini topped with basil mayonnaise, crisp bacon, fresh tomato, and shredded lettuce. (\$50)

Salami Chips

Baked salami chips served with our signature spicy mustard dip. (\$30)

Seafood Appetizers

HOT

Crab Stuffed Portobello Mushrooms

Portobello mushroom caps stuffed with panko crusted crab cakes. (\$85)

Crab Cakes

Lump crab meat and spiced mayonnaise create this hand breaded appetizer. Served with remoulade. (\$80)

Shrimp Street Tacos

Succulent grilled shrimp and flour tortillas. Served with fresh lime wedges, cilantro, and salsa. [24 pieces per serving] (\$70)

Bacon Wrapped Scallops

Sweet seasoned large scallops wrapped in bacon. (\$110)

Bacon Wrapped Shrimp

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 cheese. (\$125)

Jalapeno Chili Crab Cakes

Blue crab lump meat, fresh jalapenos, and roasted hatch chilies. (\$70)

Shrimp Cakes

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

Crab Artichoke Dip

Parmesan cheese, crab meat, artichokes, and spinach. Baked and served with crackers and garlic toasts. (\$100)

COLD

Tequila Lime Shrimp

Marinated shrimp served with house made tequila lime sauce. (\$50)

Smoked Salmon Crostini

Sliced smoked salmon with a lemon dill cream cheese on toasted bread slices. (\$70)

Deviled Eggs with Crab

Adding crab to our traditional deviled egg makes these party perfect. (\$40)



Serves about 25, unless otherwise noted.

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

Baked dip with artichoke hearts, Parmesan cheese, and spinach. Served with garlic flatbread strips. [Serves 30-40] (\$95)

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. (\$55)

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] (\$60)

Baked Goat Cheese or Mozzarella Marinara

Your choice of cheese baked in marinara sauce. Served with toasted baguette slices. (\$55)

COLD

Zucchini Feta Bruschetta

Herb marinated diced tomatoes and zucchini with Feta cheese. Served with garlic toast slices. (\$25)

Roasted Red Pepper Hummus

Creamy red pepper hummus with pita chips. (\$30)

Smoked Salmon Dip

Smoked salmon, cream cheese with a hint of lemon, and fresh dill. Served with crackers. (\$65)

7 Layer Dip

Shredded cheddar, shredded lettuce, refried beans, guacamole, sour cream, tomatoes, black olives, and chives. Served with tortilla chips. (\$50)

Boursin Cheese Dip

Soft garlic and herb cheese served with gourmet party crackers. (\$65)

Bruschetta

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

Fire Roasted Salsa and Chips

Our signature salsa served with tortilla chips. (\$25)

Party Sandwiches

Mini Deli Sandwiches

Sliced turkey, ham, and roast beef with assorted cheeses, lettuce, mayonnaise, and mustard. Served on party rolls. (\$35)

Mini Salad Sandwiches

All white meat chicken and tuna salad sandwiches with lettuce on our freshly baked golden party rolls. (\$30)

Party Beverages

HOT

- *Coffee
- *Decaf Coffee
- *Hot Tea
- *Spiced Cider
- *Hot Chocolate
- *Cappuccino

*Serves 8-12

COLD

- *Iced Tea
- *Sweet Iced Tea
- *Infused Water
- Lemonade [Serves 6-9]
- *Party Punch
- Soft Drinks
- Bottled Juices
- Bottled Water
- Bottled Perrier
- Ice Service

Place Settings

Clear Acrylic (Disposable)

- Dinner, 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 | Beef Banquet and Dinner Menu

Dinners include one vegetable, one starch, dinner roll with butter, and your choice of a house garden, Caesar, or cranberry feta salad. Priced per person.

Chicken

Parmesan Crusted Chicken

Chicken breast baked with our signature Parmesan garlic seasoned bread crumbs. Served with marinara sauce. (\$15)

Chicken Piccata

Grilled chicken breast topped with rich lemon butter sauce, capers, and fresh parsley. (\$15)

Chicken Fajitas

Fajita chicken strips, sautéed onions and peppers, flour tortillas (instead of dinner rolls), and fajita condiments. Served with chips and salsa. (\$16)

Chicken Cordon Bleu

Tender baked chicken breast topped with ham and melted Swiss cheese. (\$17)

Citrus Rubbed Chicken

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

Chicken in Pesto Cream Sauce

Marinated chicken in a creamy pesto sauce. (\$15)

Chicken Marsala

Marinated chicken breast served in a delicate Marsala sauce. (\$15)

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. (\$14)

Beef

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)

Beef and Chicken Medallions (market price)

Choose one beef and one chicken

Beef Tenderloin	Parmesan Chicken
Beef Sirloin Steak	Chicken Piccata
Prime Rib	Chicken Marsala

Texas BBQ Brisket

Beef brisket smothered in zesty BBQ sauce. (\$21)

BBQ Duo

Chicken and smoked beef brisket smothered in zesty BBQ sauce. (\$20)

BBQ Trio

BBQ brisket, chicken, & sausage smothered in zesty BBQ sauce. (\$22)

Surf and Turf

Grilled seasoned boneless rib-eye steak with lemon and a garlic marinated shrimp skewer. (market price)

New England Pot Roast

Tender roast beef cooked with new potatoes and baby carrots. Served with rich brown gravy. (\$18)

Beef Fajitas

Marinated strips of beef, sautéed onions and peppers, flour tortillas (instead of dinner rolls), and fajita condiments. Served with chips and salsa. (\$17)

Beef Marsala

Grilled sirloin steak with marsala sauce and sautéed mushrooms. (\$20)

Need a Custom Quote?

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

Info@AspenCatering.com



Mexican Style | Pasta | Vegetarian | Pork Banquet and Dinner Menu

Priced per person.

Mexican Style

Dinners include one vegetable, one starch, chips and salsa, and your choice of a house garden salad, Caesar salad, or Mexican slaw.

Combo Fajita Bar

Fajita beef and chicken, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$20)

Portobello Mushroom Fajitas

Portobello mushrooms, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$18)

Salmon Fajitas

Sliced salmon, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$23)

Combo Soft Taco Bar

Taco beef and chicken served with flour tortillas and fajita condiments. (\$18)

Pasta

Dinners include one vegetable, a dinner roll with butter, and your choice of a house garden, Caesar, or cranberry feta salad.

Pasta Extravaganza

A buffet of two pastas, one with marinara and one with Alfredo sauce, beef meatballs, and garlic chicken breast strips. (\$18)

Meat Lasagna

Layers of meat, cheeses, and marinara sauce baked to perfection. (\$16)

Veggie Lasagna

Spinach, carrots, and peppers layered between lasagna noodles and baked with a creamy cheese sauce. (\$15)

Baked Ziti

An Italian favorite with ziti, ground beef, marinara sauce, and provolone and Parmesan cheeses. (\$15)

Pasta Primavera

Sautéed vegetables and pasta smothered in our special garlic sauce and topped with parmesan cheese. (\$13)

Spaghetti and Meatballs

Charbroiled beef meatballs, our signature marinara sauce, and spaghetti noodles. (\$14)

Vegetarian

Dinners include one vegetable, one starch, dinner roll with butter, and your choice of a house garden, Caesar, or cranberry feta salad.
Priced per person.

Parmesan Crusted Cauliflower Steak

Cauliflower slices with garlic parmesan cheese bread crumbs. (\$13)

Oven Roasted Cauliflower Steak

Oven roasted cauliflower steak seasoned with oil, salt, and pepper. (\$12)

Pasta Primavera

Sautéed vegetables tossed with pasta and our special garlic sauce and garnished with parmesan cheese. (\$13)

Portobello Mushroom Fajitas

Portobello mushrooms, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$18)

Vegetable Fajita Bar

Fajita seasoned sautéed veggies, flour tortillas (instead of dinner rolls), and fajita condiments. Served with chips and salsa. (\$15)

Vegetable Taco Bar

Marinated sautéed veggies, flour tortillas, and fajita condiments. Served with chips and salsa. (\$14)

Vegetable Kabobs

Grilled seasoned fresh vegetable kabobs. (\$14)

Veggie Lasagna

Spinach, carrots, and peppers layered between lasagna noodles and baked with a creamy cheese sauce. (\$15)

Pork/Ham

Dinners include one vegetable, one starch, a dinner roll with butter, and your choice of a house garden, Caesar, or cranberry feta salad.

Honey Glazed Baked Ham

Brown sugar and butter glazed sliced smoked ham. (\$15)

Herb Crusted Pork Chop

Boneless pork loin medallion baked with house made signature seasoned herbed bread crumbs. (\$19)

Honey Lime Pork Chop

Pan seared pork chop with our honey lime glaze (\$15)



Seafood | Fish

Dinners include one vegetable, one starch, dinner roll with butter, and your choice of a house garden, Caesar, or cranberry feta salad. Priced per person.

Shrimp Piccata

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

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, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$23)

Salmon Piccata

Grilled salmon steak, lemon butter sauce, capers, and fresh parsley. (\$20)

Lemon Basil Salmon

Grilled salmon steak with lemon basil butter. (\$20)

Pan Seared Salmon

Tender pan seared salmon with a creamy lobster sauce. (\$22)

Crab Cakes

Two baked jumbo lump crab cakes. (\$20)

Dinner Salads (\$3)

Garden

Salad greens served with Ranch and Balsamic dressings.

Cranberry Feta

Salad greens with almonds, feta cheese, and dried cranberries. Served with vinaigrette dressing.

Caesar

Crisp romaine lettuce, shredded Parmesan cheese, and garlic croutons.

Mexican Slaw

Shredded green and purple cabbage tossed with red pepper and a hint of onion and lime juice.

Carving Stations*

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

Beef Tenderloin

Served with peppercorn and horseradish sauce.

Oven Roasted Turkey

Includes whole cranberry and orange cranberry sauce.

Prime Rib of Beef

Includes warm au jus and horse radish 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.

Savory Herb Pork Loin

Slow roasted pork loin with spiced apple butter.

(Custom quoted)

**Requires a professional carver.*

Starches

Oven Roasted Potatoes
Country Mashed Potatoes
Parsley Buttered New Potatoes
Garlic Mashed Potatoes
Baked Beans
Refried Beans
White Rice Medley
Black Beans
Pasta with Marinara
Buttered Noodles
Mexican Style Rice
Aspen's Signature
Cornbread Stuffing

Vegetables

Whole Green Beans
Asparagus Green Bean Medley
Oven Roasted Squash
Seasoned Black Beans
Sweet Corn
Oven Roasted Vegetables
California Medley
Roasted Cauliflower
Seasoned Carrots
Glazed Carrots
Green Beans Amandine



Desserts

Priced per person

New York Cheesecake

Individual rich and creamy cheesecake slice. (\$5)

Flan de Mexico

Sweet egg custard with caramel sauce. (\$6.25)

Raspberry Swirl Cheesecake Bar

White chocolate cheesecake swirled with fresh raspberry puree on a chocolate crumb crust. (\$5)

Tiramisu

Sponge cake, espresso-flavored mascarpone mousse, and whipped cream. (\$6)

Strawberry Shortcake

Strawberries and whipped cream sandwiched between three layers of moist shortcake. (\$6)

Tuxedo Chocolate Shortcake

Layers of creamy dark and white chocolate mousse floating between three layers of marble cake. (\$6)

Party Desserts

By The Dozen

Mini Bars for Stars

An assortment of mini fudge brownies, lemon squares, and coconut chocolate bars. (\$35)

Mini Decadent Dessert Bars

White chocolate raspberry cheesecake, fudge brownies, coconut chocolate bars, and sugar dusted lemon squares. (\$50)

Assorted Mini Cheesecakes

Creamy, sweet cheesecake assortment of chocolate curl, macadamia nut, blueberry, cherry, hazelnut praline, and kiwi mandarin orange. (\$50)

Desserts for a Group

Serves 12-16

Aspen's Signature Bread Pudding (\$45)

Cranberry Orange Bread Pudding (\$50)

Cobblers: Pecan (\$60), **Peach** (\$35), or **Cherry** (\$45)

Continental Breakfast

Bakery Bonanza

Mini muffins, Danish, cinnamon rolls, all butter coffee cake, party croissants, mini bagels, and cream cheese. (\$4 per person)

Lemon Blueberry Coffee Cake

Lemon coffee cake with blueberry puree and cream cheese topped with lemon crumbles. (\$5 per person)

Coffee Cake Slices

Spiced zucchini raisin cake and Maine blueberry oat yogurt cake. [6 slices each flavor] (\$50)

Assorted Mini Muffins

Blueberry and banana nut mini muffins. (\$15)

Mini Bagels and Cream Cheese

Cinnamon and plain bagels served with whipped cream cheese and butter. (\$20)

Yogurt & Granola

Build your own parfait with vanilla yogurt, fruit, and crunchy granola. (\$4)

Gluten Free Blueberry Muffin (\$3.75)

Hot Breakfast Choices

(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, and cheese. (\$55)

Veggie Breakfast Frittata

Eggs, veggies, and two cheeses baked to a golden brown breakfast casserole. (\$45)

Breakfast Denver Frittata

Eggs, ham, green peppers, mushrooms, and onion. (\$50)

Baked French Toast

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

Individual Hot Breakfast Items

Texas Break-Fast

The ultimate breakfast with scrambled eggs, bacon, sausage, biscuits, country gravy, and potatoes. (\$11 per person)

Breakfast Potatoes (\$2)

Sausage Patty or Bacon [2 slices] (\$2)



Sandwiches and Wraps

SANDWICH TRAYS

Include: ONE FREE Side Item, FREE standard place settings, and serving utensils.

*Gluten Free Bread Available

Signature Sandwiches

Our most popular assortment featuring our specialty sandwiches.

Small - 4 sandwiches [8 halves] (\$45)

Medium - 8 sandwiches [16 halves] (\$85)

Large - 12 sandwiches [24 halves] (\$120)

Aspen Wrap Sandwiches

Our custom sandwiches made with flour tortillas.

Small - 4 sandwiches [8 halves] (\$45)

Medium - 8 sandwiches [16 halves] (\$85)

Large - 12 sandwiches [24 halves] (\$120)

Deli Sandwiches

Turkey, Ham and Roast Beef. (Half with cheese.)

Small - 4 sandwiches [8 halves] (\$35)

Medium - 8 sandwiches [16 halves] (\$70)

Large - 12 sandwiches [24 halves] (\$100)

About Our Wrap Sandwiches

Wraps are 1/4 lb. or more and served with lettuce.

Aspen Turkey

Roasted turkey, pepper jack cheese, green peppers, onions, and honey mustard dressing.

Chicken Caesar

Grilled chicken breast strips, Parmesan cheese, and Caesar dressing.

Chipotle Beef

Shaved roast beef, tomato, onion, cheddar cheese, and chipotle mayonnaise.

The Denver

Ham, cheddar cheese, green peppers, onion, tomato, hard cooked egg, and honey mustard dressing.

Greek Chicken

Grilled chicken, black olives, pepperoncinis, feta cheese crumbles, and balsamic vinaigrette.

Honey Chicken

Grilled chicken breast, tomato, hard cooked egg, onion, and honey mustard dressing.

Veggie

Pepper jack and Parmesan cheeses, onions, green peppers, tomatoes, and pico de gallo guacamole.

BOX LUNCHES

Packed in individually labeled clear boxes.

Include: Individual Bags of Chips, Fresh Fruit Cup, Chocolate Chip Cookies, Utensils, and Condiments.

Signature Sandwich Box Lunch (\$12)

Aspen Wrap Sandwich Box Lunch (\$12)

Deli Sandwich Box Lunch (\$11)

Showcase Salad Box Lunch (\$12)

We bake our bread daily!

SANDWICH SIDE ITEMS

Parmesan Chips (\$2)

Individual bags of Potato Chips (\$2)

Lays, Baked Lays, or Sea Salt Kettle

Potato Salad, Pasta Salad, or Fruit Cup (\$2)

About our Signature Sandwiches

Sandwiches are 1/4 lb. or more and served with lettuce and tomato on wheat or white bread.

Aspen

Roast beef, roasted turkey, cheddar cheese, and onion.

Aspen's Grilled Chicken

Sliced grilled seasoned chicken breast.

Bacon Jack Chicken

Grilled chicken, bacon, and pepper jack cheese.

Colorado Club

Roasted turkey, ham, bacon, and Swiss and cheddar cheeses.

Italian Hoagie

Ham, salami, provolone cheese, pepperoncinis, and onions.

Turkey Avocado

Roasted turkey, Swiss cheese, and guacamole.

Vegg-out

Veggies, guacamole, and pepper jack and Parmesan cheeses.



SHOWCASE SALADS

Dressing choices: Ranch, Creamy Caesar, Balsamic Vinaigrette, or Honey Dijon

Showcase Salad Box Lunch

Includes dinner roll with butter and chocolate chip cookies. (\$12)
Gluten Free Brownie: add \$4

Showcase Salad Buffet

Includes dinner roll and FREE standard place setting. (\$9)
Gluten Free Bread: add \$4

Tossed Chicken Cobb

Grilled chicken breast, bacon bits, hard cooked egg, shredded cheddar cheese, black olives, and tomato.

Tossed Salmon Cobb

Sliced salmon, bacon bits, hard cooked egg, shredded cheddar cheese, black olives, and tomato.
(Box \$14, Buffet \$12)

Chef

Ham, roasted turkey, cheddar and Swiss cheeses, hard cooked egg, and tomato.

Chicken Caesar

Sliced grilled chicken breast, Parmesan cheese, romaine lettuce, and garlic croutons.

Grilled Salmon Caesar

Sliced grilled salmon, Parmesan cheese, romaine lettuce, and garlic croutons. (Box \$14, Buffet \$12)

Greek Chicken

Grilled chicken, feta cheese, black olives, and pepperoncinis.

Club

Sliced ham, roasted turkey, cheddar and Swiss cheeses, bacon, and tomato.

Cranberry Feta Chicken

Grilled chicken breast slices, dried cranberries, feta cheese crumbles, and almonds.

Cranberry Feta Turkey

Sliced turkey, almonds, dried cranberries, and feta cheese crumbles.

Entree Garden or Plain Caesar (Box \$9, Buffet \$8)

SNACKS & PARTY TRAYS

Trail Mix

Fruit and Nut, Spicy and Omega 3 (\$3)

Snack A Round

A carousel of mini pretzels, petite brownies, coconut chocolate bites, PJ's party mix, and chocolate M&M's. [Serves 15-20] (\$45)

PJ's Party Mix

Pretzels, cheddar cheese crackers, mini bagel chips, almonds, and rice crackers. [Serves 6-10] (\$15)

Parmesan Kettle Chips

Our signature chips dusted with garlic parmesan. [Serves 6-10] (\$15)

Party Pretzels

One pound of mini pretzels. (\$6)

DELIVERY OPTIONS

Drop Off

Food and beverages will be delivered in disposable serving pieces with FREE disposable serving utensils.

VIP Service

Includes stainless steel food warmers, canned heat, platters, bowls, other service items, and stainless steel serving pieces. (Requires a round trip delivery.)

On Demand Delivery

Delivery is available before and after our normal business hours for an additional fee.

Need
Wait Staff? Bartenders?
Party Rentals?
A Venue?

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