



CORPORATE CATERING 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

September 24, 2021

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



CONTINENTAL BREAKFAST

Bakery Bonanza

Our best selection of mini muffins, Danish, all butter coffee cake, iced cinnamon rolls, party croissants, mini bagels, and cream cheese.

Small [Serves 8-10] (\$40)

Medium [Serves 12-15] (\$50)

Large [Serves 18-20] (\$70)

Lemon Blueberry Coffee Cake

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

Coffee Cake Slices

Spiced zucchini cake with raisins, spices, 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

Six cinnamon and six plain bagels served with whipped cream cheese and butter. (\$20)

(G) Gluten Free Blueberry Muffin (\$3.75)

BREAKFAST FRUIT

(G) Fresh Fruit Trays

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)

(G) Fresh Fruit Salad (\$3)

(G) Fresh Fruit Kabobs

Skewers of cantaloupe, pineapple, and a fresh strawberry. [By the dozen] (\$24)

Yogurt and Granola

Vanilla yogurt, fresh berries, and crunchy granola. [Serves 8-10] (\$35)

(G) Fresh Whole Fruit

Bananas, oranges and apples (12 pieces) \$24

BREAKFAST BEVERAGES

Individual Bottled Juices

Orange, Apple, or Cranberry. (\$3)

Party Juices [Serves 5-7]

Simply Orange® or Simply Lemonade® (\$8)

Simply Cranberry® (\$10)

Coffee/Decaf Coffee with condiments [Serves 10-16]

Just coffee. (\$10)

Coffee with cups and lids. (\$15)

Coffee in a disposable container with cups and lids. (\$22.50)

(G) Typically Gluten Free

(K) Typically Keto Friendly

HOT BREAKFAST FOR A GROUP

Serves 10-12 and includes FREE standard place settings.

Mom's Country Casserole

Eggs, cheese and sausage create this quiche like Casserole. (\$55)

Dad's Country Casserole

Eggs, cheese, ham, peppers, onions, and cheese. (\$50)

Breakfast Denver Frittata

Eggs, ham, green peppers, mushrooms, and a hint of onion. (\$45)

Breakfast Sausage Frittata

Eggs, sausage, and cheese baked to a golden brown. (\$55)

Breakfast Veggie Frittata

Eggs, veggies, and cheese baked to a golden brown (\$45)

Baked French Toast

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

(G) Hot Oatmeal Bar

Served with brown sugar, raisins, butter, and 2% milk. (\$30)

INDIVIDUAL HOT BREAKFAST ITEMS

Priced per person.

Texas Break-feast

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

Scrambles

Eggs, breakfast potatoes, and cheese (\$5) or add your choice of bacon (\$6), sausage (\$6), or ham (\$6.50).

Breakfast Biscuit Sandwiches

Egg and cheese (\$3) or add your choice of bacon (\$3.50), sausage (\$3.50), or ham (\$4).

Breakfast Tacos

Egg and cheese (\$2) or add your choice of bacon (\$2.50), sausage (\$2.50), or ham (\$3).

Kolaches

Sausage and cheddar cheese surrounded by a biscuit wrapper. [By the dozen] (\$35)

BREAKFAST EXTRAS

Breakfast Potatoes

Seasoned diced potatoes with sautéed green pepper and onion. (\$2)

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



Corporate and Office Catering Sandwich Menu

SANDWICH TRAYS

Include: ONE FREE Side Item, FREE standard place settings, and serving utensils.
(G) Gluten Free Bread Available

We bake our bread daily!

(G) 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)

(G) 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

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.

(G) Gluten Free Bread Available

(G) Signature Sandwich Box Lunch (\$12)

Aspen Wrap Sandwich Box Lunch (\$12)

(G) Deli Sandwich Box Lunch (\$11)

Showcase Salad Box Lunch

Also includes a dinner roll and butter. (\$12)

About our Signature Sandwiches

Sandwiches are 1/4 lb. or more and served with lettuce and tomato on freshly baked 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.

SANDWICH SIDE ITEMS

Parmesan Chips (\$2)

(G) Individual bags of Potato Chips (\$2)

Lays, Baked Lays, or Sea Salt Kettle

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





Sliced Meat and Cheese Trays

Served with your choice of one sandwich side item and white and wheat breads.

Sliced ham, turkey, and roast beef paired with cheddar, Swiss, and pepper jack cheeses.

- Small - Makes 16 halves (\$85)
- Medium - Makes 22 halves (\$115)
- Large - Makes 30 halves (\$155)

(G) Gluten Free Bread Available (K) Meats and Cheeses

BEVERAGES

FOR A GROUP

Coffee/Decaf Coffee with condiments [Serves 10-16]

- Just coffee. (\$10)
- Coffee with cups and lids. (\$15)
- Coffee in a disposable container with cups and lids. (\$22.50)

Iced Tea [Serves 6-8] (\$8)

- Pure Leaf Tea® with lemon wedges and sweeteners.
- Pure Leaf Sweet Iced Tea® with fresh lemon wedges.
- Pure Leaf Raspberry Iced Tea®

Party Juices [Serves 5-7]

- Simply Orange® (\$8) Simply Lemonade® (\$8)
- Simply Cranberry® (\$10)

BOTTLED/CANNED

Bottled Spring Water (\$1.50)

Canned Soft Drinks (\$1.50)

- Coke, Diet Coke, Sprite or Mr. Pibb

Bottled Juice (\$3)

- Orange, Cranberry, or Apple

Ice Service

- With Foam Cups [Serves 10] (\$10)

Ice Service

- With Plastic Tumblers [Serves 24] (\$20)

Plastic Tumblers

- Ideal for Juice [24/package] (\$5)

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.

DESSERT AND SWEET TREATS

INDIVIDUAL DESSERTS

Priced per person.

Raspberry Swirl Cheesecake Bar

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

Fudge Nut Brownie

Decadent fudge walnut brownies studded with dark chocolate chunks. (\$3.50)

Coconut Chocolate Bar

Coconut, walnuts, and lots of dark chocolate and butterscotch chips on top of a graham cracker crust. (\$4.50)

Sugar Dusted Lemon Square

Creamy lemon custard baked on top of a shortbread crust and dusted with powdered sugar. (\$4)

Famous Amos Chocolate Chip Cookies

Individual bag of chocolate chip cookies. (\$1)

(G) Gluten Free Brownie (\$4)

PARTY DESSERTS BY THE DOZEN

Mini Bars for Stars

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

Assorted Mini Cheesecakes

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

Assorted Gourmet Cookies

Chocolate chip, sugar, and cinnamon sugar. (\$15)

(G) Fresh Fruit Kabobs

Skewers of cantaloupe and pineapple with a fresh strawberry. (\$30)

DESSERTS FOR A GROUP

Serves 12-16

Aspen's Signature Bread Pudding

Spiked with a delicious vanilla sauce. (\$45)

Cobblers

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

Aspen's Cranberry Orange Bread Pudding

Dried cranberries, orange zest and our sweet orange vanilla sauce \$50

DON'T SEE WHAT YOU WANT?

Just let us know and we'll prepare that too...just for you!



SHOWCASE SALADS

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

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

(G) (K) Tossed Chicken Cobb

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

(G) (K) Tossed Salmon Cobb

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

(G) (K) 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)

(G) Greek Chicken

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

(K) Club

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

(G) Cranberry Feta Chicken

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

(G) (K) Cauliflower Bacon Salad

Fresh salad greens, cauliflower, green pepper, hard cooked egg, onion, bacon, and cheddar cheese. (Box \$13, Buffet \$11)

Entree Garden Salad (Box \$9, Buffet \$8)

Plain Caesar (Box \$9, Buffet \$8)

SNACKS & PARTY TRAYS

(G) Fresh Fruit Trays

Seasonal fresh fruits served with fruit dip.

Small [Serves 20-30] (\$45)

Medium [Serves 35-45] (\$55)

Large [Serves 45-60] (\$80)

(G) Fresh Fruit and Cheese Trays

Sliced seasonal fruits and Muenster, Gouda, and Havarti cheeses and assorted crackers.

Small [Serves 20-30] (\$65)

Medium [Serves 35-45] (\$110)

Large [Serves 50-60] (\$135)

(K) Vegetable Trays

Garden fresh vegetables accompanied by ranch dip.

Small [Serves 10-15] (\$30)

Medium [Serves 25-35] (\$55)

Large [Serves 35-40] (\$70)

PJ's Party Mix

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

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)

Mini Pretzels (\$6 per pound)

Famous Amos Chocolate Chip Cookies (\$1)

HOT SUPREME SANDWICHES

*Minimum
order 8 per
flavor, please.*

Includes: One FREE side item for the group, FREE standard place settings, and FREE serving utensils.

French Dip

Sliced roast beef, provolone cheese, and au jus. (\$9)

Chicken Cordon Bleu

Grilled chicken breast, ham, and Swiss cheese. (\$9)

Sliced BBQ Beef Brisket

Sliced beef brisket with BBQ sauce. (\$11)

Pulled Pork

Shredded pork and BBQ sauce. (\$9)

Philly Chicken Cheesesteak

Grilled chicken, onions, mushrooms, and provolone cheese. (\$9)

Philly Cheese Steak

Roast beef, onions, mushrooms, and provolone cheese. (\$10)

Roasted Veggie

Oven roasted veggies with Provolone cheese. (\$7)



HOT MEALS

Meals include a dinner roll and butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils.
Price per person

Hot meals have a minimum order for 8 please.

BEEF

Texas BBQ Brisket

Beef brisket smothered in zesty BBQ sauce. (\$18)

BBQ Duo

Smoked beef brisket and BBQ chicken breast. (\$17)

BBQ Trio

Add sausage to our BBQ Duo above. (\$20)

New England Pot Roast

Tender roast beef cooked with new potatoes and baby carrots. Served with rich brown gravy. (\$17)

Mom's Meatloaf and Gravy

All beef meatloaf served with rich brown gravy. (\$10)

Beef Steak Marsala

Rich mushroom marsala sauce smothers a chopped beef steak. (\$17)

Meatball Stroganoff

Beef meatballs served over pasta and smothered in a savory sour cream sauce. (\$12)

Burger Bar

1/3 lb. all beef burgers served with Swiss and cheddar cheese, lettuce, tomato, onion, pickles, and condiments. (\$12)

Smothered Beef Steak

Chopped steak topped with mushrooms, onions, and Swiss cheese. (\$12)

(K) Grilled Beef Kabobs

Seasoned sirloin beef skewers with peppers, onion, grape tomatoes, and mushrooms. [2 per person] (\$14)

MEXICAN

Dinner roll is replaced with chips and salsa.

(G) *Gluten free corn tortillas are available.

Combo Fajita Bar

Marinated beef and chicken, peppers, onions, shredded cheddar cheese, sliced jalapenos, sour cream and guacamole. [2 per person] (\$18)

Veggie Fajita Bar

Fajita seasoned sautéed veggies, flour tortillas, and fajita condiments. [2 per person] (\$13)

Combo Soft Taco Bar

Spicy taco beef and chicken, flour tortillas, taco condiments, and guacamole. [2 per person] (\$16)

Veggie Soft Taco Bar

Marinated sautéed veggies, flour tortillas and taco condiments. [2 per person] (\$14)

Beef Fajitas

Fajita beef, sautéed onions and peppers, flour tortillas, and fajita condiments. [2 per person] (\$15)

Chicken Fajitas

Fajita chicken, sautéed onions and peppers, flour tortillas, and fajita condiments. [2 per person] (\$13)

CHICKEN

Parmesan Crusted Chicken

Chicken breast baked with seasoned garlic Parmesan bread crumbs. Served with marinara sauce. (\$13)

Chicken with Pesto Cream Sauce

Marinated chicken with creamy pesto sauce. (\$13)

Chicken Piccata

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

Chicken Marsala

Chicken breast with a mushroom marsala sauce. (\$13)

(K) Grilled Chicken Kabobs

Chicken breast skewers with peppers, onion, grape tomatoes, and mushrooms. [2 per person] (\$12)

(K) Rotisserie Style

Seasoned skinless oven roasted chicken breast. (\$11)

(K) Rosemary Roasted Chicken

Rosemary roasted chicken breast. (\$11)

(K) Garden Smothered Chicken

Baked chicken breast topped with seasoned zucchini, yellow squash, and provolone cheese. (\$12)

(K) Cordon Bleu Smothered Chicken

Baked chicken breast topped with ham and Swiss. (\$15)

Chicken Pasta Primavera

Pasta tossed with vegetables and grilled chicken strips. (\$12)

Citrus Herb Chicken

Citrus and herb marinated grilled chicken breast. (\$11)

SEAFOOD

Shrimp Piccata

Grilled shrimp in a rich lemon butter sauce accented with capers and fresh parsley. (\$17)

Honey Roasted Salmon Steak

Honey and soy marinated salmon steak. (\$14)

Salmon Piccata

Grilled salmon steak in a rich lemon butter sauce accented with capers and fresh parsley. (\$17)

(K) Lemon Basil Salmon

Pan seared salmon steak with lemon basil butter. (\$17)

Salmon Fajitas

Sliced salmon, sautéed onions and peppers, flour tortillas, and fajita condiments. (\$17)

Garlic Lemon Pepper Shrimp

Grilled marinated shrimp garnished with pepper. (\$18)

Need a Custom Quote?

Call or email us with the details and we'll get started right away!

Info@AspenCatering.com



All hot meals have a minimum order for 8, please.

PASTA

Dinners include a dinner roll with butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils.

Priced per person.

Pasta Extravaganza

Two pastas, one with marinara and one with Alfredo sauce, beef meatballs, and garlic chicken breast strips. (\$14)

Spaghetti and Meatballs

Charbroiled beef meatballs, marinara sauce, and noodles. (\$10)

Chicken Pasta Primavera

Grilled chicken breast strips with pasta tossed with marinated zucchini, yellow squash, mushrooms, onions, and tomatoes. (\$12)

Pasta Primavera

Pasta tossed with marinated seasonal vegetables. (\$10)

HOT LUNCH CASSEROLES

Casseroles include a dinner roll with butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils.

Serves 8-10

Meat Lasagna

Layers of ricotta cheese and rich tomato and meat sauce topped with melted mozzarella cheese. (\$100)

Veggie Lasagna

Spinach, carrots, and peppers layered with lasagna noodles, baked with a creamy cheese sauce, and topped with golden bread crumbs. (\$100)

Baked Ziti

Marinara meat sauce, ziti pasta, and provolone and Parmesan cheeses. (\$90)

Baked Veggie Ziti

Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses. (\$80)

Shepherd's Pie

Seasoned ground beef, peas, and carrots topped with creamy mashed potatoes. (\$85)

King Ranch Casserole

Spicy chicken, peppers, corn tortillas, and a creamy tomato sauce all smothered in melted cheese. (\$95)

Turkey Tetrazzini

Oven roasted turkey, spaghetti noodles, and veggies baked in a creamy Parmesan garlic sauce. (\$95)

Chicken Tetrazzini

Diced grilled chicken breast, spaghetti noodles, and veggies baked in a creamy Parmesan garlic sauce. (\$80)

Ham Tetrazzini

Cubed ham, spaghetti noodles, and veggies baked in a creamy Parmesan garlic sauce. (\$95)

See our Breakfast Frittata menu for more casserole ideas!

Starch Side Items

Country Mashed Potatoes
Garlic Mashed Potatoes
(G) Parsley Buttered Potatoes
(G) Parmesan Potatoes
(G) Roasted Sweet Potatoes
(G) Parmesan Potatoes
(G) Herb Potatoes
Lemon Pasta
Pasta with Marinara Sauce

Buttered Pasta
Mexican Style Rice
White Rice Medley
Refried Beans
Baked Beans
Seasoned Black Beans
Black Bean & Corn Succotash
(G) Baked Potato (+\$2.95)
(G) Baked Sweet Potato (+\$2.95)

Vegetable Side Items

(G) (K) Whole Green Beans
(G) California Medley
(G) (K) Squash Medley
(G) (K) Oven Roasted Vegetables
(G) (K) Roasted Cauliflower
Parmesan Crusted Cauliflower

(G) (K) Asparagus Green Bean Medley
(G) Seasoned Carrots
(G) (K) Sautéed Vegetables
(G) (K) Stir Fry Vegetables
Sweet Corn

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.

Hosting a Special Event?

We can provide:

Professional Wait Staff | Bartenders

Party Rentals

Tables | Linens | Chairs | China | Flatware | Glassware

And More!



VEGETARIAN

Meals include a dinner roll and butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils.

Priced per person.

Parmesan Crusted Cauliflower Steak

Fresh cauliflower steak coated with our signature Parmesan breading and baked to a golden brown. (\$11)

Pasta Primavera

Pasta tossed with marinated seasonal vegetables. (\$10)

(K) Roasted Cauliflower Steak

Oven roasted lightly seasoned cauliflower steak. (\$10)

Veggie Fajita Bar

Marinated sautéed veggies, flour tortillas, traditional fajita condiments \$14

Veggie Soft Taco Bar

Marinated sautéed veggies, flour tortillas (instead of dinner rolls), and fajita condiments. (\$13)

Veggie Burger

Veggie burger, Swiss and cheddar cheese, lettuce, sliced tomato, onion, pickles, and condiments. (\$12)

GROUP VEGETARIAN MEALS

SERVES 8-10

Meals include a dinner roll and butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils.

Vegetable Lasagna

Spinach, carrots, and peppers layered with lasagna noodles, baked with a creamy cheese sauce, and topped with golden bread crumbs. (\$100)

Vegetable Ziti

Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses. (\$80)

Pasta Primavera

Pasta tossed with chef's choice of marinated seasonal vegetables. (\$80)

KETO FRIENDLY MENU TIPS

Items marked with a **(K)** throughout the menu are typically Keto friendly. Keto diets are based on plenty of protein and high fat with low carbohydrates.

Entrées: Chicken, Beef, Seafood, Bacon, Salami

Bread: Substitute a hard cooked egg

Vegetables: Cauliflower, Broccoli, Zucchini, Green Beans, and Asparagus

Condiments: Butter, Olive Oil, Mayonnaise, Guacamole, Cream Cheese, Bacon, Ranch Dressing

Fruits: Raspberries, Blackberries, Strawberries

Snacks: Hard cooked eggs, Cheeses, Salami, Ham, Olives, Guacamole, Pecans, Brazil nuts, Macadamia nuts, Walnuts

Avoid: Pastas, Potatoes, Starches

All hot meals have a minimum order for 8, please.

GLUTEN FREE MEALS

Items marked with a **(G)** throughout the menu and meals listed here are typically gluten free.

Meals include two Hot Meal side items and Gluten Free bread.

Priced per person. No minimum required

Note: We are not a gluten-free kitchen and cannot ensure that cross contamination won't occur.

(K) Cordon Bleu Smothered Chicken

Tender baked chicken breast topped with ham and melted Swiss cheese. (\$18)

(K) Garden Smothered Chicken

Seasoned zucchini, yellow squash, and provolone cheese top a grilled chicken breast. (\$15)

Rotisserie Chicken

Baked seasoned skinless chicken breast. (\$14)

(K) Texas Brisket - No Sauce

Sliced beef brisket with relish tray. (\$21)

Burger Bar

1/3 lb. all beef burgers served with Swiss and cheddar cheese, lettuce, tomato, onion, pickles, and condiments. (\$15)

Combo Fajita Bar with Corn Tortillas

Marinated beef and chicken, peppers, onions, shredded cheddar cheese, sliced jalapenos, and guacamole. [2 per person] (\$21)

Veggie Fajita Bar with Corn Tortillas

Marinated sautéed veggies and traditional fajita condiments. [2 per person] (\$14)

Combo Soft Taco Bar with Corn Tortillas

Spicy taco beef and chicken served with shredded cheese, diced tomatoes, and shredded lettuce. [2 per person](\$13)

Veggie Soft Taco Bar with Corn Tortillas

Marinated sautéed veggies and taco condiments. (\$13)

(K) Roasted Cauliflower Steak

Oven roasted lightly seasoned cauliflower steak. (\$13)

Lemon Basil Salmon

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

OTHER GLUTEN FREE ITEMS

Chicken BLT Sandwich (Box \$18.75, Tray \$14.75)

Grilled chicken breast with bacon, tomato, and lettuce.

Chicken Cordon Bleu Sandwich (Box \$18.75, Tray \$14.75)

Chicken topped with shaved ham and Swiss cheese.

Gluten Free Brownie (\$4)

Gluten Free Muffin (\$3.75)