



The Catering Insider

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Pro Tip of the Month

How to Get the Best Catering Quote

Caterers can provide much more accurate and realistic quotes for meetings and events when they receive catering quote requests with as many specifics as possible.

Also, these specifics help a caterer provide the best services possible for your meetings and events to be a great success!

What are some of these specifics?

[Click here to find out!](#)

[How to Get the Best Catering Quote](#)

Themed Meetings/Events with Catered Food Stations

Catered food stations allow you to offer more menu variety than you could with a traditional catered buffet or plated meal.

They are also a great way to provide food for your attendees while also allowing them to mix and mingle and enjoy the meeting or event.

What is a Catered Food Station?

To learn more about our Themed Catered Food Stations, [click here](#)

[Catered Food Stations](#)

Our Holiday Menu is here!

[View/Order Here](#)

Congratulations on 40 Years, DART!



Thank you for letting us celebrate that milestone with you by catering over 300 guests at your event at the Eisemann Center.



NEW Desserts!



Seasonal Fresh Fruit Cream Tart

Pastry cream filled tart topped with fresh seasonal fruit sliced and an apricot glaze
(serves 6-8) (\$55)



Caramel Apple Crème Tart

Pastry cream filled tart topped with cinnamon apple slices and glazed with caramel sauce
(serves 6-8) (\$50)

Order
Here



Cheesecake Delight Dessert Cup

Individual cup of creamy cheesecake on crushed graham crackers with whipped topping (\$4.50)
With Berries (\$5)



Chocolate Mousse Cup

Individual cup of milk chocolate mousse on a bed of mini chocolate chips, garnished with whipped topping (\$4)