



CORPORATE CATERING 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.



CONTINENTAL BREAKFAST

Bakery Bonanza

An assortment of Danish, all butter croissants, banana yogurt and zucchini spice coffee cake, party cinnamon bagels, and blueberry and banana nut muffins (Served with butter, whipped cream cheese, and jelly)

- Large [Serves 18-20] (\$140)
- Medium [Serves 12-15] (\$110)
- Small [Serves 8-10] (\$75)

Coffee Cake Slices

An assortment of our all butter coffee cake slices (12 slices cut in half) (\$50)

Assorted Party Muffins

An assortment of our blueberry and banana nut muffins (\$30)

Mini Bagels and Cream Cheese

Assorted mini bagels served with whipped cream cheese (\$25)

Assorted Mini Danish

Assorted mini apple crown, raspberry crown, custard cream, and cinnamon swirl Danish (\$25)

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

BREAKFAST FRUIT

(GF) Fresh Fruit Trays

- Fresh seasonal fruits served with fruit dip
- Small [Serves 20-30] (\$50)
- Medium [Serves 35-45] (\$85)
- Large [Serves 45-60] (\$110)

(GF) Fresh Fruit Salad (\$3)

(GF) Fresh Fruit Kabobs

Cantaloupe, pineapple, and a fresh strawberry [By the dozen] (\$30)

Yogurt and Granola

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

(GF) Fresh Whole Fruit

Bananas, oranges, and apples [12 pieces] (\$20)

BREAKFAST BEVERAGES

Individual Bottled Juices

Orange, Apple, or Cranberry (\$3)

Party Juices [Serves 5-7]

Simply Orange®, Simply Lemonade®, Simply Cranberry® (\$10)

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

Just coffee (\$10), Coffee with cups and lids (\$15), or Coffee in a disposable container with cups and lids (\$25)

BREAKFAST EXTRAS

Breakfast Potatoes

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

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

HOT BREAKFAST FOR A GROUP

Serves 10-12 and includes FREE standard place settings.

All-American Breakfast Tray

Scrambled eggs, bacon, sausage, breakfast potatoes, and maple waffles [Serves 8-10] (\$85)

Mom's Country Casserole

Eggs, cheese, and sausage create this quiche like casserole (\$60)

Dad's Country Casserole

Eggs, cheese, ham, peppers, onions, and cheese (\$55)

Breakfast Denver Frittata

Eggs, ham, green peppers, mushrooms, and a hint of onion (\$50)

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 (\$50)

Cranberry Orange Baked French Toast

Baked French toast with a hint of orange, dried cranberries, and our sweet orange vanilla sauce (\$55)

(GF) Hot Oatmeal Bar

Hot oatmeal served with brown sugar, raisins, and butter (\$30)

(GF) Cranberry Almond Oatmeal

Hot oatmeal served with brown sugar, cranberries, and almonds (\$40)

Kolaches

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

INDIVIDUAL HOT BREAKFAST ITEMS

Priced per person

Texas Break-feast

The ultimate breakfast with scrambled eggs, bacon, sausage, biscuits, country gravy, and potatoes (\$12)

Scrambles

Eggs, breakfast potatoes, and cheese (\$8) or add your choice of bacon (\$9), sausage (\$9), or ham (\$9)

Breakfast Biscuit Sandwiches

Egg and cheese (\$5) or add your choice of bacon (\$6), sausage (\$6), or ham (\$6)

Breakfast Waffle Sandwiches

Egg and cheese (\$5) or add your choice of bacon (\$6), sausage (\$6), ham (\$6) or chicken (\$7) on our maple waffles

Breakfast Tacos

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

(GF) Typically Gluten Free



Corporate and Office Catering Sandwich Menu

SANDWICH TRAYS

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

We bake our bread daily!

(GF) Signature Sandwiches

Our most popular assortment featuring our specialty sandwiches

Small - 4 sandwiches [8 halves] (\$60)

Medium - 8 sandwiches [16 halves] (\$110)

Large - 12 sandwiches [24 halves] (\$155)

Aspen Wrap Sandwiches

Our custom sandwiches made with flour tortillas

Small - 4 sandwiches [8 halves] (\$60)

Medium - 8 sandwiches [16 halves] (\$110)

Large - 12 sandwiches [24 halves] (\$155)

(GF) Deli Sandwiches

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

Small - 4 sandwiches [8 halves] (\$55)

Medium - 8 sandwiches [16 halves] (\$100)

Large - 12 sandwiches [24 halves] (\$145)

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 guacamole
(\$12 Box, \$10 Tray)

BOX LUNCHES

Packed in individually labeled clear boxes.

Include: Individual Bags of Chips, Fresh Fruit Cup, Chocolate Chip Cookies, Utensils, and Condiments
(GF) Gluten Free Bread Available

(GF) Signature Sandwich Box Lunch (\$16)

Aspen Wrap Sandwich Box Lunch (\$16)

(GF) Deli Sandwich Box Lunch (\$15)

Showcase Salad Box Lunch

Includes dinner roll, butter, and chocolate chip cookies
(\$16)

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 (\$12 Box, \$10 Tray)

SANDWICH SIDE ITEMS

Parmesan Chips (\$2)

(GF) Individual Bags of Potato Chips (\$2)

Lays, Baked Lays, or Sea Salt Kettle

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





SOUPS

Minimum order for 10, please.

Vegetarian Vegetable

A medley of garden vegetables in a slow-simmered vegetable broth with tomatoes, hearty potatoes, and finished with red pepper flakes (\$4)

Loaded Baked Potato Soup

A delicious baked potato soup blended with light cream, bacon, and chives (\$7)

Chicken Noodle Soup

Old fashioned dumpling-style egg noodles, tender chicken breast chunks, carrots, celery, and onion (\$5)

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 (\$105)

Medium - Makes 22 halves (\$145)

Large - Makes 30 halves (\$195)

(GF) Gluten Free Bread Available

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 (\$25)

Iced Tea [Serves 6-8] (\$10)

Pure Leaf Tea® with lemon wedges and sweeteners

Pure Leaf Sweet Iced Tea® with fresh lemon wedges

Party Juices [Serves 5-7] (\$10)

Simply Orange®, Simply Lemonade®, Simply Cranberry®

BOTTLED/CANNED

Bottled Spring Water (\$1.50)

Canned Soft Drinks (\$1.50)

Coke, Diet Coke, Sprite, or Dr Pepper

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 [20/package] (\$8)

DESSERTS AND SWEET TREATS

INDIVIDUAL DESSERTS

Priced per person

New York Cheesecake

Creamy cheesecake slice accented with fresh berries (\$5)

Dessert Bars

Fudge Nut Brownie (\$4)

Coconut Chocolate Bar (4.50)

Sugar Dusted Lemon Square (4)

Caramel Flan

Sweet egg custard with caramel sauce (\$7)

Mini (\$3.50)

Shortcake

Strawberry or Lemon (\$7) Mini (\$4)

Chocolate mousse (\$8) Mini (\$6)

Famous Amos Chocolate Chip Cookies

Individual bag of chocolate chip cookies (\$1)

(GF) Gluten Free Brownie (\$4)

Chocolate Mousse Cup

Milk chocolate mousse on a bed of mini chocolate chips (\$6) Mini (\$4)

Cheesecake Delight Cup

Creamy cheesecake on graham cracker crumbs cup of milk chocolate mousse on a bed of mini chocolate chips (\$6.50) Mini (\$4.50) Add Berries (\$7) Mini (\$5)

PARTY DESSERTS BY THE DOZEN

Bars for Stars

An assortment of fudge brownies, lemon squares, and coconut chocolate bars (\$50) Mini (\$35)

Assorted Mini Cheesecakes

Creamy and sweet cheesecake assortment (\$50)

Assorted Gourmet Cookies

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

(GF) 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 (\$40), Pecan (\$70), Cherry (\$60), Apple (\$55), or Blackberry (\$55)

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 (\$16)

Gluten Free Roll and Cookies: add \$5

Showcase Salad Buffet

Includes dinner roll with butter and FREE standard place setting (\$13)

Gluten Free Roll: add \$3

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

(GF) Tossed Chicken Cobb

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

(GF) Tossed Salmon Cobb

Sliced salmon, bacon bits, hard cooked egg, shredded cheddar cheese, black olives, and tomato (Box \$19, Buffet \$16)

(GF) 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 \$19, Buffet \$16)

(GF) Greek Chicken

Grilled chicken, feta cheese, black olives, grape Tomatoes, and pepperoncinis

Club

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

(GF) Cranberry Feta Chicken

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

(GF) Cauliflower Bacon Salad

Fresh salad greens, cauliflower, green pepper, hard cooked egg, onion, bacon, and cheddar cheese

Entree Garden Salad (Box \$13, Buffet \$11)

Plain Caesar (Box \$13, Buffet \$11)

SNACKS & PARTY TRAYS

(GF) Fresh Fruit Trays

Seasonal fresh fruits served with fruit dip

Small [Serves 20-30] (\$50)

Medium [Serves 35-45] (\$85)

Large [Serves 45-60] (\$110)

(GF) Fresh Fruit and Cheese Trays

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

Small [Serves 20-30] (\$85)

Medium [Serves 35-45] (\$135)

Large [Serves 50-60] (\$175)

Vegetable Trays

Garden fresh vegetables accompanied by ranch dip

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

Medium [Serves 20-25] (\$40)

Large [Serves 30-35] (\$50)

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] (\$50)

Mini Pretzels (\$6 per pound)

Famous Amos Chocolate Chip Cookies (\$1)

HOT SUPREME SANDWICHES

Includes: One FREE side item for the group, FREE standard place settings, and FREE serving utensils (Minimum order for 8 each flavor)

French Dip

Sliced roast beef, provolone cheese, and au jus (\$17)

Chicken Cordon Bleu

Grilled chicken breast, ham, and Swiss cheese (\$13)

Sliced BBQ Beef Brisket

Sliced beef brisket with BBQ sauce (\$17)

Pulled Pork

Shredded pork and BBQ sauce (\$15)

Meatball

All beef meatballs, provolone cheese, and marinara sauce (\$15)

Philly Chicken Cheesesteak

Grilled chicken, onions, mushrooms, and provolone cheese (\$13)

Philly Cheese Steak

Roast beef, onions, mushrooms, and provolone cheese (\$16)

Roasted Veggie

Oven roasted veggies with provolone cheese (\$12)



HOT MEALS

Meals include a dinner roll and butter, your choice of a starch and vegetable, standard place settings, and serving utensils.

Priced per person

Hot meals have a minimum order for 8, please.

BEEF

Texas BBQ Brisket

Beef brisket smothered in zesty BBQ sauce (\$28)

BBQ Duo

Smoked beef brisket and BBQ chicken breast (\$22)

BBQ Trio

Add sausage to our BBQ Duo above (\$24)

New England Pot Roast

Tender roast beef cooked with new potatoes and baby carrots served with rich brown gravy (\$20)

Mom's Meatloaf and Gravy

All beef meatloaf served with rich brown gravy (\$19)

Beef Steak Marsala

Rich mushroom marsala sauce smothers a beef sirloin steak (\$28)

Meatball Stroganoff

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

Burger Bar

1/3 lb. all beef burgers served with Swiss and cheddar cheeses, lettuce, tomato, onion, pickles, and condiments (\$18)

Smothered Beef Steak

Chopped steak topped with mushrooms, onions, and Swiss cheese (\$17)

Grilled Beef Kabobs

Seasoned sirloin beef skewers with peppers, onions, grape tomatoes, and mushrooms [2 per person] (\$27)

MEXICAN

Dinner roll is replaced with chips and salsa
(GF) Gluten free corn tortillas are available

Combo Fajitas

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

Beef Fajitas

Fajita beef, sautéed onions and peppers, flour tortillas, and fajita condiments [2 per person] (\$27)

Chicken Fajitas

Fajita chicken, sautéed onions and peppers, flour tortillas, and fajita condiments [2 per person] (\$19)

Veggie Fajitas

Fajita seasoned sautéed veggies, flour tortillas, and fajita condiments [2 per person] (\$17)

Combo Soft Taco Bar

Spicy taco beef and chicken, flour tortillas, and taco condiments [2 per person] (\$20)

Veggie Soft Taco Bar

Marinated sautéed veggies, flour tortillas, and taco condiments [2 per person] (\$17)

CHICKEN

Parmesan Crusted Chicken

Chicken breast baked with seasoned garlic Parmesan bread crumbs and served with marinara sauce (\$18)

Chicken with Pesto Cream Sauce

Marinated chicken with creamy pesto sauce (\$16)

Chicken Piccata

Breaded chicken breast topped with rich lemon butter sauce, capers, and fresh parsley (\$16)

Chicken Marsala

Chicken breast with a mushroom marsala sauce (\$16)

Baked Lemon and Herb Chicken

Baked marinated chicken breast served in a light lemon herb sauce (\$15)

Grilled Chicken Kabobs

Grilled chicken skewers with peppers, onions, grape tomatoes, and mushrooms [2 per person] (\$17)

Rotisserie Style

Seasoned skinless oven-roasted chicken breast (\$15)

Rosemary Roasted Chicken

Rosemary roasted chicken breast (\$15)

Garden Smothered Chicken

Baked chicken breast topped with zucchini and squash served with a delicate chicken gravy (\$17)

Cordon Bleu Smothered Chicken

Baked chicken breast topped with ham and Swiss (\$17)

Chicken Pasta Primavera

Grilled chicken strips tossed with pasta and oven roasted vegetables (Includes 1 side item) (\$15)

Citrus Herb Chicken

Citrus and herb marinated grilled chicken breast (\$15)

Honey Soy Chicken

Roasted chicken breast marinated in a spiced ginger soy sauce (\$15)

Chicken "Burger Bar"

Grilled chicken breast served with traditional hamburger condiments (\$18)

Jerk Chicken

Spicy grilled chicken breast (\$17)

Hosting a Special Event?

We can provide:

Professional Wait Staff | Bartenders

Party Rentals

Tables | Linens | Chairs | China | Flatware | Glassware

And More!



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, marinara and Alfredo sauce, beef meatballs, and garlic chicken breast strips (\$15)

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 (\$15)

Pasta Primavera

Pasta tossed with marinated seasonal vegetables (\$12)

SEAFOOD

Meals include a dinner roll and butter, your choice of a starch and vegetable, standard place settings, and serving utensils. *Priced per person*

Shrimp Piccata

Grilled shrimp in a rich lemon butter sauce accented with capers and fresh parsley (\$26)

Honey Roasted Salmon Steak

Honey and soy marinated salmon steak (\$22)

Salmon Piccata

Grilled salmon steak in a rich lemon butter sauce accented with capers and fresh parsley (\$25)

Lemon Basil Salmon

Pan seared salmon steak with lemon basil butter (\$25)

Salmon Fajitas

Sliced salmon, sautéed onions and peppers, flour tortillas, and fajita condiments (\$22)

Garlic Lemon Pepper Shrimp

Grilled garlic and lemon marinated shrimp garnished with pepper (\$26)

Grilled Shrimp Kabobs

Grilled marinated shrimp skewers with peppers, onion, mushrooms and grape tomato (\$25)

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

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

Starch Side Items

Country Mashed Potatoes

Garlic Mashed Potatoes

(GF) Parsley Buttered Potatoes

(GF) Parmesan Potatoes

(GF) Roasted Sweet Potatoes

(GF) Parmesan Potatoes

(GF) 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

(GF) Baked Potato (+\$2.95)

(GF) Baked Sweet Potato (+\$2.95)

Vegetable Side Items

(GF) Whole Green Beans

(GF) California Medley

(GF) Squash Medley

(GF) Oven Roasted Vegetables

(GF) Roasted Cauliflower

Parmesan Crusted Cauliflower

(GF) Asparagus Green Bean Medley

(GF) Seasoned Carrots

(GF) Sautéed Vegetables

(GF) Stir Fry Vegetables

Sweet Corn

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 (\$120)

Veggie Lasagna

Spinach, carrots, and peppers layered with lasagna noodles, baked with a creamy cheese sauce, and topped with golden bread crumbs (\$120)

Baked Ziti

Marinara meat sauce, ziti pasta, and provolone and Parmesan cheeses (\$115)

Baked Veggie Ziti

Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses (\$105)

Shepherd's Pie

Seasoned ground beef, peas, and carrots topped with creamy mashed potatoes (\$120)

King Ranch Casserole

Spicy chicken, peppers, corn tortillas, and a creamy tomato sauce all smothered in melted cheese (\$120)

Tetrazzini

Your meat selection, spaghetti noodles, and veggies baked in a creamy Parmesan garlic sauce

Turkey (\$125) Chicken (\$110) Ham (\$125)

Pot Pie

White meat chicken or roast beef tossed with carrots, peas, potatoes, and gravy topped with a buttermilk biscuit crust

Beef (\$150) Chicken (\$110)



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 (\$16)

Pasta Primavera

Pasta tossed with marinated seasonal vegetables (\$12)

Oven Roasted Cauliflower Steak

Oven roasted lightly seasoned cauliflower steak (\$14)

Veggie Fajitas

Fajita seasoned sautéed veggies, flour tortillas (instead of dinner rolls), and fajita condiments [2 per person] (\$17)

Veggie Soft Taco Bar

Marinated sautéed veggies, flour tortillas (instead of dinner rolls), and taco condiments [2 per person] (\$17)

Veggie Burger

Veggie burger, Swiss and cheddar cheeses, lettuce, sliced tomato, onions, pickles, and condiments (\$16)

Baked Potato and Salad

Baked potato or sweet potato with dinner salad (\$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 (\$130)

Vegetable Ziti

Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses (\$105)

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

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

GLUTEN FREE MEALS

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

Meals include two 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.

Cordon Bleu Smothered Chicken

Tender baked chicken breast topped with ham and melted Swiss cheese (\$20)

Garden Smothered Chicken

Seasoned zucchini, yellow squash, and provolone cheese top a grilled chicken breast (\$20)

Rotisserie Chicken

Baked seasoned skinless chicken breast (\$18)

Texas Brisket

Sliced beef brisket with relish tray (\$31)

Burger Bar

1/3 lb. all beef burgers served with Swiss and cheddar cheeses, lettuce, tomato, onions, pickles, and condiments (\$21)

Fajitas with Corn Tortillas

Marinated beef and/or chicken, peppers, onions, shredded cheddar cheese, sliced jalapenos, and guacamole [2 per person]

(Chicken \$19) (Beef \$27) (Combo \$21)

Veggie Fajitas with Corn Tortillas

Marinated sautéed veggies and traditional fajita condiments [2 per person] (\$17)

Combo Soft Taco Bar with Corn Tortillas

Spicy taco beef and chicken served with shredded cheese, diced tomatoes, and shredded lettuce [2 per person]

(Chicken \$18) (Beef \$22) (Combo \$20)

Veggie Soft Taco Bar with Corn Tortillas

Marinated sautéed veggies and taco condiments (\$17)

Oven Roasted Cauliflower Steak

Oven roasted lightly seasoned cauliflower steak (\$18)

Lemon Basil Salmon

Pan seared salmon steak with lemon basil butter (\$24)

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)