

# The Catering Insider

SEPTEMBER / OCTOBER 2024



Serving the DFW Metroplex for 26 years!

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[www.AspenCatering.com](http://www.AspenCatering.com)

In this issue:

- Our HOLIDAY MENU is here!
- Pro Tip - Appetizer Parties

[Our Menus](#)

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## Pro Tip | Appetizer Parties

Allows your guests to easily eat as they mingle!

Serve before a meal or AS the meal... for holiday parties and other events!

- What are the best menu items to order?
- What quantity should you order?

To view these tips please scroll past our Holiday Menu pages

## ASPEN CATERING

### HOLIDAY MENU 2024

#### Hot Meals

All Holiday Hot Meals include your choice of 2 side items or dinner salad, a dinner roll and butter

##### Traditional Turkey Dinner

Oven roasted turkey breast with turkey gravy, country mashed potatoes, and our famous cornbread stuffing (\$18.50)

##### ASPEN'S HOLIDAY FEAST

Oven roasted turkey breast with turkey gravy, glazed honey ham, country mashed potatoes and our famous cornbread stuffing (\$20)



##### Herb Rubbed Beef Tenderloin

Fresh herb marinated beef tenderloin (Market price)

##### Side Items

Whole Green Beans	Oven Roasted Sweet Potatoes
Sweet Corn	Asparagus Green
Glazed Carrots	Bean Medley
Cauliflower	California Medley (Broccoli, carrots, and cauliflower)
Oven Roasted Vegetables	

##### Salads

Garden, Caesar, Cranberry Feta or Fresh Fruit (\$3)



##### Chicken Piccata

Pan seared chicken breast with rich creamy lemon sauce and capers (\$15)



##### Holiday Honey Ham

Boneless honey ham baked with our signature honey brown sugar glaze (\$15)



##### Savory Pork Loin Chop

Slow roasted herb seasoned boneless pork tenderloin chop (\$16)



##### Cauliflower Steak

Our signature roasted cauliflower steak [Gluten Free | Vegan] (\$12)

Prices do not include delivery fees, service charges, or sales tax and are subject to market changes. Page 1 of 3

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#### Holiday Desserts



##### Shortcake

###### Strawberry

Strawberries and whipped cream sandwiched between three layers of moist shortcake (\$7)

###### Lemon

Three scrumptious layers of moist shortcake decorated with dairy-fresh whipping cream and tangy lemon preserve (\$7)

###### Chocolate Tuxedo

Creamy dark and white chocolate mousse floating between three layers of marbled white and dark chocolate cake (\$8)



##### Aspen's Signature or Cranberry Orange Bread Pudding

Our house made bread pudding spiked with sweet vanilla sauce [Serves 12-16] Signature (\$45) Cranberry Orange (\$50)



##### A Citrus Burst

Rich moist orange and lemon olive oil cake with citrus glaze garnished with fresh blueberries (\$7.50)



##### Holiday Cobblers

Sweet fillings with a tender flaky crust

Pecan [Serves 12-16] (\$70)

Cherry [Serves 10-12] (\$45)

Peach [Serves 10-12] (\$40)



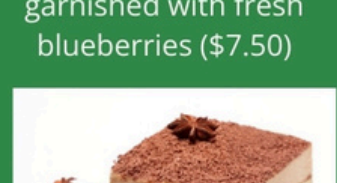
##### Bundt Cakes

Moist dense cake drizzled with white icing  
Red velvet chocolate chip (\$7)  
Chocolate chocolate chip (\$7)



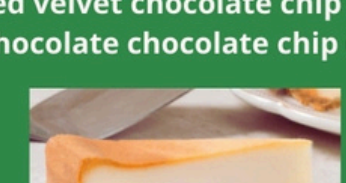
##### Sugar Dusted Berries

Fresh seasonal berries dusted with powdered sugar (\$5)



##### Tiramisu

Classic Italian dessert of sponge cake, espresso-flavored mascarpone mousse, and whipped cream (\$6)  
Minimum order for 8 please



##### New York Cheesecake

Creamy, sweet cheesecake on a graham cracker crust  
Whole (\$45) Slice (\$5)  
Whole with Berries (\$70)  
Slice with Berries (\$6.50)

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#### Holiday Breakfast and Brunch



##### Texas Breakfast

Scrambled eggs, bacon, sausage, biscuits, country gravy, and breakfast potatoes served with salsa and butter and jellies (\$12)



##### Baked French Toast

Baked French Toast with a hint of cinnamon and drizzled with sweet maple breakfast syrup [Serves 10-12] (\$50)



##### Breakfast Casseroles

Baked egg and cheese with: Sausage (\$55) Ham, pepper and onions (\$50) Veggie Frittata (\$45) [Serves 8-10]



##### Cheese Blintz with Blueberry Sauce

2 hand rolled cheese blintz filled with Neufchâtel cheese and orange zest drizzled with blueberry sauce (\$10)

To see more of our menu items and services please visit [AspenCatering.com](http://AspenCatering.com)



##### Charcuterie Cups

Prosciutto, salami, ham and provolone cheese; marinated fresh mozzarella with fresh grape tomato; strawberry and red & green grapes with PJ's Party Mix in an easy to carry cup (\$7.50)  
Great for Gift Giving!



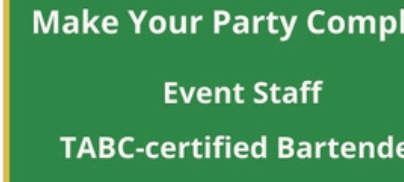
##### Charcuterie Board

Prosciutto, salami, ham, provolone, Havar and Gouda cheeses, assorted olives, and grapes served with crackers Large [Serves 30-50] (\$325) Small [Serves 20-25] (\$175)



##### Breakfast Bonanza

Mini muffins, Danish, mini cinnamon rolls, party croissants, mini bagels, and coffee cake Small [Serves 8-10] (\$75) Medium [Serves 12-15] (\$110) Large [Serves 18-20] (\$140)



##### Make Your Party Complete:

Event Staff  
TABC-certified Bartenders  
Tables | Linens | Chairs

If you need help finding a venue, we'd be glad to help!

Prices do not include delivery fees, service charges, or sales tax and are subject to market changes. Page 3 of 3

For help with planning your event or for more information please contact us at [Info@AspenCatering.com](mailto:Info@AspenCatering.com) or 972-401-4777

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## Pro Tip | Appetizer Parties Tips

Serve before a meal or AS the meal... for holiday parties and other events!

### What are the best menu items to order?

Serve something easy for your guests to carry and eat as they walk around. Popular set ups are grazing boards, food stations and other action stations. If the appetizers will be served before the meal, they should complement the meal or entrée being served. If they are the meal itself, balance out your appetizer menu by using at least one meat, cheeses, vegetable or fruit, and a fish or shellfish item.

The different types of appetizers to provide depends on the number of your expected guests and if any of them have dietary restrictions. A common mistake people make is ordering too many options with too small an amount of each. To avoid that, limit the number of options of appetizers and make sure you have enough of each type for each of your guests. For example, if you're hosting a party of 25 guests, only offer 3 to 5 different items; for 50 guests, offer 6 to 9; and for 60-75 guests you could offer 9 or more items.

[For appetizer suggestions click here and select our Special Event Menu](#)

### What quantity should you order?

Appetizers as a meal itself is trending! If appetizers are replacing the meal, for a two-hour party, you'll need a total of 15 to 20 bites per person. Generally, people will eat more the first hour and about half as much during the second. However, the quantity of appetizers should replace the amount of food that a regular meal would have, which is why the quantity is higher than what would be served at a normal reception.

If dinner follows your appetizer party, then the amount of food needed depends on how soon dinner will be served and if it is a full dinner or lighter meal. For a one-hour party, typically 4 to 7 bites per person would be appropriate. For a two-hour party, you'll need a total of 6 to 9 bites per person. For a full meal, (salad, entrée, starch, veggie, bread and dessert) plan just a few appetizers and for a lighter dinner, plan for one or two more appetizers. If it is an afternoon event, less amount of food is needed.

If alcohol will be served, plan on more food than would be needed for a non-alcohol event.

We would be glad to help you select the items that are perfect for your event!

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