



The Catering Insider

MARCH / APRIL 2025

Serving the DFW Metroplex
for 27 years!

TABC Licensed

972-401-4777

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www.AspenCatering.com

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Graze with Aspen!



Our Grazing Tables...

Serve for a reception, lunch, brunch or as a snack!

FEATURED:

- Grilled chicken breast slices, turkey, prosciutto, salami, ham, provolone, Havarti, Muenster and Gouda cheeses, assorted olives, pepperoncini peppers, pickles, grapes and mixed nuts. Served with mustard, crackers, and party breads.
- Tray of assorted garden-fresh vegetables with roasted red pepper hummus.
- Season's best selection of fresh fruit served with Aspen's fruit dip.
- Assorted freshly baked gourmet cookies, including red velvet.

For more suggested menu items, see our Special Events Menu on Our Menus page

[Contact Us for
YOUR Customized Grazing Table](#)

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[Our Menus](#)

[Ask About our Menus and Services](#)

Pro Tip: Grazing Tables... the Why, What and How!

- Why have a Grazing Table at your event?
- What is it? How is it different than a Charcuterie Board?
- How can you create a Grazing Table that WOWs your guests?
- What are the popular menu items to serve?

For answers to these questions and tips, please visit our blog

[Grazing Tables Blog](#)

St. Patrick's Day Celebration Ideas

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Receive 7 issues annually with our event planning tips, featured items & services and other updates!

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