

The Catering Insider

SEPTEMBER 2025

Serving the DFW Metroplex for 27 years!

TABC Licensed Woman-Owned

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- Our NEW Holiday Grazing Box!

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Request A Quote

The holiday season is approaching quickly! Now's the perfect time to start planning for your events!



NEW! Our Holiday Grazing Box... a celebration in a box!



Sliced turkey, ham and roast beef with Swiss and cheddar cheeses, caprese sliders, crostini, grapes, fresh vegetables, dips, breads, mini desserts and more! (Serves 24-25)

See details on our Holiday Menu!

Catering Trends for Holiday Events - What's In?

Interactivity. Food Variety. Fun

Times are changing and so are the trends for creating events that leave a lasting impression. People want fun events that foster connecting with each other and participating in activities! They prefer a wide variety of food. Also, since gift giving is popular this time of year, so are creative ways to provide gifts that also engage your guests, providing amusement as well as memories.

Visit our blog to learn more about these trends and for ideas about how to make YOUR meetings and events unforgettable!

Visit our Blog

HOT MEALS

Hot Meals include 2 side items, dinner roll and butter (*Minimum order of 8*)

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



MOST POPULAR

Aspen Catering's Holiday Feast

Sliced Oven Roasted Turkey Breast Holiday Ham Pan Roasted Gravy Country Mashed Potatoes Our Famous Cornbread Stuffing \$25.50



Heat-and-Eat Holiday Meals!

Minimum of 4

Hosting a holiday gathering with family and friends?

We'll take care of the cooking! You just select your meal, reheat, and serve!

Aspen Catering's Traditional Turkey Dinner

Sliced Oven Roasted Turkey Breast Pan Roasted Gravy Country Mashed Potatoes Our Famous Cornbread Stuffing \$23.50

Beef Tenderloin

Herb marinated beef tenderloin of roast served with rich beef gravy Market Price

New England Pot Roast

Tender sliced beef pot roast served with rich beef gravy \$23.50

Chicken Piccata

Chicken breast topped with a rich, creamy lemon sauce accented with capers and fresh parsley \$18

Citrus Chicken

Citrus and herb marinated grilled chicken breast \$16

Holiday Ham

Brown sugar and butter glaze this lean, sliced smoked ham \$19

Spiced Apple Pork Loin

Lean pork chop seasoned with spiced apple butter and slow roasted in apple juice \$23

Savory Pork Loin Ham

Slow-roasted, herb seasoned center-cut pork chop \$23



Beef Tenderloin



New England Pot Roast



Chicken Piccata

SIDES

(Additional at \$2 each)

Mashed Potatoes
Garlic Mashed Potatoes
Oven Roasted Sweet Potatoes
Corn

Asparagus Green Beans California Medley Cornbread Stuffing +\$1

DINNER SALADS

(\$4 each)

Garden Dinner Salad Caesar Dinner Salad Cranberry Feta Salad

YOUR ONE STOP SOURCE!

TABC* Licensed Bar Services

Professional Event Staff | TABC-Certified Bartenders Tables | Linens | Chairs

Our Services

Our Bar Services Menu

*Licensed by the Texas Alcoholic Beverage Commission

DESSERTS

Desserts for a Group

(Serves 10-12)

Aspen's Signature Bread Pudding (\$45)

Cranberry Orange Bread Pudding (\$50)

Cobblers: Pecan (\$70) Peach (\$40) Cherry (\$65) Apple (\$50)

Individual Desserts

New York Cheesecake

Creamy cheesecake slice (\$5) With fresh berries (\$6.50) Whole (\$55) Whole with berries (\$70)

Tiramisu

Sponge cake, espresso-flavored mascarpone mousse, and whipped cream (\$7) Mini (\$4)

Strawberry or Lemon Shortcake

Strawberries and whipped cream or lemon custard sandwiched between three layers of moist shortcake (\$9) Mini (\$5)

Tuxedo Chocolate Shortcake

Dark and white chocolate mousse floating between three layers of marble cake (\$9) Mini (\$6)

Party Desserts

Assorted Mini Cheesecakes

Chocolate curl, macadamia nut, blueberry, cherry, hazelnut praline, and kiwi mandarin orange (\$50)

Bars for Stars

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

Decadent Dessert Sampler

Mini cheesecakes, fudge brownies, coconut chocolate bars, and sugar dusted lemon squares (\$40)

HOT BREAKFAST

(Serves 12-16)

Country Breakfast Casseroles

Mom's - Eggs, cheese, and sausage casserole (\$60)

Dad's - Eggs, cheeses, ham, peppers, and onions (\$55)

All-American Breakfast Tray

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

Breakfast Frittatas

Veggie - Eggs, veggies, and cheese (\$45)

Denver - Eggs, ham, peppers, mushrooms, and onion (\$50)

Sausage -Eggs, cheese, peppers, mushrooms, and onion (\$50)

Aspen's Signature Baked French Toast

Baked French toast drizzled with sweet maple breakfast syrup (\$50)

Aspen's Cranberry Orange Baked French Toast

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



Pecan Cobbler



Cranberry Orange Bread Pudding



Strawberry Shortcake



Mom's Country Breakfast Casserole



Aspen's Signature Baked French Toast