



Serving the DFW Metroplex since 1997!

A Top Caterer In Dallas-Fort Worth

YOUR ONE STOP PARTNER FOR EVENTS!

APPRECIATION EVENTS

-MENU IDEAS-

2026

For the Holiday Season and all year round!

Need help in selecting the perfect menu for your group?

Contact us to get started!

972-401-4777

Info@AspenCatering.com

[Contact Us](#)

[Request a Quote](#)

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



Here are some suggested packages.
Please see our Menu page for more ideas!

[Contact Us](#)

[View All Our
Menus](#)

SWEET MEETS SAVORY!

Medium Fruit & Cheese Tray

Fresh seasonal fruits, Muenster, Gouda, and Havarti cheeses, served with gourmet crackers

Roasted Red Pepper Hummus with Vegetables

Garden fresh broccoli, carrots, celery, bell pepper strips, cucumber slices, snap peas, grape tomatoes, and roasted red pepper hummus

Assorted Mini Pies

Assortment of mini apple and cherry pies baked in a traditional pie crust

Mini Cheesecakes

Assortment of creamy, sweet cheesecakes...chocolate curl, macadamia nut, blueberry, cherry, hazelnut praline, and kiwi mandarin orange

Mini Nut-free Fudge Brownie

Decadent fudge brownies bites topped with chunks of chocolate

Gourmet Mini Cookies

Old fashioned sugar cookies with red and green sanding sugar

Maple Glazed Pretzels

Baked mini pretzels tossed in maple syrup and brown sugar glaze

Cranberry Almond Cashew Snack Mix

Dried cranberries tossed with whole almonds and cashews

\$12.50 per person | Minimum 50 people *(Discounts for groups over 250)*



**Traditional
Charcuterie Board**



**Maple Glazed
Pretzels**



Caprese Skewers



Large Fresh Fruit Tray



**Mini Decadent
Dessert Bars**

GRAZING IT!

Traditional Charcuterie Board

Prosciutto, salami, ham, cheddar, Havarti, and Gouda cheeses, assorted olives, strawberries, and grapes. Served with mustard, crackers, and party breads.

Poultry Charcuterie Board

Slices of chicken breast and turkey, cheddar, Havarti, Muenster, and Gouda cheeses, assorted olives, mixed nuts, strawberries, and grapes. Served with pepperoncini peppers, mustard, crackers, and party breads

Caprese Skewers

Marinated mozzarella skewered with grape tomatoes and basil with balsamic glaze

Large Fresh Fruit Tray

The season's best selection of fresh fruit served with Aspen's fruit dip

Roasted Red Pepper Hummus with Vegetables

Garden fresh broccoli, carrots, celery, bell pepper strips, cucumber slices, snap peas, grape tomatoes, and roasted red pepper hummus

Cranberry Jalapeno Dip

Cream cheese smothered in a fresh cranberry jalapeno relish and served with pita chips

Fig and Goat Cheese Tarts

Goat cheese in mini tart topped with fig jam and drizzled with honey

Maple Glazed Pretzels

Baked mini pretzels tossed in maple syrup and brown sugar glaze

Mini Decadent Dessert Bars

A selection of mini cheesecakes, brownies, lemon squares, and coconut chocolate bars

\$21.50 per person | Minimum 50 people *(Discounts for groups over 250)*



Bar services Menu

TABC Licensed Bar Services
TABC-Certified Bartenders

Request a Quote

HOLIDAY CLASSICS

Gourmet Mini Cookies

Traditional sugar cookies with red and green sanding sugars

Cheesecake Petit Fours

New York, caramel chocolate chip, and strawberry swirl cheesecake bites

Petite Sweets

An assortment of double chocolate cheesecake, raspberry coconut, caramel pecan and salted caramel flan (24 pieces)

Pumpkin Pie Tart

Old fashioned pumpkin pie tart with whipped topping

Pecan Pie Tart

Our house made pecan pie tart served with whipped topping

Gingerbread with Topping

Molasses and spice baked into this velvet like dessert, served with whipped topping

Pineapple & Strawberry Kabobs

Fresh Hawaiian gold pineapple chunks and strawberries on skewers

Hot Spiced Cider

One of our popular signature drinks

Totally Clear Punch

Our light and refreshing punch

\$12.50 per person | Minimum 50 people (*Discounts for groups over 250*)



Pineapple & Strawberry Kabobs



Pecan and Pumpkin Pie Tarts



Petite Sweets



Aspen's Signature Baked French Toast



Mom's Country Breakfast Casserole



Cheese Blintzes

BREAKFAST EXTRAVAGANZA!

Aspen's Signature Baked French Toast

Baked French Toast made with a hint of cinnamon and drizzled with maple breakfast syrup

Mom's Country Breakfast Casserole

Eggs, cheese, and plenty of sausage create this quiche like casserole

Breakfast Veggie Frittata

A quiche like egg casserole with veggies and cheddar and mozzarella cheeses baked to a golden brown

Cheese Blintzes with Blueberry Sauce

Hand rolled cheese blintz filled with Neufchatel cheese and orange zest drizzled with blueberry sauce

Breakfast Potatoes

Seasoned diced potatoes sauteed with peppers and onions

Assorted Breakfast Party Danish

Assorted mini Danish pastries of maple pecan, vanilla, raspberry, cinnamon swirl, and apple

Assorted Party Muffins

Party size blueberry and banana nut muffins

Fresh Fruit Salad

Seasonal fresh fruits like golden pineapple, melons, seedless grapes, and berries.

\$19.50 per person | Minimum 50 people (*Discounts for groups over 250*)