Serving the DFW Metroplex since 1997!

A Top Caterer In Dallas-Fort Worth

YOUR ONE STOP PARTNER FOR EVENTS!

APPRECIATION EVENT/ CURATED GRAZING PACKAGES 2026

For all year round! Great for the Holidays!

Select from the following packages:

- Sweet Meets Savory!
- The Artisanal Spread
- Holiday Dessert Classics
- Greek Mezze Table
- Slide Into Flavor!
- Street Tacos Fiesta!
- Little Italy Bites!
- Premier Artful Collection

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

September 30, 2026

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

Explore more options on our Menus page!

View All Our Menus

Contact Us

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 served in a cabbage bowl

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)*

Roasted Red Pepper Hummus with Vegetables

Maple Glazed Pretzels

THE ARTISANAL SPREAD

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 served in a cabbage bowl

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 shells 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)*

Traditional Charcuterie Board

Caprese Skewers

Mini Decadent Dessert Bars

View Our Holiday Menu

Request a Quote

HOLIDAY DESSERT 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)*

GREEK MEZZE TABLE

Grilled Chicken and Artichoke Kabobs
Grilled chicken skewered with artichoke hearts and grape tomatoes, served with garlic herb sauce
Beef Tenderloin, Mushroom and Asparagus Kabobs
Grilled beef tenderloin skewered with fresh mushrooms and asparagus tips, served with chimichurri sauce
Greek Polpetes (Potato Pancakes)
Mashed potato pancakes with red and green onions and a hint of mint
Spanakopita
Phyllo triangles filled with spinach, feta, cream cheese, and a touch of garlic
Crusty Bread Slices with Herbed Olive Oil Dipping Sauce
Marinated Greek Olives
Fresh Vegetables with Tzatziki dip
Garden fresh broccoli, carrots, celery, bell pepper strips, cucumber slices, and grape tomatoes, served with Tzatziki dip
Fresh Fruit Tray
The season's best selection seasonal fresh fruits, served with Aspen's fruit dip
Baklava
A traditional Greek dessert made with layers of delicate phyllo dough, chopped nuts, and a sweet honey syrup

$23.00 per person | Minimum 50 people *(Discounts for groups over 250)*

Cheesecake Petit Fours

Pecan and Pumpkin Pie Tarts

Petite Sweets

Beef Tenderloin, Mushroom and Asparagus Kabobs

Spanakopita

Baklava

SLIDE INTO FLAVOR!

Mini Beef Steak Sliders
Mini beef steak patties served with slider buns, Swiss and cheddar cheeses, ketchup, mayonnaise, and mustard
Grilled Chicken Sliders
Grilled chicken breast medallions served with slider buns, Swiss and cheddar cheeses, ketchup, mayonnaise, and honey mustard
BBQ Pulled Pork Sliders
Pulled pork, freshly baked dinner rolls, and coleslaw
Veggie Sliders
Sauteed peppers, onions, and mushrooms served with cheddar cheese and slider rolls
Herb Stuffed New Potatoes
New potato shells stuffed with herb seasoned mashed potatoes
Savory Mushroom Pockets
Puff pastry pockets stuffed with a savory filling of sauteed herbed mushrooms and Parmesan cheese
Deviled Eggs
A popular party favorite
Large Fresh Fruit Tray
The season's best selection of fresh fruit served with Aspen's fruit dip

$24.00 per person | Minimum 50 people (Discounts for groups over 250)

Mini Beef Steak Sliders

Savory Mushroom Pockets

Large Fresh Fruit Tray

STREET TACOS FIESTA!

Build your own Mexico City style street tacos with our three Taco Stations!

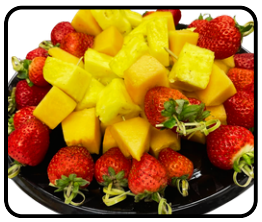
Chicken Street Taco Station
Seasoned chicken breast strips, flour tortillas, fresh cilantro, and limes
Shrimp Street Taco Station
Succulent grilled shrimp, flour tortillas, fresh cilantro, and limes
Veggie Street Taco Station
Lightly sauteed veggies, flour tortillas, fresh cilantro, and limes

Beef Enchilada Dip
A meaty, cheesy dip loaded with green chiles, corn, and pepper jack and cheddar cheeses, served with tortilla chips
Buffalo Chicken Pinwheels
Buffalo chicken spread rolled up in a flour tortilla and sliced into pinwheels
Texas Caviar
Marinated black beans with diced green peppers, tomatoes, and onions, served with tortilla chips
7 Layer Dip
Shredded lettuce, seasoned refried beans, shredded cheddar cheese, guacamole, sour cream, diced tomatoes, black olives, and fresh chives, served with tortilla chips
Pineapple & Strawberry Kabobs
Fresh Hawaiian gold pineapple chunks and strawberries on skewers

$11.50 per person | Minimum 50 people (Discounts for groups over 250)

Veggie Street Tacos

Buffalo Chicken Pinwheels



Pineapple & Strawberry Kabobs

LITTLE ITALY BITES!

Meatballs in Marinara Sauce
Charbroiled meatballs in marinara sauce
Pesto Chicken Mini Tenders
Mini grilled chicken strips in creamy pesto sauce
Shrimp Scampi Flatbread
Flatbread topped with garlic shrimp and mozzarella cheese garnished with fresh parsley
Caramelized Zucchini Flatbread
Fresh zucchini slices and red onion accented with fresh basil, Parmesan and ricotta cheese baked on flat bread
Italian Pinwheels
Salami, pepperoni, and provolone cheese with our signature cheese spread rolled up in a tomato basil flour tortilla and sliced into pinwheels
Almond, Bacon, and Swiss Crostini
Bacon and toasted almonds with melted Swiss cheese on party toast
Bruschetta Dip
Diced fresh tomatoes marinated with herbs, served with garlic toast slices
Caprese Skewers
Marinated mozzarella skewered with grape tomatoes and basil with balsamic glaze

$11.50 per person | Minimum 50 people (Discounts for groups over 250)

Meatballs in Marinara Sauce

Italian Pinwheels

Almond, Bacon, and Swiss Crostini

PREMIER ARTFUL COLLECTION

Bacon Wrapped Filet Mignon Bites
Seared beef tenderloin medallion wrapped in bacon, served with creamy horseradish sauce
Bourbon Chicken
Flaky puff pastry bite stuffed with bourbon, green onion, and soy marinated chicken breast and Boursin cheese
Boursin Stuffed Mushrooms
Fresh mushroom caps stuffed with Boursin cheese
Mini Maryland Style Crab Cakes
Mini breaded cakes of lump crab, green, yellow, and red bell peppers, and a touch of jalapeno, served with remoulade sauce
Smoked Salmon Crostini
Sliced smoked salmon, cream cheese, fresh lemon, and dill on toasted garlic crostini
"Bloody Mary" Crostini
Resembles the famous cocktail. Sliced grape tomatoes, celery, and horseradish mayonnaise on crostini slices.
Fig and Goat Cheese Tarts
Goat cheese in mini tart topped with fig jam and drizzled with honey

$25.50 per person | Minimum 50 people (Discounts for groups over 250)

Bacon Wrapped Filet Mignon Bites

Bloody Mary" Crostini

Fig and Goat Cheese Tarts