



Serving the DFW Metroplex since 1997!

**A Top Caterer In Dallas-Fort Worth
YOUR ONE STOP PARTNER FOR EVENTS!**

APPRECIATION EVENTS PACKAGES 2026

For all year round! Great for the **Holidays!**

Select from the following packages:

- Sweet Meets Savory!
- Gather and Graze!
- Holiday Dessert Classics
- Breakfast Extravaganza!
- 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 15, 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

GATHER AND GRAZE!

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*)



Cheesecake Petit Fours



**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*)



Our Delivery Services

Contact Us

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

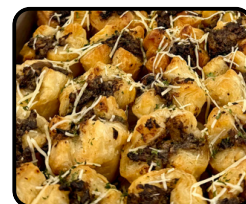
Large Fresh Fruit Tray

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 Taco Stations! Your choices of:

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



From Cocktails to Mocktails, We Bring the Bar to You!

Bar services Menu

**TABC Licensed Bar Services
& TABC-Certified Bartenders**

Our Event Staff

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

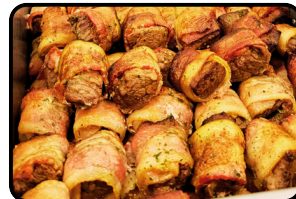
"Bloody Mary" Crostini

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**