CORPORATE CATERING MENU

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www.AspenCatering.com

Proudly Serving Dallas/Ft. Worth Since 1997

A Top Caterer In Dallas-Fort Worth

Need a custom quote or help in selecting the perfect menu for your group?
Contact us to get started!

October 16, 2026

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

CONTINENTAL BREAKFAST

Bakery Bonanza
An assortment of Danish, all butter croissants, Toga scones, party bagels, and blueberry and banana nut muffins
(Served with butter, whipped cream cheese, and jelly)
Large [Serves 20-25] ($185)
Medium [Serves 15-18] ($135)
Small [Serves 10-12] ($90)

Party Toga Scones
Lemon blueberry, Cinnamon and Cranberry white chocolate ($45 per dozen)

Assorted Party Muffins
An assortment of our blueberry and banana nut muffins ($35 per dozen)

Mini Bagels and Cream Cheese
Assorted mini bagels served with whipped cream cheese ($40 per dozen)

Assorted Mini Danish
Assorted mini apple crown, raspberry crown, custard cream, and cinnamon swirl Danish ($30 per dozen)

Gluten Free Muffin ($3.75)

BREAKFAST FRUIT

Fresh Fruit Trays
Fresh seasonal fruits served with fruit dip
Small [Serves 20-30] ($50)
Medium [Serves 35-45] ($75)
Large [Serves 45-60] ($95)

Fresh Fruit Salad ($3)

Fresh Fruit Kabobs
Cantaloupe, pineapple, and a fresh strawberry [By the dozen] ($30)

Yogurt and Granola
Vanilla yogurt, fresh berries, and crunchy granola [Serves 8-10] ($35)

Fresh Whole Fruit
Bananas, oranges, and apples [12 pieces] ($20)

BREAKFAST EXTRAS

Breakfast Potatoes
Seasoned diced potatoes with sautéed green pepper and onion ($2)

Sausage Patty or **Bacon** [2 slices] ($2)

BREAKFAST BEVERAGES

Individual Bottled Juices
Orange, Apple, or Cranberry ($3)

Party Juices [Serves 5-7]
Simply Orange®, Simply Lemonade®, Simply Cranberry® ($12.50)

Coffee/Decaf Coffee with condiments [Serves 10-16]
Just coffee ($16), Coffee with cups and lids ($18), or Coffee in a disposable container ($25) with cups ($27)

HOT BREAKFAST FOR A GROUP

Serves 10-12 and includes FREE standard place settings.

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

Country Breakfast Casseroles
Mom's - Eggs, cheese, and sausage casserole ($60)
Dad's - Eggs, cheese, ham, peppers, onions, and cheese ($55)

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
Baked French toast with a hint of orange, dried cranberries, and our sweet orange vanilla sauce ($55)

Hot Oatmeal Bar
Hot oatmeal served with brown sugar, almonds, raisins, and butter ($30)

Cranberry Almond Oatmeal
Hot oatmeal with brown sugar, cranberries, and almonds ($40)

Kolaches
Sausage and cheddar cheese surrounded by a biscuit wrapper [By the dozen] ($35)

INDIVIDUAL HOT BREAKFAST ITEMS

Priced per person

Texas Break-feast
The ultimate breakfast with scrambled eggs, bacon, sausage, biscuits, country gravy, and potatoes ($12)

Cheese Blintzes with Blueberry Sauce
Two hand rolled cheese blintzes with blueberry sauce ($10)

Scrambles
Eggs, breakfast potatoes, and cheese ($8) With your choice of bacon, sausage, or ham ($9)

Breakfast Biscuit Sandwiches
Scrambled egg and cheese ($5) With your choice of bacon, sausage or ham ($6)

Maple Waffle Sandwiches
Scrambled eggs and cheese sandwiched between 2 maple waffles ($6) With your choice of bacon, sausage, ham, or fried chicken ($6.50)

Breakfast Tacos
Scrambled egg and cheese ($3.50), and your choice of bacon, sausage, or ham ($4) Veggie Taco ($3.50)

Join the Grazing Trend! Check out our GRAZING BOXES AND TABLES (page 9)

SANDWICH TRAYS

Include: ONE FREE Side Item, FREE standard place settings, and serving utensils
Gluten Free Bread Available

We bake our bread daily!

Signature Sandwiches
Our most popular assortment featuring our specialty sandwiches
Small - 4 sandwiches [8 halves] ($60)
Medium - 8 sandwiches [16 halves] ($110)
Large - 12 sandwiches [24 halves] ($155)

Aspen Wrap Sandwiches
Our custom sandwiches made with flour tortillas
Small - 4 sandwiches [8 halves] ($60)
Medium - 8 sandwiches [16 halves] ($110)
Large - 12 sandwiches [24 halves] ($155)

Deli Sandwiches
Turkey, Ham, and Roast Beef (Half with cheese)
Small - 4 sandwiches [8 halves] ($55)
Medium - 8 sandwiches [16 halves] ($100)
Large - 12 sandwiches [24 halves] ($145)

About Our Wrap Sandwiches

Wraps are 1/4 lb. or more and served with lettuce
Gluten Free Wraps Available

Aspen Turkey
Turkey, pepper jack cheese, green peppers, onions, and honey mustard dressing

Chicken Caesar
Grilled chicken breast strips, Parmesan cheese, and Caesar dressing

Chipotle Beef
Shaved roast beef, tomato, onion, cheddar cheese, and chipotle mayonnaise

The Denver
Ham, cheddar cheese, green peppers, onion, tomato, hard cooked egg, and honey mustard dressing

Greek Chicken
Sliced rotisserie chicken, black olives, pepperoncinis, feta cheese crumbles, and balsamic vinaigrette

Honey Chicken
Sliced rotisserie chicken, tomato, hard cooked egg, onion, and honey mustard dressing

Veggie
Pepper jack and Parmesan cheeses, onions, green peppers, tomatoes, and guacamole
($12 Box, $10 Tray)

BOX LUNCHES

Packed in individually labeled clear boxes
Include: Individual Bag of Chips, Fresh Fruit Cup, Chocolate Chip Cookies, Utensils, and Condiments
Gluten Free Bread Available

Signature Sandwich Box Lunch ($16)
Aspen Wrap Sandwich Box Lunch ($16)
Deli Sandwich Box Lunch ($15)
Showcase Salad Box Lunch
Includes dinner roll, butter, and chocolate chip cookies ($16)

About our Signature Sandwiches

Sandwiches are 1/4 lb. or more and served with lettuce and tomato on freshly baked wheat or white bread

Aspen
Roast beef, roasted turkey, cheddar cheese, and onion

Aspen's Pesto Chicken
Sliced rotisserie chicken, provolone cheese, and pesto

Bacon Jack Chicken
Sliced rotisserie chicken, bacon, and pepper jack cheese

Colorado Club
Roasted turkey, ham, bacon, and Swiss and cheddar cheeses

Italian Hoagie
Ham, salami, provolone cheese, pepperoncinis, and onions

Turkey Avocado
Roasted turkey, Swiss cheese, and guacamole

Vegg-out
Veggies, guacamole, and pepper jack and Parmesan cheeses ($12 Box, $10 Tray)

Sandwich Side Items

Parmesan Chips ($2)
Individual Bags of Potato Chips ($2)
Lays, Baked Lays, or Sea Salt Kettle
Potato or Pasta Salad or **Fruit Cup** ($2)

SLIDERS (24 per serving)

We suggest 2-3 sliders per person

Beef Steak Sliders
Mini beef steak patties, Swiss and cheddar cheeses, ketchup, mayonnaise, and mustard ($125)

Brisket Sliders
Brisket in BBQ sauce, coleslaw, jalapenos, dill pickle chips, and onions ($170)

BBQ Pulled Pork Sliders
Pulled pork and coleslaw ($120)

Chicken Slider
Breaded or grilled chicken breast medallion served with slider buns, mayonnaise, and mustard

Breaded ($100) Grilled ($75)

Veggie Sliders
Sautéed red and green peppers, onions, mushrooms served with cheddar cheese ($45)

Caprese Sliders
Fresh mozzarella and tomato slices with a hint of pesto ($50)

BEVERAGES

FOR A GROUP

Coffee/Decaf Coffee with condiments [Serves 10-16]
Just coffee ($16)
Coffee with cups ($18)
Coffee in a disposable container ($25) with cups ($27)

Iced Tea [Serves 6-8] ($12.50)
Pure Leaf Tea® with lemon wedges and sweeteners
Pure Leaf Sweet Iced Tea® with fresh lemon wedges

Party Juices [Serves 5-7] ($12.50)
Simply Orange®, Simply Lemonade®, Simply Cranberry®

Totally Clear Punch
Clear white cranberry punch ($25)

BOTTLED/CANNED

Bottled Spring Water ($1.50)

Canned Soft Drinks ($1.50)
Coke, Diet Coke, Sprite, or Dr Pepper

Individual Bottled Juice ($3)
Orange, Cranberry, or Apple

ICE SERVICE

Ice
Just Ice ($15)
With Foam Cups [Serves 10] ($18)
With Plastic Tumblers [Serves 20] ($25)

Plastic Tumblers [20/package] ($10)

DESSERTS AND SWEET TREATS

INDIVIDUAL DESSERTS

Priced per person

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)

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

Chocolate Mousse Dessert Cups
Individual cups of chocolate mousse ($6) Mini ($4)

Cheesecake Delight Dessert Cups
Plain Cheesecake ($7.50) Mini ($5.50)
With Berries ($9.50) Mini ($6)

Gluten Free Brownie ($4)

PARTY DESSERTS

Priced by the dozen

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)

Assorted Gourmet Cookies
Chocolate chip, sugar, and cinnamon sugar ($15)

Fresh Fruit Kabobs
Skewers of cantaloupe and pineapple with a fresh strawberry ($30)

DESSERTS FOR A GROUP

Serves 12-16

Aspen's Signature Bread Pudding
Spiked with a delicious vanilla sauce ($45)

Aspen's Cranberry Orange Bread Pudding
Dried cranberries, orange zest, and our sweet orange vanilla sauce ($50)

Petite Sweets
Double chocolate cheesecake, raspberry coconut, caramel pecan and salted caramel flan ($45)

Cobblers
Peach ($40) Pecan ($70) Cherry ($65) Apple ($55)

Pound Cake or Angel Food Cake
Your cake choice sliced and served with whipped cream and fresh berries ($45)

SHOWCASE SALADS

Showcase Salad Box Lunch

Gluten Free Roll and Cookies available

Includes dinner roll with butter and chocolate chip cookies ($16)

Showcase Salad Buffet

Gluten Free Roll available

Includes dinner roll with butter and FREE standard place setting ($13)

Dressing choices: Ranch, Creamy Caesar, Balsamic Vinaigrette, or Honey Mustard

Tossed Chicken Cobb
Grilled chicken breast, bacon bits, hard cooked egg, shredded cheddar cheese, black olives, and tomato

Tossed Salmon Cobb
Sliced salmon, bacon bits, hard cooked egg, shredded cheddar cheese, black olives, and tomato (Box $19, Buffet $16)

Chef
Ham, roasted turkey, cheddar and Swiss cheeses, hard cooked egg, and tomato

Chicken Caesar
Sliced grilled chicken breast, Parmesan cheese, romaine lettuce, and garlic croutons

Grilled Salmon Caesar
Sliced grilled salmon, Parmesan cheese, romaine lettuce, and garlic croutons (Box $19, Buffet $16)

Greek Chicken
Grilled chicken, feta cheese, black olives, grape tomatoes, and pepperoncinis

Club
Sliced ham, roasted turkey, cheddar and Swiss cheeses, bacon, and tomato

Cranberry Feta Chicken
Grilled chicken breast slices, dried cranberries, feta cheese crumbles, and almonds

Cranberry Feta Turkey
Turkey breast slices, dried cranberries, feta cheese crumbles, and almonds

Cauliflower Bacon Salad
Fresh salad greens, cauliflower, green pepper, hard cooked egg, onion, bacon, and cheddar cheese

Entrée Garden Salad (Box $13, Buffet $11)

Entrée Plain Caesar (Box $13, Buffet $11)

Entrée Cranberry Feta
Fresh salad greens,dried cranberries, feta cheese crumbles, and almonds

SOUPS

Minimum order for 10, please.

Vegetarian Vegetable
A medley of garden vegetables in a slow-simmered vegetable broth with tomatoes, hearty potatoes, and finished with red pepper flakes ($4)

Loaded Baked Potato Soup
A delicious baked potato soup blended with light cream, bacon, and chives ($7)

Chicken Noodle Soup
Old fashioned dumpling-style egg noodles, tender chicken breast chunks, carrots, celery, and onion ($5)

SLICED MEAT AND CHEESE TRAYS

Served with your choice of one sandwich, side item, and white and wheat breads.

Gluten Free Bread Available

Sliced ham, turkey, and roast beef paired with cheddar, Swiss, and pepper jack cheeses

Small - Makes 16 halves ($110)
Medium - Makes 22 halves ($150)
Large - Makes 30 halves ($200)

SNACKS & PARTY TRAYS

Fresh Fruit Trays
Seasonal fresh fruits served with fruit dip
Small [Serves 20-30] ($50)
Medium [Serves 35-45] ($75)
Large [Serves 45-60] ($95)

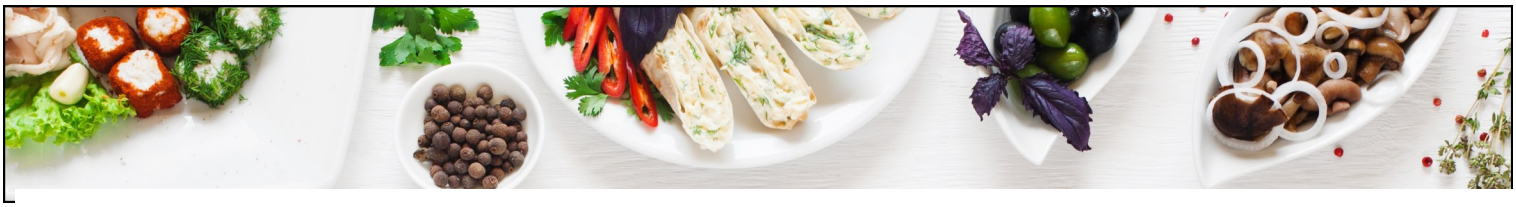
Fresh Fruit and Cheese Trays
Sliced seasonal fruits and Muenster, Gouda, and Havarti cheeses with assorted crackers
Small [Serves 20-30] ($65)
Medium [Serves 35-45] ($95)
Large [Serves 50-60] ($125)

Vegetable Trays
Garden fresh vegetables accompanied by ranch dip
Small [Serves 10-15] ($30)
Medium [Serves 20-25] ($40)
Large [Serves 30-35] ($55)

PJ's Party Mix
Pretzels, cheddar cheese crackers, mini bagel chips, almonds, and rice crackers [Serves 6-10] ($15)

Snack A Round
A carousel of mini pretzels, petite brownies, coconut chocolate bites, PJ's party mix, and chocolate M&M's [Serves 15-20] ($50)

Maple Glazed Pretzels
Baked mini pretzels tossed in a maple syrup and brown sugar glaze [serves 10-12] ($40)



HOT MEALS

To view all of our Hot Meals please see also pages 7 and 8

Meals include a dinner roll and butter, your choice of a starch and vegetable, standard place settings, and serving utensils.

Hot meals have a minimum order for 8, please. Priced per person

BEEF

Texas BBQ Brisket
Beef brisket smothered in zesty BBQ sauce ($28)

BBQ Duo
Smoked beef brisket and BBQ chicken breast ($23)

BBQ Trio
Our BBQ Duo plus sausage ($26)

New England Pot Roast
Sliced pot roast served with rich brown gravy ($24)

Mom's Meatloaf and Gravy
All beef meatloaf served with rich brown gravy ($20)

Meatball Stroganoff
Beef meatballs and pasta tossed in a savory sour cream sauce (Includes dinner salad) ($15)

Burger Bar
All-beef burgers served with Swiss and cheddar cheeses, lettuce, tomato, onion, pickles, and condiments ($18)

Smothered Beef Steak
Chopped steak topped with mushrooms, onions, and Swiss cheese ($19)

Grilled Beef Kabobs
Seasoned sirloin beef skewers with peppers, onions, grape tomatoes, and mushrooms [2 per person] ($28)

MEXICAN

Burrito Power Bowls– include white rice, black beans, Southwestern style corn, and sautéed peppers and onions. Served with sour cream, cheddar cheese, jalapeno slices, and an avocado cup.

Beef Fajita ($21) **Beef and Chicken Fajita** ($18)
Spicy Taco Beef ($16) **Chicken Fajita** ($16)
Veggie with Plant Based Chicken ($17)

Fajitas and Taco Bars– served with chips, salsa and your choice of starch and vegetables. **Gluten free corn tortillas are available.**

Your choice of protein served with sauteed peppers, onions, shredded cheddar cheese, sliced jalapenos, sour cream, and guacamole.

Chicken and Beef Combo ($26)
Beef Fajitas ($24)
Chicken Fajitas ($23)
Shrimp Fajitas ($22)
Salmon Fajitas ($24)

Veggie Fajitas
Fajita seasoned sautéed veggies, flour tortillas, and fajita condiments [2 per person] ($19)

Combo Soft Taco Bar
Spicy taco beef and chicken, flour tortillas, and taco condiments [2 per person] ($21)

Veggie Soft Taco Bar
Marinated sautéed veggies, flour tortillas, and taco condiments [2 per person] ($19)

CHICKEN

Parmesan Crusted Chicken
Chicken breast baked with seasoned garlic Parmesan bread crumbs and served with marinara sauce ($20)

Chicken with Pesto Cream Sauce
Marinated chicken with creamy pesto sauce ($18)

Chicken Piccata
Breaded chicken breast topped with rich lemon butter sauce, capers, and fresh parsley ($18)

Chicken Marsala
Chicken breast with a mushroom marsala sauce ($18)

Baked Lemon and Herb Chicken
Baked marinated chicken breast served in a light lemon herb sauce ($16)

Grilled Chicken Kabobs
Grilled chicken skewers with peppers, onions, grape tomatoes, and mushrooms [2 per person] ($19)

Rotisserie Style
Seasoned skinless oven-roasted chicken breast ($18)

Rosemary Roasted Chicken
Rosemary roasted chicken breast ($18)

Garden Smothered Chicken
Baked chicken breast topped with zucchini and squash served with a delicate chicken gravy ($18)

Cordon Bleu Smothered Chicken
Baked chicken breast topped with ham and Swiss ($18)

Chicken Pasta Primavera
Grilled chicken strips tossed with pasta and oven roasted vegetables (Includes 1 side item) ($15)

Citrus Herb Chicken
Citrus and herb marinated grilled chicken breast ($16)

Honey Soy Chicken
Roasted chicken breast marinated in a spiced ginger soy sauce ($18)

Chicken "Burger Bar"
Grilled chicken. Swiss and cheddar cheeses, lettuce, sliced tomato, onion, pickles, and condiment ($19)

Hosting a Special Event?
We can provide:
Bar Service| TABC– certified Bartenders
Professional Wait Staff
Event Rentals
Tables | Linens | Chairs | China | Flatware | Glassware
And More!

PASTA

Meals include a dinner roll with butter, your choice of dinner salad, standard place settings, and serving utensils.
Priced per person with a minimum order for 8, please.

Pasta Extravaganza
Two pastas, marinara and alfredo sauces with your choice of Chicken and Shrimp ($26) Beef Meatballs and Chicken ($17)

Spaghetti and Meatballs
Charbroiled beef meatballs, marinara sauce, and noodles ($10)

Chicken Pasta Primavera
Grilled chicken breast strips with pasta tossed with marinated zucchini, yellow squash, mushrooms, onions, and tomatoes ($15)

Pasta Primavera
Pasta tossed with marinated seasonal vegetables ($13)

SEAFOOD

Meals include a dinner roll and butter, your choice of a starch and vegetable, standard place settings, and serving utensils.
Priced per person a minimum order for 8, please.

Shrimp Piccata
Grilled shrimp in a rich lemon butter sauce accented with capers and fresh parsley ($26)

Honey Roasted Salmon Steak
Honey and soy marinated salmon steak ($24)

Salmon Piccata
Grilled salmon steak in a rich lemon butter sauce accented with capers and fresh parsley ($25)

Lemon Basil Salmon
Pan seared salmon steak with lemon basil butter ($25)

Salmon Fajitas
Sliced salmon, sautéed onions and peppers, flour tortillas, and fajita condiments ($24)

Garlic Lemon Pepper Shrimp
Grilled garlic and lemon marinated shrimp garnished with pepper ($26)

Grilled Shrimp Kabobs
Grilled marinated shrimp skewers with peppers, onion, mushrooms and grape tomato ($26)

DINNER SALADS ($4)

Garden
Salad greens served with Ranch and Balsamic dressings

Cranberry Feta
Salad greens with almonds, feta cheese, and dried cranberries served with vinaigrette dressing

Caesar
Crisp romaine lettuce, shredded Parmesan cheese, and garlic croutons

Mexican Slaw
Shredded green and purple cabbage tossed with red pepper and a hint of onion and lime juice

SIDES

Starches ($2 each)

Country Mashed Potatoes
Garlic Mashed Potatoes
Parsley Buttered Potatoes
Parmesan Potatoes
Roasted Sweet Potatoes
Herb Potatoes
Lemon Pasta
Pasta with Marinara Sauce
Buttered Pasta
Mexican Style Rice
White Rice Medley
Refried Beans
Baked Beans
Seasoned Black Beans
Black Bean & Corn Succotash
Baked Potato (+$2.95)
Baked Sweet Potato (+$4)

Vegetables ($2 each)

Whole Green Beans
California Medley
Squash Medley
Oven Roasted Vegetables
Roasted Cauliflower
Parmesan Crusted Cauliflower
Asparagus Green Bean Medley
Seasoned Carrots
Sweet Corn
Asparagus

HOT LUNCH CASSEROLES

Casseroles include a dinner roll with butter, your choice of dinner salad, standard place settings, and serving utensils.
Serves 8-10

Meat Lasagna
Layers of ricotta cheese and rich tomato and meat sauce topped with melted mozzarella cheese ($120)

Veggie Lasagna
Spinach, carrots, and peppers layered with lasagna noodles, baked with a creamy cheese sauce, and topped with golden bread crumbs ($120)

Baked Ziti
Marinara meat sauce, ziti pasta, and provolone and Parmesan cheeses ($115)

Baked Veggie Ziti
Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses ($105)

Shepherd's Pie
Seasoned ground beef, peas, and carrots topped with creamy mashed potatoes ($120)

Vegetarian Pot Pie
Seasoned peas, corn, mushrooms, red onion and carrots topped with creamy mashed potatoes ($85)

King Ranch Casserole
Spicy chicken, peppers, corn tortillas, and a creamy tomato sauce all smothered in melted cheese ($120)

Tetrazzini
Your meat selection, spaghetti noodles, and veggies baked in a creamy Parmesan garlic sauce
Turkey ($125) **Chicken** ($110) **Ham** ($125)

Pot Pie
White meat chicken or roast beef tossed with carrots, peas, potatoes, and gravy topped with a buttermilk biscuit crust
Beef ($150) **Chicken** ($110)

VEGETARIAN

Meals include a dinner roll and butter, your choice of a starch and vegetable, standard place settings, and serving utensils.

Priced per person

Parmesan Crusted Cauliflower Steak
Fresh cauliflower steak coated with our signature Parmesan breading and baked to a golden brown ($17)

Pasta Primavera
Pasta tossed with marinated seasonal vegetables ($13)

Oven Roasted Cauliflower Steak
Oven roasted lightly seasoned cauliflower steak ($15)

Veggie Fajitas
Fajita seasoned sautéed veggies, flour tortillas (instead of dinner rolls), and fajita condiments [2 per person] ($19)

Veggie Soft Taco Bar
Marinated sautéed veggies, flour tortillas (instead of dinner rolls), and taco condiments [2 per person] ($19)

Veggie Burger
Veggie burger, Swiss and cheddar cheeses, lettuce, sliced tomato, onions, pickles, and condiments ($17)

Baked Potato and Salad
Baked potato or sweet potato with entrée dinner salad ($13) with side dinner salad ($12)

Grilled Veggie Kabobs
Grilled marinated vegetable skewers with peppers, onion, zucchini, squash, mushroom, and cherry tomato. (3 skewers per person) ($15)

GROUP VEGETARIAN MEALS

Serves 8-10

Meals include a dinner roll and butter, your choice of a house garden, Caesar, or cranberry feta salad, standard place settings, and serving utensils

Vegetable Lasagna
Spinach, carrots, and peppers layered with lasagna noodles, baked with a creamy cheese sauce and topped with golden bread crumbs ($120)

Baked Vegetable Ziti
Marinara sauce, ziti pasta, chef's choice of veggies, and provolone and Parmesan cheeses ($105)

Delivery Options

Drop Off and Set Up
Food and beverages will be delivered in disposable serving pieces with FREE disposable serving utensils

VIP Service
Includes stainless steel food warmers, canned heat, platters, bowls, other service items, and stainless steel serving pieces (*Requires a round trip delivery*)

On Demand Delivery and Set Up
Delivery is available before and after our normal business hours for an additional fee

Party Dips

Serves about 25, unless otherwise noted

HOT

Creamy Artichoke Dip
Parmesan cheese and artichoke hearts baked in a creamy garlic dip, served with garlic flatbread strips [Serves 30-40] ($45)

Spinach Artichoke Dip
Baked dip with artichoke hearts, Parmesan cheese, and spinach, served with garlic flatbread strips [Serves 30-40] ($55)

Buffalo Chicken Dip
Zesty buffalo chicken dip with plenty of melted mozzarella and cheddar cheese, served with tortilla chips ($50)

Beef Enchilada Dip
Meaty, cheesy, and hot enchilada dip, served with tortilla chips ($70)

Chicken Enchilada Dip
All white meat chicken, plenty of cheese, and enchilada sauce. Served with tortilla chips ($60)

Mexican Style Street Corn Dip
Mexican street corn in a creamy cheddar and cotija cheeses blend and served with tortilla chips ($50)

COLD

Zucchini Feta Bruschetta
Herb marinated diced tomatoes and zucchini with Feta cheese, served with garlic toast slices ($45)

Roasted Red Pepper Hummus
With vegetables ($50) With pita chips ($45)

7 Layer Dip
Shredded lettuce, refried beans, cheddar cheese, guacamole, sour cream, tomatoes, black olives, and chives, served with tortilla chips ($60)

Texas Caviar
Marinated black beans, diced green peppers, tomatoes, and onions. Served with tortilla chips ($35)

Boursin Cheese Dip
Soft garlic and herb cheese served with crackers ($65)

Bruschetta
Marinated diced fresh tomatoes with garlic toast ($30)

Fire Roasted Salsa and Chips
Our signature salsa served with tortilla chips ($30)

Guacamole and Chips
Pico de gallo guacamole and crisp tortilla chips ($35)

GRAZING BOXES and TABLES | CHARCUTERIE CUPS | PARTY SANDWICHES

GRAZING BOXES

Daybreak

Party muffins, croissants and bagels, yogurt and granola, strawberries, blueberries, clementines and red and green grapes. Served with butter, jellies and whipped cream cheese [Serves 8] ($35)

The Aspen

Ham, turkey, provolone, Swiss cheddar cheese and cucumber slices along with carrots, grape tomatoes, berries and red grapes served with mustard, crackers, and party breads (Serves 10-12) ($75)

Sweet Treats

Our chock full of goodies include Fudge brownie bars, coconut chocolate squares, Rice Krispie squares, yogurt covered pretzels, mixed nuts (no peanuts), red grapes and strawberries (Serves 12-18] ($70)

ASPEN'S SIGNATURE GRAZING TABLES

Traditional, Breakfast and Dessert options

These customized works of art have an impressive visual appeal! They also provide a great interactive eating experience because of the ease of grabbing a bite or two, allowing guests to mix and mingle easily. Suitable for all kinds of events including luncheons, cocktail parties, business gatherings, and celebrations. Custom Quoted

CHARCUTERIE CUPS

72 hours notice please

Traditional
A skewer of prosciutto, salami, green and Kalamata olives, sliced ham and provolone cheese, a caprese skewer and red grapes and maple glazed pretzels ($7.50)

No Pork
Featuring a skewer of sliced turkey, grilled chicken and cheddar and provolone cheeses, a caprese skewer and red grapes ($7.50)

Vegetarian
Havarti, Muenster and cheddar cheese cubes, a caprese skewer and red grapes all nestled on PJ's party mix ($7.50)

PARTY SANDWICHES

Mini Deli Sandwiches
Sliced turkey, ham, and roast beef with assorted cheeses, lettuce, served on party rolls (dozen $70)

Muffaletta Party Sandwich
Ham, salami, mortadella, olive salad along with mozzarella and provolone cheeses in a muffuletta bun [24 pieces per serving] ($40)

Party Chicken Sonoma Croissant Sandwiches
All white meat chicken, romaine, red grapes, and almonds tossed in poppy seed dressing in tender party croissants (dozen $45)