



The Catering Insider

OCTOBER 2026

Serving the DFW Metroplex since 1997!

TABC Licensed

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www.AspenCatering.com



Aspen celebrates 29 years!

We are always ready to help with any celebration or meeting, large or small, any time of day – or any time of year! And we make it easy and stress-free!

Now's the perfect time to start planning your events for the holiday season!

Holiday Catering Made Easy

From office meetings and gatherings to appreciation events and other festive occasions, leave the details to us! Choose from seasonal meal favorites, themed curated grazing packages, light bites, hearty appetizers, holiday desserts, and more.



Our Commitment to Excellence

Serving greater Dallas-Fort Worth since 1997, we bring every event to life for groups of all sizes. We offer catering, bar service, event planning, professional event staff, and rentals. Count on fresh food, seamless catering support, prompt service, flexibility, and creativity. Our **TABC license** is valid wherever we serve, and our bartenders are **TABC-certified**.

Menus for Every Celebration

Explore seasonal favorites on our **Holiday** menu below and other options on our **Corporate, Special Events, Appreciation Event/Curated Grazing Packages**, and **Bar Service/Mocktails** menus. Need something different? We specialize in creating custom menus, including for those with dietary needs. Both full service and drop-off catering options are available.

[Our Menus](#)

Let's Get Started!

Holiday dates go fast! Reserve your date and time now- you can always choose the menu later.

[Contact Us](#)

Let our team help make your celebration merry, bright, and delicious!

[Event Planning Tips for the Holidays](#)

HOT MEALS

Minimum order of 8



MOST POPULAR

Aspen Catering's Holiday Feast

Sliced Oven Roasted Turkey Breast
Holiday Ham
Pan Roasted Gravy
Country Mashed Potatoes
Our Famous Cornbread Stuffing
Your choice of 2 extra sides
Dinner Roll and Butter (\$24)



Holiday Feast

[View All Our Menus](#)

NEW

MENU PACKAGES

(For groups of 50 or more)

Check them out on our

[Appreciation Event/
Curated Grazing Packages
Menu](#)

Meals include 2 side items, dinner roll and butter

Aspen Catering's Traditional Turkey Dinner

Sliced Oven Roasted Turkey Breast
Pan Roasted Gravy
Country Mashed Potatoes
Our Famous Cornbread Stuffing (\$20)

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 (\$24)

Chicken Piccata

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

Cranberry Rosemary Chicken

Pan seared seasoned chicken breast roasted with a maple glaze and fresh cranberries and rosemary (\$22)

Holiday Ham

Brown sugar and butter glaze this lean, sliced smoked ham (\$16)

Spiced Apple Pork Loin

Lean pork chop seasoned with spiced apple butter and slow roasted in apple juice (\$20)

Savory Pork Loin Chop

Slow-roasted, herb seasoned center-cut pork chop (\$20)



Beef Tenderloin



New England Pot Roast



Cranberry Rosemary Chicken

SIDES

(Additional at \$2 each)

Mashed Potatoes

Garlic Mashed Potatoes

Oven Roasted Sweet

Potatoes

Asparagus

Green Beans

California Medley

Corn

Cornbread Stuffing +\$1

Whole Berry Cranberry Sauce
(\$7/pound)

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

[Request a Quote](#)

Desserts for a Group

Aspen's Signature Bread Pudding

Our house made bread pudding spiked with sweet vanilla sauce [Serves 10-16] (\$45)

Cranberry Orange Bread Pudding

Our homemade bread pudding with dried cranberries, orange zest and our sweet orange vanilla sauce [Serves 10-16] (\$50)

Cobblers: Pecan (\$70) Peach (\$40) Cherry (\$65) Apple (\$50) [Each serves 10-16]

Assorted Mini Cheesecakes

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

Mini Pies

Assortment of mini cherry and apple pies (\$45/dozen)

Holiday Tarts

Assorted pecan and pumpkin pie tarts (\$40/dozen)

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)



Pecan Cobbler



Cranberry Orange Bread Pudding



Strawberry Shortcake

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)

Cheese Blintz with Blueberry Sauce

Two hand rolled cheese blintz filled with Neufchatel cheese and orange zest drizzled with blueberry sauce. (\$10 per person)



Mom's Country Breakfast Casserole



Aspen's Signature Baked French Toast