SPECIAL EVENTS MENU

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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 9, 2026

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

GRAZING TABLES | CHARCUTERIE | SLIDERS | STREET TACOS

Grazing Tables

Aspen's Signature Grazing Table

Traditional, Breakfast or Dessert Options

Roll out the table cover for a custom created and amazing grazing board. Your custom selections will be artfully set up on site and ready for all to nibble.

Add some hot menu items for an even more impressive display! (For groups of 50 or more) Custom Quoted

Charcuterie Boards

Traditional

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

Large [Serves 30-50 for heavy appetizers, 50-75 for light appetizers] ($325)

Small [Serves 15-25 for heavy appetizers, 35-45 for light appetizers] ($175)

No Pork

Grilled chicken breast slices, turkey, provolone, Havarti, Muenster, and Gouda cheeses, assorted olives, grapes, and mixed nuts. Served with pepperoncini peppers, mustard, crackers, and party breads.

[Serves 30-50 for heavy appetizers, 50-75 for light appetizers] ($250)

Charcuterie Cups

Traditional

Featuring a skewer of prosciutto, salami, green and Kalamata olives, sliced ham and provolone cheeses, a caprese skewer and red grapes all nestled on maple glazed pretzels and tucked in an easy to carry charcuterie cup ($7.50)

No Pork

Featuring a skewer of sliced turkey, grilled chicken, cheddar and provolone cheeses, a caprese skewer and red grapes all nestled in an easy to carry charcuterie cup ($7.50)

Vegetarian

Havarti, Muenster and Cheddar cheese cubes, a caprese skewer and red grapes all nestled on PJ's party mix and tucked in an easy to carry charcuterie cup ($7.50)

Sliders (24 per serving)

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 to dress them up! ($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)

Street Tacos (24 per serving)

Build your own Mexico City style street tacos served with flour tortillas, fresh cilantro, and limes

Beef Brisket ($145) Grilled Shrimp ($90)

Grilled Beef Steak ($125) Grilled Chicken ($55)

Sauteed Veggies ($50)

TABC* Licensed Bar Services

Served by our TABC-certified bartenders

Hosted Bars

Host provides open bar or beer and wine at no cost to our guests

Cash Bars

Guests pay for their own drinks. Cash bars require at least 14 business days advance notice and incurs a set-up fee

Bar Selections

Chose from spirits, beer and wine or beer and wine only. Signature drinks can be created just for you

Premium | Traditional | Custom

*Licensed by the Texas Alcoholic Beverage Commission

Vegetarian Appetizers

25 pieces per serving, unless otherwise noted

HOT

Caramelized Zucchini Flatbread
Fresh zucchini slices and red onion accented with fresh basil and our signature ricotta cheese spread baked on flat bread [24 pieces per serving] ($55)

Goat Cheese with Glazed Figs
Baked goat cheese topped with balsamic glazed figs, served with pita chips and baguette slices
[Serves 25-30] ($80)

Herb Stuffed New Potatoes
New potato shells stuffed with mashed potatoes, cheddar cheese, sour cream, and chives ($40)

Savory Mushroom Pockets
Puff pastry pockets with a savory filling of mushrooms and parmesan cheese ($40)

Veggie Quesadillas
Peppers, onions, and tomatoes with cheddar cheese in a toasted flour tortilla, served with fire roasted salsa and sour cream [24 pieces per serving] ($35)

Spinach Artichoke Bites
Baked fresh zucchini wafers topped with our signature spinach artichoke dip ($50)

Vegetable Spring Rolls
Chopped cabbage, celery, mushrooms, carrots, and water chestnuts in a spring roll wrapper ($45)

Spanakopita
Phyllo triangles filled with spinach, feta, cream cheese, and a touch of garlic ($65)

Boursin Stuffed Mushrooms
Fresh mushroom caps stuffed with Boursin cheese ($40)

Party Platters

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 and Cheese Trays
Fruit trays with assorted cheeses served with assorted crackers
Small [Serves 20-30] ($65) Medium [Serves 35-45] ($95) Large [Serves 50-60] ($125)

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

COLD

Greek Vegetable Tartlets
Cucumber, plum tomatoes, Greek olives, and red onion tossed with Greek Vinaigrette and feta cheese ($50)

Bloody Mary Crostini
Sliced grape tomatoes, celery, and horseradish mayonnaise ($50)

Caprese Skewers
Fresh mozzarella balls with grape tomatoes drizzled with balsamic glaze ($35)

Sun-Dried Tomato Crostini
Marinated sun dried tomatoes and Parmesan cheese on toasted garlic rounds ($50)

Boursin Cheese Pinwheels
Cream cheese blended with garlic and herbs on flour tortillas and sliced [24 pieces per serving] ($45)

Cucumber Hummus Rounds
Roasted red pepper hummus on top of fresh cucumber slices [24 pieces per serving] ($30)

Sun-Dried Tomato Pinwheels
Sun-dried tomatoes and Parmesan cheese spread with fresh basil rolled up in spinach tortillas [24 pieces per serving] ($35)

Deviled Eggs
A popular party favorite ($20) Add ham, bacon or sun-dried tomato for an added touch [24 per serving] ($30)

Cranberry Brie Tart
Buttery brie topped with cranberries and sliced almonds and nestled in a phyllo cup.
[24 per serving] ($35)

Watermelon Feta Bites
Watermelon cubes topped with feta cheese, drizzled with balsamic vinaigrette [in season] ($85)

Cranberry Pecan Goat Cheese Bites
Slightly sweet and yet savory party cheese balls ($60)

Celebration Cheese Ball Pops
Cheddar and cream cheese balls served on a pretzel stick ($35)

Fig and Goat Cheese Tarts
Goat cheese in phyllo cups topped with fig jam and drizzled with honey [24 per serving] ($45)

Beef Appetizers

Chicken Appetizers

25 pieces per serving, unless otherwise noted

HOT

Bacon Wrapped Filet Mignon Bites
Seared beef tenderloin medallion wrapped in bacon, served with horseradish sauce ($170)

Beef Fajita Quesadillas
Fajita beef strips, peppers, and onions, served with cheddar cheese, salsa, and sour cream [24 per serving] ($70)

Mini Meatloaf Bites
Aspen's meatloaf topped with a seasoned mashed potato rosette ($40)

Cocktail Meatballs
Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy, or marinara sauce ($40)

Mexican Meatballs
All beef meatballs combined with cheddar cheese and smothered in enchilada sauce ($45)

Beef Steak and Onion Flatbread
Sirloin steak slices, caramelized onions, fresh peppers and our ricotta spread [24 pieces per serving] ($75)

Franks In Puff Pastry
All beef franks surrounded by tender layers of puff pastry ($60)

Mini Beef Wellington
Beef tenderloin with mushroom duxelle nestled in flaky puff pastry ($130)

Bacon and Blue Cheese Meatballs
House made meatballs stuffed with blue cheese and wrapped in bacon. [48-50 meatballs per serving] ($75)

COLD

Beef Tenderloin Crostini
Party toasts topped with garlic flavored cream cheese and thinly sliced lean beef tenderloin ($120)

Roast Beef Roll Ups
Lean roast beef, cheddar cheese and cream cheese all rolled up in flour tortillas [24 per serving] ($45)

Roast Beef Horseradish Rounds
Lean roast beef, seasoned cream cheese and a hint of horseradish rolled into flour tortillas and cut into party slices [24 per serving] ($55)

HOT

Bourbon Chicken En Croute
Puff pastry bite with bourbon, green onion, soy marinated chicken breast, and Boursin cheese ($150)

Chicken Fajita Quesadillas
Chicken, cheddar cheese, peppers, and onions, served with salsa and sour cream [24 pieces per serving] ($65)

Parmesan Crusted Chicken Medallions
Parmesan crusted baked chicken medallions, served with marinara sauce ($45)

Bacon Wrapped Chicken with Jalapeno
Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon ($60)

Chicken and Caramelized Onion Flatbread
Chicken breast slices, caramelized onions, and our signature ricotta spread on flatbread and accented with fresh peppers [24 pieces per serving] ($60)

Pesto Chicken Tenders
Grilled chicken strips in creamy pesto sauce ($45)

Mini Chicken Cordon Bleu
Breaded chicken breast bites with ham and Swiss cheese [50 pieces per serving] ($65)

Buffalo Chicken Meatballs
Chicken meatballs basted with tangy hot sauce and served with blue cheese dressing ($45)

Chicken Wings
Boneless wings in your choice of Ranch, Garlic Parmesan, BBQ or Lemon Pepper [20-25 pieces] ($80)

COLD

Cranberry Chicken Salad Cups
All white meat chicken salad tossed with dried cranberries and almonds, served in phyllo cups ($45)

Buffalo Chicken Pinwheels
Buffalo chicken salad rolled up in flour tortillas [24 pieces per serving] ($40)

Chicken Caesar Crostini
Chopped chicken Caesar salad on party toast [24 pieces per serving] ($45)

Ranch Chicken Pinwheels
Shredded chicken, cheddar cheese and ranch cream cheese in flour tortillas [24 pieces per serving] ($40)

25 pieces per serving, unless otherwise noted

Pork Appetizers

HOT

Bacon Wrapped Filet Mignon Bites
Seared beef tenderloin medallion wrapped in bacon, served with creamy horseradish sauce ($170)

Bacon Wrapped Scallops
Sweet seasoned large scallops wrapped in bacon ($100)

Bacon Wrapped Shrimp
Shrimp and fresh jalapeno slices wrapped in bacon, served with plum sauce ($85)

Cuban Sandwich Bites
Grilled flat bread, ham, Swiss cheese, and mustard ($55)

Sausage Stuffed Mushrooms
Fresh mushrooms packed with our seasoned sausage ($55)

Bacon Cheddar New Potatoes
Potato cups filled with cheese, bacon, and chives ($45)

Pulled Pork Sweet Potato Rounds
Sweet potato disk topped with BBQ pulled pork, garnished with cheddar cheese and parsley ($85)

BBQ Cocktail Franks
All beef franks in zesty BBQ sauce ($25)

BBQ Sausage Bites
Tasty BBQ sausage, served in a tangy BBQ sauce ($50)

COLD

Italian Pinwheels
Salami, pepperoni, and provolone cheese with our signature cheese spread rolled up in flour tortillas and sliced into pinwheels [24 pieces per serving] ($60)

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

Almond, Bacon and Swiss Crostini
Toasted almonds, crumbled bacon, and Swiss cheese on party toasts ($35)

BLT Crostini
Toasted crostini topped with basil mayonnaise, crisp bacon, fresh tomato, and shredded lettuce ($50)

Seafood Appetizers

HOT

Maryland Style Crab Cakes
Lump crab meat with spiced mayonnaise create this hand breaded appetizer, served with remoulade sauce ($100)

Bacon Wrapped Scallops
Sweet seasoned large scallops wrapped in bacon ($100)

Bacon Wrapped Shrimp
Shrimp and fresh jalapeno slices wrapped in bacon Served with plum sauce ($85)

Shrimp Scampi Flatbread
Flatbread topped with garlic shrimp and mozzarella cheese garnished with fresh parsley [24 pieces per serving] ($105)

Lobster Mac and Cheese
Tender macaroni tossed with lobster and a creamy cheese sauce, garnished with cheddar cheese ($75)

Lemon Pepper Shrimp
Grilled shrimp skewers marinated in garlic and lemon ($65)

COLD

Tequila Lime Shrimp
Marinated shrimp served with house made tequila lime sauce ($110)

Smoked Salmon Crostini
Sliced smoked salmon with a lemon dill cream cheese on toasted bread slices ($75)

Deviled Eggs with Crab
Adding crab to our traditional deviled egg makes these party perfect [24 pieces per serving] ($90)

Smoked Salmon Cucumber Bites
Sliced smoked salmon, cream cheese, fresh lemon and dill top fresh cucumber slices ($85)

Shrimp Cocktail Platter
A party platter of chilled shrimp, cocktail sauce and fresh lemon wedges ($75)

Mexican Shrimp Cocktail
Chopped chilled shrimp with cocktail sauce, onions, jalapeños & cilantro ($80)

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)

Spinach Artichoke Dip with Crab
Baked dip with artichoke hearts, Parmesan cheese, and spinach, served with garlic flatbread strips [Serves 30-40] ($70)

Baked Goat Cheese with Glazed Figs
Creamy baked goat cheese topped with balsamic glazed figs, served with pita chips and baguette slices [Serves 25-30] ($80)

Baked Three Cheese Crab Dip
Delicate and sweet lump crab meat with a trio of cheeses baked to perfection ($150)

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 baked in a creamy cheddar and cotija cheeses blend and served with tortilla chips ($50)

Baked Goat Cheese or Mozzarella Marinara
Your choice of cheese baked in marinara sauce, served with toasted baguette slices ($70)

Sun-Dried Tomato Dip
Sun-dried tomatoes and three cheeses baked to a golden brown, served with pita chips ($45)

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)

Smoked Salmon Dip
Smoked salmon, cream cheese, a hint of lemon, and fresh dill, served with crackers ($95)

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)

Cranberry Jalapeno Dip
Cream cheese smothered in a fresh cranberry jalapeno relish served with pita chips ($60)

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

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)

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

Chicken | Beef Banquet and Dinner Menu

***Dinners include** one vegetable, one starch, dinner salad and dinner roll and butter*
Priced per person

Chicken Piccata
Grilled chicken breast topped with rich lemon butter sauce, capers, and fresh parsley ($22)

Chicken Oreganata (Baked or Grilled)
Tender, juicy baked chicken breast, infused with the tangy flavors of lemon juice, oregano, and parsley ($20)

Chicken Fajitas
Fajita chicken strips, sautéed onions and peppers, flour tortillas (instead of dinner rolls), and fajita condiments, served with chips and salsa ($28)

Lemon Herb Chicken (Baked or Grilled)
Baked marinated boneless skinless chicken breast served in a light lemon herb sauce ($20)

Chicken Cordon Blue
Tender baked chicken breast topped with ham and melted Swiss cheese ($26)

Citrus Rubbed Chicken
Citrus and herb marinated grilled chicken breast ($20)

Chicken in Pesto Cream Sauce
Marinated chicken in a creamy pesto sauce ($20)

Chicken Marsala
Marinated chicken breast served in a delicate Marsala sauce ($22)

Rosemary Roasted Chicken Breast
Marinated chicken oven roasted with rosemary ($21)

Parmesan Crusted Chicken
Chicken breast baked with our signature Parmesan garlic seasoned bread crumbs, served with marinara sauce ($25)

Honey Soy Roasted Chicken
Honey and soy marinated chicken breasts ($21)

Garden Smothered Chicken
Baked chicken breast smothered with marinated zucchini and squash in a delicate sauce ($22)

Hearty Chicken Kabobs
Grilled marinated chicken breast skewers with peppers, mushroom, onion, and grape tomatoes ($23)

Oven Roasted Turkey
Oven roasted turkey breast served with turkey gravy ($23)

Beef Tenderloin Steak
Grilled beef tenderloin rubbed with fresh herbs
8 oz. (market price) 6 oz. (market price)

Beef Ribeye Steak
Grilled boneless ribeye steak with herbed butter
8 oz. (market price) 6 oz. (market price)

Beef Sirloin Steak
Grilled sirloin steak with herbed butter
8 oz. (market price) 6 oz. (market price)

Texas BBQ Brisket
Beef brisket smothered in zesty BBQ sauce ($37)

BBQ Duo
Chicken and smoked beef brisket smothered in zesty BBQ sauce ($28)

BBQ Trio
BBQ brisket, chicken, & sausage smothered in zesty BBQ sauce ($30)

Hearty Beef Kabobs
Seasoned sirloin beef skewers with peppers, mushroom, onion, and grape tomato ($32)

New England Pot Roast
Tender roast beef cooked with new potatoes and baby carrots, served with rich brown gravy ($28)

Beef Fajitas
Marinated strips of beef, sautéed onions and peppers, flour tortillas (instead of dinner rolls), and fajita condiments, served with chips and salsa ($30)

Beef Marsala
Grilled sirloin steak with marsala sauce and sautéed mushrooms ($37)

Dual Entrée Options

You can pick two entrees as a dinner. Simply tell us which two you would like and we'll prepare those along with the side items and salad that would accompany your selected meals.

Mexican Style | Pasta | Vegetarian | Pork Banquet and Dinner Menu

Mexican Style

***Dinners include** one vegetable, one starch, chips and salsa, and your choice of a dinner salad*

Served with Flour Tortillas and Fajita or Taco Condiments

Combo Fajita Bar
Fajita beef and chicken, sautéed onions and pepper ($29)

Portobello Mushroom Fajitas
Portobello mushrooms, sautéed onions and pepper ($31)

Salmon Fajitas
Sliced salmon, sautéed onions and peppers ($26)

Shrimp Fajitas
Seasoned shrimp, sautéed onions and peppers ($25)

Veggie Fajita Bar
Marinated sautéed veggies ($21)

Combo Soft Taco Bar
Taco seasoned beef and chicken taco meats ($24)

Veggie Soft Taco Bar
Marinated sautéed veggies ($20)

Pasta

***Dinners include** one vegetable, a dinner roll with butter, and your choice of dinner salad*

Pasta Extravaganza
Two pastas, marinara and alfredo sauces with your choice of Chicken and Shrimp ($28) Beef Meatballs and Chicken ($24)

Meat Lasagna
Layers of meat, cheeses, and marinara sauce baked to perfection ($15)

Veggie Lasagna
Lasagna layered with spinach, carrots, and peppers and baked with a creamy cheese sauce ($15)

Baked Ziti
Ziti, marinara sauce with beef, and provolone and Parmesan cheeses ($15)

Pasta Primavera
Sautéed vegetables and pasta smothered in our garlic sauce and topped with parmesan cheese ($13)

Spaghetti and Meatballs
Beef meatballs, marinara sauce and spaghetti ($15)

Vegetarian

***Dinners include** one vegetable, one starch, dinner salad and dinner roll and butter*

Parmesan Crusted Cauliflower Steak
Cauliflower slices with garlic parmesan cheese bread crumbs ($20)

Oven Roasted Cauliflower Steak
Oven roasted cauliflower steak seasoned with oil, salt, and pepper ($18)

Pasta Primavera
Sautéed vegetables tossed with pasta and our special garlic sauce and garnished with parmesan cheese ($13)

Portobello Mushroom Fajitas
Portobello mushrooms, sautéed onions and peppers, flour tortillas, and fajita condiments ($31)

Vegetable Fajita Bar
Fajita seasoned sautéed veggies, flour tortillas, and fajita condiments, served with chips and salsa ($21)

Vegetable Taco Bar
Marinated sautéed veggies, flour tortillas, and fajita condiments, served with chips and salsa ($20)

Vegetable Kabobs
Grilled seasoned fresh vegetable kabobs ($20)

Veggie Lasagna
Lasagna layered with spinach, carrots, and peppers and baked with a creamy cheese sauce ($15)

Pork/Ham

***Dinners include** one vegetable, one starch, dinner salad and dinner roll and butter*

Honey Glazed Baked Ham
Brown sugar and butter glazed sliced smoked ham ($19)

Herb Crusted Pork Chop
Seasoned breadcrumbs coat this baked boneless pork loin chop ($26)

Honey Lime Pork Chop
Pan seared pork loin chop with a honey lime glaze ($21)

Grilled Pork Loin Chop
Boneless lean seasoned grilled pork chop ($24)

Seafood | Fish Banquet and Dinner Menu

***Dinners include** one vegetable, one starch, dinner salad and dinner roll and butter Priced per person*

Shrimp Piccata
Grilled shrimp, lemon butter sauce, capers, and fresh parsley ($28)

Shrimp Pasta Primavera
Tender shrimp tossed with oven roasted veggies, chef's choice of noodles and Parmesan cheese ($26)

Garlic Lemon Pepper Shrimp
Grilled garlic and lemon marinated shrimp garnished with pepper ($28)

Shrimp Kabobs
Grilled marinated shrimp skewers (2 per person) with peppers, onion, mushroom and grape tomatoes ($30)

Honey Soy Roasted Salmon Steak
Honey and soy marinated salmon steak ($27)

Salmon Fajitas
Sliced salmon, sautéed onions and peppers, flour tortillas, and fajita condiments served with salsa and chips ($26)

Lemon Basil Salmon
Grilled salmon steak with lemon basil butter ($28)

Baked Lemon Herb Salmon
Salmon filet served in a light lemon herb sauce ($25)

Citrus Pepper Salmon
Citrus and herb marinated salmon filet ($28)

Salmon Piccata
Grilled salmon steak medallion and chicken medallion topped with a rich lemon butter sauce, capers and fresh parsley ($30)

Dinner Salads ($4)

Garden
Salad greens served with Ranch and Balsamic dressings

Cranberry Feta
Salad greens, almonds, feta cheese, and dried cranberries

Caesar
Romaine lettuce, Parmesan cheese, and garlic croutons

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

Starches

Oven Roasted Potatoes
Herb Roasted Potatoes
Parsley Buttered Potatoes
Parmesan Potatoes
Country Mashed Potatoes
Garlic Mashed Potatoes
Baked, Black or Refried Beans
White Rice
White Rice Medley
Mexican Style Rice
Pasta with Marinara
Buttered Noodles
$2

Vegetables

Whole Green Beans
Asparagus
Asparagus Green Bean Medley
Oven Roasted Squash
Sweet Corn
Oven Roasted Vegetables
California Medley
Roasted Cauliflower
Seasoned Carrots
Glazed Carrots
Green Beans Amandine
$2

Need a Custom Quote?

Just let us know the details and we'll get started on it right away!

Info@AspenCatering.com

Carving Stations*

Served as an appetizer with party breads, relishes, and sauces or as an entree

Beef Tenderloin
Served with peppercorn and horseradish sauce

Oven Roasted Turkey
Includes whole cranberry and orange cranberry sauce

Prime Rib of Beef
Includes warm au jus and horse radish sauce

Honey Glazed Ham
Complete with spicy mayonnaise and Dijon mustard

Texas Smoked Beef Brisket
Served with smoky BBQ sauce

(Custom quoted)

**Requires professional carvers*

Individual Desserts Priced per person

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)

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)

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)

Desserts for a Group Serves 12-16

Aspen's Signature Bread Pudding ($45)
Cranberry Orange Bread Pudding ($50)
Cobblers:
Pecan ($70) **Peach** ($40) **Cherry** ($65) **Apple** ($50)

Pound Cake
All butter pound cake, sliced and served with whipped cream and fresh berries ($45)

Angel Food Cake
Soft angel food cake, sliced and served with fresh berries and whipped topping ($45)

Hot Breakfast Choices (Serves 12-16)

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

Individual Hot Breakfast Items

Texas Break-Feast
Scrambled eggs, bacon, sausage, biscuits, country gravy, and potatoes ($12)

Cheese Blintzes with Blueberry Sauce
Two hand rolled cheese blintz filled with Neufchatel cheese and orange zest drizzled with blueberry sauce ($10)

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

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

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

Breakfast Potatoes ($2)
Sausage Patty or Bacon [2 slices] ($2)

Continental Breakfast

Bakery Bonanza

Party muffins, Danish, cinnamon rolls, Toga scones, croissants, and party bagels served with butter and cream cheese

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 dozen)

Assorted Party Muffins

Blueberry and banana nut mini muffins ($35 dozen)

Assorted Party Danish

Maple pecan, vanilla, raspberry, cinnamon swirl, and apple ($30/dozen)

Assorted Party Bagels and Cream Cheese

Served with whipped cream cheese and butter ($40 per dozen)

Yogurt & Granola Station (serves 8-10)

Vanilla yogurt, fruit, and crunchy granola, ($35)

Gluten Free Muffin ($4)

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 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)

Party Beverages Service*

HOT

*Coffee/ Decaf Coffee
*Hot Tea
*Spiced Cider
*Hot Chocolate

*Serves 8-12

COLD

*Iced Tea/ Sweet Iced Tea
*Infused Water
Lemonade [Serves 6-9]
*Party Punch
Soft Drinks
Bottled Juices/Water
Bottled Perrier

Need
Event Staff? Bartenders?
Party Rentals?
A Venue?
Just let us know the details, and we'll get started on it right away!
Info@AspenCatering.com

BOX LUNCHES

Packed in individually labeled clear boxes

Include: One Side Item, Fresh Fruit Cup, Chocolate Chip Cookies, Utensils, and Condiments

Signature Sandwich Box Lunch ($16)
Aspen Wrap Sandwich Box Lunch ($16)
Deli Sandwich Box Lunch ($15)
Showcase Salad Box Lunch ($16)

SANDWICH SIDE ITEMS

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

SANDWICH TRAYS

Include: ONE FREE Side Item, FREE standard place settings, and serving utensils

*Gluten Free Bread Available

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] ($140)