



# SPECIAL EVENTS MENU

**972-401-4777**  
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**Proudly Serving Dallas/Ft. Worth Since 1997**  
*Featured in The Dallas Business Journal*

Top Caterer In Dallas-Fort Worth

**August 14, 2019**



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

## SPECIAL EVENT APPETIZER CATERING

We're catering...just for you

# Pork Appetizers | Appetizers Stations

25 pieces per serving unless noted

## Pork Appetizers

### HOT

#### Cuban Sandwich Bites

Grilled flat bread ham, Swiss cheese and mustard (\$45)

#### Bacon Cheddar New Potatoes

Potato cups filled with cheese, bacon and chives (\$30)

#### Bacon Blue Cheese Meatballs

Veal, pork and sirloin, blue cheese, sage and cinnamon wrapped in Applewood smoked bacon (\$115)

#### Applewood Bacon Onion Turnover

Sautéed Vidalia onion and Applewood bacon in a puff pastry turnover (\$75)

#### Bacon Wrapped Filet Mignon Bites

Seared beef tenderloin medallion wrapped in bacon served with creamy horseradish sauce (\$80)

#### Bacon Wrapped Scallops

Sweet seasoned large scallops wrapped in bacon (\$125)

#### Bacon Wrapped Shrimp

Shrimp and fresh jalapeno slices wrapped in bacon served with plum sauce (\$60)

#### Pulled Pork Sliders

Smoked pulled pork in a zesty BBQ sauce served with slider rolls 24 pieces per serving (\$80)

### COLD

#### Antipasto Skewers

Balsamic roasted mushroom, pepperoncini, fresh mozzarella, and prosciutto (\$50)

#### Almond, Bacon and Swiss Crostini

Toasted almonds, crumbled bacon and Swiss cheese on party toasts (\$30)

#### Goat Cheese and Bacon Tart

Goat cheese with crumbled bacon, onion and garlic garnished with fresh thyme (\$45)

#### BLT Crostini

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

## Appetizer Stations

### Minimum order for 50 please

Priced per person

#### Supreme Antipasto Station

Prosciutto, salami, grilled chicken strips, provolone, asiago and fresh mozzarella cheeses, marinated mixed olives, herb marinated vegetables and mixed nuts with sliced party bread, crackers and garlic toasts (\$5.50)

#### Street Tacos Station

Sliced fajita steak, chicken and vegetables, served with flour tortillas, guacamole, pico de gallo, fire roasted salsa and fresh lime wedges (\$5)

#### Appetizer Pasta Bar Station

Grilled chicken, shrimp, beef meatballs, bacon, rotini, and bow tie pasta, pesto cream sauce, marinara sauce and sautéed red and green peppers, mushrooms and onions (\$5.25)

#### Deluxe Nacho Bar

Aged cheddar Queso, white Queso, chicken, chorizo, beef, lettuce, tomato, jalapeno, onion, pico de gallo, guacamole, sour cream, fire roasted salsa and tortilla chips (\$5.25)

#### Macaroni & Cheese Station

Macaroni and cheese, diced ham, bacon, grated Parmesan and shredded cheddar cheese, diced fresh tomatoes, and chives (\$4.50)

#### Ultimate Salsa Bar

Fire roasted salsa, black bean and corn salsa, salsa Verde and Pico de Gallo guacamole, served with tortilla chips (\$2)

#### Crudité Bar

Fresh asparagus, broccoli, cauliflower, mushroom, carrots, celery, pepper strips, and marinated olives accompanied with ranch dip, guacamole, red pepper hummus and honey mustard dipping sauce (\$3)



# SPECIAL EVENT APPETIZER CATERING

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## Seafood | Chicken Appetizers

25 pieces per serving unless noted



### Seafood Appetizers

**HOT**

#### **Crab Stuffed Portobello Mushrooms**

Portobello mushroom caps stuffed with panko crusted crab cakes (\$150)

#### **Crab Cakes**

Lump crab meat and spiced mayonnaise create this hand breaded appetizer (\$70)

#### **Salmon Oscar**

Atlantic salmon topped with crabmeat, spinach and béarnaise sauce wrapped in puff pastry (\$110)

#### **Shrimp Street Taco**

Succulent grilled shrimp, flour tortillas, sour cream, fire salsa, shredded cheddar, and fresh cilantro (\$100)

#### **Bacon Wrapped Scallops**

Sweet seasoned large scallops wrapped in bacon (\$125)

#### **Bacon Wrapped Shrimp**

Shrimp and fresh jalapeno slices wrapped in bacon served with plum sauce (\$60)

#### **Lobster Mac and Cheese**

Lobster and five cheese macaroni made with Havarti, mascarpone, fontina, mozzarella and sharp white cheddar (\$150)

#### **Jalapeno Chili Crab Cakes**

Blue crab lump meat, fresh jalapenos and roasted hatch chilies (\$70)

#### **Shrimp Cakes**

Tender shrimp, celery, bell pepper and onion cake served with our chipotle mayonnaise (\$70)

**COLD**

#### **Tequila Lime Shrimp**

Marinated shrimp served with creamy tequila lime sauce (\$50)

#### **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 (\$40)

### Chicken Appetizers

**HOT**

#### **Red Wine Chicken En Croute**

Red wine marinated chicken breast topped with bacon and caramelized onion en croute (\$105)

#### **Bourbon Chicken En Croute**

Puff pastry bite with bourbon, green onion and soy marinated chicken breast and Boursin cheese (\$105)

#### **Chicken Fajita Quesadillas**

Chicken, cheddar cheese, peppers and onions served with salsa and sour cream (24 pieces per serving \$50)

#### **Parmesan Crusted Chicken Medallions**

Parmesan crusted baked chicken medallions served with marinara sauce (\$45)

#### **Bacon Wrapped Chicken & Jalapeno**

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

#### **Chicken and Mushroom Flatbread**

Chicken breast slices, caramelized onions, our signature ricotta spread on flatbread, accented fresh peppers (24 pieces per serving (\$45)

#### **Buffalo Chicken Bites**

Mini buffalo chicken bites filled with blue cheese and celery (\$40)

#### **Pesto Chicken Tenders**

Grilled chicken strip in creamy pesto sauce (\$30)

#### **Chicken Sliders**

Seasoned chicken breast medallions served with Swiss and cheddar cheese (24 per serving \$80)

#### **Chicken Street Tacos**

Grilled chicken, cheddar, sour cream, fire roasted salsa, and fresh cilantro served with flour tortillas (\$50)

#### **Chicken Empanadas**

Lime and wine infused chicken, chili peppers, jalapenos, garlic, onions baked in a pastry pocket (\$75)

#### **Chicken Marsala Puffs**

Marsala wine marinated chicken and mushrooms baked in soft puff pastry 24 pieces per serving (\$40)

#### **Mini Chicken Cordon Bleu**

Breaded chicken breast bites with ham and Swiss (50 pieces per serving) (\$60)



# SPECIAL EVENT APPETIZER CATERING

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## Vegetarian Appetizers

25 pieces per serving unless noted



### HOT

#### Herb Stuffed New Potatoes

New potato shells stuffed with mashed potatoes, cheddar cheese, sour cream and chive (\$30)

#### Vegetable Spring Rolls

Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper (\$40)

#### Wild Mushroom Tarts

Portabella, shitake and oyster mushrooms, Swiss cheese, red peppers, herbs and spices (\$75)

#### Baked Goat Cheese Marinara

Goat cheese baked in marinara sauce, served with toasted baguette slices (\$60)

#### Veggie Street Tacos

Street tacos with sautéed veggies, cheddar cheese, soft flour tortillas and sour cream and salsa (\$65)

#### Black Bean Empanadas

Crescent shaped pocket filled with seasoned black beans, cilantro, peppers, tomatoes and onion (\$60)

#### Caramelized Zucchini Flatbread

Fresh zucchini slices and red onion accented with fresh basil, on our signature ricotta cheese spread, baked on flat bread (24 pieces per serving \$40)

#### Goat Cheese with Glazed Figs

Creamy baked goat cheese, topped with balsamic glazed figs served with pita chips and baguette slices (Serves 25-30 \$70)

#### Veggie Quesadillas

Sautéed green peppers, onions and tomatoes with cheddar cheese in a toasted flour tortillas, served with fire roasted salsa and sour cream (24 pieces \$40)

#### Tzatziki Falafel

Deep fried seasoned chick pea, onion and parsley cakes served with a cucumber, tomato and onion relish and creamy Tzatziki (yogurt sauce) (\$40)

### COLD

#### Spanakopita

Phyllo triangles filled with spinach, feta and cream cheese and a touch of garlic (\$50)

### COLD

#### Savory Mushroom Pockets

Puff pastry pockets with a savory filling of mushrooms and parmesan cheese (\$35)

#### “Bloody Mary” Crostini

Resembles the famous cocktail with sliced grape tomatoes, celery and horseradish mayonnaise (\$50)

#### Caprese Skewers

Fresh mozzarella balls with cherry tomatoes with basil drizzled with balsamic vinaigrette (\$35)

#### Sun Dried Tomato Crostini

Marinated sun dried tomatoes and Parmesan cheese on toasted garlic rounds (\$55)

#### Pepper Jack Tarts

Our spicy cheese blend baked in a phyllo shell (\$35)

## Party Platters

Priced per person with a 25 person minimum

#### Seasonal Fresh Fruit & Assorted Cheeses

Seasonal fruits surrounded by Muenster, Gouda and Havarti with assorted crackers (\$4.75)

#### Deluxe Cheese Assortment

Baby Swiss, Boursin, smoked gouda and Havarti with assorted gourmet crackers (\$4)

#### Vegetable Crudités

Garden fresh vegetables accompanied by ranch dip (\$2.25)

#### Seasonal Fresh Fruit

The season's best selection of Hawaiian gold pineapple, cantaloupe, red grapes and strawberries (\$2.50)

#### Antipasto Platter

Prosciutto, salami, provolone cheese, black olives marinated tomato slices, pepperoncini, with sliced party bread and garlic toasts (\$4.50)

#### Fruit Kabobs

Skewers of cantaloupe, pineapple and a strawberry (\$2)



## SPECIAL EVENT APPETIZER CATERING

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# Beef Appetizers

25 pieces per serving unless noted



### HOT

#### Tenderloin Teasers

Beef tenderloin medallion and caramelized onion in phyllo cup with melted blue cheese (\$75)

#### Bacon Wrapped Filet Mignon Bites

Searched beef tenderloin medallion wrapped in bacon served with creamy horseradish sauce (\$80)

#### Beef Empanadas

Pastry pocket filled with seasoned taco beef served with salsa and sour cream (\$65)

#### Cocktail Meatballs

Charbroiled meatballs in your choice of zesty BBQ sauce, savory brown gravy or marinara sauce (\$35)

#### Beef Fajita Quesadillas

Strips of fajita beef, cheddar cheese, peppers and onions served with salsa and sour cream (\$40)

#### Mini Meatloaf Bites

Aspen's meatloaf topped with a seasoned mashed potato rosette (\$35)

#### Mini Beef Steak Sliders

Mini beef steak sliders, rolls and Swiss and cheddar cheese complete with mayonnaise, ketchup and mustard 24 pieces per serving (\$75)

#### Brisket Sliders

Bite sized sandwiches made with tender brisket and sweet and smoky BBQ sauce (24 per serving \$90)

#### Brisket Street Tacos

Shredded beef brisket, flour tortillas, sour cream, salsa, shredded cheddar, and fresh cilantro (\$100)

#### Franks In Puff Pastry

All beef frank surrounded by tender layers of puff pastry (\$50)

#### Beef Steak and Onion Flatbread

Sirloin steak slices, caramelized onions, our signature ricotta spread on flatbread, accented fresh peppers (24 pieces per serving \$60)

#### Mexican Meatballs

All beef meatballs cheddar cheese, smothered in enchilada sauce (\$35)

### COLD

#### Beef Tenderloin Crostini Station

Party toast slices topped with sliced beef tenderloin and house made flavored cream cheese (\$70)

#### Mini Beef Wellington

A petite version of an elegant favorite: beef tenderloin complemented by a mushroom duxelle nestled in flaky puff pastry (\$100)

## Carving Stations

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

Requires a professional carver. Custom quoted

### Beef Tenderloin

Served with peppercorn and horseradish sauces

### Oven Roasted Turkey

Includes whole cranberry and orange cranberry sauce

### Prime Rib of Beef

Includes warm au jus and horseradish sauce

### Honey Glazed Ham

Complete with spicy mayonnaise and Dijon mustard

### Herb Roasted Pork Loin

Served with spicy mayonnaise and Dijon mustard

### Texas Smoked Beef Brisket

Served with smoky BBQ sauce

### Spiced Apple Pork Loin

Slow roasted pork loin with spiced apple butter

### Smoked Salmon

Served with Lemon butter and saffron cream sauce



Serves about 25 unless noted

## Party Dips

### HOT

#### Artichoke Dip

Parmesan cheese and artichoke hearts baked in a creamy garlic dip served with garlic flatbread strips (Serves 30-40 \$75)

#### Spinach Artichoke Dip (Serves 30-40)

Baked dip with artichoke hearts, Parmesan cheese and spinach served with garlic flatbread strips (Serves 30-40 \$75)

#### Buffalo Chicken Dip

Hot and 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 (\$45)

#### Sun-dried Tomato Spread

Sun-dried tomatoes and three cheeses baked to a golden brown served with garlic toast and crackers (\$40)

#### Goat Cheese with Glazed Figs

Creamy baked goat cheese, topped with balsamic glazed figs served with pita chips and baguette slices (Serves 25-30 \$70)

#### Baked Goat Cheese Marinara

Goat cheese baked in marinara sauce, served with toasted baguette slices (\$60)

## Party Beverages

### HOT

- \*Coffee \$15
- \*Decaf Coffee \$15
- \*Hot Tea \$15
- \*Spiced Cider \$15
- \*Hot Chocolate \$25
- \*Cappuccino \$20
- \* Serves 8-12

### COLD

- \*Iced Tea \$10
- \*Sweet Iced Tea \$12
- Lemonade (Serves 6-9) \$8
- \*Party Punch \$25
- Soft Drinks \$1.50
- Bottled Juices \$2.50
- Bottled Water \$1.50
- Bottled Perrier \$2
- Ice Service \$10

### COLD

#### Roasted Red Pepper Hummus

Creamy red pepper hummus with pita chips (\$25)

#### Smoked Salmon Dip

Smoked salmon, whipped cream cheese with a hint of lemon and fresh dill served with crackers (\$55)

#### 7 Layer Dip

Shredded cheddar, shredded lettuce, refried beans, guacamole, sour cream, tomatoes, black olives and chives with tortilla chips (\$35)

#### Boursin Cheese Dip

Soft garlic and herb cheese served with gourmet party crackers (\$80)

#### Zucchini Feta Bruschetta

Herb marinated diced tomatoes and zucchini tossed with Feta cheese, served with garlic toast slices (\$25)

#### Bruschetta

Marinated diced fresh tomatoes with garlic toast (\$25)

#### Veggie Cream Cheese Pinwheels

Veggie cream cheese and lettuce rolled up in tomato and garlic tortillas sliced into bite sized treats (\$25)

#### Fire Roasted Salsa and Chips (\$20)

## Party Sandwiches

#### Mini Deli Sandwiches

Sliced turkey, ham and roast beef with assorted cheeses, and lettuce served on party rolls served with mayonnaise and mustard (\$30/dozen)

#### Mini Salad Sandwiches

Tuna, chicken & smoked chicken salads with lettuce on our freshly baked golden party rolls (\$25/dozen)

## Place Settings

#### Clear Acrylic (Disposable)

Dinner Plates, Salad and Dessert Plates, Silver or Clear Utensils, Paper Dinner Napkins

#### China/Glassware/Flatware

Custom quoted based on your event, menu, and actual selections



## Chicken | Vegetarian Banquet and Dinner Menu

**Dinners Include** Vegetable and Starch, Dinner Roll & Butter and  
**Your choice of salad:** House Garden Dinner, Caesar or Cranberry Feta

### Chicken

#### **Parmesan Crusted Chicken**

Chicken breast baked with our signature Parmesan garlic seasoned bread crumbs served with marinara sauce (\$14)

#### **Chicken Piccata**

Grilled chicken breast topped with rich lemon butter sauce, capers and fresh parsley (\$13)

#### **Chicken with Plum Sauce**

Marinated chicken breast with rich plum sauce (\$15)

#### **Chicken Fajitas**

Fajita chicken strips, onion and peppers, flour tortillas in place of dinner rolls, fajita condiments, chips and salsa (\$15)

#### **Chicken Jalapeno**

Pan seared chicken breast with a delicate jalapeno cream sauce (\$13)

#### **Chicken Cordon Bleu**

Baked breaded chicken breast stuffed with ham and cheese (\$15)

#### **Citrus Rubbed Chicken**

Citrus and herb marinated grilled chicken breast (\$13)

#### **Chicken in Pesto Cream Sauce**

Marinated chicken in a creamy pesto sauce (\$13)

#### **Jerk Chicken**

Pan seared spicy chicken breast (\$13)

#### **Chicken Marsala**

Marinated skinless boneless chicken breast served in a delicate Marsala sauce (\$14)

#### **Rosemary Roasted Chicken Breast**

Marinated chicken oven roasted with rosemary (\$13)

#### **Herb Crusted Chicken**

Seasoned chicken breasts breaded with our special herb bread crumb coating (\$13)

#### **Garden Smothered Chicken**

Oven roasted seasoned chicken breast topped with zucchini, squash and melted provolone cheese (\$13)

### Vegetarian

#### **Parmesan Crusted Cauliflower Steak**

Cauliflower slices with garlic parmesan cheese bread crumbs, pesto sauce (\$13)

#### **Pasta Primavera**

Sautéed vegetables tossed with pasta and our special garlic sauce garnished with parmesan cheese (\$11)

#### **Portobello Mushroom Fajitas**

Portobello mushrooms, onion and green pepper, flour tortillas and all traditional condiments and chips and salsa (\$18)

#### **Eggplant Parmesan**

Fresh eggplant slices baked with rich tomato sauce and topped with melted mozzarella cheese (\$13)

#### **Vegetable Fajita Bar**

Fajita seasoned sautéed veggies, flour tortillas, traditional fajita condiments along with chips and salsa (\$17)

#### **Vegetable Taco Bar**

Marinated sautéed veggies, flour tortillas, traditional condiments along with chips and salsa (\$14)

#### **Vegetable Kabobs**

Grilled seasoned fresh vegetable kabobs (\$14)

#### **Veggie Lasagna**

Lasagna layered with spinach, carrots and peppers baked in a creamy cheese sauce (\$16)

## Chocolate Fountains

Create a spectacular centerpiece and offer guests entertainment at the same time (Custom Quoted)

#### **Grande Fountain Rental (Serves 100+)**

Our 44" tall fountain features 4 tiers and includes the first 12 lbs. of chocolate to run the machine

#### **Deluxe Fountain Rental (Serves 50-100)**

Our 27" features 3 tiers and includes: the first 10 lbs. of chocolate to run the machine



## Mexican Style | Pork | Beef Banquet and Dinner Menu

### Mexican Style

**Dinners Include** Vegetable and Starch,  
Chips and Salsa and  
**Your choice of salad:**

House Garden Dinner, Caesar or Cranberry Feta

#### Combo Fajita Bar

Fajita beef and chicken, roasted onions and peppers,  
flour tortillas and all the fixings (\$21)

#### Portobello Mushroom Fajitas

Portobello Mushrooms, onion and peppers, flour  
tortillas and all fixings (\$18)

#### Salmon Fajitas

Sliced salmon, onion and peppers, flour tortillas and  
all fixings (\$17)

#### Combo Soft Taco Bar

Taco beef and chicken served with flour tortillas and  
all the fixings (\$15)

### Pork/Ham

#### Herb Crusted Pork Chop

Boneless pork loin medallion baked with house made  
signature seasoned herbed bread crumbs (\$19)

#### Savory Pork Chop with Southern Stuffing

Oven roasted boneless pork chop on our signature  
Southern cornbread stuffing (\$20)

#### Honey Glazed Baked Ham

Brown sugar and butter glazed sliced smoked ham (\$15)

#### Spiced Apple Pork Loin Chop

Lean pork chop baked with spiced apple butter (\$15)

*Our menu is just a sample  
of what we can prepare.  
If you don't see what you  
want, just ask and we'll  
prepare that too!*

### Beef

**Dinners Include** Vegetable and Starch,  
Dinner Roll & Butter and  
**Your choice of salad:**

House Garden Dinner, Caesar or Cranberry Feta

#### Texas BBQ Brisket

Beef brisket smothered in zesty BBQ sauce (\$20)

#### BBQ Trio

BBQ brisket, chicken & sausage smothered in zesty BBQ  
sauce (\$17)

#### BBQ Duo

Chicken and smoked beef brisket smothered in zesty  
BBQ sauce (\$20)

#### Herb Rubbed Tenderloin

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

#### Surf and Turf

Grilled seasoned boneless ribeye steak with lemon and  
garlic marinated shrimp skewer (\$28)

#### New England Pot Roast

Tender roast beef cooked with new potatoes and baby  
carrots served with rich beef gravy (\$18)

#### Beef Fajitas

Marinated strips of beef, sautéed onion and peppers,  
flour tortillas and with fajita condiments and chips and  
salsa (\$17)

#### Beef Marsala

Grilled sirloin steak with marsala sauce and sautéed  
mushrooms (\$22)

#### Roast Beef with Gravy

Sliced slow roasted tender roast beef served with rich  
beef gravy (\$16)

#### Beef Meatball Stroganoff

Beef meatballs in our savory sour cream sauce (\$13)



## Seafood | Pasta Banquet and Dinner Menu

### Special Event Services

Wait Staff | Bartenders  
Party Rentals  
China/Glassware Tables/Chairs/Linens  
We can provide all you need!

### Seafood/Fish

**Dinners Include** *Traditional Vegetable and Starch,  
Dinner Roll & Butter and  
Your choice of salad:*

*House Garden Dinner, Caesar or Cranberry Feta*

#### Shrimp Piccata

Grilled shrimp, lemon butter sauce, capers and fresh parsley (\$17)

#### Garlic Lemon Pepper Shrimp

Grilled garlic and lemon marinated shrimp garnished with pepper (\$18)

#### Honey Roasted Salmon Steak

Honey and soy marinated salmon steak (\$17)

#### Salmon Fajitas

Sliced salmon, onions and peppers, flour tortillas and all the fixings (\$23)

#### Salmon Piccata

Grilled salmon steak, lemon butter sauce, capers and fresh parsley (\$18)

#### Lemon Basil Salmon

Grilled salmon steak with lemon basil butter (\$20)

#### Pan Seared Salmon

Tender pan seared salmon with a creamy lobster sauce (\$24)

#### Crab Cakes

Two baked jumbo lump crab cakes (\$17)

#### Citrus Peppercorn Tilapia

Baked tilapia perfectly flavored with lemon, cracked peppercorn and roasted garlic (\$18)

#### Chipotle Lime Tilapia

Baked filet with tortilla chip, lime and chipotle crumbs (\$20)

#### Garlic Herb Tilapia

Pan seared garlic and herb tilapia filet (\$18)

### Pasta

**Dinners Include** *Dinner Roll & Butter, Vegetable and  
Your choice of salad: House Garden Dinner, Caesar or  
Cranberry Feta*

#### Pasta Bar Dinner Station

Grilled chicken, shrimp, beef meatballs, bacon, rotini, ziti and bow tie pasta, alfredo and marinara sauce and sautéed red and green peppers, mushrooms and Onions (\$17)

#### Pasta Extravaganza

A buffet of tri-colored rotini and bow tie pasta with marinara and Alfredo sauce, beef meatballs and garlic chicken breast strips (\$15)

#### Meat Lasagna

Layers of meat, cheeses and marinara sauce baked to perfection (\$13)

#### Veggie Lasagna

Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce (\$13)

#### Baked Ziti

An Italian favorite with ziti, ground beef, marinara sauce and provolone and Parmesan cheeses (\$10)

#### Pasta Primavera

Sautéed vegetables and pasta smothered in our special garlic sauce and topped with parmesan cheese (\$11)

#### Spaghetti and Meatballs

Charbroiled beef meatballs, our signature marinara sauce and spaghetti noodle (\$12)

### Dinner Salads

#### Garden

Salad greens served with Ranch and Balsamic (\$3)

#### Cranberry Feta

Salad greens with walnuts, feta cheese and dried cranberries served with vinaigrette dressing (\$3)

#### Caesar

Crisp romaine lettuce, shredded Parmesan and garlic croutons (\$3)



## Dinner Side Choices

### Starches

- Oven Roasted Potatoes
- Country Mashed Potatoes
- Parmesan Potatoes
- Parsley Buttered New Potatoes
- Garlic Mashed Potatoes
- Signature Sweet Potatoes
- Sweet Potato Medley
- Whipped Sweet Potatoes
- Baked Beans
- Refried Beans
- White Rice Medley
- Cilantro Lime Rice
- Black Beans
- Pasta with Marinara
- Buttered Pasta Noodles
- Lemon Pasta
- Mexican Style Rice
- Garden Rice
- Aspen's Signature Cornbread Stuffing

### Vegetables

- Whole Green Beans
- Asparagus Green Bean Medley
- Oven Roasted Squash
- Confetti Corn
- Seasoned Black Beans
- English Peas
- Sweet Corn
- Oven Roasted Vegetables
- California Medley
- Roasted Cauliflower
- Seasoned Carrots
- Brown Sugar Glazed Carrots
- Green Beans Amandine

## Desserts

### New York Cheesecake

Individual rich and creamy cheesecake slice garnished with fresh berries (\$4.50)

### Individual Chocolate Tuxedo Bombe

Chocolate genoise, white, milk, and dark chocolate mousse, chocolate ganache coating (\$6)

### Raspberry Swirl Cheesecake Bar

Creamy white chocolate cheesecake swirled with fresh raspberry puree on a chocolate crumb crust (\$4.50)

### Tiramisu

Sponge cake, espresso-flavored mascarpone mousse and whipped cream (\$5)

### Black Forest Cake

Amarena cherry juice soaked sponge cake soaked layered with chocolate mousse, Amarena cherries, Morello cherry confit, whipped meringue cream topped and dark chocolate shavings (\$5)

### Strawberry Shortcake

Strawberries and whipped cream sandwiched between three layers of moist shortcake (\$5)

### Tuxedo Chocolate Shortcake

Layers creamy dark and white chocolate mousse floating between three layers of marble cake (\$5.50)

### Salted Caramel and Pear Ribbon Torte

Hazelnut cake with caramel Bavarian cream, cubed pears, caramel flavored topping, and delicate milk chocolate ribbons (\$5)

### Peach Melba Ribbon Torte

Raspberry flecked biscuit cake layered with peach mousse, diced peaches and peach cream, topped with vanilla cream and chopped green pistachios (\$6)

### Flan

Rich custard with hints of vanilla topped with traditional caramel sauce (\$5)



## Desserts for a Group

(Serves 12-16)

### Bread Pudding

#### Aspen's Signature Bread Pudding

Spiked with a delicious vanilla sauce (\$45)

#### Cranberry Orange Bread Pudding

Dried cranberries, orange zest and our sweet orange vanilla sauce (\$45)

### Cobblers

**Pecan** - just like the Southern pecan pie you adore just baked for a group in a pan! (\$50)

**Peach** - sweet peach slices tossed in spiced sugar and topped with a flaky crust (\$30)

**Cherry** - sweet cherries tossed in sugar and topped with a flaky crust (\$40)

## Party Desserts By The Dozen

### Mini Bars for Stars

An assortment of mini fudge brownies, lemon squares and coconut chocolate bars (\$25)

### Mini Decadent Dessert Bars

Celebrate in grand style with these extraordinary treats: white chocolate raspberry cheesecake, fudge brownies, coconut chocolate bars, triple berry bars and sugar dusted lemon squares (\$30)

### Fresh Fruit Kabobs

Skewers with cantaloupe, pineapple and a fresh strawberry (\$24)

### Assorted Mini Cheesecakes

White chocolate raspberry, chocolate hazelnut, Dulce de Leche, vanilla bean, key lime, mango and pomegranate (\$50)

## Need a Custom Quote?

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

[Info@AspenCatering.com](mailto:Info@AspenCatering.com)

## Continental Breakfast

### Bakery Bonanza

Mini muffins, Danish, mini cinnamon rolls, all butter coffee cake, party croissants, mini bagels and cream cheese

Small Serves 8-10 (\$40)

Medium Serves 12-15 (\$50)

Large Serves 18-20 (\$70)

### Yogurt

Regular \$2.50 | Yogurt & Granola \$4 | Greek \$3.50

### Fruit Trays (page 4)

## Hot Breakfast Choices

### Breakfast for a Group Serves 10-12

#### Mom's Country Casserole

Eggs, cheese and sausage quiche like casserole (\$55)

#### Dad's Country Casserole

Eggs, cheese, ham, peppers and onions (\$50)

#### Breakfast Frittata

Fluffy eggs, veggies, and two cheeses baked to a golden brown breakfast casserole (\$45)

#### Breakfast Denver Frittata

Eggs, ham, green peppers, mushrooms and onion (\$45)

#### Hot Oatmeal Bar

Served with brown sugar, walnuts, raisins and butter (\$30)

#### Baked French Toast

Baked French Toast with a hint of cinnamon, drizzled with sweet maple breakfast syrup (\$40)

#### Cranberry Almond Oatmeal Bar

Served with dried cranberries, almonds and brown sugar (\$40)

### Individual Hot Breakfast Items

#### Texas Break-feast

The ultimate breakfast with scrambled eggs, bacon, sausage, biscuits, country gravy and potatoes (\$11)

#### Breakfast Potatoes (\$2)

#### Sausage Patty or Bacon 2 slices (\$2)