

ASPEN CATERING

Proudly Serving Dallas/Ft. Worth
since 1997

SPECIAL EVENT MENU



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FOR INFORMATION:

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FOR ORDERING:

Orders@AspenCatering.com

Updated

December 3, 2009

Items and prices are subject to change and
do not include sales tax, service charge or gratuity

-APPETIZERS-

Prices listed are for 25 pieces unless otherwise noted

-CHICKEN-

Fajita Chicken Quesadillas	\$25
Chicken, cheddar cheese and flame roasted peppers served with salsa and sour cream	
Chicken & Pineapple Brochettes	\$25
Tender chicken breast accented with juicy chunks of pineapple topped with a sweet and sour sauce	
Chicken Cordon Bleu	\$35
Breaded chicken stuffed with ham and melted cheese, served with spicy mustard	
Asian Chicken Skewers	\$25
Skewers of Asian-style marinated chicken breast tenders served with sweet and sour sauce	
Pecan Crusted Chicken Tenders	\$35
Tender chicken strips coated with pecan breading & served with tangy maple dipping sauce	
Bacon Wrapped Chicken & Jalapeno	\$35
Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon	
Chicken & Vegetable Potstickers	\$35
Bite-sized dumplings filled with a delectable blend of chicken and Asian vegetables	
Chicken Pot Pie Petite Bread Bowls	\$25
Golden bread bowls filled with homemade chicken pot pie	
Chicken Salad Petite Bread Bowls	\$25
Petite golden bread bowls filled with homemade chicken salad	

-BEEF/PORK-

Beef Duxelle En Croute	\$50
Beef tenderloin and mushrooms in a flaky pastry	
Charbroiled Cocktail Meatballs	
Meatballs with BBQ, Brown Gravy or Marinara	\$25
Mexican Meatballs	\$50
Baby Burger Bar	\$50
Mini all beef hamburgers served with home baked rolls and all the toppings needed for a perfect burger	
Baby Hot Dog Bar	\$20
A cocktail version of the all American hot dog	
Beef Empanadas	\$50
Pocket pastry filled with seasoned beef, pimento and bell peppers served with salsa and sour cream	
Pot Roast Petite Bread Bowls	\$25
Savory pot roast, carrots, and potatoes fill these bite sized bowls	
Tenderloin Crostini	\$60
Garlic toast slices topped with sliced lean beef tenderloin and Boursin cheese	
Savory Stuffed Mushrooms	\$50
Jumbo mushrooms packed with homemade filling	
Bacon Cheddar New Potatoes	\$25
Potato shells stuffed with cheese, bacon and chives	
Prosciutto & Melon Skewers	\$25
Fresh melon wrapped in Prosciutto ham	
Mini Deli or Deli Salad Sandwiches	\$30
Smoked turkey, ham and roast beef with assorted cheeses, or chicken, tuna and smoked chicken salad on golden mini sandwich rolls	
Carbonara Purses	\$25
Puff pastry purses stuffed with spaghetti Carbonara	
BLT Crostini	\$15
Toasted baguette slices topped with bacon, lettuce, tomato and avocado aioli	

THEME PARTY IDEAS

IT'S A PICNIC \$10

Baby Burger and Baby Hot Dog Bar
Kettle Chips and homemade French Onion Dip
Fresh Fruit Salad and Pasta Salad Garden Vegetable Tray

A TASTE OF ITALY \$10

Baked Meatball Ziti, Vegetable Lasagna,
Pasta Primavera
Prosciutto and Fresh Melon Skewers
Tomato Basil Salad and Rosemary Cheese Straws

MEXICAN FIESTA \$10

Fajita Chicken Quesadillas, Taco Beef Nacho Bar
Black Bean & Cheese Quesadillas Mexican Rice,
Picante Sauce & Chips and Fresh Season Fruit Tray

IT'S A PARTY \$7

Assorted Mini Deli Sandwiches with Parmesan Kettle Chips
Garden Fresh Vegetables and Seasonal Fresh Fruit Tray



-APPETIZERS-

Prices listed are for 25 pieces unless otherwise noted

**-FRUIT, CHEESE & VEGETABLE DISPLAYS-**

All displays include hand carved garnishes
Minimum order for 25 please

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| Seasonal Fresh Fruit Display (per person) | \$2 |
| The season's best cantaloupe, honeydew, pineapple, red grapes and strawberries | |
| Garden Vegetable Display (per person) | \$1 |
| Garden fresh broccoli, carrots, cherry tomatoes, celery and cucumbers accompanied by ranch | |
| Fresh Fruit & Cheese Display (per person) | \$3 |
| Fresh seasonal fruit surrounded by Muenster, Gouda, and Havarti cheeses served with assorted gourmet crackers | |
| International Cheese Display per person | \$3 |
| Baby Swiss, smoked gouda and almond crusted brie, and creamy Boursin cheese dip garnished with strawberries and red grapes served with gourmet crackers | |
| Almond Crusted Brie (serves about 30-35) | \$75 |
| A wheel of buttery brie coated with toasted almonds, garnished with grapes and served with assorted gourmet crackers | |

-SEAFOOD-

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| Smoked Salmon Crostini | \$60 |
| Salmon, cucumber slices and fresh dill on toasted bread slices | |
| Tuna Salad Petite Bread Bowls | \$25 |
| Petite bread bowl stuffed with our homemade tuna salad | |
| Bacon Wrapped Shrimp Skewers | Please call |
| Shrimp and fresh jalapeno slices wrapped in bacon with mint ginger sauce | |
| Shrimp Cocktail | Please call |
| Traditional shrimp cocktail served with cocktail sauce | |
| Tequila Lime Shrimp | Please call |
| Marinated shrimp served with creamy tequila lime sauce | |

-VEGETARIAN-

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| Vegetable Spring Rolls | \$50 |
| Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper | |
| Creamy Artichoke Dip | \$55 |
| Parmesan cheese & artichoke hearts baked to a golden brown served with gourmet crackers. Serves 35-40. | |
| Grilled Vegetable Skewers | \$25 |
| Seasoned fresh squash, tomatoes, onion and peppers, skewered and grilled to perfection | |
| Pepperjack Tarts | \$35 |
| Our spicy cheese blend baked in a phyllo shell | |
| Herb Stuffed New Potatoes | \$25 |
| Potato shells stuffed with sour cream and chives | |
| Rosemary Cheese Straws | \$25 |
| Puff pastry straws with Parmesan cheese and rosemary | |
| Spanakopita | \$25 |
| Phyllo triangles filled with seasoned spinach and parmesan cheese | |
| Savory Mushroom Pockets | \$25 |
| Puff pastry pockets stuffed with a savory filling of mushrooms and Swiss cheese | |
| Spinach Artichoke Baguettes | \$30 |
| Soft mini baguettes slices topped with our tangy spinach artichoke mix and smothered with parmesan cheese | |
| Mushroom & Caramelized Onion Petite Bowls | \$25 |
| Petite bread bowls filled with sautéed mushrooms, caramelized onions and Swiss cheese | |
| Sun Dried Tomato Crostini | \$50 |
| Marinated sun dried tomatoes and parmesan cheese on toasted garlic rounds | |
| 7 Layer Dip | \$30 |
| Shredded cheddar, refried beans, avocado, sour cream, tomatoes, black olives and chives served with tostado chips | |
| Veggie Cream Cheese Pinwheels | \$15 |
| Veggie cream cheese & shredded lettuce rolled up in tomato & garlic tortillas sliced into bite sized treats | |



-DINNERS-

Dinners Include parsley buttered new potatoes, seasoned green beans, Caesar or Spring salad & dinner roll

-CHICKEN-

Recommended Appetizers

- Fresh Fruit Display
- Any one of our cocktail Meatballs
- Stuffed New Potatoes

Herb Crusted Chicken	\$15
Seasoned chicken breasts breaded with our special herb mix	
Parmesan Crusted Chicken	\$16
Seasoned chicken breast breaded with garlic & parmesan cheese	
Smothered Chicken	\$14
Seasoned chicken breast topped with sautéed mushrooms & onions and smothered with provolone cheese	
Garden Vegetable Smothered Chicken	\$14
Baked chicken breast smothered with marinated zucchini & squash and covered with melted provolone cheese	
Mediterranean Smothered Chicken	\$15
Chicken breast smothered with sautéed spinach, sundried tomato and onion	
Chicken with Plum Sauce	\$14
Marinated chicken breast with rich plum sauce served with steamed rice, green beans Almandine	
Cordon Bleu Smothered Chicken	\$16
Baked Chicken breast topped with ham and melted provolone cheese	
Rotisserie Style Chicken Breast	\$14
Lightly seasoned skinless boneless chicken breast	
Rosemary Grilled Chicken	\$14
Seasoned chicken breast grilled with rosemary	

-BEEF/PORK-

Recommended Appetizers

- Fresh Fruit Display
- Chicken Cordon Bleu
- Creamy Artichoke Dip

Sirloin Steak & Chicken Medallion	\$20
Medallions of sirloin steak and herb crusted or rotisserie chicken	
Sirloin Steak	\$24
Grilled sirloin beef steak—simply the best!	
Roast Beef and Gravy	\$14
Sliced roast beef served in savory brown gravy served with mashed potatoes	
New England Pot Roast	\$14
Tender roast beef cooked with new potatoes and baby carrots served with rich beef gravy	
Texas BBQ Brisket	\$15
Beef brisket smothered in zesty BBQ sauce, along with ranch beans, potato salad, relish tray and a Texas-sized dinner roll	
Meatball Stroganoff	\$14
Beef meatballs served over pasta and smothered in a savory sour cream sauce	
BBQ Duo	\$14
BBQ brisket and chicken served with ranch beans, potato salad, relish tray and a Texas-sized dinner roll	
Honey Glazed Baked Ham	\$14
Brown sugar and butter glaze this lean sliced smoked ham	
Apricot Cranberry Pork Chop	\$17
Slow roasted apricot cranberry stuffed pork chop	
Spiced Apple Pork Chop	\$15
Lean pork tenderloin slow roasted with our spiced apples	
Savory Stuffed Pork Chop	\$15
Oven roasted boneless stuffed pork chop filled with Southern cornbread stuffing	

-CARVING STATIONS-

Treat your guests to the best with one of these professionally attended carving stations complimented with assorted breads & tasty sauces

- Beef Tenderloin
- Oven Roasted Turkey
- Prime Rib of Beef
- Honey Glazed Ham
- Spiced Apple Pork Loin

Please call for details



-PASTA-


Dinners include seasoned green beans,
Caesar salad and garlic bread

Recommended Appetizers

Meatballs Marinara, Melon and Prosciutto Skewers
Sundried Tomato Crostini, Fresh Fruit Display

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| Pasta Extravaganza | \$16 |
| A buffet of Tri colored rotini and bow tie pasta with marinara and Alfredo sauce, meatballs and garlic chicken breast strips | |
| Meat Lasagna | \$15 |
| Layers of meat, cheeses and marinara sauce baked to perfection | |
| Veggie Lasagna | \$15 |
| Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce | |
| Baked Ziti | \$12 |
| An Italian favorite with ziti, ground beef, marinara sauce and provolone and parmesan cheeses | |
| Pasta Primavera | \$12 |
| Sautéed vegetables and penne pasta smothered in our special garlic sauce and topped with parmesan cheese | |
| Spaghetti and Meatballs | \$12 |
| Charbroiled beef meatballs, homemade marinara sauce and spaghetti noodles | |
| Italian Trio | \$20 |
| Stuffed shells and cheese, beef or cheese ravioli and meat or cheese tortellini served with marinara and Alfredo sauce | |

-DESSERTS-

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| Indulgent Cake Selection | \$4 |
| Choose creamy cheesecake, cinnamon carrot, Key lime, or pineapple upside down cake | |
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| Decadent Dessert Station | \$4 |
| White chocolate raspberry cheesecake bars, fudge brownies, raspberry sammies and sugar dusted lemon squares | |
| Raspberry & White Chocolate Cheesecake Bars | \$4 |
| Rich and creamy white chocolate cheesecake swirled with fresh raspberry puree | |
| Shortcake and Whipped Cream | \$4.25 |
| Strawberry or double chocolate filling between layers of shortcake and real whipped cream | |
| Chocolate Eclairs | \$3 |
| Rich éclairs filled with Bavarian cream, topped with sweet dark chocolate icing | |
| Supreme Dessert Sampler | \$2.50 |
| An assortment of all our mini dessert bars and gourmet cookies - 2 treats per person | |
| Baker's Pride | \$3.25 |
| Mini gourmet cookies & fudge brownie fingers | |

-MEXICAN-

Dinners include refried beans, Mexican rice, salsa & chips

Recommended Appetizers

7 Layer Dip

Veggie Cream Cheese Pinwheels

Beef Empanadas, Mexican Meatballs

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| Fajita Bar | \$14 |
| Marinated strips of beef & chicken, flame roasted onions and peppers served with flour tortillas | |
| Soft Taco Bar | \$12 |
| Taco Beef & chicken served with soft flour tortillas | |
| Fajita Smothered Chicken | \$14 |
| Fajita style chicken breast topped with flame roasted peppers and tomatoes, smothered in pepperjack cheese | |

SEAFOOD

Dinners include seasoned green beans,
Caesar salad and dinner roll

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|--|-------------|
| Grilled Tilapia | \$15 |
| Tender flaky grilled tilapia | |
| Pecan Crusted Tilapia | \$16 |
| Tender flaky pan seared pecan crusted tilapia | |
| Garlic Lemon Shrimp | \$16 |
| Grilled marinated shrimp served with our creamy garlic lemon sauce | |

-BEVERAGES-

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|---|---------------|
| Beverage Oasis | \$3 |
| An assortment of bottled water, assorted soft drinks & iced tea | |
| Lemonade | \$2 |
| Iced Tea | \$2 |
| Totally Clear Punch | \$3 |
| Coffee Service | \$1.50 |
| Bottled Spring Water | \$1.50 |
| Canned Soft Drinks | \$1.50 |

EVENT SERVICES

We can also provide these event specialties

One call gets it all!

Complete Wedding and Event Planning

Custom Menus

Chocolate Fountains

Bartenders and Wait staff

Wedding and Specialty Cakes

Tables and Chairs

Linens and China

Floral Arrangements

Margarita Machines

And a whole lot more!