

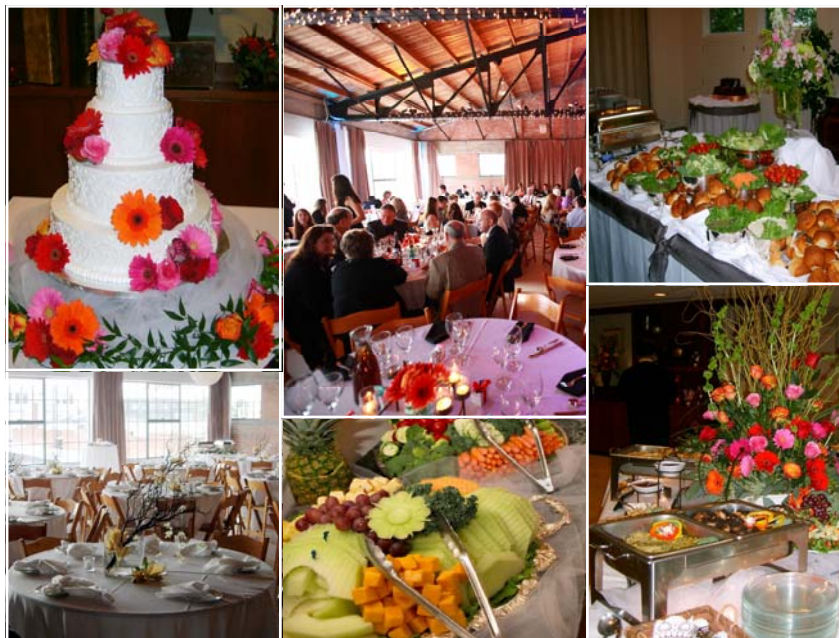
*Featured in The Dallas Business Journal*

Top Caterer In DFW

# ASPEN CATERING

Proudly Serving Dallas/Ft. Worth Since 1997

## SPECIAL EVENT MENU



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FOR INFORMATION:

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

As of

June 30, 2013



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

## -APPETIZERS-

Prices listed are per person with a minimum order of 25 people unless otherwise noted



### -CHICKEN-

- |   |               |
|---|---------------|
| <b>Asian Chicken Blossoms</b>   | <b>\$1</b>    |
| Crispy wonton filled with chicken, scallion, sesame and soy   |               |
| <b>Fajita Chicken Quesadillas</b>   | <b>\$1.25</b> |
| Chicken, cheddar cheese and flame roasted peppers served with salsa and sour cream 24 pieces per serving  |               |
| <b>Chicken Sliders</b>  | <b>\$2.80</b> |
| Mini chicken burgers served with dill pickle chips on our homemade rolls                                  |               |
| <b>Asian Chicken Sate</b>   | <b>\$1.60</b> |
| Skewers of Asian-style marinated chicken breast tenders served with plum sauce                            |               |
| <b>Parmesan or Herb Crusted Chicken Tenders</b>   | <b>\$1.25</b> |
| Baked chicken breast strips with herbed or garlic parmesan cheese bread crumbs served with marinara sauce |               |
| <b>Bacon Wrapped Chicken &amp; Jalapeno</b>   | <b>\$2.25</b> |
| Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon                         |               |
| <b>Street Taco Station with Chicken</b>   | <b>\$2.40</b> |
| Party size flour tortillas, spiced chicken served with shredded cheese, sour cream and fire roasted salsa |               |
| <b>Chicken &amp; Vegetable Pot Stickers</b>   | <b>\$1.80</b> |
| Bite-sized dumplings filled with a delectable blend of chicken and Asian vegetables                       |               |
| <b>Chicken Empanadas</b>  | <b>\$1</b>    |
| Pastry pocket filled with spicy chicken and vegetables  |               |
| <b>Chicken Wings</b>  | <b>\$3</b>    |
| Chicken wing station complete with BBQ and spicy Inferno dipping sauces                                   |               |
| <b>Grilled Chicken Strips in Pesto Cream Sauce</b>  | <b>\$1.60</b> |
| Grilled chicken strips smothered in creamy pesto sauce  |               |
| <b>Firecracker Chicken Egg Rolls</b>  | <b>\$1.60</b> |
| Firecracker shaped egg roll filled with mild southwestern spiced chicken                                  |               |

### -BEEF/PORK-

- |   |               |
|---|---------------|
| <b>Tenderloin Teasers</b>   | <b>\$2.50</b> |
| Beef tenderloin medallion served in a phyllo cup with a buttery baked potato topping                      |               |
| <b>Cuban Sandwich</b>   | <b>\$1.75</b> |
| Grilled flat bread filled with ham, Swiss cheese, mustard and pickles                                     |               |
| <b>Baby Burger Sliders</b>  | <b>\$2.80</b> |
| Mini all beef hamburgers served with home baked rolls and Swiss and Cheddar Cheeses                       |               |
| <b>BBQ Brisket Sliders</b>  | <b>\$2.25</b> |
| Bite sized sandwiches made with tender brisket and sweet and smoky BBQ sauce                              |               |
| <b>Asian Beef Blossoms</b>  | <b>\$1</b>    |
| Crispy wonton filled with beef, scallion, sesame, and soy   |               |
| <b>Beef Empanadas</b>   | <b>\$2</b>    |
| Pocket pastry filled with seasoned beef, pimento and bell peppers served with salsa and sour cream        |               |
| <b>Tenderloin Crostini Station</b>  | <b>\$2.50</b> |
| Slices of lean beef tenderloin and homemade flavored cream cheese   |               |
| <b>Bacon Cheddar New Potatoes</b>   | <b>\$1</b>    |
| Potato shells stuffed with cheese, bacon and chives   |               |
| <b>Green Bean Bundles</b>   | <b>\$1.60</b> |
| Whole green beans coated with brown sugared butter and wrapped up in a thick slice of bacon               |               |
| <b>Antipasto Skewers</b>  | <b>\$1.60</b> |
| Balsamic roasted mushroom, pepperoncini, mozzarella, and Genoa salami                                     |               |
| <b>Street Taco Station with Beef</b>  | <b>\$2.40</b> |
| Party size flour tortillas, spiced beef served with shredded cheese, sour cream and fire roasted salsa    |               |
| <b>Street Taco Station with Brisket</b>   | <b>\$2.80</b> |
| Party size flour tortillas, sliced brisket served with shredded cheese, sour cream and fire roasted salsa |               |

### Place Setting Options

Includes Appetizer, Salad, Dinner and Dessert plate,  
Water and Tea Glasses

**China and glassware starting at \$8 per person**

Pricing based on actual place setting choices

**Clear Acrylic (disposable)**

High quality acrylic plates with silver or clear utensils

**Plastic (disposable)**

Clear plastic plates with silver or clear utensils

**Standard White Foam \$2**

White foam dinner plate, dessert plate and clear utensils

## -APPETIZERS-

Prices listed are per person with a minimum order of 25 people unless otherwise noted



### -FRUIT, CHEESE & VEGETABLE DISPLAYS-

Prices are per person

- |   |            |
|---|------------|
| <b>Chef's Custom Cheese Board</b>   | <b>\$5</b> |
| Our Chef will personally select domestic and imported cheeses to accompany your meal. Served with gourmet crackers and crostini, garnished with fresh fruit |            |
| <b>Seasonal Fresh Fruit Display</b>   | <b>\$3</b> |
| The season's best cantaloupe, honeydew, pineapple, red grapes and strawberries  |            |
| <b>Garden Vegetable Display</b>   | <b>\$3</b> |
| Garden fresh broccoli, carrots, cherry tomatoes, celery and cucumbers accompanied by ranch  |            |
| <b>Fresh Fruit &amp; Cheese Display</b>   | <b>\$4</b> |
| Fresh seasonal fruit surrounded by Muenster, Gouda, and Havarti cheeses served with assorted gourmet crackers   |            |

## -SEAFOOD-

- |   |             |
|---|-------------|
| <b>Smoked Salmon Crostini Station</b>   | <b>\$3</b>  |
| Salmon, cucumber slices and fresh dill on toasted bread slices  |             |
| <b>Bacon Wrapped Shrimp Skewers</b>   | <b>\$2</b>  |
| Shrimp and fresh jalapeno slices wrapped in bacon   |             |
| <b>Tequila Lime Shrimp</b>  | <b>\$2</b>  |
| Marinated shrimp served with creamy tequila lime sauce  |             |
| <b>Shrimp Cakes</b>   | <b>\$2.</b> |
| Tender shrimp, celery, bell pepper, and onion served in a bite sized cake. Served with our homemade chipotle mayonnaise |             |

## -VEGETARIAN-

- |   |               |
|---|---------------|
| <b>Bleu Cheese and Chive Straws</b>   | <b>\$1</b>    |
| Crispy cracker like breadsticks made from blue cheese and fresh chives                            |               |
| <b>Fire Seared Antipasto Platter</b>  | <b>\$1.50</b> |
| fire seared marinated vegetables served with Genoa salami, Provolone, and house grilled crostini. |               |
| <b>Vegetable Spring Rolls</b>   | <b>\$2.20</b> |
| Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper          |               |
| <b>Grilled Vegetable Kabobs</b>   | <b>\$1.50</b> |
| Seasoned fresh squash, tomatoes, onion and peppers, skewered and grilled to perfection            |               |
| <b>Pepperjack Tarts</b>   | <b>\$1.50</b> |
| Our spicy cheese blend baked in a phyllo shell  |               |
| <b>Herb Stuffed New Potatoes</b>  | <b>\$1</b>    |
| Potato shells stuffed with sour cream and chives  |               |
| <b>Rosemary Cheese Straws</b>   | <b>\$1</b>    |
| Puff pastry straws with Parmesan cheese and rosemary  |               |
| <b>Spanakopita</b>  | <b>\$2.40</b> |
| Phyllo triangles filled with seasoned spinach and parmesan cheese                                 |               |
| <b>Savory Mushroom Pockets</b>  | <b>\$1</b>    |
| Puff pastry pockets stuffed with a savory filling of mushrooms and Swiss cheese                   |               |

## -PARTY DIPS-

- |   |                                |
|---|--------------------------------|
| <b>Black and White Hummus</b>   | <b>\$1.50</b>                  |
| A swirl of Aspen's own black bean and garbanzo bean hummus served with oven fired flat bread strips               |                                |
| <b>Creamy Artichoke Dip</b>   | <b>Minimum order 35-40 \$2</b> |
| Parmesan cheese & artichoke hearts baked to a golden brown served with gourmet crackers. Serves 35-40.            |                                |
| <b>Mango Pineapple Salsa</b>  | <b>\$1.8</b>                   |
| Tropical mango and pineapple salsa served with cinnamon flat bread strips   |                                |
| <b>Tapenade Sampler</b>   | <b>\$1.75</b>                  |
| Features our black olive and roasted red pepper tapenades served with oven fired flatbread                        |                                |
| <b>7 Layer Dip</b>  | <b>\$2.20</b>                  |
| Shredded cheddar, refried beans, avocado, sour cream, tomatoes, black olives and chives served with tostado chips |                                |
| <b>Boursin Cheese Dip</b>   | <b>\$2.50</b>                  |
| Soft garlic and herb cheese blend served with gourmet party crackers  |                                |





**-DINNERS-**

Dinners include  
complimentary  
Iced Tea and  
Water Service  
And Items  
noted below

**-CHICKEN-**

*Includes Your Choice of Salad, Traditional Vegetable & Starch*

- |   |             |
|---|-------------|
| <b>Herb Crusted Chicken</b>   | <b>\$14</b> |
| Seasoned chicken breasts breaded with our special herb mix  |             |
| <b>Parmesan Crusted Chicken</b>   | <b>\$15</b> |
| Seasoned chicken breast breaded with garlic & parmesan cheese   |             |
| <b>Chicken Piccata</b>  | <b>\$14</b> |
| Grilled chicken breast topped with a rich lemon butter sauce accented with capers and fresh parsley             |             |
| <b>Chicken with Plum Sauce</b>  | <b>\$17</b> |
| Marinated chicken breast with rich plum sauce   |             |
| <b>Apricot Cranberry Chicken</b>  | <b>\$17</b> |
| Chicken breast on top of a festive mixture of zucchini, cranberry, apple, celery and onion flavored stuffing    |             |
| <b>Chicken Marsala</b>  | <b>\$15</b> |
| Marinated skinless boneless chicken breast served in a delicate marsala sauce                                   |             |
| <b>Traditional Chicken Parmesan</b>   | <b>\$15</b> |
| Parmesan crusted chicken breast topped with our homemade marinara sauce, provolone cheese and spaghetti noodles |             |
| <b>Chicken in Pesto Cream Sauce</b>   | <b>\$16</b> |
| Marinated grilled chicken breast in a creamy pesto sauce  |             |
| <b>Rotisserie Style Chicken Breast</b>  | <b>\$13</b> |
| Baked seasoned skinless boneless chicken breast   |             |
| <b>Rosemary Roasted Chicken Breast</b>  | <b>\$13</b> |
| Marinated chicken breast oven roasted with a hint of rosemary   |             |

**Smothered Chicken Selections**

- |   |             |
|---|-------------|
| <b>Mediterranean Smothered Chicken</b>  | <b>\$15</b> |
| Chicken breast smothered with sautéed spinach, sundried tomato and onion                                    |             |
| <b>Cordon Bleu Smothered Chicken</b>  | <b>\$14</b> |
| Baked chicken breast topped with ham and provolone cheese   |             |
| <b>Smothered Chicken</b>  | <b>\$15</b> |
| Seasoned chicken breast topped with sautéed mushrooms & onions and smothered with provolone cheese          |             |
| <b>Garden Vegetable Smothered Chicken</b>   | <b>\$15</b> |
| Baked chicken breast smothered with marinated zucchini & squash and covered with melted provolone cheese    |             |
| <b>Fajita Smothered Chicken</b>   | <b>\$15</b> |
| Fajita style chicken breast topped with flame roasted peppers and tomatoes, smothered in pepper jack cheese |             |

**-BEEF-**

*Includes Your Choice of Salad, Traditional Vegetable & Starch*

- |  |             |
|--|-------------|
| <b>Texas BBQ Brisket</b>   | <b>\$19</b> |
| Smoked beef brisket smothered in zesty BBQ sauce   |             |
| <b>BBQ Trio</b>  | <b>\$18</b> |
| BBQ brisket, chicken & sausage smothered in zesty BBQ sauce  |             |
| <b>BBQ Duo</b>   | <b>\$16</b> |
| Chicken and smoked beef brisket smothered in zesty BBQ sauce   |             |
| <b>Sirloin Steak &amp; Chicken Medallion</b>   | <b>\$24</b> |
| Medallions of sirloin steak and herb crusted, parmesan crusted or rotisserie style chicken medallion |             |
| <b>Sirloin Steak</b>   | <b>\$35</b> |
| Grilled sirloin beef steak—simply the best   |             |
| <b>Roast Beef with Gravy</b>   | <b>\$15</b> |
| Sliced slow roasted tender roast beef served with rich beef gravy                                    |             |

**-MEXICAN-**

*Includes Your Choice of a Traditional Vegetable & Starch  
Served with Chips and Fire Roasted Salsa*

- |  |             |
|--|-------------|
| <b>Fajita Bar</b>  | <b>\$17</b> |
| Marinated strips of beef & chicken, flame roasted onions and peppers served with flour tortillas |             |
| <b>Soft Taco Bar</b>   | <b>\$15</b> |
| Taco Beef & chicken served with soft flour tortillas   |             |

**-PORK-**

*Includes Your Choice of Salad, Traditional Vegetable & Starch*

- |  |             |
|--|-------------|
| <b>Apricot Cranberry Pork Chop</b>   | <b>\$18</b> |
| Slow roasted boneless pork chop on top of festive mixture of zucchini, cranberry, apple, celery stuffing |             |
| <b>Spiced Apple Pork Chop</b>  | <b>\$16</b> |
| Lean boneless pork chop slow roasted with our homemade spiced apples                                     |             |
| <b>Honey Glazed Baked Ham</b>  | <b>\$14</b> |
| Brown sugar and butter glaze this lean sliced smoked ham   |             |

**-PASTA-**

*Includes Your Choice of Salad, and Traditional Vegetable*

- |  |             |
|--|-------------|
| <b>Pasta Extravaganza</b>  | <b>\$18</b> |
| A buffet of Tri colored rotini and bow tie pasta with marinara and Alfredo sauce, meatballs and garlic chicken breast strips |             |
| <b>Meat Lasagna</b>  | <b>\$15</b> |
| Layers of meat, cheeses and marinara sauce baked to perfection   |             |
| <b>Veggie Lasagna</b>  | <b>\$14</b> |
| Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce                               |             |
| <b>Baked Ziti</b>  | <b>\$14</b> |
| An Italian favorite with ziti, ground beef, marinara sauce and provolone and parmesan cheeses                                |             |
| <b>Pasta Primavera</b>   | <b>\$11</b> |
| Sautéed vegetables and penne pasta smothered in our special garlic sauce and topped with parmesan cheese                     |             |

## TRADITIONAL CHOICES

|                        |                     |
|------------------------|---------------------|
| Oven Roasted Potatoes  | White Rice Medley   |
| Mashed Potatoes        | Whole Green Beans   |
| Garlic Mashed Potatoes | Italian Green Beans |
| Baked Beans            | Crinkle Cut Carrots |
| Refried Beans          | Confetti Corn       |
| Mexican Rice           | Sweet English Peas  |

## DELUXE CHOICE

(Please add \$1.00 per selection)

|                                  |                               |
|----------------------------------|-------------------------------|
| Whipped Sweet Potatoes           | Green Beans Amandine          |
| Duchess Potatoes                 | Green Bean Bundles            |
| Scalloped Potatoes               | Parmesan Tomato               |
| Gourmet Macaroni<br>and Cheese   | Oven Roasted<br>Squash Medley |
| Apricot Cranberry Stuffing       | Grilled Squash                |
| Rotini Alfredo                   | Spinach Soufflé               |
| Our Famous Cornbread<br>Stuffing | Baked Potato                  |

## —CARVING STATIONS—

Treat your guests to the best with one of these professionally attended carving stations complete with party breads

|                   |                     |
|-------------------|---------------------|
| Beef Tenderloin   | Oven Roasted Turkey |
| Prime Rib of Beef | Honey Glazed Ham    |

Please contact us for more details

## —BEVERAGES—

|                      |   |
|----------------------|---|
| *Coffee \$15         | *Lemonade \$15  |
| *Hot Tea \$15        | *Party Punch \$20   |
| *Iced Tea \$10       | Soft Drinks \$1.50<br>(Coke, Diet Coke, Sprite, Mr. Pibb) |
| *Sweet Iced Tea \$12 | Bottled Water \$1.50                                      |
| *Serves 10-12        | Bottled Juices \$2.50                                     |

## -DESSERTS-

|   |       |
|---|-------|
| 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                               |       |
| Supreme Dessert Sampler   | \$3   |
| An assortment of all our mini dessert bars and gourmet cookies - 2 treats per person                        |       |
| Shortcake Sampler   | \$5   |
| dark and white chocolate mousse party shortcake and a mini strawberry party shortcake                       |       |
| Individual Mousse Tarts   | \$3   |
| Individual tarts with light and fluffy mousse of your choices: Chocolate, orange, lemon or strawberry       |       |
| Pound Cake and Strawberries   | \$3   |
| Velvety pound cake smothered with sweet fresh strawberries and whipped topping                              |       |
| Custom Cakes and Cupcakes   | quote |
| Sheet Cakes, Wedding Cakes, Specialty Cakes and Custom Cakes Please call for quote                          |       |
| <b>We have a variety of cakes, pies and other desserts</b>  |       |
| <b>Please ask for details</b>   |       |

## We also provide: Complete Event and Wedding Planning

Bartenders and Wait staff  
Party Rentals  
And a whole lot more!

## VELVET CHOCOLATE FOUNTAINS

These eye catching fountains create a spectacular centerpiece and offer guest entertainment



### Grande Fountain (serves 100+)

Our 44" tall fountain features 4 tiers of melted, warm dark, white or milk chocolate

### Deluxe Fountain (serves 50-100)

This fountain is 27" tall, features 3 tiers with warm dark, white or milk chocolate. The fee includes: the first 10 lbs. of chocolate and the machine rental.

Please contact us for more details



These are just some sample ideas  
of what you can serve at your special event.  
We have many more items if you'd like to see more.

## MEXICAN INSPIRED MENU IDEAS

Mexican Meatballs  
Veggie Empanadas  
Tequila Shrimp  
Combo Fajita Bar  
Mexican Style Rice  
Confetti Corn  
Chips & Fire Roasted Salsa

Veggie Quesadillas  
Beef Empanadas  
7 layer Dip  
Combo Soft Taco Bar  
Refried Beans  
Mexican Style Rice

## ASIAN INSPIRED MENUS

Veggie Spring Rolls  
Asian Beef Blossom  
Chicken Vegetable Pot Stickers  
Chicken with Plum Sauce  
White Rice Medley  
Whole Green Beans  
Cranberry Feta Salad  
Dinner Rolls with Butter

## AFTERNOON GATHERING

Mini Deli Sandwiches  
Parmesan Potato Chips  
Aspen's Pasta Salad  
Fresh Fruit Kabobs  
Supreme Dessert Collection

## ITALIAN INSPIRED MENU IDEAS

Meatballs in Marinara Sauce  
Antipasto Skewers  
Caprese Skewers  
Parmesan Crusted Chicken  
Cranberry Feta Salad  
Squash Medley  
Dinner Rolls with Butter

Grilled Vegetable Skewers  
Pesto Chicken Strips  
Fresh Fruit Display  
Baked Ziti  
Caesar Salad  
Italian Green Beans  
Dinner Rolls with Butter

Creamy Artichoke Dip  
Pesto Chicken Strips  
Garden Vegetable Display  
Steak and Chicken Medallions  
Cranberry Spring Salad  
Oven Roasted Potatoes  
Green Beans  
Dinner Rolls with Butter

Bruschetta  
Rosemary Cheese Straws  
Spanakopita  
Veggie and Beef Lasagna  
Squash Medley  
Caesar Salad  
Dinner Rolls with Butter

## TRADITIONAL CHICKEN MENU IDEAS

Tenderloin Teasers  
Black and White Hummus  
Spanakopita  
Herb Crusted Chicken  
Garlic Mashed Potatoes  
Parmesan Tomatoes  
Caesar Salad  
Dinner Rolls with Butter

Creamy Artichoke Dip  
Fresh Fruit Display  
Caprese Skewers  
Steak and Chicken Medallions  
Cranberry Spring Salad  
Duchess Potatoes  
Green Beans Amandine  
Dinner Rolls with Butter

Savory Mushroom Pockets  
Grilled Vegetable Skewers  
Fruit and Cheese Display  
Parmesan Crusted Chicken  
Duchess Potatoes  
Whole Green Beans  
Traditional Dinner Salad  
Dinner Rolls with Butter

Fruit and Cheese Display  
Sundried Tomato Spanakopita  
Black and White Hummus  
Rotisserie Chicken  
Oven Roasted Potatoes  
Grilled Vegetables  
Cranberry Spring Salad  
Dinner Rolls with Butter

## TRADITIONAL TEXAS MENU IDEAS

7 layer Dip  
Herb Stuffed New Potatoes  
Tequila Shrimp  
Barbecue Trio  
Scalloped Potatoes  
Whole Green Beans  
Traditional Dinner Salad  
Dinner Rolls with Butter

## BEVERAGE SERVICE

### By the Gallon

#### HOT

Coffee \$15  
Decaf Coffee \$15  
Cappuccino \$15

#### COLD

Party Punch \$20  
Lemonade \$14  
Iced Tea \$5

### Individual

Canned Soft Drinks \$1.50  
Bottled Water \$1.50  
Bottled Juices \$2.25

## BARTENDERS & WAIT STAFF

Our professional service staff teams have years of event experience and will pamper your guests with the service you expect. From the set up to the cleanup, they'll take care of every little detail. We take on the work and worry while you enjoy your event with your guests.