

# ASPEN CATERING

Proudly Serving Dallas/Ft. Worth  
since 1997

## SPECIAL EVENT MENU



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FOR INFORMATION:

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Updated

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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

Chicken, cheddar cheese and flame roasted peppers served with salsa and sour cream

#### Chicken Sliders

Mini chicken burgers served with homemade rolls and all the toppings for a perfect mini burger bite

#### Chicken Cordon Bleu

Breaded chicken stuffed with ham and melted cheese, served with spicy mustard

#### Asian Chicken Sate

Skewers of Asian-style marinated chicken breast tenders served with plum sauce

#### Pecan Crusted Chicken Tenders

Tender chicken strips coated with pecan breading & served with tangy maple dipping sauce

#### Bacon Wrapped Chicken & Jalapeno

Chicken breast tenders and fresh jalapeno pepper strips all wrapped up with bacon

#### Chicken & Vegetable Potstickers

Bite-sized dumplings filled with a delectable blend of chicken and Asian vegetables

#### Chicken Empanadas

Pastry pocket filled with spicy chicken and vegetables

#### Broccoli Chicken Bites

White meat chicken, cheddar cheese, a hint of onion and zesty picante sauce baked in bite sized buttery pastry shell

#### Chicken Wings

Boneless chicken wings with hot wing and BBQ sauces served and bleu cheese

#### Pesto Chicken Strips

Grilled chicken strips smothered in creamy pesto sauce



### -BEEF/PORK-

#### Beef Duxelle En Croute

Beef tenderloin and mushrooms in a flaky pastry

#### Charbroiled Cocktail Meatballs

Meatballs with BBQ, Brown Gravy or Marinara

#### Mexican Meatballs

All beef meatballs combined with cheddar cheese, smothered in enchilada sauce

#### Baby Burger Bar

Mini all beef hamburgers served with home baked rolls and all the toppings needed for a perfect burger

#### Baby Hot Dog Bar

A cocktail version of the all American hot dog

#### Beef Empanadas

Pocket pastry filled with seasoned beef, pimento and bell peppers served with salsa and sour cream

#### Tenderloin Crostini

Garlic toast slices topped with sliced lean beef tenderloin and Boursin cheese

#### Bacon Cheddar New Potatoes

Potato shells stuffed with cheese, bacon and chives

#### Mini Deli or Salad Sandwiches (dozen)

Smoked turkey, ham and roast beef with assorted cheeses, or chicken, tuna and smoked chicken salad on golden mini sandwich rolls

#### Carbonara Purses

Puff pastry purses stuffed with spaghetti Carbonara

#### BLT Crostini

Toasted baguette slices topped with bacon, lettuce, tomato and avocado aioli

#### Antipasto Skewers

Balsamic roasted mushroom, pepperoncini, mozzarella, and prosciutto.

#### Green Bean Bundles

Whole green beans coated with brown sugared butter and wrapped up in a thick slice of bacon

### PLACE SETTING OPTIONS

#### China and glassware

Actual pricing determined by actual choices, delivery fees apply and damage waiver option will be added

#### Opulence (disposable)

High quality acrylic plates and tumblers with silver utensils

#### Plastic (disposable)

Clear plates with tumblers and clear plastic utensils

## -APPETIZERS-

-FRUIT, CHEESE &  
VEGETABLE DISPLAYS-**Seasonal Fresh Fruit Display**

The season's best cantaloupe, honeydew, pineapple, red grapes and strawberries

**Garden Vegetable Display**

Garden fresh broccoli, carrots, cherry tomatoes, celery and cucumbers accompanied by ranch dip

**Fresh Fruit & Cheese Display**

Fresh seasonal fruit surrounded by Muenster, Gouda, and Havarti cheeses served with assorted gourmet crackers

**Almond Crusted Brie (serves about 30-35)**

Buttery brie wheel coated with toasted almonds, garnished with grapes and served with assorted gourmet crackers

**Boursin Cheese**

Cream cheese blended with garlic and herbs served with gourmet crackers

## -SEAFOOD-

**Smoked Salmon Crostini**

Salmon, cucumber slices and fresh dill on toasted bread slices

**Bacon Wrapped Shrimp Skewers**

Shrimp and fresh jalapeno slices wrapped in bacon with mint ginger sauce

**Tequila Lime Shrimp**

Marinated shrimp served with creamy tequila lime sauce

**Shrimp Cakes**

Tender shrimp, celery, bell pepper, and onion served in a bite sized cake. Served with our homemade chipotle mayonnaise

## -VEGETARIAN-

**Bleu Cheese Cheesecake**

A blend of cheeses, baked on a parmesan cheese crust and served with gourmet crackers

**Vegetable Spring Rolls**

Chopped cabbage, celery, mushrooms, carrots and water chestnuts in a spring roll wrapper

**Grilled Vegetable Kabobs**

Seasoned fresh squash, tomatoes, onion and peppers, skewered and grilled to perfection

**Pepperjack Tarts**

Our spicy cheese blend baked in a phyllo shell

**Herb Stuffed New Potatoes**

Potato shells stuffed with sour cream and chives

**Caprese Cups**

Fresh mozzarella and cherry tomatoes dressed with our special marinade on a tomato basil tortilla cups, topped with fresh basil

**Rosemary Cheese Straws**

Puff pastry straws with Parmesan cheese and rosemary

**Spanakopita**

Phyllo triangles filled with seasoned spinach and parmesan cheese

**Savory Mushroom Pockets**

Puff pastry pockets stuffed with a savory filling of mushrooms and Swiss cheese

**Black and White Hummus**

A swirl of black bean and garbanzo bean hummus served with oven fired flat bread strips

**Sun Dried Tomato Crostini**

Marinated sun dried tomatoes and parmesan cheese on toasted garlic rounds

## -PARTY DIPS-

**Creamy Artichoke Dip**

Parmesan cheese & artichoke hearts baked to a golden brown served with gourmet crackers. Serves 35-40.

**Mango Pineapple Salsa**

Tropical mango and pineapple salsa served with cinnamon flat bread strips

**7 Layer Dip**

Shredded cheddar, refried beans, avocado, sour cream, tomatoes, black olives and chives served with tostado chips

**Bruschetta**

Diced fresh tomatoes marinated with herbs served with garlic toast



**-DINNERS-**

Dinners include dinner roll, seasoned whole green beans and your choice of salad:

Deluxe Garden Dinner Salad, Caesar Salad or a  
Chopped Wedge Salad

(Chopped crisp iceberg lettuce, topped with diced tomatoes, crumbled bacon and drizzled with Bleu cheese dressing)

**-CHICKEN-****Herb Crusted Chicken**

Seasoned chicken breasts breaded with our special herb mix with parsley buttered new potatoes

**Parmesan Crusted Chicken**

Seasoned chicken breast breaded with garlic & parmesan cheese served with rotini alredo

**Mediterranean Smothered Chicken**

Chicken breast smothered with sautéed spinach, sundried tomato and onion served with penne pasta and alfredo sauce

**Cordon Bleu Smothered Chicken**

Baked chicken breast topped with ham and provolone cheese served with served with buttered tri-colored rotini

**Pesto Stuffed Chicken**

A lightly breaded chicken breast, pocketed and stuffed with seasoned pesto cheese served with buttered tri-colored rotini

**Chicken with Plum Sauce**

Marinated chicken breast with rich plum sauce served with steamed rice

**Rotisserie Style Chicken Breast**

Lightly seasoned skinless boneless chicken breast with parsley buttered new potatoes

**Smothered Chicken**

Seasoned chicken breast topped with sautéed mushrooms & onions and smothered with provolone cheese served with parsley buttered new potatoes

**Garden Vegetable Smothered Chicken**

Baked chicken breast smothered with marinated zucchini & squash and covered with melted provolone cheese served with parsley buttered new potatoes

**-BEEF-****Sirloin Steak & Chicken Medallion**

Medallions of sirloin steak and herb crusted or rotisserie chicken served with parsley buttered new potatoes

**Sirloin Steak**

Grilled sirloin beef steak—simply the best served with parsley buttered new potatoes

**Texas BBQ Brisket**

Beef brisket smothered in zesty BBQ sauce, along with ranch beans, potato salad, relish tray and a Texas-sized dinner roll

**BBQ Trio**

BBQ brisket, chicken & sausage smothered in zesty BBQ sauce, served with ranch beans, potato salad, relish tray & Texas-sized dinner rolls (Potato salad in place of dinner salad above)

**New England Pot Roast**

Tender roast beef cooked with new potatoes and baby carrots served with rich beef gravy

**-PORK-****Apricot Cranberry Pork Chop**

Slow roasted apricot cranberry stuffed pork chop served with parsley buttered new potatoes

**Spiced Apple Pork Chop**

Lean pork tenderloin slow roasted with our spiced apples served with parsley buttered new potatoes

**Savory Stuffed Pork Chop**

Oven roasted boneless stuffed pork chop filled with Southern cornbread stuffing served with mashed potatoes and gravy

**Honey Glazed Baked Ham**

Brown sugar and butter glaze this lean sliced smoked ham with scalloped potatoes

**-SEAFOOD-****Crab Cakes**

Two baked jumbo lump crab cakes, served with parsley buttered new potatoes and fresh lemon wedges

**Salmon Cakes**

Homemade salmon cakes served with parsley buttered new potatoes and fresh lemon wedges

**Garlic Lemon Shrimp**

Grilled garlic and lemon marinated shrimp garnished with pepper served with steamed white rice

**-PASTA-**

Dinners include dinner roll, seasoned whole green beans, oven roasted squash and your choice of salad:

Deluxe Garden Dinner Salad, Caesar Salad or a Chopped Wedge Salad

(Chopped crisp iceberg lettuce, topped with diced tomatoes, crumbled bacon and drizzled with Bleu cheese dressing)

**Pasta Extravaganza**

A buffet of Tri colored rotini and bow tie pasta with marinara and Alfredo sauce, meatballs and garlic chicken breast strips

**Meat Lasagna**

Layers of meat, cheeses and marinara sauce baked to perfection

**Veggie Lasagna**

Spinach, carrots and peppers layered between lasagna noodles, baked with a creamy cheese sauce

**Baked Ziti**

An Italian favorite with ziti, ground beef, marinara sauce and provolone and parmesan cheeses

**Pasta Primavera**

Sautéed vegetables and penne pasta smothered in our special garlic sauce and topped with parmesan cheese

**-MEXICAN-**

Dinners include refried beans, Mexican rice and salsa & tri colored tortilla chips

**Fajita Bar**

Marinated strips of beef & chicken, flame roasted onions and peppers served with flour tortillas

**Soft Taco Bar**

Taco Beef & chicken served with soft flour tortillas

**Fajita Smothered Chicken**

Fajita style chicken breast topped with flame roasted peppers and tomatoes, smothered in pepperjack cheese

**-BEVERAGES-****Beverage Oasis, per person**

An assortment of bottled water, assorted soft drinks & iced tea

**-By the Gallon-**

Serves about 12-14

**Party Lemonade****Totally Clear Party Punch****Coffee****Cappuccino****-DESSERTS-****Decadent Dessert Station**

White chocolate raspberry cheesecake bars, fudge brownies, raspberry sammies and sugar dusted lemon squares

**Raspberry & White Chocolate Cheesecake Bars**

Rich and creamy white chocolate cheesecake swirled with fresh raspberry puree

**Supreme Dessert Sampler**

An assortment of all our mini dessert bars and gourmet cookies - 2 treats per person

**Fruit Turnovers**

Flaky pastry triangles filled with sweet cinnamon apples or sugared berries.

**Individual Mousse Tarts**

Individual tarts with light and fluffy mousse of your choices: Chocolate, orange, lemon or strawberry

**Pound Cake and Strawberries**

Velvety pound cake smothered with sweet fresh strawberries and whipped topping

We have a variety of cakes, pies and other desserts  
Please ask for details

**-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

**EVENT SERVICES****We can also provide:**

Complete Wedding and Event Planning

Custom Menus

Chocolate Fountains

Bartenders and Wait staff

Tables, Chairs, Linens and China

Wedding and Specialty Cakes

Floral Arrangements

Margarita Machines

And a whole lot more!