



The holidays are a time for entertaining with Family and Friends. Mary & Craig Wert have put together some of their holiday favorites to make your holiday entertaining easy.

The Seasonal Menu is available for small private parties, corporate events, large holiday parties, and of course winter weddings.

Aspen Specialty Foods & Catering provides only the freshest ingredients while making pricing affordable. With over 25 years of experience between the owners, Aspen Specialty Foods & Catering knows how to make your holiday event a success!!

"Let us do your holiday entertaining..."

- Aspen Catering



27051 Barkley Road
Conifer, CO 80433
303-838-6388
By the Yellow Barn

Please Note:

A 50% deposit is due upon signing of contract.
The remaining deposit is due the day of the event.

Additional Fees:

Servers are available at \$18.00 per hour / per server.
This fee does not include gratuity.



SEASONAL MENU

WINTER 2009



We are happy to customize a menu for you upon request
www.aspenspecialtyfoods.com

(303) 838-6388

Please call us to further discuss your special event needs

SEASONAL MENU

APPETIZERS

Gourmet Cheese Display...\$4.95 pp

Includes baked brie, Sage Derby, Maytag Bleu Cheese, Smoked Almonds, and Fig Pear Preserves

Brie en Croute...\$48.00 each

*Large wheel of brie en croute filled with a flavorful Raspberry Preserve and garnished with seasonal fruit.
Small . . . \$28.00*

Holiday Skewers (2 each)...\$2.95 pp

*Fresh mozzarella, tomato and basil skewers
Served with balsamic reduction.*

Petite Salmon Crab Cakes (1 .5 pcs) . . . \$3.25

Served with a three mustard aioli.

Southwest Salmon Cakes (1 .5 pcs) . . . \$3.25

Served with a Cajun aioli.

Crab Stuffed Mushrooms (3 each) . . . \$3.50

Petite Ciabatta Sandwiches (1 sandwich). . . \$2.95

Includes caprese, pesto turkey, and roast beef, apricot Dijon ham, and Cajun turkey

Beef Tenderloin Canapes (2 pieces) . . . \$3.95 pp

Shaved beef tenderloin, caramelized onions and red pepper coulis served on toasted baguette round.

Mediterranean Platter . . . \$3.25 pp

Includes red pepper hummus, artichoke tapanade and sundried tomato tapanade served with kalamata olives and grilled flatbread

Grilled Flatbread . . . \$1.25 pp

Greek or BBQ Meatballs (3 pieces) . . . \$2.95

Homemade meatballs served warm.

APPETIZERS (CONTINUED)

DIPS

Served with choice of crackers, tortilla chips,

Shrimp & Crab Picante . . . \$2.50 pp

Spinach Artichoke (warm) . . . \$2.25 pp

Salmon Dill . . . \$2.50 pp

Red Pepper Hummus . . . \$2.25 pp

Traditional Hummus . . . \$2.25 pp

Sundried Tomato Tapanade . . . \$2.95 pp

Kalamata Olive Tapanade . . . \$2.95 pp

Ratatouille (warm) . . . \$2.75 pp

(add grilled flat bread for .25 cents more)

DESSERTS

INDIVIDUAL

Chocolate Dipped Strawberries or Creampuffs \$.75 each

(Minimum order 1 dozen)

Mixed Berry Fruit Tart Pie \$28.00

(feeds 12 to 14)

Flourless Chocolate Cake \$38.00

(feeds 10 to 12)

PLATTERS

Holiday Dessert Platter \$4.50 pp

Chocolate dipped strawberries, brownie, petite fours, and Cream Puff

Assorted Cookie and Brownie Platter \$2.50 pp

Chocolate Fondue \$3.75 pp (minimum 30)

Brandy Dark Chocolate served with fresh strawberries and cream puffs for dipping. A dessert favorite!!!

GELATOS & SORBETS

\$3.95 PER PINT

Add our Dessert Sauce \$4.50 / 8oz

A mixed berry wine sauce reduction

HOT BUFFETS (MINIMUM 10 PEOPLE)

(Includes choice of two sides, salad, rolls, & butter)

PORK LOIN CARVED ON SITE \$17.95 pp

Served with fig wine reduction

TURKEY CARVED ON SITE \$16.95 pp

Slow roasted with a chipotle pear glaze

HAM CARVED ON SITE \$17.95 pp

Slow roasted in a seasoned brown sugar glaze

BEEF TENDERLOIN CARVED ON-SITE

\$24.95 pp

Seasoned with fresh rosemary and served with a Horseradish cream sauce

PRIME RIB CARVED ON-SITE \$21.95 pp

Served with horseradish cream sauce

SELECT FROM TWO SIDES BELOW

Wild rice Red Skinned Mashers

Stewed Apples Cornbread Stuffing

Roasted Italian Veggies Haricot vert Almondine

COLD BUFFET

ASPEN HOLIDAY BUFFET \$18.95 pp

A beautiful buffet for your Holiday Open House!

Grilled Honey Dijon salmon, slow roasted ham, and rosemary garlic tenderloin sliced and served with assorted cheese display, cranberry walnut salad, and petite dinner rolls with specialty spreads.

HOMEMADE STEWS

Served with mixed green salad, rolls & butter.

BEEF STEW ...\$8.95 pp

LAMB STEW . . . \$9.50 pp