



Mary & Craig Wert, owners of Aspen Catering & Specialty Foods, have over 25 years of combined experience in the food business industry.

Executive Chef Craig Wert has received personal training under a top Professor from the Culinary Institute of America in New York. He has also won numerous awards which include "Best of Westword" and "Cherry Creek Arts Festival for Culinary Arts."

Mary Wert has had extensive experience in event planning for corporate events as well as private functions, which include weddings.

Together Mary & Craig have combined their talents, skills and passions to create a unique catering company, which not only provides delicious, freshly made foods, but also emphasizes outstanding customer service.

*"We look forward to making your event a successful and memorable occasion."*

*- 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.



## Menu Guide For Special Events

**303 838 6388**

*We are happy to customize a menu for you upon request*

# The Menu

---

## Appetizers

- Assorted Cheese Display...\$2.95 pp
- Garden Fresh Vegetable Crudite...\$2.75 pp
- Grilled Veggie Platter...\$2.95 pp
- Traditional Antipasto Platter...\$3.75 pp
- Fresh Fruit Platter...\$2.75 pp
- Honey Dijon Salmon...\$3.75 pp
- Mediterranean Platter ... \$3.75 pp
- Petite Tenderloin Sandwiches...\$5.50 pp
- Stuffed Mushrooms (3 each)...\$2.95 pp
- Petite Salmon Crab Cakes (1 ½ each)...\$3.25 pp
- Petite Cocktail Sandwiches...\$3.75 pp  
(Turkey, Ham & Roast Beef)
- Traditional Brushetta (3 pieces)...\$2.75 pp
- Goat Cheese Brushetta (3 pieces)...\$2.95 pp
- Cocktail Shrimp (3 pieces)...\$3.75 pp
- Prairie Fire Shrimp (3 pieces)...\$3.95 pp
- Artisan Bread Basket ... \$1.95 pp

## Assorted Dips & Spreads

Served with choice of chips, crackers, or crostinis  
(minimum 10 people)

- Shrimp & Crab Picante Dip...\$2.50 pp
- Salmon & Cream Cheese Dip...\$2.25 pp
- Fresh Guacamole...\$2.25 pp
- Pico de Gallo...\$1.95 pp
- Black Bean Mango Salsa...\$2.25 pp
- Assorted Mediterranean Spreads...\$2.25 pp

---

## Breakfast

- Egg Strata...\$8.95 pp  
Fresh baked spinach, bacon & Cheese egg strata,  
served with fresh fruit & breakfast potatoes.
- Breakfast Burrito...\$8.50 pp  
(egg, green chili, bacon, potatoes, cheese)  
(Vegetarian option available)  
Served with fruit salad
- Stuffed French Toast ... \$8.95 pp  
Served with hot syrup, fresh fruit salad and bacon.

Add coffee for \$1.50 pp

## Cold Buffets

### Aspen Deli Buffet...\$11.95 pp

Sliced Turkey, Ham and Roast Beef served on garnished platter with Provolone & Swiss Cheese. Buffet includes fresh choice of Croissants or Ciabatta Rolls, Boulder Natural Chips and lettuce, tomato & onion. Also included is a garnished Relish Platter with Pickle Spears, Cherry Peppers, Pepperoncini, Carrot and Celery Sticks, and choice of three of the specialty spreads:  
Three Mustard, Apricot Dijon, Red Pepper Mayo, Traditional Mayo,  
Traditional Yellow Mustard.

### Aspen Salad Buffet...\$11.95 pp

Mixed greens served with sliced Smoked Chicken Breast and grilled Honey Dijon Salmon. Buffet includes the following salad toppings: Toasted Almonds, Grated Cheese, Onions, Bell Peppers, Cucumbers, and Mushrooms. Served with homemade Bleu Cheese and Balsamic Vinaigrette dressings, and choice of small Dinner Rolls or Petite Croissants.

### Aspen Specialty Buffet...\$18.95 pp

(Out trademark buffet popular for weddings,  
executive lunches, or any special occasion)

Buffet includes our grilled Honey Dijon Salmon, Rosemary Garlic Tenderloin, and Brandy Smoked Grilled Chicken sliced and served on beautifully garnished platters with Roasted Vegetables. Served with choice of Greek Salad or Mixed Green Salad, assorted Cheese Display and Petite Dinner Rolls. Specialty spreads include a tangy Three Mustard, sweet Apricot Dijon, and zesty Horseradish Cream.

(Substitute sweet Glazed Ham for Tenderloin...\$16.95 pp)

---

## Individual Salads

- Salads served on mixed greens and include roll
- Honey Dijon Salmon...\$7.75 per salad
- Smoked Grilled Chicken Breast...\$7.25 per salad

## Hot Buffets

(minimum 10 people)

### Hot Specialty Entrée Buffets

The Specialty Entrees include:  
choice of a vegetable, choice of a potato or rice,  
a mixed green salad, and petite dinner rolls.

Please note:  
any two buffets can be combined at an additional charge.

### Rosemary Chicken Breast...\$12.95 pp

Zesty marinated & grilled chicken breast  
seasoned with fresh rosemary & spices

### Chicken Marsala...\$14.95 pp

Seasoned chicken medallions baked in a  
delicate mushroom & Marsala wine sauce

### Macadamia Nut Salmon...\$18.95 pp

Fresh Atlantic salmon oven baked with  
a chopped macadamia nut topping

### Beef Tenderloin...\$23.95 pp

Beef Tenderloin rubbed with fresh rosemary  
& garlic and roasted to a tender medium rare

### Prime Rib ... \$20.95 pp

Carved on-site with horseradish cream sauce

**Vegetable Choice:** Haricot Vert Almondine, Grilled Asparagus, or  
Italian Veggies with zucchini, squash and grape tomatoes

**Potato or Rice Choice:** Rosemary Roasted Potatoes, Mashed  
Potatoes, Wild Rice, White Cilantro Lime Rice

---

## Inclusive Hot Buffets

### That's Italian!...\$10.95 pp

Choice of pasta with selection of two  
homemade sauces, Caesar Salad, rolls & butter

Add Chicken or Meatballs...\$2.95 pp

### Fajita Fiesta...\$12.95 pp

Choice of chicken or beef served with soft tortillas,  
sautéed peppers & onions, Spanish rice,  
refried beans and all the toppings

(cheese, guacamole, sour cream, lettuce, and salsa)

### Pasta Montana...\$15.95 pp

Penne pasta tossed with asparagus, sundried tomatoes, artichoke  
hearts, and grilled chicken medallions served in a Rosemary cream  
sauce. Includes Caesar salad, rolls & butter.

### Colorado BBQ ...\$15.95 pp

Beef Brisket & grilled peach BBQ chicken breast medallions with our dill  
potato salad, penne pesto pasta salad & jalapeno cornbread with  
whipped honey butter.