



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.



Menu Guide For Special Events

303 838 6388

We are happy to customize a menu for you upon request

Please call us to further discuss your special event needs

The Menu

Appetizers

- Assorted Cheese Display...\$2.95 pp
- Garden Fresh Vegetable Crudite...\$2.75 pp
- Grilled Veggie Platter...\$3.25 pp
- Traditional Antipasto Platter...\$3.75 pp
- Fresh Fruit Platter...\$2.75 pp
- Honey Dijon Salmon...\$4.25 pp
- Mediterranean Platter ... \$3.75 pp
- Petite Tenderloin Sandwiches...\$5.50 pp
- Stuffed Mushrooms (3 each)...\$3.25 pp
- Petite Salmon Crab Cakes (1 ½ each)...\$3.25 pp
- Petite Cocktail Sandwiches...\$3.75 pp
(Turkey, Ham & Roast Beef)
- Traditional Brushetta (2 pieces)...\$2.75 pp
- Goat Cheese Brushetta (2 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
- Fresh Guacamole...\$2.25 pp
- Pico de Gallo...\$1.95 pp
- Black Bean Mango Salsa...\$2.25 pp
- Assorted Mediterranean Spreads...\$2.50 pp

Breakfast

- Egg Strata...\$8.95 pp
Fresh baked spinach, bacon & Cheese egg strata,
served with fresh fruit & breakfast potatoes.
- Breakfast Burrito...\$8.95 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 Sandwich Buffet...\$10.95 pp

Includes our assorted specialty sandwiches: Pesto Turkey, Cajun Turkey, Caprese, Apricot Dijon Ham, and Seasoned Roast Beef., Served with choice of two side salads: Lemon dill potato salad, mixed green salad, fresh fruit salad, or penne pesto pasta salad.
Add kettle chips for an additional .75 cents.

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...\$8.95 per salad
- Smoked Grilled Chicken Breast...\$7.95 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...\$19.95 pp

Fresh Atlantic salmon oven baked with
a chopped macadamia nut topping

Beef Tenderloin...\$24.95 pp

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

Prime Rib ... \$22.95 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!...\$11.95 pp

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

Add Chicken or Meatballs...\$2.95 pp

Fajita Fiesta...\$13.95 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...\$16.95 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 ...\$16.95 pp

Beef Brisket & grilled BBQ chicken breast medallions with our dill potato salad, mixed green salad & jalapeno cornbread with whipped honey butter.