



THE GANT

Aspen

A photograph of a resort pool at dusk. The pool is in the foreground, reflecting the sky. In the background, there are several resort buildings with warm interior lights glowing through the windows. The sky is a deep blue, and the surrounding trees are silhouetted against the light.

***Breakfast & Brunch***



# Breakfast

All breakfast buffets include your choice of freshly brewed regular and decaffeinated coffee, assorted hot herbal teas, and a selection of chilled freshly squeezed juices.

## Basic Continental \$11.00 per person

- *All-Natural Fresh Fruit Smoothies*
- *Home-Made Scones, Muffins, Plain Bagels, Cream Cheese, Butter, Preserves*
- *The Gant's Banana Bread*
- *Hard Boiled Eggs*

## Continental #1 \$12.00 per person

- *Home-Made Scones, Muffins, Plain Bagels, Cream Cheese, Butter, Preserves*
- *Seasonal Fresh Cut Fruit to include Pineapples, Melons, Berries and More*
- *Assortment of Cold Cereals, Hearty Granola and Assorted Yogurts, 2% and Skim Milk*
- *Hard Boiled Eggs*

## Continental #2 \$12.00 per person

- *Home-Made Scones, Muffins, Plain Bagels, Cream Cheese, Butter, Preserves*
- *Seasonal Fresh Cut Fruit to include Pineapples, Melons, Berries and More*
- *Hot Oatmeal, Brown Sugar, Dried Fruit, Seasonal Fruit Compote*
- *Hard Boiled Eggs*

## Enhanced Continental \$14.00 per person

- *All-Natural Fresh Fruit Smoothies*
  - *Home-Made Scones, Muffins, Plain Bagels, Cream Cheese, Butter, Preserves*
  - *Seasonal Fresh Cut Fruit to include Pineapples, Melons, Berries and More*
  - *Choice of One Breakfast Cereal:*
    - *Assorted Cold Cereals, Home-Made Granola and Assorted Yogurts, 2% & Skim Milk*
    - *Hot Oatmeal, Brown Sugar, Dried Fruit, Seasonal Fruit Compote*
  - *The Gant's Banana Bread*
  - *Chef's Creation of Egg's*
- \*Add Breakfast Meat or Breakfast Potatoes for \$2.00 per person

## Hearty Aspen Breakfast \$18.00 per person

- *All-Natural Fresh Fruit Smoothies*
- *Home-Made Scones, Muffins, Plain Croissants, Plain Bagels, Cream Cheese, Preserves*
- *Seasonal Fresh Fruits to include Pineapples, Melons, Berries and More*
- *Choice of Hot Pastry Item or Coffee Cake with Fresh Berries*
- *Chef's Creation of Egg's (Special Requests Accepted)*
- *Choice of Bacon, Ham, Chicken Mango, Turkey Maple or Country Style Sausage*
- *Choice of Hash Browns or Home Fries*





# Enhance your Breakfast

The following may be added to your continental breakfast at an additional fee.

**\*\* Chef Attendant Fee \$100.00\*\***

<u>Seasonal Coffee Cake</u> <i>Served with Fresh Berries</i>	<u>\$2.00 per person</u>
<u>Hot Oatmeal</u> <i>Served with Dried Fruits, Nuts and Brown Sugar</i>	<u>\$2.00 per person</u>
<u>Warm Cinnamon Rolls</u> <i>Cinnamon-Brown Sugar, Golden Raisins and Pecans</i>	<u>\$2.00 per person</u>
<u>Hot Breakfast Croissants</u> <i>Choice of: Ham &amp; Cheese Croissant, Spinach-Feta Croissant or Fruit Filled Croissant</i>	<u>\$3.00 per person</u>
<u>Breakfast Parfait</u> <i>Fresh Berries, House Made Granola and Vanilla Yogurt</i>	<u>\$4.00 per person</u>
<u>Heart Healthy Blueberry Pancakes</u> <i>Ground Oats, Pure Maple Syrup, Seasonal Fruit Compote, Whipped Butter</i>	<u>\$4.00 per person</u>
<u>Cinnamon French Toast</u> <i>Texas Toast, Pure Maple Syrup, Seasonal Fruit Compote, Whipped Butter</i>	<u>\$4.00 per person</u>
<u>Croissant Breakfast Sandwich</u> <i>Scrambled Eggs, House Made Sausage, Melted Pepper Jack Cheese</i>	<u>\$4.00 per person</u>
<u>Traditional Style Eggs Benedict</u> <i>English Muffins, Canadian Bacon, Poached Egg, Hollandaise Sauce</i>	<u>\$4.00 per person</u>
<u>Vegetarian Style Eggs Benedict</u> <i>Steamed Spinach, Artichoke Hearts, Slow Roasted Tomatoes, Hollandaise Sauce</i>	<u>\$5.00 per person</u>
<u>Eggs Benedict Supreme</u> <i>Traditional Style with addition of Avocado and Tomato</i>	<u>\$6.00 per person</u>
<u>BBQ Style Eggs Benedict</u> <i>Braised Beef Brisket, Corn Bread, Poached Eggs, BBQ Hollandaise</i>	<u>\$7.00 per person</u>
<u>Salmon Style Eggs Benedict</u> <i>Fresh Salmon &amp; Potato Cake, Poached Eggs, Béarnaise Sauce</i>	<u>\$7.00 per person</u>
<u>Smoked Salmon Platter</u> <i>Capers, Caper Berries, Red Onion, Hard Boiled Egg, Breads and More</i>	<u>\$7.00 per person</u>
<u>**Omelet Station**</u> <i>Comes with Various Fillings (Meat and Veggies)</i>	<u>\$6.00 per person</u>
<u>**Carving Station</u> <i>Choice of Glazed Baked Ham, Succulent Oven Roasted Beef or Colorado Leg of Lamb (Comes with Dinner Rolls, Garnishes and Dipping Sauces)</i>	<u>\$12.00 per person</u>





# Brunch

**Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas**

**Selection of Freshly Squeezed Juices**

**All-Natural Fresh Fruit Smoothies**

**Seasonal Fresh Fruits to Include Pineapple, Melons, Berries and More**

**Chef's Choice of Eggs (Eggs Benedict available upon request. Add \$4.00 per person)**

**Choice of Potatoes: Home Fries or Hash Browns**

**Choice of Bacon, Ham, Chicken Mango, Turkey Maple or Country Style Sausage**

**Basket of Assorted Rolls and Whipped Butter**

## Choice of Two Salads

- *Caesar Salad, Parmesan Crisps, Garlic Croutons, Basil Cesar Dressing*
- *Seasonal Mixed Field Green Salad with Assorted Dressings*
- *Slow Roasted Beet, Frisée, Endive, Nut Crusted Goat Cheese*
- *Spinach Salad, Dried Cranberries, Dried Apricots, Raspberry Vinaigrette, Toasted Pecans*

## Choice of One Vegetable

- *Sautéed Seasonal Fresh Vegetables*
- *Green Bean Salad, Citrus Vinaigrette, Toasted Almonds*
- *Wilted Hearty Collard Greens, Pancetta, Onions*
- *Roasted Spaghetti Squash, Honey Glazed Carrots, Snow Peas*

## Choice of One Pasta

- *Chef's Choice Vegetarian Pasta*
- *Warm Penne Pasta, Spicy Italian Sausage, Roasted Red Peppers*
- *Bowtie Pasta Salad, Dill, Feta, Charred Sweet Corn, Toasted Pine Nuts*
- *Orzo Pasta, Mixed Bell Peppers, Scallion, Currants, Italian Dressing*

## Choice of One Entrée

- *Baked Salmon Wellington, Leeks, Slow Roasted Tomato, Tarragon Cream*
- *Market Fresh Fish, Marinated Tomatoes, Artichokes, Sautéed Spinach*
- *Roasted Pork Loin with Garlic and Herbed Roasted Red Potatoes*
- *Italian Roasted Chicken Breast, Roma Tomato, Fresh Mozzarella*

**\$35 per person**





# Brunch

## Optional Platters

- *Smoked Salmon with Accompanying Sides and Garnishes*
- *Assorted Selection of Imported and Domestic Cheeses with Nuts, Fresh Fruit and Crackers*
- *\$30.00 per platter*

## Optional Stations

*Chef Attendant Fee of \$100*

- *Omelet Station with choice of Various Fillings* *\$5.00 per person*
- *Carving Station with Glazed Baked Ham or Succulent Oven Roasted Beef* *\$12.00 per person*

## Cocktails

<u>Mimosas</u>	<u>\$7.00 per person</u>
<u>Bloody Mary's</u>	<u>\$7.00 per person</u>
<u>Tequila Sunrises</u>	<u>\$7.00 per person</u>
<u>Screw Drivers</u>	<u>\$7.00 per person</u>
<u>Sangria 'Gant Style'</u>	<u>\$7.00 per person</u>



