



THE GANT

Aspen

A photograph of a resort pool at dusk. The pool is in the foreground, reflecting the sky and the surrounding buildings. In the background, there are several multi-story resort buildings with warm interior lighting visible through the windows. The sky is a deep blue, and the overall atmosphere is serene and luxurious.

Dinner Menu



Dinner

All dinner buffets include a self serve coffee station.

Slider Bar

\$40.00 per person

- **Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Iceberg Wedges, Vegetable Relish, Buttermilk Blue Dressing**
- **Seasonal Crudités, Farm Fresh Vegetables, Peppercorn Ranch, Seasonal Pesto Dip**
- **Choice of Potato: Twice-Baked Potato Minis, Creamy Potato Salad or Fries & Chips**
- **Choice of Three Sliders:**
 - **Kobe Beef Slider, Apple-Wood Bacon, Cheddar, Tomato, Apricot-Chipotle BBQ**
 - **Colorado Lamb Slider, Cucumber, Tamarind-Fig Jam, Mint-Pomegranate Sauce**
 - **Pulled Pork Slider, Creamy Cole Slaw, Cheddar, Carolina Sauce**
 - **Chicago Dog Slider, Yellow Mustard, Pickle, Relish, Tomato, Celery Salt**
 - **Mahi-Mahi Slider, Caribbean Jerk Style, Field Greens, Cucumber, Mango Salsa**
 - **Lump Crab Cake Sliders, Butter Lettuce, Roasted Red Pepper Rémoulade**
 - **Vegetable Slider, Grilled Portabella, Heirloom Tomato, Mozzarella, Balsamic**
- **Assorted Dessert Platter**

The Mexican

\$45.00 per person

- **Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Jalapeño Corn Bread**
- **Mexican Chopped Salad with a Honey-Lime Dressing**
- **Mexican Rice & Refried Beans**
- **Choice of Potato: Roasted Spiced Sweet Potatoes or Mashed Sweet Potatoes**
- **Choice of Two Entrées:**
 - **Chicken & Vegetarian Enchiladas Topped with a Red Sauce**
 - **Chili Reynosa with Pepper Jack Cheese**
 - **Meat and Vegetarian Burritos Topped with Local Green Chili Sauce**
 - **Seared Red Snapper, Pineapple Slaw, Mango Salsa**
 - **Coconut Shrimp & Scallop, Lemongrass Rice, Coconut-Pineapple Sauce**
- **Pico de Gallo, Mango Salsa, Guacamole and Homemade Tortilla Chips**
- **Assorted Dessert Platter**

The Westerner

\$47.00 per person

- **Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Freshly Baked Corn Bread with Local Honey Butter**
- **Organic Field Greens, Fresh Garden Vegetables, Buttermilk Ranch Dressing**
- **Chef's Choice Seasonal Vegetable(s)**
- **Choice of Potato: Mashed Potatoes & Gravy or Baked Potato with all the Fixings**
- **Choice of Two Entrées:**
 - **Roasted Top Sirloin, Grilled Asparagus, Spiced Jack Daniels Sauce**
 - **Charred Rib-Eye Steak, Wilted Spinach, Blue Cheese Brandy Cream Sauce**
 - **Kobe Beef Sliders, Caramelized Onions, Bacon, Cheddar, Chipotle-Apricot BBQ Sauce**
 - **Grilled Juicy Thick Pork Chops, Apple Slaw, Cider Sauce**
 - **Herb Crusted Fresh Salmon, Hickory Smoked, Broccolini, Local Honey-Dill Sauce**
- **Assorted Dessert Platter**





Dinner

Colorado Local \$50.00 per person

- ***Chef's Choice Soup of the Day & Assorted Dinner Rolls with Butter***
- ***Chopped House Salad, Vegetable Relish, Buttermilk Blue Dressing***
- ***Chefs Choice Seasonal Vegetable(s)***
- ***Choice of Potato: Garlic & Herb Fingerling Potatoes or Whipped Parsley Potatoes***
- ***Choice of Two Entrées:***
 - ***Crusted Colorado Rack of Lamb, Local Baby Vegetables, Pomegranate-Port Sauce***
 - ***Grilled NY Strip Steak, Steamed Hearty Greens, Chimichurri, Crispy Shallots***
 - ***Spice Rubbed Beef Tenderloin, Wilted Spinach, Wild Mushroom Cream Sauce***
 - ***Stuffed Colorado Chicken Breast, Roasted Vegetable Chicken Jus, Carrot Ribbons***
 - ***Almond Crusted Trout, Seasonal Green Beans, Toasted Coconut Sauce***
- ***Seasonal Fresh Fruit Platter***
- ***Assorted Dessert Platter***

Barbeque Nation \$51.00 per person

- ***Chefs Choice Chili or Stew of the Day & Assorted Dinner Rolls with Butter***
- ***Freshly Baked Corn Bread with Local Honey Butter***
- ***Crisp Organic Field Green, Garden Cucumbers, Tomatoes, Carrots, Buttermilk Dressing***
- ***Choice of Three Sides:***
 - ***Creamy Cole Slaw with a Hint of Chipotle***
 - ***Baked Beans with Slab Bacon***
 - ***Chefs Choice Grilled Vegetables***
 - ***Choice of Potato: Mashed Potatoes with Gravy, Fries or Baked Potato with Fixings***
- ***Choice of Two Entrées:***
Cheeseburgers, Hamburgers, Kosher Hot Dogs and Grilled BBQ Chicken Breasts & Thighs
 - ***N.Y. Strip Steak, Wilted Hearty Greens, Green Peppercorn Sauce***
 - ***Grilled Top Sirloin Steaks, Grilled Asparagus, Spiced Bourbon Sauce***
 - ***BBQ Baby Back Ribs, Citrus Cole Slaw, Apricot-Chipotle BBQ Sauce***
 - ***Hickory Grilled Salmon, Grilled Fresh Vegetables, Local Honey-Lemon Dill Sauce***
- ***Sliced Seasonal Fresh Fruit Platter***
- ***Assorted Dessert Platter***





Dinner

Far East

\$52.00 per person

- **Chefs Choice Soup of the Day**
- **Assorted Dinner Rolls with Butter**
- **Baby Spinach, Napa Cabbage, Fresh Mango, Cashews, Tamarind Dressing**
- **Vietnamese Vegetable Spring Rolls, Rice Noodles, Toasted Peanuts, Spicy Peanut Sauce**
- **Choice of Rice: Lemon Grass & Ginger Scented White Rice or Fried Rice**
- **Choice of Two Entrées:**
 - *Chinese 5 Spice Roasted Chicken Cutlets, Cinnamon Glazed Carrots, Coconut Broth*
 - *Spice Rubbed Duck Breast, Mango Slaw, Toasted Cashews, Orange Gastrique*
 - *Sweet & Sour Chicken, Fresh Crisp Vegetables, Golden Pineapple*
 - *Miso Glazed Salmon, Fresh Snap Peas, Local Honey-Lime Sauce*
 - *Shrimp & Scallop Stir Fry, Spicy Asian Noodles, Toasted Peanuts, Sweet Chili Sauce*
- **Assorted Sushi Platter**
- **Assorted Dessert Platter**

Olive Garden

\$53.00 per person

- **Chef's Choice Soup of the Day & Assorted Dinner Rolls with Butter, Olive Oil and Balsamic Vinegar**
- **Warm Garlic Bread**
- **Fresh Hearts of Romaine, Artichokes, Olives, Basil, Feta, Roasted Tomato Cesar Dressing**
- **Chef's Choice Seasonal Vegetable(s)**
- **Choice of Starch: Scalloped Potatoes, Roasted Fingerlings or Tortellini Pasta Salad**
- **Choice of Two Entrées:**
 - *Meat & Vegetarian Raviolis with Accompanying Sauces*
 - *Panko Crusted Veal Scaloppini with Wild Mushroom Marsala Cream Sauce*
 - *Chicken Saltimbocca, Prosciutto, Fresh Sage, Mushroom Marsala Sauce*
 - *Roasted Chicken Game Hens, Rosemary, Sage, Lemon-Parsley Gremolata*
 - *Herb Crusted Salmon, Vegetable Italian Orzo, Honey-Lemon Dill Sauce*
 - *Shrimp & Scallop Scampi, Oil Cured Tomatoes, Artichokes, Puttanesca Style Sauce*
- **Spiced Olives**
- **Assorted Dessert Platter**

French Bistro

\$55.00 per person

- **Chefs Choice Soup of the Day & Assorted Dinner Rolls with Butter**
- **Organic Field Greens, Local Goat Cheese, Candied Pecans, Blood Orange Vinaigrette**
- **Chef's Choice Seasonal Vegetable(s)**
- **Choice of Starch: Lyonnaise Potatoes, Mashed Potatoes with Gravy or Vegetable Risotto**
- **Choice of Two Entrées:**
 - *Beef Bourguignon, Bacon Lardons, Baby Vegetables, Pappardelle Egg Noodles*
 - *Grilled Beef Tenderloin, Steamed Spinach, Blue Cheese Brandy Cream Sauce*
 - *Steak au Poivre, Flat Iron Steak, Wilted Greens, Green Peppercorn Sauce*
 - *Mint Crusted Colorado Rack of Lamb, Baby Vegetables, Pomegranate-Port Sauce*
 - *Brined and Seared Duck Breast, Baby Spinach, Beet Spaetzle, Orange Gastrique*
 - *Herb Crusted Salmon, Fresh Baby Vegetables, Tarragon Beurre Blanc*
- **Assorted Cheese, Dried Fruit and Nut Platter**
- **Assorted Dessert Platter**





Dinner Table Service

All dinner entrées include a choice of soup or salad

Fresh brewed coffee, decaffeinated coffee and a selection of hot herbal teas

Assorted dinner rolls and butter

Soups

Tomato-Artichoke Bisque
Roasted Butternut Squash
Potato and Leek with Cheddar
Chicken Vegetable with Orzo Pasta
Pork Green Chili
Mexican Chicken Chili
Lentil, Sausage & Kale
White Bean & Buffalo
Chicken Tortilla
Beef Chili
Beef Stew
N. E. Clam Chowder
Cioppino- SF Style Fish Stew
Shrimp & Scallop Bisque

Salads

*Slow Roasted Beet, Frisée, Endive,
Nut Crusted Chèvre, Citrus Vinaigrette*
*Fresh Organic Field Greens, Vine Ripe Tomatoes,
Cucumber, Carrots, Balsamic Dressing*
*Cesar Salad, Garlic Croutons, Parmesan Crisps,
Basil Caesar Dressing*
*Crisp Romaine Hearts, Artichokes, Olives, Feta,
Roasted Red Tomato Cesar Dressing*
*Chopped House Salad, Vegetable Relish,
Buttermilk Blue Dressing*
*Baby Spinach, Dried Cranberries, Chèvre, Candied
Pecans, Mandarin Orange Dressing*
*Fresh Arugula & Frisée, Poached Pear, Stilton,
Walnuts, Aged Balsamic Vinaigrette*
(Add Shredded Duck Confit for \$1.00 per person)

Appetizers

\$17.00 per person

Grilled Bruschetta's with Selected Seasonal Fresh Vegetables

World Famous 'Gant' Lump Crab Cakes with a Roasted Red Pepper Rémoulade Sauce

Caribbean Coconut Shrimp with a Pineapple-Lime Relish

Asian Pork Pot Stickers with a Sesame and Soy Dipping Sauce





Dinner Table Service

Vegetarian Entrees \$29.00 per person

- *Vegetarian Lasagna, Eggplant, Squash, Fire Roasted Tomato Sauce*
- *Chefs Choice Risotto of the Day*
- *Crusted Macaroni & Cheese with Wild Mushrooms*

Fish Entrees \$38.00 per person

- *Almond Crusted Trout, Green Beans, Toasted Coconut Rice Pilaf*
- *Market Fresh Fish (Different Daily Preparation)*
- *Peppercorn Seared #1 Ahi Tuna, Edamame, Soy, Wasabi Aioli*
- *Salmon Wellington, Whipped Parsley Potatoes, Béarnaise Sauce*

Poultry Entrees \$36.00 per person

- *Stuffed Chicken Breast, Chèvre, Mushroom Duxelle, Sun-Dried Tomato Orzo*
- *Chicken Cordon Bleu, Whipped Potatoes, Seasonal Vegetables, Chicken Jus*
- *Roasted Chicken Game Hen, Warm Fingerling Potatoes, Rosemary, Sage Jus*
- *Brined and Seared Duck Breast, Creamy Beet Spaetzle, Orange Gastrique*

Meat Entrees \$46.00 per person

- *Grilled Beef Tenderloin, Roasted Garlic, Basil Potatoes, Wild Mushrooms*
- *NY Strip Steak, Seasonal Vegetables, Spiced Jack Daniels Sauce*
- *Brined Pork Loin, Roasted Potatoes, Apple-wood Bacon, Fennel-Apple Slaw*
- *Nut Crusted Colorado Lamb Loin, Warm Lentil Salad, Pomegranate Crème*
- *Italian Breaded Veal Rib Chop, Warm Fingerling Potato Salad, Citron Sauce*
- *Seared Colorado Elk Loin, Warm Fingerling Potato Salad, Sour Cherry Demi*

Desserts \$9.00 per person

- *New York Style Cheesecake with Fruit Coulis*
- *Classic Vanilla Bean Crème Brûlée*
- *Hazelnut Chocolate Mousse Martini with Raspberry Chambord Sauce*
- *Chocolate Oreo Cookie Cake, Vanilla Mascarpone and Berry Compote*
- *Chefs Choice Daily Pie with 5 Spice Ice Cream*
- *Chefs Choice Daily Tart with Berries and Mint*
- *Selected Imported Cheese Board with Nuts and Dried Fruit*





Carving Stations

Chef Attendant Fee \$100.00

Roasted Beef Eye of Round _____ \$9.00 per person

Horseradish Cream

Au Jus Sauce

Assorted Dinner Rolls & Whipped Butter

Succulent Sirloin Roast _____ \$12.00 per person

Stone Ground Mustard Spread

Green Peppercorn Sauce

Assorted Dinner Rolls & Whipped Butter

Roasted Beef Prime Rib _____ \$14.00 per person

Horseradish Cream

Au Jus Sauce

Assorted Dinner Rolls & Whipped Butter

Grilled Tenderloin of Beef _____ \$16.00 per person

Stone Ground Mustard Spread

Green Peppercorn Sauce

Assorted Dinner Rolls & Whipped Butter

Honey Glazed Ham _____ \$13.00 per person

Stone Ground Mustard Sauce

Cranberry-Orange Glaze

Freshly Baked Corn Bread with Local Honey Butter

Assorted Dinner Rolls

Herb Roasted Turkey Breast _____ \$14.00 per person

Cranberry-Apple Chutney

Chardonnay Wine Turkey Gravy

Assorted Dinner Rolls & Whipped Butter

Roasted Colorado Leg of Lamb _____ \$16.00 per person

Rosemary & Mint Scented Sour Cherry Jus

Pomegranate-Cucumber Yogurt

Fresh Pita Bread

Assorted Dinner Rolls & Whipped Butter



All menus are a minimum of 20 people. An additional charge of \$5.00 per person will be added to groups fewer than 20.
Number of attendees must be guaranteed 5 business days prior to the function.



Beverages

Prices are based upon consumption

	Hosted Bar	Cash Bar
Premium Brands	\$7.00	\$7.50
Imported Beer	\$5.00	\$5.50
Domestic Beer	\$4.00	\$5.50
Soda	\$2.00	\$3.00
Bottled Water	\$3.00	\$4.00
Juice	\$3.00	\$4.00
House Wine	\$26.00/bottle	\$28.00/bottle
	\$7.00/glass	\$7.00/glass
House Champagne	\$32.00/bottle	\$36.00/bottle
	\$7.50/glass	\$8.00/glass



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Beverages

Premium Brands

Belvedere Vodka

Chopin Vodka

Tanqueray Gin

Bullet Bourbon

Captain Morgan's Rum

Meyer's Light and Dark Rum

Cuervo Gold Tequila

Beer

Imported & Microbrews

Odell's 90 Schilling

Odell's Easy Street

N.B. Fat Tire

N.B. Sunshine Wheat

Corona

Breckenridge

Blue Moon

Stella Artois

Domestic

Budweiser

Bud Light

Beck's Non-Alcoholic

Bartender Fee (1 Bartender per 50 people)

\$40.00 per hour

Remote Bar Set Up Fee

\$150.00 each



