



THE GANT

Aspen

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

Lunch & Breaks



Lunch

All lunch buffets are served with choice of freshly brewed iced tea and refreshing lemonade.

Soup & Salad

\$16.00 per person

- **Choice of Two Soups:**
 - **Assorted Rolls and Butter Packets**
 - **Make Your Own Salad Bar with all of the Fixings**
 - **Fresh Organic Greens**
 - **Fresh Baby Spinach**
 - **Fresh Seasonal Vegetables**
 - **Assortment of House Dressings**
 - **Dessert Choice of:**
 - Seasonal Fresh Fruit Platter with Banana Yogurt Rum Sauce*
 - ~Or~
 - Choice of Two Local Sorbet with Fresh Mint and Berries*
 - **Raspberry,**
 - **Mango**
 - **Key Lime**
 - **Coconut**
- **Broccoli Cheddar**
 - **Tomato-Artichoke Bisque**
 - **Roasted Butternut Squash**
 - **French Onion**
 - **Chicken Noodle**
 - **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**

Aspen Deli Luncheon

\$19.00 per person

- **Tossed Organic Field Greens, Dried Fruits, Sunflower Seeds, Balsamic Vinaigrette**
- **Choice of Two Salads:**
 - *Fresh Creamy Red Potato Salad*
 - *Fresh Seasonal Vegetables*
 - *Chef's Choice Pasta Salad*
- **Assorted Kettle Cooked Chips**
- **Assorted Sliced Meat Platter**
- **Sliced Cheddar and Provolone Cheeses**
- **Lettuce, Tomatoes, Red Onion, Pickles, and More**
- **Fresh Whole Fruit Basket**
- **Assorted Cookies**
- **Brownies**
- **Add One More Salad for \$2.00 per person

Healthy Colorado

\$25.00 per person

- **Hydroponic Boston Bibb, Fresh Herbs, Macadamia Nuts, Champagne Vinaigrette**
- **Grilled Fresh Seasonal Vegetable(s)**
- **Hearty Caesar Lavash Wraps**
- **Grilled Chicken Lettuce Wraps**
- **Red Chili-Peanut BBQ Sauce**
- **Red Cabbage Slaw**
- **Almond Crusted Ruby Red Trout, Seasonal Green Beans, Toasted Coconut**
- **Fruit Skewers**
- **Organic Granola Bars**





Lunch

South of the Border

\$25.00 per person

- *Jicama, Orange & Fennel Salad, Mixed Greens, Cinnamon-Tamarind Dressing*
- *Taco Bar with all of the Fixings*
- *Hard & Soft Shell Tortillas, Homemade Tortilla Chips*
- *Spanish Rice & Refried Beans*
- *Choice of Three Proteins:*
 - *Carne Asada – Marinated Chopped Beef*
 - *Carnitas - Roasted Shredded Pork Shoulder*
 - *Shredded Chicken*
 - *Shrimp Ceviche*
 - *Caribbean Grilled Mahi*
- *Guacamole, Pico De Gallo, Sour Cream and More*
- *Tres Leches Cake Bites*
- *Fruit Filled Empanadas*

The Southwestern

\$28.00 per person

- *Fresh Baked Corn Bread with Local Honey-Lime Butter*
- *Iceberg Wedges, Tomato, Carrot, Bacon, Creamy Chipotle Blue Cheese Dressing*
- *Warm Flour Tortillas and Homemade Tortilla Chips*
- *Simmered Black Beans, Fresh Corn, Chilies, Tomatoes, Cilantro*
- *Spanish Rice*
- *Tequila-Lime Chicken over an Ancho-Green Onion Slaw*
- *Marinated & Grilled Fajita Steak with Peppers and Onions*
- *Tex-Mex 7-Layer Dip*
- *Salsa Verde, Mango Salsa, Shredded Cheddar, and More*
- *Mango & Tamarind Bread Pudding with Cinnamon Ice Cream*
- *Lemon-Blueberry Cornmeal Cake Bites*

Barbeque

\$30.00 per person

- *Freshly Baked Corn Bread with Local Honey-Lime Butter*
- *Mixed Organic Field Greens, Fresh Garden Vegetables, Assortment of House Dressings*
- *Choice of Three Sides:*
 - *Creamy Red Potato Salad with Hard Boiled Egg, Chopped Bacon, Green Onion, Dill*
 - *Chef's Choice Seasonal Vegetables*
 - *Cole Slaw*
 - *Baked Beans with Slab Bacon*
 - *Macaroni & Cheese with Bacon and Jalapeño*
- *Choice of One Entrée:*
 - *Pulled BBQ Pork and Shredded BBQ Beef Sandwich Bar with Fixings*
 - *Cheeseburgers, Hamburgers, Kosher Hot Dogs and BBQ Chicken Breasts*
 - *Hickory Grilled Fresh Salmon and Spice Rubbed Pork Tenderloin*
- *Seasonal Fresh Fruit Salad topped with Shredded Coconut*
- *Ultimate Carrot Cake Bites with Lemony Cream Cheese Frosting*
- *Chocolate Dipped Strawberries*





Lunch

Super Salads

\$25.00 per person

- *Mixed Organic Field Greens, Goat Cheese, Dried Fruits, Nuts, Balsamic Vinaigrette*
- *Silver Dollar Rolls*
- *Fresh Seasonal Vegetable Salad*
- *Albacore Tuna Salad served with Crustini*
- *Chicken Curry Salad, Apples, Golden Raisins, Mango Chutney, Toasted Walnuts*
- *Seasonal Fresh Fruit Salad*
- *Rugalach Cookies & Lemon Bars*

Little Italy

\$28.00 per person

- *Assorted Breads, Olive Oil and Balsamic Vinegar*
- *Caesar Salad with Parmesan Crisps, Garlic Croutons, Basil Cesar Dressing*
- *Warm Garlic Bread*
- *Chef's Choice Seasonal Vegetable(s)*
- *Tri Color Cheese Tortellini Salad (Hot or Cold)*
- *Choice of One Entrée:*
 - *Meat and Vegetarian Lasagna*
 - *Tuscan Chicken & Vegetable Pasta Primavera*
 - *Assorted Pizzas: Pepperoni, 4-Cheese, and Hawaiian*
- *Choice of Two Desserts:*
 - *Lemon Curd Tartlets, Whipped Cream, Toasted Coconut, Fresh Mint*
 - *Chocolate Dipped Strawberries*
 - *Choice of 2 Local Gelato topped with Fresh Berries and Mint*
 - *Vanilla, Chocolate, Roasted Banana, Pistachio, or Cinnamon*

Mediterranean

\$26.00 per person

- *Fresh Warm Pita Bread*
- *Fresh Baby Spinach, Shallots, Feta, Portabella Mushroom, Almonds, Balsamic Dressing*
- *Choice of Two Sides:*
 - *Chefs Choice Vegetables*
 - *Tabbouleh Salad with Bulgur Wheat and Fresh Mint*
 - *Fresh Lentil Salad with Fresh Garden Vegetables*
 - *Orzo Pasta Salad, Mixed Bell Peppers, Scallion, Currants, Feta, Greek Dressing*
- *Choice of One Entrée:*
 - *Lamb Sliders with Tamarind Sauce & Mahi Sliders with Mango Salsa*
 - *Roasted Lamb Gyros with Tzatziki Sauce and Garden Fresh Vegetables*
- *Lemon Cheesecake Squares*
- *Choice of 2 Local Sorbet with Fresh Mint and Berries*
 - *Raspberry, Mango, Key Lime, or Coconut*





Breakout Snacks

All snacks are priced per person

Hard-Boiled Eggs	\$1.50 per person
Assorted Yogurts	\$2.00 per person
Assorted Breakfast Pastries	\$3.00 per person
Kashi Organic Granola Bars	\$2.00 per person
Fruit Platter, Fruit Salad or Whole Fruit Basket	\$6.00 per person
Hearty House-Made Trail Mix	\$3.00 per person
Seasonal Vegetable Crudités with Peppercorn Ranch & Seasonal Pesto Dip	\$5.00 per person
Hummus with Crispy Pita Chips	\$4.00 per person
Assorted Kettle Cooked Chips and Pretzels	\$2.00 per person
Domestic and Imported Cheese Board <i>Crackers, Fresh Baked Bread, Dried Fruit, Nuts and Berries</i>	\$8.00 per person
Phyllo-Wrapped Baked Brie Platter <i>Crackers, Fresh Baked Bread, Dried Fruits, Nuts, Berries, Fruit Jams</i>	\$6.00 per person
Greek Vegetable Salad <i>Garden Cucumbers, Tomatoes, Olives, Feta, Fresh Lemon Vinaigrette</i>	\$3.00 per person
Hand Rolled Spanakopita <i>Spinach, Feta, Roasted Tomatoes, Pine Nuts, Tzatziki</i>	\$3.00 per person
Mediterranean Caesar Lavash Wraps <i>Artichoke Hearts, Kalamata Olive, Feta, Basil Caesar Spread</i>	\$4.00 per person
Vietnamese Vegetable Spring Rolls <i>Rice Noodles, Chopped Peanuts, Spicy Peanut Sauce</i>	\$4.00 per person
Assorted Mini Tea Sandwiches <i>Meat & Vegetarian</i>	\$3.00 per person
Kobe Beef Pigs in a Blanket <i>BBQ Sauce, Bone Suckin' Mustard</i>	\$3.00 per person
Classic Beef Empanadas <i>Hand Rolled Dough, Fire Roasted Cherry Tomato Sauce</i>	\$6.00 per person
Chicken Caesar Lavash Wraps <i>Crisp Romaine, Grilled Chicken Breast, Basil Caesar Dressing</i>	\$4.00 per person
Hand Breaded Chicken Tenders <i>Buttermilk Ranch, BBQ, Ketchup and More</i>	\$4.00 per person
Assorted Cookies <i>Chocolate Chip, Royale, White Macadamia, Caramel Pecan</i>	\$2.00 per person
Lemon Bars <i>With Shredded Sweetened Coconut</i>	\$2.00 per person
Double Chocolate Brownies	\$2.50 per person
Assorted Candy	\$2.00 per person



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



