



**THE GANT**

Aspen

# **Event & Catering Menu**

*2011*



# 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>





# 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*





# 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*





# Reception

## Hors d'oeuvres

**Hors d'oeuvres are price per three dozen**

**Four to seven pieces per person for a one-hour cocktail reception are recommended**

### *Cold*

•Chef's Choice Assorted Mini Tea Sandwiches	\$72.00
•Beet Tartare Salad, Mandarin Orange, Fresh Herbs	\$69.00
•Shredded Crisp Romaine, Artichoke Hearts, Parmesan Crisps, Basil Cesar Mousse	\$81.00
•Olive Tapenade, Sun-Dried Tomato Pesto, Fresh Baked Bread	\$72.00
•Assorted Grilled Bruschetta's, Wild Mushroom, Artichoke, Tomato Mixture	\$105.00
•Mediterranean Caesar Lavash Wraps, Artichoke, Olive, Feta, Basil Caesar Spread	\$108.00
•Stuffed Heirloom Cherry Tomatoes, Trio of Seasonal Fillings	\$87.00
•Honeydew & Cantaloupe Melon Wrapped in Parma Prosciutto	\$87.00
•Vietnamese Vegetable Spring Rolls, Rice Noodles, Peanuts, Spicy Peanut Sauce	\$126.00
•Belgium Endive Spears, Seasonal Dried Fruit, Buttermilk Blue, Candied Walnut	\$99.00
•Truffle Mousse Pate, Lavash Crackers, Red Onion and Caper Relish	\$93.00
•Jamaican Jerk Skewered Chicken Lettuce Wraps, Shredded Cheddar, Mango Salsa	\$120.00
•Yucatan Skewered Chicken Lettuce Wraps, Red Cabbage Slaw, Peanut BBQ Sauce	\$129.00
•Asian Skewered Chicken Lettuce Wraps, Rice Noodles, Spicy Peanut Sauce	\$129.00
•Jamaican Jerk Chicken Wraps, Leaf Lettuce, Seasonal Cream Cheese Spread	\$126.00
•Chicken Caesar Lavash Wraps, Crisp Romaine, Basil Caesar Dressing	\$120.00
•Asian Duck Confit Salad, Baked Wonton Cups, Seasonal Tropical Salsa	\$117.00
•Spice Rubbed Duck Breast, Endive, Roasted Baby Beets, Orange Gastrique	\$129.00
•Spice Crusted Beef Carpaccio, Parmesan Crisps, Truffled Micro Greens	\$123.00
•Scottish Style Smoked Salmon, Potato Latkes, Crème Fraiche, American Caviar	\$132.00
•Sesame Crusted Ahi Tuna, Pickled Daikon Radish, Mango Salsa	\$135.00
•Tuna Tartare, Potato Gaufrette, Cucumber Emulsion, Wasabi Aioli	\$135.00
•Vietnamese Shrimp Spring Rolls, Rice Noodles, Julienne Vegetables, Peanut Sauce	\$135.00
•Classic Cocktail Shrimp with Classic Cocktail Sauce	\$135.00
•Classic Cocktail Shrimp with a Spicy Mango Puree	\$138.00
•Fresh Shucked Oysters on the ½ Shell, Citrus Mignonette, Smokey Cocktail Sauce	\$141.00





# Reception

## Hors d'oeuvres

Hors d'oeuvres are price per three dozen

Four to seven pieces per person for a one-hour cocktail reception are recommended

### *Hot*

•Hand Rolled Spanakopita, Spinach, Feta, Roasted Tomatoes, Pine Nuts, Tzatziki	\$99.00
•Vegetarian Spring Rolls with Soy Dipping Sauce	\$103.00
•Spinach & Feta Empanadas, Pine Nuts, Fire Roasted Cherry Tomato Sauce.	\$99.00
•Grilled Vegetable Sliders, Portabella, Heirloom Tomato, Mozzarella, Balsamic	\$144.00
•Spiced Sausage Stuffed Mushroom Caps, Fresh Grated Pecorino	\$84.00
•Twice Baked Potato Mini's, Blended Cheeses, Bacon,. Scallion	\$87.00
•Parmesan Crusted Quesadillas (Meat & Vegetarian)	\$93.00
•Open Faced 'Ham & Cheese' Sandwich Mini's, Parma Prosciutto, Brie	\$93.00
•Pork Egg Rolls with Soy Dipping Sauce	\$108.00
•Steamed Asian Pork Pot-Stickers with Soy Dipping Sauce	\$114.00
•Chicken Wings: Spicy Buffalo, Chipotle-Orange BBQ or Sweet & Spicy Asian	\$117.00
•Jamaican Jerk Chicken Sate, Fresh Cilantro, Mango Dipping Sauce	\$138.00
•Teriyaki Chicken Sate, Toasted Peanuts, Spicy Peanut Sauce	\$132.00
•Hand Breaded Chicken Tenders, Buttermilk Ranch, BBQ, Ketchup and More	\$138.00
•All Kobe Beef Pigs in a Blanket, BBQ Sauce, Bone Suckin' Mustard	\$114.00
•Mango Chutney Glazed Meatballs with a Sweet and Sour Dipping Sauce	\$117.00
•Beef Empanadas, Hand Rolled Dough, Fire Roasted Cherry Tomato Sauce	\$141.00
•Kobe Beef Western Sliders, Apple Wood Bacon, Cheddar, Apricot-Chipotle BBQ	\$150.00
•Chicago Dog Sliders, Yellow Mustard, Pickle, Relish, Tomato, Celery Salt	\$144.00
•Colorado Lamb Sliders, Fig & Tamarind Jam, Pomegranate-Mint Sauce	\$150.00
•Australian Lamb 'Pops' with a Minted-Pomegranate Yogurt	\$144.00
•Mahi-Mahi Sliders, Jamaican Jerk Rubbed, Aioli, Napa Cabbage-Mango Slaw	\$153.00
•Steamed Asian Shrimp Pot-Stickers with Soy Dipping Sauce	\$138.00
•Grilled Caribbean Shrimp Skewers with Fresh Mango Salsa	\$150.00
•Caribbean Coconut Shrimp, Coconut Beer Battered, Pineapple-Lime Relish	\$150.00
•Lump Crab Cakes with Roasted Red Pepper Rémoulade.	\$150.00
•Lump Crab Cake Sliders, Butter Lettuce, Roasted Red Pepper Rémoulade	\$162.00
•Baked Oyster Rockefeller, Crispy Bacon, Creamy Spinach	\$156.00





# Reception

## Hors d'oeuvres

**Hors d'oeuvres are price per three dozen**

**Four to seven pieces per person for a one-hour cocktail reception are recommended**

### *Sweet Treats*

•Assorted Cookies, Chocolate Chip, Royale, White Macadamia, Caramel Pecan	\$63.00
•Double Chocolate Brownies	\$66.00
•Lemon Bars with Shredded Sweetened Coconut	\$66.00
•Assorted Chocolate Truffles (with and without nuts)	\$84.00
•Chocolate Dipped Cream Puffs & Éclairs with Vanilla Bean Pastry Cream Filling	\$75.00
•Ultimate Carrot Cake Bites, Raisins Walnuts, Lemony Cream Cheese Frosting	\$78.00
•Lemon Curd Tartlets, Whipped Cream Rosettes, Toasted Coconut	\$72.00
•Chocolate Mousse Tartlets, White Chocolate Shavings, Chopped Hazelnuts	\$78.00
•Hazelnut Chocolate Mousse in Champagne Glasses, White Chocolate Shavings	\$97.00
•Apricot and Raspberry filled Rugalach, Cream Cheese Dough, Chopped Pistachios	\$75.00
•Peanut Butter & Chocolate Cookie Sandwich Minis, Chocolate Mousse Filling	\$72.00
•N.Y. Style Cheesecake Minis, Berry Compote, Fresh Mint	\$84.00
•N.Y. Style Cheesecake Bites Glazed with Lemon Curd	\$78.00
•Dark Chocolate Dipped Strawberries with White Chocolate Drizzle	\$75.00
•Chocolate Chip Cupcakes, Vanilla Bean Mascarpone Frosting, Maraschino Cherry	\$90.00
•Dessert Empanadas: Apple Pie Filling or Classic Cherry Jubilee	\$93.00





# Reception

## Hors d'oeuvres

### *Reception Stations*

<u>Imported and Domestic Cheese Board</u>	<u>\$8.00 per person</u>
<i>Crackers, Fresh Baked Bread, Dried Fruit, Nuts and Berries</i>	
<u>Phyllo-Wrapped Baked Brie Platter.</u>	<u>\$6.00 per person</u>
<i>Crackers, Fresh Baked Bread, Dried Fruits, Nuts, Berries, Fruit Jams</i>	
<u>Home-Made Tortilla Chips with Dips</u>	<u>\$4.00 per person</u>
<i>Choice of Three Dips: Guacamole, Pico de Gallo, Mango Salsa, Cheese Dip</i>	
<u>Hummus &amp; Pita Platter</u>	<u>\$4.00 per person</u>
<i>Lemon-Basil Hummus and Baked Pita Wedges</i>	
<u>Southwestern 7 Layer Dip</u>	<u>\$5.00 per person</u>
<i>Refried Beans, Guacamole, Sour Cream, Fresh Vegetables, Warm Tortilla Chips</i>	
<u>Nachos Pile 'Gant Style'</u>	<u>\$5.00 per person</u>
<i>Meat or Vegetarian</i>	
<u>Spinach and Artichoke Dip</u>	<u>\$5.00 per person</u>
<i>Fresh Baked Bread and Pita Chips</i>	
<u>Seasonal Crudités Platter</u>	<u>\$5.00 per person</u>
<i>Peppercorn Ranch and Seasonal Pesto Dip</i>	
<u>Fresh Fruit Platter</u>	<u>\$6.00 per person</u>
<i>Pineapple, Melons, Kiwis, Grapes, Berries and More</i>	
<u>Port and Black Truffle Pate Platter</u>	<u>\$7.00 per person</u>
<i>Cornichons, Assorted Relishes, Crustini's and More</i>	
<u>Smoked Salmon Platter</u>	<u>\$9.00 per person</u>
<i>Capers, Caper Berries, Red Onion, Hard Boiled Egg, Crackers and More</i>	
<u>Make Your Own Bruschetta</u>	<u>\$7.00 per person</u>
<i>Seasonal Spreads and Vegetable Sides</i>	
<u>Create Your Own Pasta Station (Chef Attendant Fee)</u>	<u>\$9.00 per person</u>
<i>Choice of Two Pastas Served with Assorted Fixings and Sauces</i>	
<ul style="list-style-type: none"><li>• <i>4 Cheese &amp; Pear Purses</i></li><li>• <i>Porcini Mushroom Tortellini</i></li><li>• <i>Farfalle Pasta</i></li><li>• <i>Pappardelle Pasta</i></li><li>• <i>Artichoke &amp; Lemon Ravioli</i></li></ul>	





# 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*

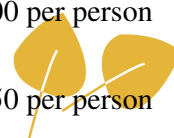




# Breakout Snacks

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 &amp; 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



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

## 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**



