



THE GANT

Aspen

A photograph of a resort pool at dusk. The pool is in the foreground, reflecting the sky and surrounding lights. 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 and mountains are silhouetted against the twilight.

Receptions



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





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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





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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 & 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">• <i>4 Cheese & Pear Purses</i>• <i>Porcini Mushroom Tortellini</i>• <i>Farfalle Pasta</i>• <i>Pappardelle Pasta</i>• <i>Artichoke & Lemon Ravioli</i>	





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



