

## **LUNCH BUFFETS**

*All menus are a minimum of 25 people. An additional charge of \$5.00 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function.*

### **BASIC DELI LUNCHEON BUFFET**

Chefs Choice Green Salad  
Assorted Meat, Vegetable and Relish Platter  
Silver Dollar Rolls  
Potato Chips  
Assorted Cookies  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$16.00 per person

### **ENHANCED DELI LUNCHEON BUFFET**

Chefs Choice Soup  
Tossed Mixed Greens, Baby Spinach or Cesar Salad  
Platter of Assorted Sandwiches  
Pasta Salad, Potato Salad or Assorted Chips and Pretzels  
Fresh Seasonal Vegetable Salad  
Chefs Choice Assorted Desserts  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$19.00 per person

### **MEXICAN BUFFET**

Chefs Choice Soup  
Jicama, Orange and Fennel Salad over Mixed Greens with a Tamarind Dressing  
Mexican Rice and Refried Beans  
Slow Roasted Shredded Pork Shoulder Tostadas  
Quesadillas (Meat and Veggie)  
Salsa, Guacamole, Pico De Gallo and Sour Cream  
Home-Made Tortilla Chips  
Chefs Choice Assorted Desserts  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$23.00 per person

### **MEXICAN BUFFET ADDITION – TACO BAR**

Chicken, Beef, Pork and Shrimp  
Hard and Soft Shell Tortilla's  
Jalapeños, Black Olives, Tomatoes, Radishes...  
Fresh Grated Cheese  
\$16.00 per person

## **LUNCH BUFFETS CONTINUED**

*All menus are a minimum of 25 people. An additional charge of \$5.00 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function.*

### **SUPER SALAD BUFFET**

Chefs Choice Soup  
Mixed Field Greens with Dried Cranberries, Apricots, Goat Cheese and a Balsamic Vinaigrette  
Grilled Bruschettas  
Chicken Curry Salad with Apples, Currants, Mango Chutney and Toasted Walnuts  
Penne Pasta with Prosciutto, Mozzarella, Roasted Bell Peppers with a Fresh Seasonal Pesto  
Seasonal Fresh Fruit Platter  
Cookies and Rugelach  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$23.00 per person

### **HEALTHY COLORADO BUFFET**

Chefs Choice Soup  
Hydroponic Boston Bibb Dressed with Champagne Vinaigrette and Macadamia Nuts  
Colorado Crusted Trout  
Hearty Seasonal Wraps (Meat and Veggie)  
Open Faced Albacore Tuna Melts with Gruyere Cheese  
Chicken Salad or Curry Chicken Salad  
Glacced Fruit and Organic Granola Bars  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$26.00 per person

### **ITALIAN BUFFET**

Chefs Choice Italian Style Soup/Stew  
Focaccia Breads, Olive Oil and Balsamic Vinegar  
Basil Caesar Salad with Garlic Croutons  
Antipasto Platter  
***Choice of One (1) Entree:***  
*Meat and Vegetarian Lasagna*  
*Chicken and Eggplant Parmesan with Fresh Basil and Tomato Sauce*  
*The Gant Pizzas (Pepperoni, Cheese, Hawaiian and Veggie)*  
Chefs Choice Pasta Salad (Hot or Cold)  
Garlic Bread  
Tiramisu bites, Lemon Curd Tartlets and/or Biscotti  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$26.00 per person

*There will be a 20% service charge and applicable state sales tax on all food and beverage  
Prices are subject to change*

## **LUNCH BUFFETS CONTINUED**

*All menus are a minimum of 25 people. An additional charge of \$5.00 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function.*

### **MEDITERRANEAN BUFFET**

Chefs Choice Soup  
Choice of Salad, Caesar Salad, Mixed Field Greens or 'Gant' House Salad with Assorted Dressings  
Fresh Pita Bread  
Chefs Choice Vegetable Platter  
Tabbouleh Salad, Fresh Lentil Salad or Couscous Salad  
Roasted Lamb Gyros with Tzaziki Sauce and Fresh Vegetables  
Chefs Choice Assorted Desserts  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$26.00

### **BARBEQUE BUFFET**

Chefs Choice Chili or Stew  
Corn Bread and Jalapeno Corn Bread  
Mixed Field Greens and Fresh Garden Vegetables with an Assortment of Dressings  
Creamy Red Potato Salad with Hard Boiled Egg, Chopped Bacon Green Onion, and Fresh Dill  
Chefs Choice Seasonal Vegetable Salad  
Cole Slaw or Baked Beans with Slab Bacon  
***Choice of One (1) Entrée:***  
*Pulled BBQ Pork and Shredded BBQ Beef Sandwiches*  
*Hamburgers, Bratwurst and Hot Dogs (Veggie Burgers available upon Request)*  
*Grilled BBQ Chicken Breasts and BBQ Braised Brisket*  
Seasonal Fresh Fruit Salad with Shredded Coconut  
Chefs Choice Assorted Desserts  
Iced Tea and Lemonade  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
\$30.00 per person