



THE GANT  
Aspen

# The Gant Menu Summer 2009



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

# **BREAKFAST AND BRUNCH**

*All menus are a minimum of 25 people. An additional charge of \$4.00 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function.*

## **CONTINENTAL**

Selection of Fresh Juices  
Assorted Bagels, Home-Made Scones, and Muffins with Cream Cheese, Butter and Preserves  
Hard Boiled Eggs  
Assortment of Cold Cereals and Yogurts with 2% and Skim Milk  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Hot Teas  
\$12.00 per person\*

## **ENHANCED CONTINENTAL**

Selection of Fresh Juices  
Seasonal Fresh Cut Fruit to include Pineapples, Melons, Grapes and Berries  
Assorted Bagels, Home-Made Scones, and Muffins with Cream Cheese, Butter and Preserves  
Assorted Cold Cereals, Hearty Granola, and Assorted Yogurts with 2%, Skim and Chocolate Milk  
The Gant's Banana bread  
Hard Boiled Eggs  
Choice of: Cinnamon Rolls; Ham and Cheese, Vegetarian or Fruit Filled Croissants  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Hot Teas  
\$16.00 per person\*

## **BUFFET BREAKFAST**

Selection of Fresh Juices  
Seasonal Fresh Fruits to include Pineapples, Melons, Grapes and Berries  
Assorted Bagels, Plain Croissants, Home-Made Scones, and Muffins with Cream Cheese, Butter and Preserves  
Chefs Choice of Hot Pastry Item, Coffee Cake or Biscuits and Gravy  
Chef's Creation of Egg's (Special Requests Accepted)  
Bacon, Ham or Sausage  
Hash Browns, Home Fries or Potato Pancakes  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas  
\$18.00 per person\*

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## **ENHANCE YOUR BREAKFAST**

*The following may be added to your Continental Breakfast at an additional fee.*

*\* Chef Attendant Fee \$100 (if requested)*

All Natural Fresh Fruit Smoothies  
(Multiple flavors available upon request. Add \$1.50 per person)  
\$2.00 per person

Breakfast Parfait with Fresh Berries, House Made Granola, and Vanilla Yogurt  
\$4.00 per person

Buttermilk Pancakes with Pure Maple Syrup, Seasonal Fruit Compote and Whipped Butter  
\$4.00 per person

Cinnamon French Toast with Pure Maple Syrup, Seasonal Fruit Compote and Whipped Butter  
\$4.00 per person

Smoked Salmon Platter  
(Capers; Caper Berries; Red Onion; Chopped Hard Boiled Egg and Fresh Herbs)  
\$7.00 per person

Traditional Style Eggs Benedict  
(English Muffins; Canadian bacon, Hollandaise Sauce)  
\$4.00 per person

Vegetarian Style Eggs Benedict  
(Steamed Spinach; Artichoke Hearts; Slow Roasted Tomatoes and Hollandaise Sauce)  
\$5.00 per person

Eggs Benedict Supreme  
(Traditional Style with Avocado and Tomato added)  
\$6.00 per person

Salmon Style Benedict  
(Fresh Salmon and Potato Cake; Poached Eggs, Béarnaise Sauce)  
\$7.00 per person

Breakfast Burritos (Meat and Vegetarian)  
\$5.00 per person

Corned Beef Hash  
\$4.00 per person

\*Omelet Station\*  
(Choice of Various Fillings)  
\$5.00 per person

\*Carving Station  
Choice of Glazed Baked Ham or Succulent Oven Roasted Beef  
(Both come with Garnishes and Dipping Sauces)  
\$7.00 per person

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# GANT BRUNCH

Selection of Fresh Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

Seasonal Fresh Fruits to Include Pineapple, Melons, Grapes and Berries

Chefs Choice of Eggs (Egg's Benedict available upon request. Add \$4.00 per person)

Chefs Choice Potatoes

Bacon or Sausage

Basket of Assorted Rolls and Whipped Butter

*Choice of Two (2) Salads:*

- ◇ Caesar Salad with Garlic Croutons and a Basil Cesar Dressing
- ◇ Seasonal Mixed Field Green Salad with Assorted Dressings
- ◇ Slow Roasted Beet, Frisse and Endive Salad with Nut Crusted Goat Cheese
- ◇ Spinach Salad with Dried Cranberries, Dried Apricots, Raspberry Vinaigrette and Toasted Pecans

*Choice of One (1) Vegetable:*

- ◇ Sautéed Seasonal Fresh Vegetables
- ◇ Green Bean salad with a Citrus Vinaigrette and Toasted Almonds
- ◇ Wilted Hearty Collard Greens with Pancetta and Onions
- ◇ Roasted Spaghetti Squash with Honey Glazed Carrots and Snow Peas

*Choice of One (1) Pasta:*

- ◇ Chefs Choice Vegetarian Pasta
- ◇ Warm Penne Pasta with Spicy Italian Sausage and Roasted Red Peppers
- ◇ Bowtie Pasta Salad with Dill, Feta, Charred Sweet Corn and Toasted Pine Nuts
- ◇ Orzo Pasta with Mixed Bell Peppers, Scallion, Currants, and Italian Dressing

*Choice of One (1) Entrée:*

- ◇ Baked Salmon Wellington; Leeks, Slow Roasted Tomato Pesto and Tarragon Cream
- ◇ Market Fresh Fish with Marinated Tomatoes, Artichokes, and Sautéed Spinach
- ◇ Roasted Pork Loin with Garlic and Herbed Roasted Red Potatoes
- ◇ Italian Roasted Chicken Breast with Roma Tomato and Fresh Mozzarella
- ◇ Spice Rubbed Beef Tenderloin over a Warm Hearty Spinach Salad with Fried Onions

**\$35.00 per person**

*Additional Platters:*

- ◇ Smoked Salmon with Accompanying Sides and Garnishes
- ◇ Smoked Trout with Accompanying Sides and Garnishes
- ◇ Assorted Selection of Imported Cheeses with Nuts, Fresh Fruit and Crackers

*\$30.00 per platter*

*Optional Stations: (\*Chef Attendant Fee of \$100.00)*

- ◇ \*Omelet Egg Station with choice of Various Fillings - \$5.00 per person
- ◇ \*Carving Station Glazed Baked Ham - \$6.00 per person
- ◇ \*Carving Station Succulent Oven Roasted Beef \$7.00 per person

## **ENHANCE YOUR BRUNCH**

*\*The following may be added to your Gant Brunch at an additional cost per person or piece.*

Mimosas	\$7.00 per drink
Bloody Mary's	\$7.00 per drink
Tequila Sunrises	\$7.00 per drink
Screw Drivers	\$7.00 per drink
Sangria 'Gant Style'	\$7.00 per drink

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# **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

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## **LUNCH BUFFETS CONTINUED**

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### **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  
Glaced 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

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## **LUNCH BUFFETS CONTINUED**

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### **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

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# **DINNER BUFFET**

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## **MEXICAN BUFFET**

Chefs Choice Soup of the Day  
Jalapeño Corn Bread and Silver Dollar Rolls  
Chefs Choice Green Salad or Cabbage Salad  
Mexican Rice and Refried Beans  
Roasted Spiced Sweet Potatoes or Mashed Sweet Potatoes  
***Choice of Two (2) Entrees:***  
*Enchiladas with a Red Sauce (Meat and Vegetarian)*  
*Chili Reynosa with Pepper Jack Cheese*  
*Burritos Topped with Green Chili and Cheese (Meat and Vegetarian)*  
*Taco Bar (Meat and Vegetarian)*  
Salsa, Sour Cream and Guacamole  
Home-Made Tortilla Chips and Pico de Gallo  
Assorted Dessert Platter  
\$35.00 per person

## **MEXICAN BUFFET ADDITION - FAJITA STATION**

**(\*Chef Attendant Fee\*)**  
Chicken, Beef, Pork and Shrimp  
Flour Tortilla's  
Peppers, Onions, Tomatoes, Jalapeños...  
Fresh Grated Cheese  
\$18.00 per person

## **BARBEQUE BUFFET**

Chefs Choice Chili or Stew of the Day  
Corn Bread and Jalapeno Corn Bread  
Crisp Organic Field Greens with Garden Cucumbers, Tomatoes, Carrots and Buttermilk Dressing  
Creamy Cole Slaw with a Hint of Chipotle  
Baked Beans with Slab Bacon  
Chefs Choice Vegetable(s)  
Whipped Parsley Potatoes with Cheddar Cheese, Baked Potato or Fries  
***Choice of Two (2) Entrees:***  
*Roasted Spice Rubbed Game Hens*  
*Braised Beef Brisket with Sauce*  
*Grilled New York Strip Steak with Sauce*  
*BBQ Baby Back Ribs or Grilled Pork Rib Chop*  
Sliced Seasonal Fresh Fruit Platter  
Assorted Dessert Platter  
\$49.00 per person

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## **DINNER BUFFET CONTINUED**

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### **ASIAN BUFFET**

Chefs Choice Soup of the Day

Fresh Bread with Whipped Butter

Chefs Choice Vegetable or Green Salad

Vegetarian Egg Rolls

Lemon Grass and Ginger Scented White Rice

#### ***Choice of Two (2) Entrées:***

*Whole Roasted Five Spice Duck with an Orange Gastrique*

*Beef Stir Fry with Shitake Mushroom, Sesame and Soy*

*Sweet and Sour Chicken with Fresh Pineapple*

*Spicy Shrimp and Scallop Stir Fry with a Sweet Chili Sauce*

Assorted Sushi Platter

Assorted Dessert Platter

\$53.00 per person

### **SPANISH – ITALIAN BUFFET**

Chefs Choice Soup of the Day

Sliced Focaccia and Ciabatta Bread

Fresh Hearts of Romaine with Artichoke, Feta Cheese and Slow Roasted Tomato Cesar Dressing

Grilled Seasonal Bruschetta Platter

Scalloped Potatoes, Roasted Potatoes or Pasta Salad

#### ***Choice of Two (2) Entrees:***

*Raviolis with Accompanying Sauces (Meat and Vegetarian)*

*Panko Crusted Veal Scaloppini with Wild Mushroom Cream Sauce*

*Roasted Game Hens with Rosemary, Sage and Lemon over a Bed of Multi Colored Orzo Pasta*

*Baked Herb Crusted Salmon over a Bed of Vegetable Israeli Couscous*

*Shrimp, Scallop and Alaskan King Crab Scampi with Ginger-Lemon Chili Sauce*

Spiced Olives

Assorted Dessert Platter

\$55.00 per person

### **COLORADO “LOCAL” BUFFET**

Chefs Choice Soup of the Day

Hearth Baked Breads with Butter

Chopped House Salad with Vegetable Relish and a Buttermilk Blue Dressing

Chefs Choice Vegetable Salad or Platter

Garlic and Herb Roasted Red Potatoes or Whipped Parsley Potatoes

#### ***Choice of Two (2) Entrees:***

*Roasted and Sliced Colorado Leg of Lamb*

*Grilled NY Strip Steak on a Bed of Steamed Hearty Greens with Chimichurri*

*Seared Airline Chicken Breast with a Roasted Seasonal Vegetable Chicken Jus*

*Almond Crusted Colorado Trout over a Seasonal Vegetable Medley*

Seasonal Fresh Fruit Platter

Assorted Dessert Platter

\$50.00 per person

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# **DINNER BUFFET CONTINUED**

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## **FRENCH BISTRO BUFFET**

Chefs Choice Soup of the Day

Selection of Fresh Artisan Baked Breads

Arugula and Baby Spinach with Walnuts, Poached Pear and an Aged Balsamic

Medley of Seasonal Roasted Vegetables

Lyonnaise Potatoes or Mashed Potatoes

***Choice of Two (2) Entrees:***

*Beef Bourguignon or Chicken Fricassee*

*Beef Tenderloin or Korrabuto Pork Chop*

*Crusted Colorado Rack of Lamb or Brined and Seared Duck Breast*

*Fresh Caught Farmed Salmon or Fresh Daily Market Fish*

Assorted Cheese, Dried Fruit and Nut Platter

Assorted Dessert Platter

\$55.00 per person

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## **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  
Hearth Baked Breads and Butter*

*All menus are a minimum of 25 people. An additional charge of \$4.50 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 3 business days prior to the function.*

### **SOUPS**

French Onion Soup  
Potato and Leek with Cheddar  
Chicken Vegetable with Orzo Pasta  
Mexican Chicken Chili Soup with Tomatillos  
Pork Green Chili  
Beef Chili  
New England Clam Chowder  
Cioppino (San Francisco's Italian Style Fish Stew)  
Shrimp and Scallop Bisque

### **SALAD**

Slow Roasted Beet, Frisse and Endive Tossed with Nut Crusted Chevre and a Citrus Vinaigrette

Fresh Organic Field Greens, Vine Ripe Tomatoes, Cucumber and Julienned Carrots  
Choice of Dressing

Basil Cesar Salad with Garlic Croutons and Shaved Parmesan Cheese

Crisp Romaine Hearts with Artichoke, Feta Cheese and Roasted Red Tomato Cesar Dressing

Chopped House Salad with a Vegetable Relish and Buttermilk Blue Dressing

Baby Spinach with Dried Cranberries, Chevre, Candied Pecans and Mandarin Orange Dressing

Fresh Arugula and Frisse with Poached Pear, Stilton, Walnuts and Aged Balsamic Vinaigrette  
(Add Shredded Duck Confit for \$1.00 per person)

### **APPETIZERS**

\$17.00 per Person

Grilled Bruschettas with Selected Seasonal Fresh Vegetables

Fresh Shucked Oysters on the ½ Shell with a Citrus Mignonette and Smoky Cocktail Sauce

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

Caribbean Coconut Shrimp with a Pineapple-Lime Relish

Asian Pork Pot stickers with a Sesame and Soy Dipping Sauce

Cheese Herb Bites - Panko Breaded and Fried Mozzarella and Basil Mini Sandwiches

Colorado Lamb 'Lollipops' with Minted Cucumbers and a Pomegranate Yogurt

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## **DINNER TABLE SERVICE CONTINUED**

*All Dinner Entrées include a choice of soup or salad  
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas  
Hearth Baked Breads and Butter*

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### **ENTRÉE SELECTIONS**

#### **VEGETARIAN**

\$29.00 per Person

- ◇ Vegetarian Lasagna with Eggplant, Squash and a Fire Roasted Tomato Sauce
- ◇ Chefs Choice Risotto of the Day
- ◇ Strosifretti Macaroni and Cheese with Wild Mushrooms

#### **FISH**

\$38.00 per Person

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

#### **POULTRY**

\$36.00 per Person

- ◇ Stuffed Chicken Breast, Chevre and Mushroom Duxelle, Sun-Dried Tomato Orzo
- ◇ Chicken Cordon Bleu, Whipped Potatoes and Winter Vegetable Chicken Jus
- ◇ Roasted Game Hen Chicken, Warm Fingerling Potato Salad, Rosemary and Sage Jus
- ◇ Brined and Seared Duck Breast, Creamy Beet Spaetzle and an Orange Gastrique

#### **MEAT**

\$46.00 per Person

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

#### **DESSERT**

New York Style Cheesecake with Fruit Coulis	\$8.50 per person
Classic Vanilla Bean Crème Brûlée	\$9.00 per person
Pumpkin Puree Crème Brûlée	\$9.50 per person
Pumpkin Pie with Chantilly Cream	\$8.00 per person
Pecan Pie with Vanilla Bean Ice Cream and Caramel Sauce	\$8.00 per person
Pear and Apple Tarte Tatin with 5 Spice Ice Cream	\$8.00 per person
Tiramisu with Raspberry Coulis	\$9.00 per person
Hazelnut Chocolate Mousse Martini with Raspberry Chambord Sauce	\$8.75 per person
Chocolate Oreo Cookie Cake, Vanilla Mascarpone and Berry Compote	\$8.50 per person
Chefs Choice Daily Pie with 5 Spice Ice Cream	\$8.75 per person
Chefs Choice Daily Tart with Berries and Mint	\$8.75 per person
Selected Imported Cheese Board with Nuts and Dried Fruit	\$10.00 per person

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# **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**

- Assorted Mini Tea Sandwiches \$66.00
- Beet Tartar Salad on Brioche Toast Points with Fresh Herbs \$66.00
- Shredded Romaine in Parmesan Cups topped with a Cesar Mousse \$69.00
- Olive Tapenade with Sun-Dried Tomato Pesto on Toast Points \$75.00
- Grilled Bruschettas with Selected Seasonal Fresh Vegetables \$78.00
- Baked Goat Cheese and Capenada on Crustini \$81.00
- Mini Ham and Cheese Biscuits with an Apple and Pear Relish \$81.00
- Melon Wrapped in Parma Prosciutto on Brioche Rounds \$87.00
- Curried Chicken Salad in Phyllo Cups Topped with a Cilantro Leaf \$90.00
- Truffle Mousse Pate on Lavasch Crackers with a Red Onion and Caper Relish \$93.00
- Shredded Duck Confit on Brioche Toasts with Pomegranate and Sauternes Wine Jelly \$105.00
- Beef Carpaccio Topped with a Citrus Relish and Parmesan Crisps \$123.00
- Scottish Style Smoked Salmon, Caper and Dill Cream on Bagel Chips \$129.00
- Mandarin Orange Smoked Trout Mousse on Zucchini Chips \$129.00
- Tuna Sashimi with Wasabi Aioli and Micro Greens on Cucumber Rounds \$135.00
- Classic Cocktail Shrimp with Classic Cocktail Sauce \$135.00
- Cocktail Shrimp with a Fire Roasted Vodka Gazpacho Shooter \$138.00
- Fresh Shucked Oysters on the ½ Shell with a Smoky Cocktail Sauce \$141.00

## **HOT**

- Spiced Sausage Stuffed Mushrooms \$84.00
- Oven Roasted Fingerling Potato Mini's stuffed with Boursin Cheese and Bacon \$87.00
- Assorted Quesadillas (Vegetable, Cheese, and Shredded Chicken) \$93.00
- Spanikopita with Spinach, Feta, Slow Roasted Tomatoes and Pine Nuts \$99.00
- Vegetarian Spring Rolls with Dipping Sauces \$103.00
- Pork Egg Rolls with Dipping Sauces \$108.00
- Franks in a Blanket with BBQ and Honey Mustard \$108.00
- Baked Asian Vegetarian and Pork Pot-Stickers \$114.00
- Chicken Wings 'Gant Style' \$117.00
- Mango Chutney Glazed Meatballs with a Sweet and Sour Dipping Sauce \$117.00
- Crab Rangoon with Hot Mustard \$132.00
- Chicken Sate with a Thai Peanut Sauce \$132.00
- Mini Chicken Wellington (Chicken Breast with Mushroom Duxelle wrapped in Pastry) \$138.00
- Ground Beef Empanadas with Fire Roasted Tomato Sauce (Putenesca Style) \$141.00
- Grilled Pork Ribs with an Orange-Chipotle Glaze \$141.00
- Lobster and Corn Beniegts with a Truffle-Tarragon Emulsion \$141.00
- Mini Beef Wellington (Beef with a Mushroom Duxelle wrapped in Pastry) \$144.00
- Caribbean Coconut Shrimp with a Pineapple-Lime Relish \$150.00
- Lump Meat Crab Cake Bites with a Roasted Red Pepper Rémoulade \$153.00
- Lamb "Lollipops" with a Minted-Pomegranate Yogurt \$153.00
- Oyster Rockefeller with Bacon and Spinach \$156.00

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# RECEPTION HORS D'OEUVRES CONTINUED

*Hors d'oeuvres are price per three dozen*

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

## **SWEETS**

Assorted Chocolate Truffles (with and with out nuts) \$84.00

Assorted Cream Puff/Éclairs \$69.00

Assorted Cookies \$63.00

Chocolate Brownies \$66.00

Lemon Curd Tartlets with Whipped Cream Rossets \$72.00

Chocolate Mousse Tartlets with white Chocolate Shavings \$78.00

Apricot and Raspberry filled Rugelach with Pistachio Nuts \$75.00

Cocoa Dusted Bourbon Balls \$90.00

Peanut Butter and Chocolate Cookie Sandwich Minis \$72.00

Delicious Tiramisu Bites \$81.00

N.Y. Style Cheesecake Minis with Berry Compote \$78.00

Layered Opera Cake Bites \$84.00

## **STATIONS**

Imported and Domestic Cheese Boards with Dried Fruit, Nuts and Berries  
\$8.00 per person

Baked Brie Platter with Dried Fruits, Nuts, Berries and Jams  
\$6.00 per person

Home-Made Tortilla Chips served with Guacamole, Salsa and Cheese Dip  
\$4.00 per person

Nachos Pile 'Gant Style' (Meat or Vegetarian)  
\$5.00 per person

Spinach and Artichoke Dip with Fresh Home-Made Pita and Tortilla Chips  
\$5.00 per person

Crudités Platter with Ranch Dip and Seasonal Pesto Dip  
\$4.00 per person

Seasonal Fresh Fruit to include Pineapple, Bananas, Melons, Grapes and Berries  
\$6.00 per person

Port and Black Truffle Pate Platter with assorted Relishes and Croutons  
\$7.00 per person

Smoked Salmon or Trout Platter with accompanying Sides and Garnishes  
\$9.00 per person

Make your own Bruschetta with Seasonal Spreads and Vegetables  
\$7.00 per person

Pasta Station with All of the Fixings  
(\*Chef Attendant Fee\*)  
\$9.00 per person

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

# **\*CARVING STATIONS\***

***\*Chef Attendant Fee \$100.00\****

Roasted Beef Eye of Round  
Horseradish Cream and Au Jus Sauce  
\$7.00 per person

Roasted Beef Prime Rib  
Horseradish Cream and Au Jus Sauce  
Rustique Dinner Rolls  
\$12.00 per person

Grilled Tenderloin of Beef  
Stone Ground Mustard Cream and Green Peppercorn Sauce  
Rustique Dinner Rolls  
\$14.00 per person

Honey Glazed Ham  
Stone Ground Mustard Sauce, Cranberry-Orange Sauce  
Corn Bread and Rustique Dinner Rolls  
\$11.00 per person

Herb Brined and Roasted Turkey Breast  
Cranberry-Apple Chutney, Chardonnay Wine Turkey Gravy  
Rustique Dinner Rolls  
\$12.00 per person

Roasted Colorado Leg of Lamb  
Rosemary and Mint scented Sour Cherry Jus, Pomegranate-Cucumber Yogurt  
Fresh Pita Bread  
\$14.00 per person

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

# AM/PM BREAKOUT SNACKS

*All snacks are priced per person*

Hard-Boiled Eggs - \$2.00 per person

Assorted Yogurts - \$2.00 per person

Assorted Breakfast Pastries - \$4.00 per person

Granola Bars & Organic Granola Bars - \$3.00 per person

Fruit Platter, Fruit Salad or Whole Fruit - \$6.00 per person

Hearty Home-Made Trail Mix - \$2.00 per person

Vegetable Crudités Platter with Seasonal Dips - \$4.00 per person

Hummus with Crispy Pita Chips - \$4.00 per person

Domestic and Imported Cheese Board with Nuts and Berries - \$8.00 per person

Baked Brie Platter with Dried Fruits, Nuts, Berries and Jams - \$6.00 per person

Assorted Chips and Pretzels - \$2.00 per person

Assorted Mini Tea Sandwiches - \$3.00 per person

Phyllo Wrapped Asparagus with Assiago Cheese - \$3.00 per person

Parmesan-Artichoke Hearts - \$3.00 per person

Franks in a Blanket - \$3.00 per person

Smoked Chicken Quesadillas - \$4.00 per person

Beef Empanadas - \$6.00 per person

Sesame Chicken Medallions - \$5.00 per person

Assorted Cookies - \$2.00 per person

Brownies - \$3.00 per person

Lemon Bars - \$2.00 per person

Assorted Candy - \$2.00 per person

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

# BEVERAGE PRICE LIST

*Prices are based upon consumption*

	<u>Hosted</u>	<u>Cash</u>
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 \$7.00/Glass	\$28.00/Bottle \$7.00/Glass
House Champagne	\$32.00/Bottle \$7.50/Glass	\$36.00/Bottle \$8.00/Glass

## Premium Brands

Belvedere Vodka  
Chopin Vodka  
Tanquary Gin  
Bullet Bourbon  
Captain Morgan's Rum  
Meyer's Light and Dark  
Rum  
Cuervo Gold Tequila

## Imported and Microbrew

Odell's 90 Schilling  
Odell's Easy Street  
N.B. Fat Tire  
N.B. Sunshine Wheat  
Corona  
Breckenridge

## Domestic Beer

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

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