

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
Seasonal Fresh Fruit Basket to include Bananas, Apples, Pears, Grapes and Berries
Chefs Choice Assorted Desserts
Iced Tea and Lemonade
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas
\$19.00 per person

SUPER SALAD BUFFET

Mixed Field Greens with Dried Cranberries, Apricots, Goat Cheese and a Balsamic Vinaigrette
Grilled Brochettes and Rustique Dinner Rolls
Chicken Curry Salad with Apples, Currants, Mango Chutney and Toasted Walnuts
Penne Pasta with Prosciutto, Mozzarella, Roasted Bell Peppers and Sun-Dried Tomato Pesto
Seasonal Fresh Fruit Platter
Iced Tea and Lemonade
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
Winter Wraps (Meat and Veggie)
Albacore Tuna Salad with Croutons
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

*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

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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:
Lasagna – Vegetarian and Meat Options
Chicken and Eggplant Parmesan
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

BARBEQUE BUFFET

Chefs Choice Chili or Stew
Corn Bread and Silver Dollar Rolls
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:
Hamburgers, Bratwurst and Hot Dogs (Veggie Burgers available upon Request)
Grilled BBQ Chicken Breasts and BBQ Braised Brisket
Pulled BBQ Pork and Shredded BBQ Beef Sandwiches
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

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
Taboule Salad, Fresh Lentil Salad or Couscous Salad
Roasted Lamb Gyros with Tzaziki Sauce and Compliments
Chefs Choice Assorted Desserts
Iced Tea and Lemonade
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas
\$28.00

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MEXICAN BUFFET

Chefs Choice Soup
Chefs Choice Cabbage Salad
Jicama, Orange and Fennel Salad with a Tamarind Dressing
Mexican Rice and Refried Beans
Slow Roasted Shredded Pork Shoulder Tostadas
Quesadillas (Meat and Veggie)
Salsa, Guacamole and Sour Cream
Home-Made Tortilla Chips with Guacamole and Pico de Gallo
Chefs Choice Assorted Desserts
Iced Tea and Lemonade
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Teas
\$20.00 per person

FAJITA BUFFET

(*With or Without Attendant Fee - \$100.00*)

Chicken, Beef and Veggie
Flour Tortilla's
Refried Beans
Peppers, Onions, Tomatoes and Jalapeños
Fresh Grated Cheese
Salsa, Guacamole and Sour Cream
\$22.00 per person