



THE GANT
Aspen
catering

breakfast

Prices are per person | Service for 2 hours | Served with freshly brewed regular & decaffeinated coffee, assorted hot teas & assorted juices |
Must be ordered for groups of 25 or more

Hot Breakfast Buffet: \$48 per person

- Fresh Baked Pastries, Muffins, Banana Bread, Butter, Jams, Preserves, Peanut Butter & Honey
- Seasonal Fresh Cut Fruit
- Greek Yogurt Parfaits with Hearty Granola
- Hot Organic Steel Cut Oats, Brown Sugar, Dried Fruits, Seasonal Fruit Compote
- Crispy Home-Fry Potato Hash
- Scrambled Eggs with Cheddar Cheese
- Smoked Bacon and Country-Maple Sausage
- Pancakes and Maple Syrup

Healthy Start: \$42 per person

- Egg Bites – Veggie or Meat
- Fresh Sliced Fruit
- Banana Oatmeal Pancakes
- Granola Yogurt Parfaits
- Avocado Toast

Continental Breakfast: \$32 per person

- Fresh Baked Scones, Muffins, Banana Bread, Bagels, Cream Cheese, Butter, Jams, Preserves, Peanut Butter & Honey
- Seasonal Fresh Cut Fruit
- Greek Yogurt Parfaits with Hearty Granola
- Hot Organic Steel Cut Oats, Brown Sugar, Dried Fruits, Seasonal Fruit Compote

Southwestern Breakfast: \$48 per person

- Warm Corn Tortilla
- Scrambled Eggs
- Homemade Chorizo
- Black Beans
- Chilaquiles
- Pico De Gallo, Cilantro, Green Onions, Diced Tomatoes, Shredded Cheese, Guacamole and Salsa

Brunch Buffet: \$75 per person

- Truffle Fries or Crispy Home-Fry Potato Hash
- Chicken and Waffles
- Beef Sliders
- Scrambled eggs
- Bacon
- Sausage
- Muffins, Assorted Pastries, Bagels, Cream Cheese, Jams, Honey, Peanut Butter
- Fresh Sliced Fruit & Berries Platter
- Smoked Salmon Lox with Lemon, Capers, Red Onion and Cream Cheese

Breakfast Enhancements:

- Personalized Pancakes \$9 per person
(Chocolate Chip, Banana, Protein, Lemon Poppyseed etc.)
- Scrambled Egg Whites \$9 per person
- Fruit Skewers \$9 per person
- Vegetable Quiche \$10 per person
- Spinach and Cheese Frittata \$9 per person
- Breakfast Quesadilla \$14 per person
- Chicken and Waffles \$16 per person
- Huevos Rancheros* \$16 per person
- Bagels \$6 each or \$60 per dozen
- Fresh Pastries \$6 each or \$60 per dozen
- Steel Cut Oats with Brown Sugar, Dried Fruits, Seasonal Fruit Compote \$9 per person
- Yogurt & Granola Parfaits \$10 each
- Whole Fruit \$3 each
- Pancakes or French Toast with Maple Syrup \$8 per person
- Scrambled Eggs \$8 per person
- Smoked Salmon Lox with Accoutrements \$16 per person
- Sausage \$7 per person
- Bacon \$7 per person
- Chorizo \$7 per person
- Breakfast Potatoes \$5 per person
- Biscuits and Gravy \$10 per person
- Breakfast Burritos \$16 per person
- Breakfast Tacos \$16 per person
- Breakfast Sandwiches \$14 per person
- Omelette Station* \$16 per person

*Must be added with existing buffet and will include a \$250 chef attendant fee



Breakfast Cocktails Requires a \$250 bartender fee

- Bloody Mary Bar: \$25 per person
Titos Vodka, Bloody Mary Mix, Pickles, Celery, Olives, Lime
Add bacon for an additional \$7
- Mimosa Bar: \$25 per person
Prosecco, Fresh Berries, Orange Juice, Cranberry Juice, Grapefruit Juice
- Michelada Bar: \$20 per person
Mexican Beer, Clamato Juice, Tomato Juice, Lime Juice, Hot Sauces, Tajin, Black Pepper, Cucumber
- Irish Coffee Bar: \$25 per person
Fresh Brewed Coffee, Irish Whiskey, Baily's, Whipped Cream, Cinnamon

THE GANT
Aspen
CATERING



A La Carte Breaks

- Individual Fruit & Yogurt Parfaits: \$10 each
- Fresh Whole Fruit: \$3 each
- Assorted Granola Bars: \$5 each
- Assorted Candy Bar: \$4 each
- Assorted Chips: \$4 each
- Fresh Baked Cookies: \$60 per dozen
- Brownies & Blondies: \$60 per dozen
- Assorted Bagels and Cream Cheese: \$60 per dozen
- Assorted Pastries: \$60 per dozen
- Assorted Muffins: \$60 per dozen
- Hot Soft Pretzels with Spicy Mustard: \$48 per dozen
- Assorted Mixed Nuts: \$12 per person
- Spinach Artichoke Dip in a Bread Bowl with Focaccia Bread: \$12 per person
- Cookies and Milk Board: \$10 per person
- Chocolate Lovers – Brownies, Cookies, Cake: \$18 per person
- Italian Wedding – Wedding Cookies, Panna Cotta, Biscotti, Profiteroles: \$18 per person
- Mexican Postre – Churros, Tres Leches, Flan, Rice Pudding: \$18 per person

Beverages

- Bottled Sparkling and Regular Water: \$6 each
- Soda: \$6 each
- Bottled Juices: \$5 each
- Gatorade: \$6 each
- Coffee: \$55 per urn
- Hot Tea: \$45 per urn
- Lemonade: \$40 per gallon
- Iced Tea: \$40 per gallon

Custom Breaks

- Energy Break: \$22 per person
Fruit and Yogurt Parfaits, Assorted Kind Bars, Assorted Protein Bars,
Iced Coffee Choice of: Black, Cinnamon, Caramel, Vanilla or Vietnamese
- Build Your Own Trail Mix Bar: \$25 per person
Assorted mixed nuts, House Made Granola, Assorted Dried Fruits, M&M's, Pretzels
- Aspen Farmers Market: \$28 per person
Freshly Slice Fruit, Vegetable and Hummus, Assorted Cheeses and Crackers
- Fiesta: \$29 per person
Corn Tortilla Chips, Mini Cheese & Chicken Quesadillas, Salsa, Guacamole,
Sour Cream, Pico De Gallo
- The Munchies: \$30 per person
Soft Pretzels with Hot Mustard, Mini Corndogs with Ketchup,
Fried Mac and Cheese Balls, Popcorn





THE GANT
Aspen
CATERING



Pricing is per person | Service for 2 hours | Served with freshly brewed iced tea or lemonade | Must be ordered for groups of 25 or more

All American: \$48 per person

- Mixed Greens Salad, Tomato, Cucumber, Carrots, Balsamic or Ranch Dressing
- Assorted White and Multigrain Rolls
- Barbeque Chicken
- Beef Burger Patties
- Seasonal Roasted Vegetables
- Baked Beans
- Assorted Fresh Baked Cookies and Brownies

Taste of Tuscany: \$48 per person

- Caesar Salad with Fresh Parmesan, House Made Croutons, and Lemon Caesar Dressing
- Garlic Bread with Marinara Dipping Sauce
- Beef Bolognese served with Pappardelle
- Basil Vegetable Lasagna with Marinara
- Antipasto Salad with Provolone, Mozzarella, Tomatoes, Olives, Artichokes, and Fennel.
- Lemon Tarts with Fresh Berries

South of the Border: \$52 per person

- Guacamole, Salsa, and Tortilla Chips
- Mexican Caesar Salad with Romaine, Roasted Red Peppers, Spiced Pumpkin Seeds, Cotija, Tortilla Strips, and House Made Chipotle Vinaigrette
- Chicken and Tilapia Fajitas
- Fajitas Accruements
- Cilantro Lime Rice
- Black Beans
- Churros with Cinnamon and Sugar

Superfood Buffet \$52 per person

- Fresh Kale Salad, Toasted Almonds, Avocado, Bacon, Chickpeas, Lemon Balsamic Vinaigrette Dressing,
- Olive Oil & Lemon Quinoa, Roasted Root Vegetables
- Roasted Baby Red Potatoes
- Pan Seared Lemon Herb Salmon
- Marinated Grilled Flank Steak
- Fresh Sliced Fruit Salad

Deli Day: \$42 per person

Choice of one:

- Caesar Salad • Greek Salad
- Kale Salad • Potato Salad
- Marconi Salad

Choice of three:

- Chicken Caesar Wrap • Greek Chicken Wrap
- Vegetarian Wrap • Turkey Sandwich
- Ham Sandwich • Roast Beef Sandwich

Includes:

- House Made Kettle Chips
- Fresh Sliced Fruit Salad
- Assorted Fresh Baked Cookies & Brownies

Boxed Lunches: \$40 per person

All boxed lunches include a bag of chips, freshly baked cookie and a piece of whole fruit | Choose up to three options from the sandwich, wrap and salads listed below | Drinks not included

Sandwich or Wrap

- Chicken Caesar Wrap: Flour Tortilla, Crisp Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Choice of Grilled or Fried Chicken
- Greek Chicken Wrap: Flour Tortilla, Crisp Romaine Lettuce, Feta Cheese, Bell Peppers, Cucumbers, Chickpeas, Red Onions, Kalamata Olives, Sundried Tomatoes, Citrus Vinaigrette Dressing, Choice of Grilled or Fried Chicken
- Vegetarian Wrap: Whole Wheat Tortilla, Humus, Sprouts, Grilled Squash, Tomato, Onion
- Turkey Sandwich: Sourdough Bread, Turkey Breast, Swiss Cheese, Lettuce, Tomato, Onion
- Ham Sandwich: Wheat Bread, Sliced Ham, Cheddar Cheese, Lettuce, Tomato, Onion
- Roast Beef Sandwich: Brioche Bun, Sliced Roast Beef, American Cheese, Lettuce, Tomato, Onion

Salads

- Caesar Salad: Crisp Romaine Lettuce, Parmesan Cheese, House Made Croutons, Caesar Dressing, Choice of Grilled Chicken, Fried Chicken or Salmon
- Greek Salad: Crisp Romaine Lettuce, Feta Cheese, Bell Peppers, Cucumbers, Chickpeas, Red Onions, Kalamata Olives, Sundried Tomatoes, Citrus Vinaigrette Dressing, Choice of Grilled Chicken, Fried Chicken or Salmon
- Kale Salad: Fresh Kale, Toasted Almonds, Avocado, Bacon, Chickpeas, Lemon Balsamic Vinaigrette Dressing, Choice of Grilled Chicken, Fried Chicken or Salmon



THE GANT

Aspen

CATERING

dinner

Pricing includes service for 2 hours | Served with assorted dinner rolls & whipped butter, freshly brewed iced tea or lemonade | Must be ordered for groups of 25 or more

Surf & Turf - \$105 per person

- Arugula Salad, Baby Beets, Goat Cheese, Candied Pecans and House Made Vinaigrette or Ranch
- Whipped Mashed Potatoes
- Seasonal Grilled Vegetables
- Roasted Cipollini Onions
- Demi Glaze New York Strip
- Oven Roasted Wild Caught King Salmon
- Cookies & Brownies

Colorado Catch - \$95 per person

- Field Greens, Heirloom Tomatoes, Cucumber, Carrots and House Made Vinaigrette or Ranch
- Roasted Fingerling Potatoes
- Caramelized Crispy Brussels Sprouts
- Wild Rice Pilaf
- Pan Seared Colorado Trout
- Lemon Butter Chicken
- Lemon Bars

Silver Queen - \$95 per person

- Fresh Spinach, Toasted Almonds, Dried Cranberries, Feta Cheese and House Made Vinaigrette or Ranch
- Garlic Broccoli
- Potato Au Gratin
- Sautéed Wild Mushrooms
- Pork Tenderloin with Garlic Butter
- White Truffle Risotto
- Chocolate Cake

Customizable Plated Dinners are available upon request. All plated selections can be chosen from the item listed above in the specialty buffets.

- Two Course Dinner: Starting at \$85 per person

Includes a soup or salad, entrée with one protein and two sides

- Three Course Dinner: Starting at \$95 per person

Includes soup or salad, entrée with one protein and two sides, choice of dessert

- Four Course Dinner: Starting at \$105 per person

Includes soup, salad, entrée with one protein and two sides, choice of dessert





THE GANT
Aspen
CATERING

reception

All hors d'oeuvres are priced per piece | Minimum number of 50 pieces applies |
Four to seven pieces per person for a one-hour cocktail reception is recommended

Cold Hors D'Oeuvres

- Shrimp Ceviche on a Spoon: \$9
- Jalapeno Salmon with Ponzu on a Spoon: \$9
- Lobster Mango Salad on a Cucumber: \$9
- Cantaloupe, Honeydew & Prosciutto on a Skewer: \$8
- Seared Beef Carpaccio with Horseradish Cream: \$9
- Caesar Salad in Parmesan Crisp: \$8
- Mexican Elote Cups: \$12
- Bruschetta \$8 per person
- White Bean Puree, Kalamata Olives, Rosemary, Amaranth Crackers: \$8
- Fresh Smoked Salmon, Crème Fraiche, Capers, Toasted Banquette: MP
- Ahi Tuna Tartare, Peanut Oil, Soy Sauce, Sesame Seeds, Ginger, Fried Wonton: MP
- Caprese Salad Skewer: \$8
- Shrimp Cocktail: MP
- Mediterranean Antipasto Kabob: \$8
- Mushroom Profiterole: \$8

Hot Hors D'Oeuvres

- Grilled Polenta Bites with Sautéed Mushrooms and Rosemary Sprig: \$9
- Tomato Soup with Grilled Cheese Shots: \$9
- Pigs in a Blanket: \$8
- Duck Confit potatoes with Crème Fraiche and Caviar: \$12
- Roasted Pork Bao Bun: \$8
- Spring Roll (Shrimp or Vegetable): \$8
- Pot stickers (Pork or Chicken): \$8
- Crab Rangoon: \$8
- Quiche Florentine: \$8
- Fig and Goat Cheese Flatbread: \$8
- Mushroom Tart: \$8
- Fried Mac and Cheese Balls: \$8
- Mini Cheeseburger Sliders: \$8
- BBQ Pork Slider: \$8
- Hot Chicken and Waffle: \$8
- Coconut Shrimp: \$8
- Arancini: \$8
- Crab Cake: MP
- Chicken Satay: \$8
- Beef Satay: \$8

- Feta and Sundried Tomato Phyllo: \$8
- Spanakopita: \$8
- Brie Encrout Raspberry Puff Pastry: \$8
- Bacon Wrapped Scallop: \$8
- Empanada (Beef, Chicken or Vegetable): \$8
- Chicken Quesadilla: \$8
- Stuffed Mushrooms (Boursin Cheese or Sausage): \$8

Platters

- Spinach Artichoke Dip in a Bread Bowl with Focaccia Bread: \$12 per person
- Cookies and Milk Board: \$10 per person
- Chocolate Lovers – Brownies, Cookies, Cake: \$18 per person
- Italian Wedding – Wedding Cookies, Panna cotta, Biscotti, Profiteroles: \$18 per person
- Mexican Postre – Churros, Tres Leches, Flan, Rice Pudding: \$18 per person
- Grazing Station - Crisp Romaine Lettuce, Parmesan Cheese, House Made Croutons, Fresh Kale, Toasted Almonds, Bacon, Chickpeas, Caesar Dressing, Lemon Balsamic Vinaigrette Dressing: \$22 per person
- Baked Potato Bar – BBQ Sauce, Green Onions, Black Olives, Jalapenos, Cheddar Cheese, Chives, Sour Cream, Bacon Crumbles: \$16 per person
- Imported and Domestic Cheese Board: \$16 per person
Assorted Crackers, Dried Fruits, Mixed Nuts
- Antipasto Board: \$20 per person
Thinly Sliced Artisan Meats, Assorted Crackers, Marinated Vegetables
- Hummus & Crispy Pita Platter: \$12 per person
Baked Pita Wedges, House-made Hummus
- Vegetable Crudit  Platter: \$12 per person
Seasonal Fresh, Grilled and Pickled Vegetables with Creamy Boursin Cheese Ranch

Action Stations

Action and carving station pricing is designed to accompany other food items at your event. If an action or carving station is solely being served, pricing will increase. A \$250 chef attendant fee applies. One chef attendant per station.

- Beef Tenderloin Carving Station: \$40 per person
Horseradish Cream, Au Jus Sauce, Assorted Dinner Rolls & Whipped Butter
- Herb Roasted Turkey Breast Carving Station: \$25 per person
Cranberry and Apple Chutney, Turkey Gravy, Assorted Dinner Rolls & Whipped Butter
- Honey Glazed Ham Carving Station: \$22 per person
Stone Ground Mustard, Assorted Dinner Rolls & Whipped Butter



- Pasta Bar: \$25 per person
Penne, Rigatoni and Bow Tie Pasta, Chicken, Italian Sausage, Portabella Mushrooms, Basil Pesto, Heirloom Tomato Sauce, Basil Pesto Sauce, Creamy Alfredo Sauce
- Street Taco Station: \$25 per person
Carne Asada, Shredded Adobo Chicken, Shredded Lettuce, Pic De Gallo, Cheese, Guacamole
- Seafood Raw Bar: MP per person
Oysters on the Half Shell, Crab Claws, Jumbo Peeled Shrimp, Seasonal Shellfish

THE GANT
Aspen
CATERING



Choice of hosted or cash bar | Prices based on consumption | One bartender required per 50 guests | Bartender fee is \$250 per bartender for the evening

A La Carte Pricing:

*Cash bar pricing is inclusive of tax

	Hosted:	Cash:
Premium Liquor Drinks	\$14 each	\$15 each
Red & White House Wine	\$12/glass	\$14/glass
Domestic Beer	\$6 each	\$7 each
Imports & Microbrews	\$7 each	\$8 each
Hard Cider	\$7 each	\$8 each
Sodas/Juices	\$4 each	\$5 each
Water/Sparkling	\$4 each	\$5 each

Only available as a hosted option:

Package Bar Pricing:

One Hour	\$35 per person
Two Hours	\$45 per person
Three Hours	\$55 per person

Wine & Beer Package:

One Hour	\$25 per person
Two Hours	\$35 per person
Three Hours	\$45 per person





THE GANT
Aspen
CATERING

audio visual

The Gant is proud to partner with a local Audio Visual company that can assist with all of your meeting needs.

- LCD Projector & Screen
- Flat Screen TV
- Microphones
- Audio
- Laser Pointer Slide Advancer
- Power Cords
- Video & Zoom Capabilities
- Stage & Lighting
- HDMI or VGA Cords

*Please inquire with our catering and events team and they will provide you with a customized quote.

In-House Items Provided by The Gant:

- Podium - \$50 per day
- Whiteboard & Dry Erase Markers - \$25 per day
- Easel with Flip Chart & Markers - \$30 per day
- Wireless Internet - \$150 per day
- Smart TV - \$1,000 per day
- Screen & Projector - \$850 per day
- Microphones - \$250 per day
- Polycom - \$80 per day

Pricing does not include 9.3% tax and 23% service charge.
All audio visual must be ordered in advance.

notes

Gant Catering Policies:

Thank you for considering the Gant for your upcoming event. Our Catering, Culinary and Special Events team offers a wide range of services and options to help you plan a memorable meeting or event. We strive to make the planning of your event a seamless process from beginning to end.

All buffets/stations are based on 120 minutes of service time. Increased service time is available upon request for an additional 25% of the menu price per hour.

9.3% current Sales Tax and a 23% taxable service charge will be added to all food and beverages charges.

All menus are a minimum of 25 people, a \$250 fee will be assessed if group's numbers fall below 25 people

Menu Selection & Guarantee:

The final attendance for your function must be received in writing by the catering/conference services office NO LATER THAN 12:00PM ten (10) days prior to event. This will be the number for whom The Gant will prepare food for the function. The Gant cannot be responsible for service, accommodations or guaranteeing the same menu items for more than five percent over guarantee. If a guarantee is not given to The Gant by the specified time and date, the original estimated attendance would be considered the final guarantee. Your final menu selections must be made no later than ten (10) days prior to your arrival.

Colorado Law:

The Gant is a licensed Food and Beverage facility, all F&B is required to go through the catering department. No outside food or alcohol is allowed to be brought in.

Entertainment:

All entertainment within The Gant must conclude no later than 10:00 pm for indoor events, and 9:00pm for outdoor events. This is in accordance with the City of Aspen ordinance.

Furniture Removal:

If a set up other than the existing set up is used, a furniture removal fee of \$350 will be incurred.

Damage:

The customer agrees to be responsible for any damage done to the function room or any other part of the hotel by the customer, their guests, invitees, independent contractors or other agents under the customer's control.

Loss:

The Gant will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the hotel prior to, during or following the customer's function.



THE GANT

Aspen

CATERING

