



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

- 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

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

Continental Breakfast

- 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

- 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

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

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



Breakfast Cocktails Requires a \$250 bartender fee

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

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A La Carte Breaks

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

Beverages

- Bottled Sparkling and Regular Water
- Soda
- Bottled Juices
- Gatorade
- Coffee
- Hot Tea
- Lemonade
- Iced Tea

Custom Breaks

- Energy Break
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
Assorted mixed nuts, House Made Granola, Assorted Dried Fruits, M&M's, Pretzels
- Aspen Farmers Marke
Freshly Slice Fruit, Vegetable and Hummus, Assorted Cheeses and Crackers
- Fiesta
Corn Tortilla Chips, Mini Cheese & Chicken Quesadillas, Salsa, Guacamole,
Sour Cream, Pico De Gallo
- The Munchies
Soft Pretzels with Hot Mustard, Mini Corndogs with Ketchup,
Fried Mac and Cheese Balls, Popcorn





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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

- 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

- 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

- 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

- 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

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

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



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Salads

Mulled Wine Poached Pear Salad

Artisan lettuces | roasted walnuts | smoked blue cheese | 12 year balsamic

Romaine

Bacon arugula pesto | crispy parmesan | lemon garlic dressing | white anchovy

Gem Lettuce Salad

Shaved winter vegetables | pepitas | pomegranate vinaigrette

Butter Lettuce Salad

Seasonal stone fruit | buffalo milk burrata | crispy lentils | champagne vinaigrette

Heirloom Beet Salad

Fruition farms feta | mint | grapefruit | frisee | honey sherry emulsion

"The" Wedge

Candied Bacon | Pickled onion | heirloom tomato | radish | smoked blue cheese creamy shallot dressing

Watermelon Panzanella

House focaccia | whipped feta | pickled onion | heirloom tomato | watermelon basil vinaigrette

Maple Roasted Butternut Squash

Granny smith | sundried blueberry | arugula | apple cider vinaigrette
marcona almonds

Harvest Salad

Pomegranate | butternut squash | goat cheese | arugula | cabernet vinaigrette

Soups

Wild Mushroom Bisque

chive | peppercorn whip | roasted mushrooms

French Onion Soup

5 onions | brandy | gruyere crouton

Parsnip & Cauliflower Veloute

Candied pecans | blackberry

Colorado Game Chili

Lamb bacon | elk sausage | duck confit | white cheddar | chipotle sour cream

Butternut Squash Soup

Apple cider | brown butter | fresh thyme

Curried Carrot Bisque

Honey sour cream | crispy chick peas

From The Water

Filet of Seabass

Olathe sweet corn and saffron puree | fava bean ragout | grapefruit butter

Grilled Salmon Filet

Creamy leeks | white wine braised turnips | crispy capers | chive orange compote

Pan Fried Colorado Trout

Wild rice crust | summer vegetables | saffron lemon cream

Colorado Striped Bass

Charred broccolini | salt roasted potatoes | olathe sweet corn salad

Cast Iron Roasted Diver Scallops

Beluga lentils | heirloom carrots | truffled lobster bisque | summer squash

From The Land

Dijon Herb Crusted Rack of Colorado Lamb

romanesco | rosemary sweet potato puree | pomegranate lamb jus

Peppercorn Crusted NY Striploin

haricot vert | crispy shallots | smoked blue cheese bread pudding | demi-glace

Grilled NY Striploin

Truffle twice baked potatoes | charred brussel sprouts | red pepper chimichurri

Smoked Beef Tenderloin

Rosemary fingerling potatoes | broccolini | roasted tomatoes | chimichurri

Smoked Kobe Flat Iron Steak

Twice baked potato | broccolini | chimichurri

Kalbi Style Prime Short Ribs

Udon noodle | stir-fried vegetables | kimchi jus

48 Hour Braised Prime Beef Short Ribs

Ricotta polenta | summer vegetable | ratatouille | braising jus

Moroccan Glazed Buffalo Short Ribs

Babaganoush | pickled cabbage | jalapeno sch

Wild Mushroom Stuffed Organic Chicken Breast

Spinach | Yukon gold whipped potatoes | confit leg | blackened tomato jus

Apple Cider Brined Organic Chicken Breast

Cracked grain mustard whipped potatoes | broccolini | sundried tomato jus | cherry tomato

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



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reception



Cold Hors D'Oeuvres

Tartines

House-Made Ricotta
soft herb salad | preserved lemon oil

Roasted Baby Beets
stracciatella | fennel pollen

Wild Forest Mushroom
chanterelle puree | celery heart

Caramelized Butternut Squash
apple & cranberries | pecan | sage

Tomato Bruschetta
garlic-ricotta | young basil | sicilian olive oil

Maple Leaf Duck Confit
colorado whiskey-peach preserves | cilantro

Bite-Sized Canapes

Sliced Cherry Tomato Skewer
basil | mozzarella | 12 year balsamic

Ahi Tuna Tacos
charred pineapple | ponzu | micro cilantro

Smoked Salmon Tartlet
dill-cream cheese | roe | petit greens

Thai Style Beef Lettuce Cup
lime-mint vinaigrette | wasabi tobiko

Lobster Tacos
wonton shell | tarragon aioli | celery leaves

Shrimp Ceviche Shooters
Peruvian style | mango relish

Pimento Cheese "Truffles"
bacon jam | smoked almonds

Elk Tartare
quail egg | dijon | potato crisp

Vietnamese Shrimp Spring Rolls
lemongrass soy dip

Hot Hors D'Oeuvres

Traditional Beef Wellington
wild mushrooms | tarragon aioli | crispy herbs

Pan-Seared Diver Scallop
parmesan tuile | crispy pancetta | sweet pea puree

Colorado Lamb Meatball
lamb jus | parmesan

Southern Style Deviled Eggs
pickled red onion | scallion | fennel pollen

Elk Gougeres
parmesan espuma | espelette | lava salt

"Street Tacos"
pulled smoked pork | house made kim chi | black pepper relish

Merguez Spiced Lamb Burger
cucumber raita | toasted Hawaiian roll

Char Siu Bun
Pork belly | asian pickled cucumbers | bpr aioli

Warm Raspberry and Brie
raspberry jam | rosemary

Spinach-Artichoke Tartlets
boursin custard

Wild Mushroom Risotto Fritters
parmesan mornay

Bacon Wrapped Dates
smoked date puree | balsamic glaze | pistachio

Thai Chicken Satay
chili-soy peanut sauce

Mini Crab Cakes
Olathe sweet corn gastrique

Pork Pot Sticker
scallion & yuzu vinaigrette

Mini Cubanito Sandwich
slow roasted pork | aged swiss | dill pickle | mustard

Stuffed Mushroom Cap
boursin | crab

Pesto Shrimp Kabobs
heirloom tomato garlic chutney

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



Platters

- Spinach Artichoke Dip in a Bread Bowl with Focaccia Bread
- Cookies and Milk Board
- Chocolate Lovers – Brownies, Cookies, Cake
- Italian Wedding – Wedding Cookies, Panna cotta, Biscotti, Profiteroles
- Mexican Postre – Churros, Tres Leches, Flan, Rice Pudding
- Grazing Station - Crisp Romaine Lettuce, Parmesan Cheese, House Made Croutons, Fresh Kale, Toasted Almonds, Bacon, Chickpeas, Caesar Dressing, Lemon Balsamic, Vinaigrette Dressing
- Baked Potato Bar – BBQ Sauce, Green Onions, Black Olives, Jalapenos, Cheddar Cheese, Chives, Sour Cream, Bacon Crumbles
- Imported and Domestic Cheese Board: Assorted Crackers, Dried Fruits, Mixed Nuts
- Antipasto Board: Thinly Sliced Artisan Meats, Assorted Crackers, Marinated Vegetables
- Hummus & Crispy Pita Platter: Baked Pita Wedges, House-made Hummus
- Vegetable Crudité Platter: Seasonal Fresh, Grilled and Pickled Vegetables with Creamy Boursin Cheese Ranch
- Street Taco Station: Carne Asada, Shredded Adobo Chicken, Shredded Lettuce, Pic De Gallo, Cheese, Guacamole
- Seafood Raw Bar: Oysters on the Half Shell, Crab Claws, Jumbo Peeled Shrimp, Seasonal Shellfish

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Choice of hosted or cash bar | Prices based on consumption | One bartender required per 25 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





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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 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.



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