



THE GANT

Aspen

catering



breakfast

\$48 per person

- Fresh Baked Scones, Muffins, Banana Bread, Bagels, Cream Cheese, Butter, Jams, Preserves, Peanut Butter & Honey
- Seasonal Fresh Cut Fruit to Include Pineapples, Melons & Berries
- Hearty Granola with Assorted Yogurts
- Hot Organic Steel Cut Oats, Brown Sugar, Dried Fruits, Seasonal Fruit Compote
- Choice of Ham and Swiss Croissants or Spinach and Feta Croissants
- Crispy Home-Fry Potato Hash
- Scrambled Eggs with Cheddar Cheese (Special Requests Accepted)
- Smoked Bacon and Country-Maple Sausage
- Fresh Squeezed Orange Juice and Assorted Juices
- Coffee and Tea
- Fresh Fruit Smoothie

\$28 per person

- Scrambled Eggs with Cheddar Cheese (Special Requests Accepted)
- Applewood Smoked Bacon or Breakfast Sausage
- Fresh Baked Scones, Muffins, Banana Bread, Bagels, Cream Cheese, Butter, Jams, Preserves, Peanut Butter & Honey
- Seasonal Fresh Cut Fruit to Include Pineapples, Melons & Berries
- Fresh Squeezed Orange Juice and Assorted Juices
- Coffee and Tea

Breakfast Add Ons

- Steel Cut Oats \$6pp • Yogurt & Granola \$5pp • Chia Pudding \$3pp
- Oatmeal Pancakes \$6pp • Traditional Eggs Benedict \$10pp • Smoked Salmon/Lox \$12pp
- Breakfast Potatoes \$3pp • Omelet Station \$15pp (plus a \$250 chef attendant fee)
- Biscuits and Gravy \$10pp • Breakfast Smoothie \$3.50pp

Breakfast Cocktails

- Mimosa \$12.00 • Bloody Mary's \$13.00 • Tequila Sunrises \$13.00
- Screw Drivers \$12.00 • Sangria (Red or White) \$11.00

THE GANT

Aspen

CATERING



lunch

\$45 per person

Salads & Soups – Pick One

- Quinoa and Organic Kale, Pomegranate Seeds, Sunflower Seeds, Grated Parmesan, Lemon Vinaigrette
- Organic Local Greens, Cucumbers, Radishes, Cherry Tomatoes, Green Goddess Dressing
- Kohlrabi Salad, White Beans, Horseradish Dressing
- Baby Beets, Local Arugula, Sherry Vinaigrette
- Colorado Corn and Black Bean Salad with Heirloom Tomatoes and Cilantro Vinaigrette
- Napa Cabbage, Snap Peas, Lime, Mint, Basil, Sesame Oil, Rice Wine Vinegar, Pickled Shiitake Mushrooms
- Butternut Squash Soup
- New England Clam Chowder
- Seasonal Broth Soup

Mains – Pick Two

- Indian Curry Lentils with Grilled Herb Flatbread
- Pan Seared Sweet Potatoes, Charred Tomatoes, Wilted Spinach, Garlic
- Wild Alaskan Salmon
- Mustard Crusted Rocky Mountain Trout
- Braised Organic Chicken with Wild Mushrooms
- Southern Fried Chicken with Buttermilk Biscuits
- Thai Chicken Curry over Jasmine Rice
- Bison Flat Iron Steak
- Colorado Elk Chili with all of the Accompaniments and Green Chili Corn Bread

Chef's Choice Season Vegetable

Desserts – Pick One

- Lemon Bars
- Seasonal Fruit Dessert
- Cookies and Brownies

ADD \$7 PER PERSON FOR ADDITIONAL SALAD OR SOUP AND \$15 FOR ADDITIONAL MAIN

*pricing includes iced tea and lemonade

THE GANT

Aspen

CATERING



dinner

\$75 per person

Salads & Soups – Pick One

- Escarole, Red Leaf Lettuce, Ruby Red Grapefruit, Avocado, Warm Toasted Cumin Vinaigrette
- Watercress, Arugula, Baby Beets, Avalanche Ranch Goat Cheese, Beet Chips, Truffle Vinaigrette
- Baby Spinach, Asian Pears, Fresh Hearts of Palm, Sweet and Spicy Pecans, Blood Orange Vinaigrette
- Organic Field Greens, Cherry Heirloom Tomatoes, English Cucumber, Toasted Pumpkin Seeds, White Balsamic Vinaigrette
- Hearts of Romaine, Brioche Croutons, White Anchovies, Creamy Garlic and Anchovy Dressing
- Organic Kale, Applewood Smoked Bacon, Poached Farm Fresh Egg, Apples, Frisee, Pumpkin Seeds, Braggs Apple Cider Molasses Vinaigrette
- Butternut Squash Soup with Confit of Duck
- New England Clam Chowder
- Lobster Bisque
- Curried Cauliflower Soup with Golden Raisins, Mount Rose Apples

Mains – Pick Two

- White Truffle Risotto (Vegan)
- Wild Mushroom Barley Risotto
- Pan Seared Sweet Potatoes, Charred Tomatoes, Wilted Spinach, Garlic
- Braised Chicken with Garlic and White Wine, Baby Carrots, English Peas, Pearl Onions
- Chicken Coq au Vin
- Poached Wild Alaskan Halibut, Baby Vegetables, Lemon Beurre Blanc
- Wild King Salmon, Sautéed Spinach, Crispy Potatoes, Tomato Sofrito
- Braised Beef Short Ribs, Blackberry Demi-Glace, Barley Risotto, Wild Mushrooms, Broccoli (\$15pp up-charge)
- Colorado Rack of Lamb, Spaghetti Squash, Rosemary Potatoes, Oven Roasted Tomatoes, Olive Tapenade (\$15pp up-charge)
- Whole Beef Tenderloin, Bordelaise, Fingerling Potatoes, Cipollini Onions (\$15pp up-charge)

Continued on Next Page

THE GANT

Aspen

CATERING



dinner continued

\$75 per person

Veggies • Starch • Grains – Pick Two

- Caramelized Brussels Sprouts
- Cipollini onions
- Garlic Broccolini, Pine Nuts
- Sautéed Wild Mushrooms with Thyme
- Haricot Verts, Slivered Almonds
- Root Vegetable Gratin
- Baby Vegetables
- Fingerling Potatoes
- Sweet Potato Gratin
- Garlic Mashed
- French Fries
- Wasabi Mashed
- Barley Risotto
- Organic Quinoa, Dried Cherries, Black Walnuts
- Forbidden Black Rice, Coconut, Mango, Cilantro
- Black Truffle Risotto

Dessert – Pick One

- Apple Crisp with Caramel Ice Cream
- Poppy Seed Panna Cotta, Strawberries, Lime Cookies
- Lemon Cheesecake, Fresh Berries
- Flourless Chocolate Cake, Berry Coulis
- Tiramisu

ADD \$10 PER PERSON FOR ADDITIONAL SALAD OR SOUP AND \$20 FOR ADDITIONAL MAIN AND \$5 FOR ADDITIONAL DESSERT

*pricing includes iced tea, lemonade, coffee stations

THE GANT

Aspen

CATERING



hors d'oeuvres

Hors d'oeuvres are priced per piece. Minimum number of 36 pieces applies.
Four to seven pieces per person for a one-hour cocktail reception are recommended

Cold

- White Bean Puree, Kalamata Olives, Rosemary, Amaranth Crackers \$4
- Wild Salmon Tartare, American Sturgeon Caviar, Fingerling Potato Chip, Crème Fraiche MP
- Halibut or Shrimp Ceviche on Cumin Tostadas \$8
- Blackened Ahi Tuna, Mango, Sesame Wontons \$7
- Heirloom Tomato Gazpacho Shooters with Poached Wild Shrimp \$5
- Cuban Chicken Salad, Mango, Cumin, Lime, Avocado on English Cucumber \$6
- Jumbo Peeled Shrimp with Cocktail Sauce \$7
- Premium Oysters on the Half Shell with Champagne Mignonette \$8
- Heirloom Tomato and Avocado Skewers, Smoked Salt and Lemon \$5
- Ahi Tuna Tartare, Ginger Geleè, Tamari Sesame, Wonton Crisps \$7
- Hawaiian Snapper Sashimi, Serrano, Cilantro, Avocado Puree, Yucca chips \$9
- Avalanche Ranch Goat Cheese Stuffed Piquillo Peppers \$4
- Jamón Serrano, Medjool Dates, Midnight Blue Cheese \$7
- Vietnamese Vegetable Spring Rolls, Rice Noodles, Spicy Peanut Sauce \$6

THE GANT

Aspen

CATERING



hors d'oeuvres

Hors d'oeuvres are priced per piece. Minimum number of 36 pieces applies.
Four to seven pieces per person for a one-hour cocktail reception are recommended

Hot

- Seared Sea Scallops, Cauliflower Puree and Black Truffles \$9
- Duck Confit, Peach Preserve, Mint, Flatbread \$7
- Perini Ranch Beef Tenderloin Sliders, Horseradish and Pickles \$8
- Petaluma Duck, Fresh Mission Figs, Plantain Chip, Balsamic Vinegar \$7
- Colorado Lamb Chops, Jalapeno Mint Preserves \$9
- Crispy Tempura Seafood with Ponzu Dipping Sauce mp
- Quinoa and Kale Cakes, Pickled Beets, Sweet and Spicy Pecans, Lemon Aioli \$6
- Organic Chicken Satay, Peanut Sauce \$6
- Colorado Lamb Meatballs, Greek Yogurt Harissa \$8
- Braised Local Beef Short Rib Tacos, Piquillo Peppers \$7
- Mini Jumbo Lump Crab Cakes, Spicy Aioli, Napa Cabbage \$7
- Kobe Beef Sliders, Lettuce, Tomato, Onion Jam, White Cheddar \$8
- Artichoke Beignets \$5
- Asian Chicken Spring Rolls, Ponzu Dipping Sauce \$6
- Spanakopita, Spinach, Feta and Pine Nuts \$5
- Coconut Crusted Shrimp, Tropical Fruit Salsa \$7
- Sweet Potato Pancakes Avalanche Ranch Goat Cheese, Smoked Bacon
Candied Pecans, Maple Syrup \$6

THE GANT

Aspen

CATERING



platters and stations

Reception Platters

- Imported and Domestic Cheese Board \$12.00pp
Fresh Baked Bread, Assorted Crackers, Bread Sticks, Dried Fruit, Nuts and Berries
- Antipasto/Salumi Platter \$12.00pp
Thinly Sliced Artisan Meats & Cheeses, Breads & Spreads
- Hummus & Crispy Pita Platter \$7.00pp
Baked Pita Wedges, House-made Hummus
- Vegetable Crudit  Platter \$8.00pp
Seasonal Fresh, Grilled, and Pickled Vegetables
with Creamy Boursin Ranch and Roasted Tomato Pesto Dips

Action Stations – \$250 chef attendant fee

- Roasted Prime Rib \$23.00pp
Horseradish Cream, Au Jus Sauce, Assorted Dinner Rolls & Whipped Butter
- Herb Roasted Turkey Breast \$18.00pp
Cranberry – Apple Chutney, Chardonnay Turkey Gravy, Assorted Dinner Rolls & Whipped Butter
- Honey Glazed Ham \$18.00pp
Stone Ground Mustard Sauce, Cranberry-Orange Glaze,
Freshly Baked Corn Bread with Local Honey Butter
- Pasta Bar \$18.00pp
Linguine, Penne Rigate, Basil Pesto, Heirloom Tomato Sauce, Parmesan Cheese Sauce,
Meatballs, Italian Sausage, Rotisserie Chicken, Portabella Mushrooms, Peppers and Onions,
Accompanying Sauces and Assorted Dinner Rolls, Whipped Butter
- Street Tacos \$18.00pp
Carne Asada, Al Pastor, Chicken Adobo with Traditional Accompaniments
- Seafood Raw Bar \$MPpp
Select Oysters on the Half Shell, Alaskan King Crab, Jumbo Shrimp, Seasonal Shellfish

THE GANT

Aspen

CATERING



bar

1 Bartender per 50 guests is included with site fee.

If a site fee has been waived, an hourly charge of \$50 per hour, per bartender will be charged.

Gant Bar Selections: Hosted \$10/Cash \$11

Woody Creek Vodka
Ketel One Vodka
Marble Distillers Vodka
Goslings Rum Selections
Tanqueray Gin
Tres Agaves Tequila

Domestic Beer: Hosted \$5/Cash \$6

Bud
Bud Light
Coors Light
Blue Moon

Imported/Micro Beer: Hosted \$6/Cash \$7

Corona
Modelo
Stella Artois
Heinekin
Guinness
Aspen Brewing Blonde or Independence Ale
Beck's Non Alcoholic

House Wine List*: Bottle Price: Hosted \$32/Cash \$36

Beringer Cabernet Sauvignon
Concannon Pinot Noir
Sterling Chardonnay
Chloe Pinot Grigio
Uppercut Sauvignon Blanc

Select Wine List*: Hosted \$38/Cash \$42

Legend of the Vine Cabernet
Gavilan Pinot Noir
Terrazas Malbec
Josh Cellars Chardonnay

* House wine selections may change, please ask our Event Manager for our most current selections.

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.

THE GANT

Aspen

CATERING



thank you

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 22% taxable service charge will be added to all food and beverages charges.

All menus are a minimum of 20 people, a \$250 fee will be assessed if group's numbers fall below 20 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 three (3) 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 seven (7) days prior to your arrival.

THE GANT

Aspen

CATERING