Catering Menus

All prices are for groups of 20 people or more. For smaller groups, a $50 service fee applies. Food Server charges are not included in prices below. Charge for food servers is based on 1 server per 25 at $30/hour, 3 hour minimum. There is an additional charge for overtime. Please add 8.4% Sales Tax and 20% gratuity.

Lunch

All lunches include iced tea and lemonade.

Antlers “Working Lunch”
Roasted Turkey and Monterey Jack Cheese Sandwich
Honey Roasted Ham and Swiss Sandwich
Lettuce and Tomato
Mayonnaise and Mustard Packets
Potato Chips
Choice of Cole Slaw or Potato Salad
Chocolate Chunk Cookies
Fresh Fruit
$15 per person
Boxed: $17 per person

Antlers Deli Buffet
Sliced Roasted Turkey, Honey Ham and Roast Beef
Assortment of Sliced Cheeses
Lettuce, Tomatoes, Red Onion and Pickles
Mayonnaise and Mustard
Basket of Sliced Breads and Rolls
Potato Chips
Choice of 2 Salads:
Southern Potato
Seasonal Pasta
Mixed Field Greens served with 2 Dressings
(White Balsamic and Buttermilk Garlic)
Southwestern Cole Slaw
Fresh Fruit

Assorted Dessert Bars and Cookies
$22 per person++

Amuse Bouche Catering
Vail Valley's Premier Caterer!
www.abcvail.com
Catering Menus

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Soup and Salad Buffet

Choice of 2 Salads:
Southern Potato
Seasonal Pasta
Mixed Field Greens served with 2 Dressings (White Balsamic and Buttermilk Garlic)
Southwestern Cole Slaw
Fresh Fruit
Caesar
Tarragon Chicken, Almonds and Red Grapes (Add $3 per person)
Chef’s Salad Station (Add $4 per person)
Orange/Chipotle glazed Grilled Chicken (Add $3.50 per person)
Caprese (Add $3 per person)
Niçoise Tuna (Add $4 per person)

Choice of 1 Soup:
Tomato Basil
Loaded Baked Potato
Chicken Coconut Curry
Roasted Butternut Squash
Cream of Wild Mushroom
(Add an additional soup for $5 per person)
Warm Rolls and Honey Butter
Assorted Dessert Bars and Cookies
$23 per person++

Hot Luncheon Buffet

Roasted Vegetables with a Basil Aioli
Mixed Field Greens served with Blueberries, Toasted Almonds, Gorgonzola and a White Balsamic Vinaigrette
Caprese Chicken (Mozzarella, Basil and Tomatoes)
Roasted Pork Loin served with a White Wine Dijon Sauce
Pine Nut and Cranberry Couscous
Brownie Bites and Lemon Squares
$26 per person++