

Lunch Sample Menu

All lunches include iced tea and lemonade.

Antlers Working Lunch.

Crust-less Zucchini and Cheddar Quiche with Mixed Greens and Citrus Mustard Dressing
Roasted Turkey, Cranberry and Swiss on Whole Wheat
Shaved Honey Ham, Cucumber and Sharp Cheddar on Sour Dough
Lettuce, Tomato, shaved onion and House Pickles
Mayonnaise and Mustard Condiments
Potato Chips
Choice of Coleslaw, Vegetarian Pasta or Potato Salad
Chocolate Chip Cookies
Whole Fresh Fruit

Antlers Deli Buffet

Choose One Soup from the Soup Menu Options:
Tomato Basil, Potato Leek, Cheese and Leek, Butternut Squash, Beef and Barley,
Buffalo Chili, Broccoli and Cheddar, Chicken and Vegetable, Green Pea and Ham, Thai
Coconut and Carrot with Shrimp

Sliced Turkey, Shaved Honey Ham, Salami and Roast Beef
Selection of Sliced Cheeses
Lettuce, Tomatoes, Shaved Red Onion and House Pickles
Choice of Tuna Salad OR Chicken Salad OR Egg Salad
Grilled Vegetable Platter with Basil Aioli
Mayonnaise and Mustard Condiments
Baskets of Rolls, Sliced Sandwich Breads
Choice of Coleslaw, Vegetarian Pasta or Potato Salad
Mixed Salad greens with Citrus Mustard Dressing and Chopped Herbs
Fresh Cut Seasonal Fruits, Cookies and Brownies



Soup and Salad Buffet

Choose One Soup from the Soup Menu Options:

Tomato Basil, Potato Leek, Cheese and Leek, Butternut Squash, Beef and Barley,
Buffalo Chili, Broccoli and Cheddar, Chicken and Vegetable, Green Pea and Ham, Thai
Coconut and Carrot with Shrimp

Served with Fresh Rolls and Whipped Honey Butter

Chefs Salad Bar

Mixed Field Greens with fresh chopped Herbs and Baby Romaine with a choice of either:
Citrus Mustard Dressing, Raspberry Vinaigrette, Ranch, and Red-wine Balsamic Vinaigrette
Garnishing items include: Bacon Lardoons, Avocado, Diced Turkey, Tomatoes, Chopped
Boiled egg, Green Onions, Corn Kernels, Candied Pecans, Black Beans, Blue Cheese
Crumbles, Cucumbers and Peppers

Platters of Lemon and Herb Roasted Chicken Breast with Asian Chili and Ginger Dressing

Choice of Either: Zucchini and Cheddar Quiche OR Garlic Shrimp Quiche with South
Western Salsa

Grilled vegetable, pesto and Hummus Pin-Wheel Wraps

Hot Luncheon Buffet

Choose One Soup from the Soup Menu Options:

Tomato Basil, Potato Leek, Cheese and Leek, Butternut Squash, Beef and Barley,
Buffalo Chili, Broccoli and Cheddar, Chicken and Vegetable, Green Pea and Ham, Thai
Coconut and Carrot with Shrimp

Served with Fresh Rolls and Whipped Honey Butter

Chefs Salad Bar

Mixed Field Greens with fresh chopped Herbs and Baby Romaine with a choice of either:
Citrus Mustard Dressing, Raspberry Vinaigrette, Ranch, and Red-wine Balsamic Vinaigrette
Garnishing items include: Bacon Lardoons, Avocado, Diced Turkey, Tomatoes, Chopped
Boiled egg, Green Onions, Corn Kernels, Candied Pecans, Black Beans, Blue Cheese
Crumbles, Cucumbers and Peppers

Hot Entrée items:

Choose Two of the Following:

Roasted Pork Loin with Penne Pasta and Mushroom Sauce

Chicken Caprese (Mozzarella, Basil and Tomatoes) with Pine-nut and Vegetable Couscous
Eggplant Parmesan

Austrian Beef Goulash with Bread Dumplings and Broccoli

Roasted Lemon, Herb and Black-pepper Chicken Breast with Cilantro and Pineapple Salsa
Spanish Paella with Garlic Cheese Bread

BBQ Pork Spare Ribs with Roasted garlic mash Potatoes

Pan-Seared Atlantic Salmon on a Tarragon Ratatouille with fresh Lemons and Limes

Thai Chicken and Coconut Curry with Saffron infused Rice

Dessert: Original Austrian Apple Strudel with Vanilla Sauce and Whipped cream

CEO Executive Lunch Buffet

Choose Two Soups from the Soup Menu Options:

Tomato Basil, Potato Leek, Cheese and Leek, Butternut Squash, Beef and Barley,
Buffalo Chili, Broccoli and Cheddar, Chicken and Vegetable, Green Pea and Ham, Thai
Coconut and Carrot with Shrimp

Served with Fresh Rolls and Whipped Honey Butter

Chilled Poached Shrimp with Cocktail and Thousand Island Sauce
Oysters on the Half Shell with fresh Lemons, Limes and Tabasco Sauce
Smoked Salmon with traditional garnishes and Danish Dill Mustard Dressing

Chefs Salad Bar

Mixed Field Greens with fresh chopped Herbs and Baby Romaine with a choice of either:
Citrus Mustard Dressing, Raspberry Vinaigrette, Ranch, and Red-wine Balsamic Vinaigrette
Garnishing items include: Bacon Lardoons, Avocado, Diced Turkey, Tomatoes, Chopped
Boiled egg, Green Onions, Corn Kernels, Candied Pecans, Black Beans, Blue Cheese
Crumbles, Cucumbers and Peppers

Carving Station

Roasted Tenderloin of Beef with Red wine Demi, Mustards and Horseradish Sauce
Roasted Garlic Mash Potatoes and Broccoli Almondine

Dessert:

Original Austrian Apple Strudel with Vanilla Sauce and Whipped cream



Caterers of Vail
Chef Barry Robinson

Food Server charges are not included in prices. Charge for food servers is based on 1 server per 25 people **3 hour minimum at \$75** if more than 3 hours \$20 per hour per server. There is an additional charge for overtime. Please add 8.4% Sales Tax and 20% gratuity. An additional Chef fee \$200 will be added to groups over 45 people for Lunch and Dinner