



ALA CARTE MENU

Planning an event can be a big undertaking. The food, the décor, the entertainment... it gets overwhelming if you don't have a dependable partner to help you!

When you work with Garden of the Gods Catering & Events, we sweat the details so you don't have to. Your Event Specialist will guide you through the entire process - understanding your vision, suggesting ideas, and making it all happen. You'll love working with us, because we take the time to give your party the attention it deserves.

On the day of your special event, you won't need to worry about how things are going behind the scenes. Our talented and attentive staff will ensure everything is executed flawlessly so that you can enjoy mingling with guests and savoring your food selections.

Southern Colorado's
Only All Inclusive
Catering Company

★★★★★

GodsCateringandEvents.com
719.471.3663





ALA CARTE BREAKFAST ITEMS

Small Serves 10 - 15 | Large Serves 20 - 25

<p>SEASONAL FRUIT SALAD Chef's selection of in-season fruits (GF/DF/V)</p>	<p>Small \$38 Large \$60</p>	<p>ASSORTED SEASONAL VEGAN SCONES Assorted Scones, Fruit Preserve (Veg)</p>	<p>\$32 Per dozen</p>
<p>THREE CHEESE SCRAMBLED EGGS (GF)</p>	<p>Small \$32 Large \$58</p>	<p>HONEY YOGURT & SEASONAL FRUIT House Made Granola (Veg)</p>	<p>Small \$45</p>
<p>HASH BROWN POTATO CASSEROLE (GF / Veg)</p>	<p>Small \$32 Large \$58</p>	<p>BREAKFAST BURRITO (MIN ORDER 6) Potatoes, Scrambled Eggs, Cheese & Your Choice of One Filling: Smoked Bacon, Pork Sausage, Black Bean & Roasted Veggie. Served with Fire Roasted Salsa</p>	<p>\$7.50 each</p>
<p>HICKORY SMOKED BACON (GF/DF)</p>	<p>Small \$32 Large \$58</p>	<p>BREAKFAST SANDWICHES (MIN ORDER 6) Fried Egg, Sausage Patty, Cheddar Cheese, Pretzel Roll, Choice of: Pork Sausage & Fried Egg or Turkey Sausage & Fried Egg White</p>	<p>\$6.00 each</p>
<p>BREAKFAST SAUSAGE LINKS</p>	<p>Small \$28 Large \$52</p>	<p>FRITTATA CASSEROLES (GF) Your Choice of the Following Creations:</p>	<p>Small \$38 Large \$68</p>
<p>BAGELS & CREAM CHEESE Assorted Bagels, Cream Cheese, Raspberry Cream Cheese (Veg)</p>	<p>\$25 Per dozen</p>	<p>Denver - Honey Ham, Bell Peppers, Onions, Cheddar Cheese</p>	
<p>CINNAMON DONUT HOLES Classic donut holes tossed in cinnamon sugar</p>	<p>Small \$22 Large \$39</p>	<p>Bacon - Smoked Bacon, Spinach, Leek, Gruyere Cheese</p>	
<p>BREAKFAST PASTRIES Assorted Pastries, Muffins & Sweet Breads (Veg)</p>	<p>Small \$22 Large \$39</p>	<p>Spinach - Spinach, Caramelized Onion, Mushrooms, Mozzarella Cheese</p>	
<p>SOUTHWEST BREAKFAST SALAD Quinoa, seasoned Black Beans, Roasted Sweet Potatoes, Hard Boil Egg, Micro Greens, Avocado Lime Dressing</p>	<p>Small \$ Large \$</p>	<p>Vegetable - Roasted Broccoli, Tomato, Onion, Cheddar Cheese</p>	



ALA CARTE SALADS

Small | Serves 10-15 Large | Serves 20-25

GREEN SALAD

Greens, Carrots, Cucumbers, Tomatoes,
Balsamic Vinaigrette (GF/DF/Veg)

Small \$25
Large \$40

BABY BLUE SPINACH SALAD

Spinach, Red Onion, Dried Cranberries,
Walnuts, Bleu Cheese Dressing (GF/Veg/CN)

Small \$34
Large \$55

ROMAINE & SPINACH SALAD

Romaine Lettuce, Spinach, Shaved Red Onion,
Parmesan Cheese, Hard Boiled Egg, Roasted
Tomato Caesar Dressing, Herb Croutons (Veg)

Small \$28
Large \$46

CHOPPED SALAD

Grape Tomatoes, Bacon, Scallion, Pink
Peppercorn Ranch Dressing (GF)

Small \$25
Large \$40

SEASONAL BOSTON BIBB

Spring/Summer Strawberry, Walnut, Goat
Cheese, Raspberry Balsamic Vinaigrette (CN)
Fall/Winter: Dried Pear, Gorgonzola Cheese,
Pickled Red Onion, Maple Mustard Vinaigrette
(GF/Veg)

Small \$34
Large \$55

ALA CARTE SOUP

Quart | Serves 4

TOMATO BASIL

Tomato, Cream, Vegetable Stock,
Spices, Basil (Veg)

\$10 per quart

CARROT GINGER

Carrot, Ginger, Curry, Garlic,
Onion, Coconut Milk,
Vegetable Stock, Spices (GF/V)

\$10 per quart

BEEF BARLEY & MUSHROOM

Beef, Garlic, Onion, Celery,
Carrot, Mushrooms, Barley,
Beef Stock, Spices (DF)

\$12 per quart

PORK GREEN CHILI

Pork, Green Chilies, Onion, Garlic,
Tomatillos, Tomatoes, Jalapenos,
Vegetable Stock, Cilantro, Spices (DF)

\$14 per quart

GRANNY'S CHICKEN NOODLE SOUP

Chicken, Onion, Celery, Carrot, Garlic,
Chicken Stock, Spices, Egg Noodles (DF)

\$12 per quart



ALA CARTE BREADS

YEAST ROLLS

\$3.50 per dozen

COUNTRY CHEDDAR BISCUITS

\$8 per dozen

WHOLE WHEAT

\$3.50 per loaf | Serves 12

HERB FOCACCIA

\$3.50 per sheet | Serves 10-15

RUSTIC SOURDOUGH

\$4.50 per loaf | Serves 12

ALA CARTE ACCOMPANIMENTS

Small | Serves 10-15 Large | Serves 20-25

OVEN ROASTED BROCCOLI

Mornay Sauce (GF/Veg)

Small \$40

Large \$68

ASIAGO MASHED POTATOES

(GF/Veg)

Small \$38

Large \$60

LOADED ROASTED CORN ON THE COB

Cheddar Cheese, Bacon, Sour Cream,
Scallions, Smoked, Paprika Flakes (GF/Veg)

Small \$40

Large \$68

5 GRAIN RICE PILAF

Wild Rice, White Rice, Barley, Quinoa,
Farro, Celery, Carrot, Garlic (GF/DF/
Veg)

Small \$30

Large \$50

OVEN ROASTED VEGETABLES

Seasonal Selection

Small \$30

Large \$50

CAULIFLOWER RICE

Small \$45

Large \$75

HONEY SRIRACHA CARROTS WITH

SHALLOTS & CILANTRO
(GF/Veg)

Small \$35

Large \$55

**LEMON & HERB ROASTED MARBLE
POTATOES**

(GF/DF/Veg)

Small \$35

Large \$55



ALA CARTE ENTREES

Modest (5oz) | Generous (7oz) | Price Per Person

CHICKEN

BUTTER BRAISED CHICKEN
Mushrooms, Onion & Herbs (GF)

Modest \$5.25
Generous \$7.50

GRILLED BREAST OF CHICKEN
Your Choice of Sauce (GF)

Modest \$6.25
Generous \$8.75

**OVEN ROASTED CHICKEN
HINDQUATER** Your Choice of Sauce (GF)

Generous \$4.75

Sauces:

Smoked Bourbon BBQ, Mushroom Marsala Sauce,
Tangy Mustard, Lemon Garlic Herb, Hunter's Sauce
Fresh Herb Pesto, Chipotle Peach

PORK

HERB PORK TENDERLOIN
Apple Bourbon Jus (GF/DF)

Modest \$5.50
Generous \$7.75

GRILLED PORK CHOP
Sawmill Pepper Gravy (GF)

Generous \$14.95

BEEF

BEEF SHOULDER TENDER
Pepper Crusted Beef Medallions
with your choice of sauce: (GF)
Au Poivre, Gorgonzola Cream,
House Made Steak Sauce Bordelaise

Modest \$8.95
Generous \$12.25

BRAISED BEEF SHORT RIBS
Braised Short Ribs, House Made
Steak Sauce (GF/DF)

Modest \$13.75
Generous \$19.25

BEEF BOURGUIGNON
Braised Beef Tips, Bacon, Mushrooms,
Onions, Tomatoes, Carrots, Celery,
Herb Burgundy Demi-Glace (GF)

Modest \$6.25
Generous \$8.95

FILET OF BEEF TENDERLOIN
Char Grilled Beef Tenderloin
with your choice of sauce: (GF)
Au Poivre, Gorgonzola Cream,
House Made Steak Sauce Bordelaise

Modest \$17.95
Generous \$24.95

SEAFOOD

GRILLED LEMON HERB SALMON
Sautéed Spinach, Grilled Lemon (GF/DF)

Modest \$11.50
Generous \$15.75

BLACKENED CATFISH
Shrimp Creole Sauce

Modest \$9.95
Generous \$13.95

PAN SEARED RUBY RED TROUT
Herb Compound Butter (GF)

Modest \$9.95
Generous \$13.95

PAN SEARED CRAB CAKES
Shrimp Cognac Cream, Shoe String
Potatoes

Modest \$10.50
Generous \$14.75



VEGETARIAN

ROASTED VEGETABLE & QUINOA STUFFED ACORN SQUASH Cilantro Vinaigrette (GF/DF/Vegan)	Modest \$6.95	ZUCCHINI NOODLES & RED LENTAL BOLOGNESE Zucchini, Garlic, Onion, Lental, Tomato, Olive, Parsley (DF/GF/Veg)	Modest \$5.25
RED CURRY TOFU Peas, Green Onion, Cilantro (GF/Veg)	Modest \$5.25	ROASTED SWEET POTATOES & THAI PEANUT SAUCE Peanut, Soy, Ginger, Garlic, Rice, Cilantro, Sweet Potatoes, Red Pepper, Sriracha, Vegetable Stock (DF/Vegan)	Modest \$6.95
VEGAN PAELLA Onion, Garlic, Chickpea, Saffron, Artichokes, Red Pepper, Olives, Peas, Tomato, Parsley, Farro, Vegetable Stock (DF/Vegan)	Modest \$6.95		

CASSEROLE MENU

Small | Serves 10-15 Large | Serves 20-25

CASSEROLES

MEAT LASAGNA Fresh Pasta, Ricotta & Mozzarella Cheese, Sauce Bolognese, Basil	Small \$55 Large \$90	PORK GREEN CHILI GNOCCHI Tomatoes, Onion, Garlic, Tomatillos, Jalapeños, Cilantro, Spices (DF)	Small \$60 Large \$95
FOUR CHEESE MAC & CHEESE Campanelle Pasta, Cheddar, Manchego, Monterey Jack & Gruyere Cheese Cream Sauce, Roasted Garlic Bread Crumbs (Veg)	Small \$50 Large \$84	SHANE'S SPECIAL Potato Puffs, Bacon, Jalapeños, Scallions, Mornay Cheese Sauce, Salsa Verde	Small \$55 Large \$90
SPINACH & MUSHROOM FUSILLI Oven Roasted Tomatoes, Herb Olive Oil, Goat Cheese (Veg)	Small \$50 Large \$84	COLORADO CHILI CASSEROLE Ground Beef, Corn Polenta, Spinach, Tomatoes, Green Chilies, Sour Cream, Monterey Jack Cheese	Small \$60 Large \$95
LEMON CHICKEN & RED POTATO Chicken, Lemon Zest, Sliced Potatoes, Onion, Garlic Cream	Small \$55 Large \$90		



VEGETARIAN CASSEROLES

SPAGHETTI SQUASH PRIMAVERA

Squash, Roasted Vegetables,
Tomato Cream (GF/Veg)

Small \$50
Large \$84

**BUTTERNUT SQUASH &
POTATO GNOCCHI**

Dried Cranberries,
Sage, Brown Butter

Small \$50
Large \$84

VEGETABLE PAD THAI

Rice Noodles, Zucchini, Peapods, Onion,
Carrot, Red Pepper, Sweet Chili Sauce,
Peanuts, Thai Basil (DF, VEG)

Small \$50
Large \$84



DESSERT MENU

Small | Serves XX Large | Serves XX

ASSORTED COOKIES

Chocolate Chunk,
Cranberry Walnut Oatmeal,
Snickers Doodle,
White Chocolate Macadamia Nut (CN)

Small \$20
Large \$34

MINI SWEET TREATS

Chef's Assorted Selection of Mini
Cookies, Brownies & Bars (CN)

Small \$42
Large \$70

PETITE FRUIT TARTLETS

Chef's Assortment of Petite Pastry
Tartlets filled with Fruit Curd,
Custard Filling &
Fruit Compote with
Brown Sugar Streusel Topping

Small \$42
Large \$70

BROWNIES & BARS

Chef's Assorted Selection (CN)

Small \$34
Large \$56

PETITE DESSERT CUPS & SHOOTERS

Sold by the dozen only, flavors are not interchangeable | \$24 per dozen

BELGIAN CHOCOLATE MOUSSE SHOOTER

KEY LIME PIE SHOOTER

Lavender Cream

STRAWBERRY LEMONADE SHORTCAKE

NY CHEESECAKE MOUSSE PARFAIT

Orange Coriander Gram Cracker

CARROT CAKE TRES LECHE

TRIPLE CHOCOLATE

INDIVIDUAL DESSERTS

ORANGE OLIVE OIL CORNMEAL CAKE \$2 each

CHEESE CAKE PARFAIT \$x each

KEY LIME BARS \$x each

GANACHE COVERED BROWNIES \$2 each

TIRAMISU \$5 each

Sponge Cake, Kahlua Coffee Syrup,
Mascarpone Cream Filling

BELGIAN CHOCOLATE MOUSSE \$6 each

Chantilly Cream, Cocoa Nibs (GF)

CARMELITAS (GF) \$x each

FLOURLESS CHOCOLATE \$x each

MOUSSE CAKE (GF)

POMAGRANITE CHEESE CAKE \$x each

LEMON BERRY TRIFLE \$x each

CHOCOLATE HAZELNUT TOAST \$x each

Chocolate Hazelnut Dip with
Cinnamon Sugar Chocolate Sourdough Crostini

Inquire about Custom Desserts and Cakes

Chef Joey | jpabalan@godscateringandevents.com | 719.471.3663



BEVERAGE MENU

FRESHLY BREWED COFFEE

Regular or Decaf, Sweeteners, Half & Half, Flavored Creamers

Small \$18
serves 8-10

Large \$54
serves 30-40

ASSORTED HERBAL HOT TEAS

Sweeteners, Half & Half, Lemon

\$11 per setting
serves 8-10

\$12 per gallon
serves 8-10

ICED TEA

Sweeteners, Lemon

\$12 per gallon
serves 8-10

LEMONADE

\$20 per gallon
serves 8-10

JUICE

Orange, Apple, Cranberry

\$1.50 each
16 oz

\$3.75 each
20 oz

BOTTLE WATER

\$3 each
500 ml

GATORADE

MINERAL WATER

VITAMIN WATER

\$2.50 each
20 oz

ASSORTED COCA-COLA SODA'S

\$1.50 each
12oz cans

FLAVORED ICED TEA

Sweeteners and Lemon,

Choice of Raspberry or Sweet Tea

\$18 per gallon
serves 8-10

\$2.75 each

NANTUCKET NECTAR BOTTLED JUICE

Apple, Cranberry, Orange Mango

\$8.50 pp
20 person
minimum

COFFEE & TEA BAR

French Roast Regular & Decaf Coffee, Assorted Herbal Teas, Honey, Half & Half, Chocolate Shavings, Whipped Cream, Lemon & Orange Zest, Cinnamon Sticks, Candy Stirs, Caramel & Chocolate Sauce, & Assorted Syrups

DIETARY RESTRICTIONS & ALLERGIES

We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Event Specialist of any concerns and we will work with the Chefs to make the necessary changes. "Gluten friendly" means the menu item is technically a gluten-free food however we cannot guarantee that the food has not come into contact with gluten.

For your convenience we have highlighted our menu options with the following information.

(DF) Dairy Free (VEG) Vegetarian (V) Vegan (CN) Contains Nuts (GF) Gluten Friendly

SEASONAL MENU ITEMS

Spring March-May | Summer June-Aug | Fall Sept-Nov | Winter Dec-Feb

QUALITY OF FOOD & SAFETY

Garden of the Gods Catering & Events prides itself on being able to assist Colorado Springs and the surrounding areas with the best quality food & service. To ensure that your guests are getting the best quality of food possible, it may be necessary to make minor changes to your selected menu. If there are any concerns on your selections, your Event Specialist will contact you with recommendation to your menu.

For full service / set up events that require a travel time over 45 minutes from our facility, a Chef will be required to attend to finish final preparations on site.

For disposable drop off events that require a travel time over 45 minutes all food will be sent cold with re-heating instructions.