



DINNER 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





BUFFET MENU

10 person minimum | Prices are per person

TASTE OF ITALY

GARLIC BREAD STICKS – Infused Basil Olive Oil	\$23.95
TOMATO & MOZZARELLA CAPRESE SKEWERS	
CAESAR SALAD – Romaine Hearts, Croutons, Parmesan, Caesar Dressing	
BRAISED CHICKEN – Kale, Chicken Jus	
BAKED ALFREDO CASSEROLE WITH PANCETTA BACON	
SAUTÉED BROCCOLI RABE – Olive Oil, Garlic, Red Pepper Flake	
ASSORTED MINI CANNOLIS	

COWBOY COOKOUT

COUNTRY CHEDDAR BISCUITS - Butter	\$29.95
SOUTHERN STYLE RED POTATO SALAD	
SEASONAL FRESH FRUIT & MELON SALAD	
CHARRED CHICKEN HINDQUARTERS – Chipotle Peach BBQ Sauce	
SLOW ROASTED BEEF BRISKET – Tennessee Whiskey Mop Sauce	
JALAPENO BAKED BEANS	
LOADED CORN ON THE COB - Cheddar Cheese, Bacon, Sour Cream, Scallions, Smoked Paprika Flakes	
APPLE CRISP – Bourbon Whipped Cream	

STEAK HOUSE

ARTISAN BREAD & BUTTER	\$31.95
CHOPPED WEDGE SALAD - Bacon, Tomato, Scallions, Pink Peppercorn Ranch Dressing	
BRAISED SHORT RIBS – House Made Steak Sauce	
BACON WRAPPED PORK TENDERLOIN – Roasted Apple Jus	
ROASTED CHICKEN THIGHS – Wild Mushroom Ragout	
HERB RUBBED BAKED POTATOES WITH TOPPINGS - Bacon, Scallion, Sour Cream, Cheddar Cheese	
OVEN ROASTED BROCCOLI	
NY CHEESECAKE WITH ASSORTED TOPPINGS	



SPECIALTY BUFFET MENU

20 person minimum | 72 hour notice | Prices are per person

LATIN

JICAMA & ORANGE SALAD – Radish, Queso Fresco, Cumin Vinaigrette, Cilantro
ORANGE GUAJILLO GLAZED CHICKEN
GRILLED MEDALLIONS OF BEEF – Salsa Verda
SHRIMP MOJO DE AJO
ELOTE – Mexican Street Corn
CILANTRO LIME RICE
CARAMEL TRES LECHE CAKE

\$31.95

TASTE OF COLORADO

RUSTIC SOURDOUGH – Honey Butter
SPINACH & GORGONZOLA SALAD – Berries, Balsamic Vinaigrette
BLUEBERRY CHILI BBQ HINDQUARTER OF DUCK
CHILI SPICED BISON SHOULDER TENDER – Chichilo Mole Sauce
COLORADO RUBY RED TROUT - Piquillo Peppers & Peaches
SMOKED FINGERLING POTATOES
GRILLED VEGETABLES
DESSERT TABLE – Chocolate Flourless Cake, White Chocolate Bread Pudding, Caramel Tres Leche
ADD – Grilled Lamb Loin Chops - Asparagus, Cipollini Onions, Rosemary Demi (+\$8.00 per person)

\$41.95

PACIFIC RIM

CHEF'S SELECTION OF ASSORTED SUSHI
LOMI LOMI SALMON
PEANUT NOODLE SALAD (CN)
PORK POT STICKERS WITH SESAME MISO DIP
ORANGE GINGER LOIN OF PORK
THAI BASIL CHICKEN
COCONUT RICE
SICHUAN BOK CHOY
ROASTED PINEAPPLE UPSIDE DOWN CAKE

\$38.95



DESSERT MENU

Small | Serves 15 Large | Serves 25

ASSORTED COOKIES

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

Small \$20
Large \$34

BROWNIES & BARS

Chef's Assorted Selection (CN)

Small \$34
Large \$56

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

DESSERT SHOOTERS

Sold by the dozen only, flavors are not interchangeable | \$28 per dozen

BLACK FOREST SHOOTERS

Chocolate Cake, Cherry Filling, Whipped Cream, Chocolate
Shavings

LEMON LIME MERINGUE SHOOTERS

Lemon Curd, Lime Curd, Granola Crumble, Whipped Cream,
Toasted Meringue

BERRY TRIFLE SHOOTERS

Yellow Cake, Berry Compote, Whipped Cream,

CHEESECAKE SHOOTERS

Graham Cracker, Cheesecake Mousse, Chef's Choice:
Berry, Salted Caramel, Brownie Crumble

CLASSIC CARROT CAKE SHOOTER

Carrot Cake, Cheesecake Mousse, Candied Pecans

TRIPLE CHOCOLATE SHOOTERS

Chocolate Cake, Chocolate Mousse, Whipped Cream

CRÉME BRULÉE SHOOTERS

Vanilla Brulee, Toffee Crumble

TIRAMISU SHOOTERS

Marscapone Cream, Yellow Sponge, Espresso Syrup, Cocoa Powder,
Chocolate Espresso Bean

INDIVIDUAL DESSERTS

CHEESECAKE MOUSSE PARFAIT 5OZ \$5 each

KEY LIME BARS 3X3 \$4 each

GANACHE BROWNIES \$4 each

TIRAMISU 4X4 \$5 each

Sponge Cake, Kahlua Coffee Syrup,
Mascarpone Cream Filling

BELGIAN CHOCOLATE MOUSSE 5OZ \$6 each

**FLOURLESS CHOCOLATE
DECADENCE CAKE (GF)** \$7 each

POMAGRANITE CHEESE CAKE \$6 each

LEMON BERRY TRIFLE 3-5OZ \$5 each

Inquire about Custom Desserts and Cakes

Chef Joey | jpabalan@godscateringandevents.com | 719.471.3663



BEVERAGE MENU

<p>FRESHLY BREWED COFFEE Regular or Decaf, Sweeteners, Half & Half, Flavored Creamers</p>	<p>Small \$18 serves 8-10</p> <p>Large \$54 serves 30-40</p>	<p>ASSORTED COCA-COLA SODA'S</p>	<p>\$1.50 each 12oz cans</p>
<p>ASSORTED HERBAL HOT TEAS Sweeteners, Half & Half, Lemon</p>	<p>\$11 per setting serves 8-10</p>	<p>FLAVORED ICED TEA Sweeteners and Lemon, Choice of Raspberry or Sweet Tea</p>	<p>\$18 per gallon serves 8-10</p> <p>\$2.75 each</p>
<p>ICED TEA Sweeteners, Lemon</p>	<p>\$12 per gallon serves 8-10</p>	<p>NANTUCKET NECTAR BOTTLED JUICE Apple, Cranberry, Orange Mango</p>	<p>\$8.50 pp 20 person minimum</p>
<p>LEMONADE</p>	<p>\$12 per gallon serves 8-10</p>	<p>COFFEE & TEA BAR French Roast Regular & Decaf Coffee, Assorted Herbal Teas, Honey, Half & Half, Chocolate Shavings, Whipped Cream, Lem- on & Orange Zest, Cinnamon Sticks, Candy Stirs, Caramel & Chocolate Sauce, & Assorted Syrups</p>	
<p>JUICE Orange, Apple, Cranberry</p>	<p>\$20 per gallon serves 8-10</p>		
<p>BOTTLE WATER</p>	<p>\$1.50 each 16 oz</p>		
<p>GATORADE</p>	<p>\$3.75 each 20 oz</p>		
<p>MINERAL WATER</p>	<p>\$3 each 500 ml</p>		
<p>VITAMIN WATER</p>	<p>\$2.50 each 20 oz</p>		

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.