



SNACKS & BREAKS

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
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REFRESHMENT BREAKS

Minimum of 10 people

<p>HEALTHY Whole Fresh Fruit, Assorted Kind Bars, Vegetable Crudit�, Hummus, Bottled Tea, Vitamin Water (DF/Veg)</p>	<p>\$7.95 pp</p>	<p>RETRO CANDY COUNTER In House Made Twinkies, Whoopee Pies, Rock Candy, Good & Plenty, Salt Water Taf- fy, Rice Crispy Treats, Candied Trail Mix, Candy Buttons, Suckers, Bazook Joe, Glass Bottle Soda</p>	<p>\$9.25 pp</p>
<p>JUNK FOOD Rice Crispy Treats, Maple Bacon Brownies, Mini Candy Bars, Assorted Chips, Assorted Coca-Cola Soft Drinks (Veg/CN)</p>	<p>\$8.50 pp</p>	<p>POPCORN BAR Butter, Strawberry & Cream, Turtle, Bacon & Jalapeno, Lemonade</p>	<p>\$7.95 pp</p>
<p>CANDY COUNTER Caramel & Cheddar Popcorn, Chocolate Covered Pretzel Rods, Assorted Cake Pops, Red Vines, M&M's, Gummy Bears, Assort- ed Coca-Cola Soft Drinks (Veg/CN)</p>	<p>\$9.25 pp</p>	<p>BUILD YOUR OWN TRAIL MIX BAR Roasted Peanut, Candied Walnuts, Golden Raisens, Pumpkin Seeds, Sunflower Seeds, Dried Cranberries, Dried Apricots, House Made Granola, Chocolate Chips, M&M's, Honey Nut Cheerios, Chocolate Pretzels, Gummy Bears (Veg/CN) *10 Person Minimum</p>	<p>\$8.50 pp</p>
<p>SOUTHWESTERN Bacon Jalapeno Dip, Roasted Tomato Salsa, Tortilla Chips, Spicy Snack Mix, Lemonade (CN)</p>	<p>\$9.25 pp</p>		

SNACKS

<p>WHOLE FRESH FRUIT (GF / V)</p>	<p>\$1.00 per piece</p>	<p>GRANOLA & SNACK BARS (Veg)</p>	<p>\$18 per dozen</p>
<p>TEA COOKIES Macaroons, Almond Shortbread, Biscotti, Raspberry Crumble, (Veg)</p>	<p>\$3.95 per person</p>	<p>MIXED NUTS (GF/V)</p>	<p>\$20 per pound</p>



DIPS

All dips are portioned by weight at 2.5 ounces per person

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

<p>ARTICHOKE SPINACH Asiago & Cream Cheese, Spices (Hot/Cold) (GF/Veg)</p>	<p>Small \$34 Large \$56</p>	<p>JALAPENO BACON Scallion, Cheddar & Cream Cheese, Spices (Hot / Cold) (GF)</p>	<p>Small \$34 Large \$56</p>
<p>HUMMUS Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil (GF/DF/Veg)</p>	<p>Small \$26 Large \$42</p>	<p>CAJUN CRAB Crab, Peppers, Onions, Celery, Cream Cheese, Spices (Hot / Cold) (GF)</p>	<p>Small \$45 Large \$75</p>
<p>ROASTED TOMATO SALSA Tomatoes, Onions, Garlic, Green Chilies, Cilantro (GF/DF/Veg)</p>	<p>Small \$18 Large \$30</p>	<p>CARAMELIZED ONION GRUYERE Thyme, Gruyere Cheese, Sour Cream (Hot/Cold) (GF/Veg)</p>	<p>Small \$34 Large \$56</p>
<p>GUACAMOLE Avocados, Cilantro, Onions, Tomatoes, Jalapenos (GF/DF/Veg)</p>	<p>Small \$48 Large \$80</p>		

CHIPS

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

<p>POTATO & SEA SALT House fried & lightly seasoned (DF/Veg)</p>	<p>Small \$18 Large \$30</p>	<p>HOUSE MADE PITA House fried flat bread & lightly seasoned (DF/Veg)</p>	<p>Small \$18 Large \$30</p>
<p>CORN TORTILLA House fried & lightly seasoned (DF/Veg)</p>	<p>Small \$18 Large \$30</p>	<p>WONTON House fried & lightly seasoned (DF/Veg)</p>	<p>Small \$18 Large \$30</p>



PLATTER PRESENTATIONS

Petite | Serves 15 Standard | Serves 25 Full | Serves 50

SEASONAL FRESH FRUIT

(GF/Veg)

Petite \$48
Standard \$80
Full \$150

SEASONAL VEGETABLE CRUDITÉS

Hummus (GF/Veg)

Petite \$38
Standard \$62
Full \$115

CHEESE BOARD

Danish Bleu, Cheddar, Swiss, Provolone,
Irish Cheddar, Gouda, Grapes, Dried Fruits
& Berries, served with Assorted Crackers,
Crostoni and Breads (Veg)

Petite \$72
Standard \$115
Full \$225

GRILLED VEGETABLE

Broccolini, Zucchini, Yellow Squash,
Carrots, Red Onion, Tomatoes, Herb
Mushrooms, Red Pepper, Roasted Brussel
Sprouts, Balsamic Reduction (GF/DF/Veg)

Petite \$48
Standard \$80
Full \$150

DEILED EGGS

Peppered Bacon, Pickled Radish, Smoked
Salmon, Tomato Jam, Jalapeno, Blue Cheese

Petite \$58
Standard \$95
Full \$185



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>ICED TEA Sweeteners, Lemon</p>	<p>\$12 per gallon serves 8-10</p>	<p>NANTUCKET NECTAR BOTTLED JUICE Apple, Cranberry, Orange Mango</p>	<p>\$3.00 each</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>\$8.50 pp 20 person minimum</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</p>		

Chef/Attendant Fee - \$150 per Chef/Attendant per 2hrs
All Food & Beverage is subject to a 25% catering service charge

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.