



BREAKFAST 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





BREAKFAST BUFFETS

10 person minimum

CONTINENTAL (VEG)

Seasonal Fresh Fruit Salad,
Individual Chobani Yogurts,
House Made Granola,
Assorted Breakfast Breads,
Pastries & Muffins (CN), Honey Butter,
Orange Juice & Coffee

\$12.95
per person

SANTA FE

Huevos Rancheros Casserole, Green Chili
Hash, Smoked Bacon, Herb Roasted Tomatoes,
Fruit Salad, Yogurt, Warm Flour & Corn
Tortillas, Orange Juice & Coffee

\$17.95
per person

AMERICAN CLASSIC

Seasonal Fresh Fruit Display, Scrambled Eggs,
Smoked Bacon, Breakfast Sausage, Hash
Brown Casserole, Assorted Breakfast Pastries
(CN), Honey Butter, Orange Juice & Coffee

\$17.95
per person

BREAKFAST BUFFET ENHANCEMENTS

All stations have a 10 person minimum and require a Chef on site

OMELET STATION ACTION STATION

Eggs, Spinach, Peppers, Ham,
Bacon, Sausage, Tomatoes, Onions,
Mushrooms, Cheddar Cheese, Swiss Cheese,
Salsa and Jalapenos

\$8.50
per person

ULTIMATE BAGEL BAR

Plain, Sesame & Onion Bagels,
Raspberry & Blueberry Cream Cheese,
Butter, Smoked Salmon, Cucumbers,
Red Onions, Heirloom Tomatoes, Capers,
Radish, Berries, Honey (Toaster)

\$7.75
per person

FRENCH TOAST ACTION STATION

Apple Cinnamon French Toast & Blueberry
Steusel French Toast, Maple Syrup, Whipped
Cream

\$8.50
per person



BREAKFAST BURRITO

\$7.50 per burrito | Must be ordered in increments of 6

Filled with Potatoes, Scrambled Eggs, Cheese & served with Fire Roasted Tomato Salsa.

Your choice of one filling:

SMOKED BACON

PORK SAUSAGE

**BLACK BEAN &
ROASTED VEGETABLE**

BREAKFAST SANDWICHES

Fried Egg, Sausage Patty, Cheddar Cheese, Pretzel Roll

\$6 each | Must be ordered in increments of 6

PORK SAUSAGE & FRIED EGG

TURKEY SAUSAGE & FRIED EGG WHITE

FRITTATA CASSEROLES

Your choice of the following creations:

Small \$42 | Serves 10 – 15

Large \$68 | Serves 20 – 25

DENVER

Honey Ham, Bell Peppers, Onions,
Cheddar Cheese (GF)

VEGETABLE

Roasted Broccoli, Tomato, Onion,
Cheddar Cheese (GF)

BACON

Smoked Bacon, Spinach, Leek,
Gruyere Cheese (GF)

SPINACH

Roasted Spinach, Mushrooms, Onion,
Mozzarella Cheese (GF)



ALA CARTE BREAKFAST ITEMS

Small Serves 10 - 15 | Large Serves 20 - 25

SEASONAL FRUIT SALAD

Chef's selection of in-season fruits
(GF/DF/V)

Small \$38
Large \$60

THREE CHEESE SCRAMBLED EGGS (GF)

Small \$35
Large \$58

HASH BROWN POTATO CASSEROLE (GF / Veg)

Small \$35
Large \$58

HICKORY SMOKED BACON (GF/DF)

Small \$35
Large \$58

BAGELS & CREAM CHEESE

Assorted Bagels, Cream Cheese,
Raspberry Cream Cheese (Veg)

\$25
Per dozen

CINNAMON DONUT HOLES

Classic Donut Holes Tossed in
Cinnamon Sugar

Small \$24
Large \$40

BREAKFAST PASTRIES

Assorted Pastries, Muffins
& Sweet Breads (Veg)

Small \$24
Large \$40

SOUTHWEST BREAKFAST SALAD

Quinoa, Seasoned Black Beans,
Roasted Sweet Potatoes, Hard Boiled
Egg, Micro Greens, Avocado Lime
Dressing

Small \$38
Large \$60

ASSORTED SEASONAL VEGAN SCONES

Assorted Scones, Fruit Preserve (Veg)

\$32
Per dozen

HONEY YOGURT & SEASONAL FRUIT

House Made Granola (Veg)

Small \$45

BREAKFAST SAUSAGE LINKS

Small \$30
Large \$54



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 20 oz</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.