



## 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><b>SEASONAL FRUIT SALAD</b> Chef's selection of in-season fruits (GF/DF/V)</p>	<p>Small \$38 Large \$60</p>	<p><b>ASSORTED SEASONAL VEGAN SCONES</b> Assorted Scones, Fruit Preserve (Veg)</p>	<p>\$32 Per dozen</p>
<p><b>THREE CHEESE SCRAMBLED EGGS (GF)</b></p>	<p>Small \$35 Large \$58</p>	<p><b>HONEY YOGURT &amp; SEASONAL FRUIT</b> House Made Granola (Veg)</p>	<p>Small \$45</p>
<p><b>HASH BROWN POTATO CASSEROLE (GF / Veg)</b></p>	<p>Small \$35 Large \$58</p>	<p><b>BREAKFAST BURRITO (MIN ORDER 6)</b> Potatoes, Scrambled Eggs, Cheese &amp; Your Choice of One Filling: Smoked Bacon, Pork Sausage, Black Bean &amp; Roasted Veggie. Served with Fire Roasted Salsa</p>	<p>\$7.50 each</p>
<p><b>HICKORY SMOKED BACON (GF/DF)</b></p>	<p>Small \$35 Large \$58</p>	<p><b>BREAKFAST SANDWICHES (MIN ORDER 6)</b> Fried Egg, Sausage Patty, Cheddar Cheese, Pretzel Roll, Choice of: Pork Sausage &amp; Fried Egg or Turkey Sausage &amp; Fried Egg White</p>	<p>\$6.00 each</p>
<p><b>BREAKFAST SAUSAGE LINKS</b></p>	<p>Small \$30 Large \$54</p>	<p><b>FRITTATA CASSEROLES (GF)</b> Your Choice of the Following Creations:</p>	<p>Small \$42 Large \$68</p>
<p><b>BAGELS &amp; CREAM CHEESE</b> 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><b>CINNAMON DONUT HOLES</b> Classic donut holes tossed in cinnamon sugar</p>	<p>Small \$24 Large \$40</p>	<p>Bacon - Smoked Bacon, Spinach, Leek, Gruyere Cheese</p>	
<p><b>BREAKFAST PASTRIES</b> Assorted Pastries, Muffins &amp; Sweet Breads (Veg)</p>	<p>Small \$24 Large \$40</p>	<p>Spinach - Spinach, Caramelized Onion, Mushrooms, Mozzarella Cheese</p>	
<p><b>SOUTHWEST BREAKFAST SALAD</b> Quinoa, seasoned Black Beans, Roasted Sweet Potatoes, Hard Boil Egg, Micro Greens, Avocado Lime Dressing</p>	<p>Small \$38 Large \$60</p>	<p>Vegetable - Roasted Broccoli, Tomato, Onion, Cheddar Cheese</p>	

The A La Carte menu items can be utilized to create custom buffet menus, the buffet will be priced per person



## 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 \$38  
Large \$60

## 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

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## ALA CARTE BREADS

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**YEAST ROLLS**

\$6 per dozen

**COUNTRY CHEDDAR BISCUITS**

\$9 per dozen

**WHOLE WHEAT**

\$6.50 per loaf | Serves 12

**HERB FOCACCIA**

\$7.50 per sheet | Serves 10-15

**RUSTIC SOURDOUGH**

\$6.50 per loaf | Serves 12

## ALA CARTE ACCOMPANIMENTS

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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 \$40

Large \$66

**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 \$35

Large \$55

**OVEN ROASTED VEGETABLES**

Seasonal Selection

Small \$35

Large \$55

**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

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## ALA CARTE ENTREES

Modest (5oz) | Generous (7oz) | Price Per Person  
 (Minimum of 1 dozen per item for the Chicken, Pork, Beef, seafood and vegetarian)

### CHICKEN

**BUTTER BRAISED CHICKEN**  
 Mushrooms, Onion & Herbs (GF)

Modest \$8.25  
 Generous \$10.25

**GRILLED BREAST OF CHICKEN**  
 Your Choice of Sauce (GF)

Modest \$6.25  
 Generous \$8.75

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

Generous \$6.25

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

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## VEGETARIAN

Modest (5oz) | Price Per Person  
 (Minimum of 1 dozen per item for the Chicken, Pork, Beef, seafood and vegetarian)

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

## CASSEROLE MENU

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

### CASSEROLES

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

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## VEGETARIAN CASSEROLES

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

### 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

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## DESSERT MENU

Small | Serves 15    Large | Serves 25

### ASSORTED COOKIES

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

Small \$22  
Large \$36

### 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 | \$30 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 BRULEE SHOOTERS

Vanilla Brulee, Toffee Crumble

### TIRAMISU SHOOTERS

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

## INDIVIDUAL DESSERTS

Minimum of 1 dozen

### CHEESECAKE MOUSSE PARFAIT 5OZ

\$5 each

### KEY LIME BARS 3X3

\$4 each

### GANACHE BROWNIES

\$4 each

### TIRAMISU 4X4

\$6 each

Sponge Cake, Kahlua Coffee Syrup,  
Mascarpone Cream Filling

### BELGIAN CHOCOLATE MOUSSE 5OZ

\$5 each

### FLOURLESS CHOCOLATE DECADENCE CAKE (GF)

\$8 each

### POMAGRANITE CHEESE CAKE

\$7 each

### LEMON BERRY TRIFLE 3-5OZ

\$5 each

Inquire about Custom Desserts and Cakes

Chef Joey | [jpabalan@godscateringandevents.com](mailto:jpabalan@godscateringandevents.com) | 719.471.3663





## BEVERAGE MENU

<p><b>FRESHLY BREWED COFFEE</b> Regular or Decaf, Sweeteners, Half &amp; Half, Flavored Creamers</p>	<p>Small \$18 serves 8-10</p> <p>Large \$54 serves 30-40</p>	<p><b>VITAMIN WATER</b></p> <p>\$2.50 each 20 oz</p>	
<p><b>ASSORTED HERBAL HOT TEAS</b> Sweeteners, Half &amp; Half, Lemon</p>	<p>\$11 per setting serves 8-10</p> <p>\$12 per gallon serves 8-10</p>	<p><b>ASSORTED COCA-COLA SODA'S</b></p> <p>\$1.50 each 12oz cans</p>	
<p><b>ICED TEA</b> Sweeteners, Lemon</p>	<p>\$12 per gallon serves 8-10</p>	<p><b>FLAVORED ICED TEA</b> Sweeteners and Lemon, Choice of Raspberry or Sweet Tea</p> <p>\$18 per gallon serves 8-10</p>	
<p><b>LEMONADE</b></p>	<p>\$12 per gallon serves 8-10</p> <p>\$20 per gallon serves 8-10</p>	<p><b>NANTUCKET NECTAR BOTTLED JUICE</b> Apple, Cranberry, Orange Mango</p> <p>\$3.00 each</p>	
<p><b>JUICE</b> Orange, Apple, Cranberry</p>	<p>\$1.50 each 16 oz</p> <p>\$3.75 each 20 oz</p>	<p><b>COFFEE &amp; TEA BAR</b> French Roast Regular &amp; Decaf Coffee, Assorted Herbal Teas, Honey, Half &amp; Half, Chocolate Shavings, Whipped Cream, Lem- on &amp; Orange Zest, Cinnamon Sticks, Candy Stirs, Caramel &amp; Chocolate Sauce, &amp; Assorted Syrups</p> <p>\$8.50 pp 20 person minimum</p>	
<p><b>BOTTLE WATER</b></p>	<p>\$3 each 500 ml</p>		
<p><b>GATORADE</b></p>			
<p><b>MINERAL WATER</b></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.