



LUNCH 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





BOX LUNCH MENU

Minimum 10 Box Lunches

CLASSIC BOX

Choice of Sandwich, Potato Chips
& Kind Bar

\$12.50
PER PERSON

PREMIUM BOX

Choice of Sandwich, Spinach Pasta Salad,
Potato Chips, Kind Bar, Bottled Water
& Monster Rice Crispy Treat

\$17.50
PER PERSON

SANDWICH SELECTIONS

OVEN ROASTED TURKEY (DF)

Oven Roasted Breast of Turkey,
Swiss Cheese, Field Greens,
Mayonnaise, Rosemary Ciabatta Roll

BLACK FOREST HAM & GRUYERE

Shaved Black Forest Ham, Gruyere Cheese,
Red Onion, Tomatoes, Field Greens,
Lemon Basil Aioli, Wheat Bread

ROAST BEEF

Roast Beef, Blue Cheese, Field Greens, Tomato,
Pickled Onion, Chipotle Mayonnaise, Ciabatta Bread

VEGAN BANH MI

Ginger Lime Hummus, Pickled Red Onion, Cabbage,
Carrot, Cucumber, Jalapeno, Cilantro, French Bread

CLASSIC HOAGIE

Salami, Pepperoni, Ham, Provolone, Field Greens,
Tomato, Sliced Red Onion, Pesto Mayonnaise,
Pepperoncini, Hoagie Roll

SOUTHWEST CHICKEN

Spicy Breast of Chicken, Field Greens,
Tomato, Red Onion, Pepperjack Cheese,
Avocado Cilantro Mayonnaise, French Baguette



SALAD BISTRO BOX

10 box lunch order minimum

CLASSIC BOX

Choice of Salad & Garlic Knot Roll

\$12.50

Per Person

PREMIUM BAG

Choice of Salad, Kind Bar, Garlic Knot Roll,
Bottled Water & Freshly Baked Cookie

\$17.50

Per Person

SALAD SELECTIONS

COLORADO COBB (GF)

Bacon, Chicken, Blue Cheese, Tomato, Egg,
Field Greens, Peppercorn Ranch

SOUTHWESTERN (GF)

Field Greens, Black Beans, Corn, Grape Tomatoes,
Scallions, Pickled Jalapenos, Adobe Chicken, Cheddar Jack
Cheese, Avocado Sour Cream, Jalapenos, Chipotle Ranch

GRILLED CHICKEN CAESAR

Romaine Lettuce, Caesar Dressing,
Grape Tomatoes, Parmesan Cheese,
Grilled Lemon Chicken, Herb Croutons

RAINBOW CRUNCH SALAD (GF)

Romaine Lettuce, Mango, Red Cabbage, Carrot, Red Bell
Peppers, Tempeh, Sunflower Seeds, Sesame Ginger Vinaigrette

THAI STEAK (GF)

Herb Marinated Beef, Cabbage & Spinach,
Julienned Carrots, Cilantro, Parsley,
Green Onion, Julienned Red Pepper, Cucumber,
Sesame Ginger Vinaigrette



SANDWICH PLATTERS

Served with Chef's pickled vegetables
Your choice of up to 3 sandwiches per platter

Petite (Serves 10) \$65 Standard (Serves 20) \$120 Full (Serves 40) \$220

SANDWICH SELECTIONS

OVEN ROASTED TURKEY

Oven Roasted Breast of Turkey,
Swiss Cheese, Field Greens,
Mayonnaise, Rosemary Ciabatta Roll

BLACK FOREST HAM & GRUYERE

Shaved Black Forest Ham, Gruyere Cheese,
Red Onion, Tomatoes, Field Greens,
Lemon Basil Aioli, Wheat Bread

ROAST BEEF

Roast Beef, Blue Cheese, Field Greens, Tomato,
Pickled Onion, Chipotle Mayonnaise, Ciabatta Bread

VEGAN BANH MI

Ginger Lime Hummus, Pickled Red Onion, Cabbage, Carrot,
Cucumber, Jalapeno, Cilantro, French Bread

CLASSIC HOAGIE

Salami, Pepperoni, Ham, Provolone, Field Greens,
Tomato, Sliced Red Onion, Pesto Mayonnaise,
Pepperoncini, Hoagie Roll

SOUTHWEST CHICKEN

Spicy Breast of Chicken, Field Greens,
Tomato, Red Onion, Pepperjack Cheese,
Avocado Cilantro Mayonnaise, French Baguette



VIP DELI BUFFET

\$29.95 per person
20 person minimum | 50 person max | 72 hours notice

SIDES

GERMAN FINGERLING POTATO SALAD

HOUSE MADE VEGETABLES

Curry Cauliflower, Pickled Ginger Carrots, Vanilla Bean Radishes,
Marinated Beets, Spicy Beans, Dill Cucumbers

KETTLE COOKED POTATO CHIPS

TOMATO CUCUMBER SALAD

MINI SANDWICH BOARD

BEEF & BOURSIN CHEESE

Bibb Lettuce, Heirloom Tomato, Caramelized Onion

LOBSTER & SHRIMP ROLL

DRIED CHERRY CHICKEN SALAD

On Croissant

SMOKED BISON PASTRAMI

Swiss, Mustard Slaw

VEGAN BANH MI

Ginger Lime Hummus, Pickled Red Onion, Cabbage, Carrot, Cucumber,
Jalapeno, Cilantro, French Bread

DESSERT

JUMBO SEA SALT CHOCOLATE CHIP COOKIE



BUFFET MENU

POWER LUNCHEON

\$18.95 per person (10 person minimum)

RAINBOW CRUNCH SALAD

Romain Lettuce, Red Pepper,
Mango, Carrot, Red Cabbage,
Sunflower Seeds, Sesame Vinaigrette

GRILLED BREAST OF CHICKEN

Fresh Herb Pesto

CHOCOLATE POT A CRÉME

5 GRAIN RICE PILAF

LEMON GRILLED BROCCOLLINI

AMERICAN COOKOUT

\$21.95 per person (10 person minimum)

GREEN SALAD

Carrot, Tomato, Cucumber, Peppercorn
Ranch Dressing

HAMBURGER & HOT DOGS

Lettuce, Tomato, Onions, Pickles,
Cheddar & Swiss Cheese

ASSORTED COOKIES & BROWNIES

POTATO SALAD

Buns

KETTLE POTATO CHIPS

Ketchup, Mustard, Mayo, Relish

BAKED BEANS

THE DELICATESSEN

\$19.95 per person (50 person max)

GREEN SALAD

Carrot, Tomato, Cucumber, Balsamic
Vinaigrette

BUILD YOUR OWN SANDWICH

Roasted Beef, Black Forest Ham, Roast
Turkey, Genoa Salami, Cherry Chicken
Salad

ASSORTED COOKIES & BARS

SPINACH TOMATO PASTA SALAD

Lettuce, Tomato, Onions, Pickles,
Pepperoncini

KETTLE POTATO CHIPS

Cheddar, Swiss Provolone Cheeses

BAKED BEANS

Assorted Breads

Dijon Mustard, Mayo, Horseradish
Cream



TASTE OF ITALY

\$25.95 per person (10 person minimum)

TOMATO & MOZZARELLA CAPRESE SKEWERS

GARLIC BREAD STICKS

Infused Basil Olive Oil

CAESAR SALAD

Romaine Hearts, Croutons, Parmesan, Caesar Dressing

SAUTÉED BROCCOLI RABE

Olive Oil, Garlic, Red Pepper Flake

BRAISED CHICKEN THIGHS

Kale, Chicken Jus

BAKED ALFREDO CASSEROLE WITH PANCETTA BACON

ASSORTED MINI CANNOLIS

TACO BAR

\$21.95 per person (10 person minimum)

CORN TORTILLA CHIPS & FIRE ROASTED SALSA

ROMAINE SALAD

Black Beans, Corn, Red Bell Pepper, Red Onion, Lime Dressing

BEAN BURRITO CASSEROLE

PROTEINS

Season Ground Beef, Cumin Chili Chicken, Impossible Meat & Black Beans

ACCOMPANIMENTS

Pico de Gallo, Sour Cream, Shredded Lettuce, Cheddar Cheese, Warm Flour Tortillas, Hard Corn Shell, Hot Sauce

CHURRO SHOOTERS

COWBOY COOKOUT

\$29.95 per person (10 person minimum)

COUNTRY CHEDDAR BISCUITS - BUTTER

SOUTHERN STYLE RED POTATO SALAD

SEASONAL FRUIT & MELON SALAD

JALAPENO BAKED BEANS

LOADED CORN ON THE COB

Cheddar Cheese, Bacon, Sour Cream, Scallions, Smoked Paprika Flakes

CHARRED CHICKEN HINDQUARTERS

Chipotle Peach BBQ Sauce

SLOW ROASTED BEEF BRISKET

Tennessee Whiskey Mop Sauce

APPLE PIE

Bourbon Whipped Cream



STEAK HOUSE

\$34.95 per person (10 person minimum)

ARTISAN BREAD & BUTTER

CHOPPED WEDGE SALAD

Bacon, Tomato, Scallions, Pink Peppercorn Ranch Dressing

OVEN ROASTED BROCCOLI

Mornay Sauce

HERB RUBBED BAKED POTATOES WITH TOPPING

Bacon, Scallions, Sour Cream, Cheddar Cheese

BRAISED SHORT RIBS

House Made Steak Sauce

BACON WRAPPED PORK TENDERLOIN

Roasted Apple Jus

ROASTED CHICKEN THIGHS

Wild Mushroom Ragout

NEW YORK CHEESECAKE WITH CHEF'S 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

\$33.95

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

\$39.95



DESSERT MENU

Platters & Stations

Small (Serves 10-15) Large (Serves 20-25)

MINI SWEET TREATS

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

Small \$42 Large \$70

GLUTEN FREE (REQUIRES 48HR NOTICE)

Macarons, Camelitas, Chocolate Chip Cookies & Brownies

Small \$56 Large \$85

CREAM PUFFS & ECLAIRS

Chef's Selection of Classic Eclairs with Bavarian Cream to include
Chocolate, Cream

Small \$42 Large \$70

DONUT BAR

Creative Assortment of Cinnamon, Chocolate, Vanilla Sprinkle
Donut Holes with Fruit Coulis dipping sauce

Small \$40 Large \$65

PETITE DESSERT SHOOTERS

Sold by the dozen only, flavors are not interchangeable | \$30 per dozen

BLACK FOREST

Chocolate Cake, Cherry Filling, Whipped Cream, Non Perils

LEMON LIME MERINGUE

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

BERRY TRIFLE

White Cake, Berry Compote, Chantilly Cream, Baby Macaroon

CHEESECAKE

Gram Cracker, Cheesecake Mousse, Choice of Berry, Salted
Caramel, Brownie Crumble

CLASSIC CARROT CAKE

Carrot Cake, Chantilly Cream, Candied Walnuts

TRIPLE CHOCOLATE

White, Milk, & Dark Chocolate Mousse Layers, Chocolate
Shavings

CRÉME BRULEE

Vanilla Brulee, Toffee Crumble

TIRAMISU

Mascapone Filling, Yellow Cake, Espresso Syrup, Cocoa Powder,
Chocolate Espresso Bean



SINGLE SERVE DESSERTS

Per Person | Minimum Order 10

APPLE UPSIDE DOWN CAKE

Caramel Sauce
\$6.50 per person

VEGAN CHOCOLATE PEANUT BUTTER CAKE

\$7.00 per person

CRÉME BRULEE

Plated Only - Classic Vanilla Custard, Berries, Florentine Wafer
Cookie
\$7.00 per person

MIX BERRY SHORTCAKE (PLATED ONLY)

Vanilla Infused Biscuit, Mixed Berry Compote, Chantilly Cream
\$7.00 per person

NY CHEESECAKE

With Your Choice of Plain, Chocolate, Salted Caramel, & Cherry
Toppings
\$8.00 per person

INDIVIDUAL FLOURLESS CHOCOLATE CAKE

(GF)
\$8.00 per person

MATCHA POT DE CRÉME

Green Tea & Vanilla Custard, Fresh Berries, Almond Biscotti
\$7.00 per person

CHOCOLATE POT DE CRÉME

Chocolate Pudding, Fresh Berries
\$7.00 per person



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

ICED TEA

Sweeteners, Lemon

\$12 per gallon
serves 8-10

LEMONADE

\$12 per gallon
serves 8-10

JUICE

Orange, Apple, Cranberry

\$20 per gallon
serves 8-10

BOTTLE WATER

\$1.50 each
16 oz

GATORADE

\$3.75 each
20 oz

MINERAL WATER

\$3 each
500 ml

VITAMIN WATER

ASSORTED COCA-COLA SODA'S

\$2.50 each
20 oz

FLAVORED ICED TEA

Sweeteners and Lemon,
Choice of Raspberry or Sweet Tea

\$18 per gallon
serves 8-10

NANTUCKET NECTAR BOTTLED JUICE

Apple, Cranberry, Orange Mango

\$3.00 each

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

\$8.50 pp
20 person
minimum

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.