



HORS D'OEUVRES 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





DIPS

All dips are portioned by weight at 2.5 ounces per person
Small serves 10-15 | Large serves 20-25

ARTICHOKE SPINACH

Asiago & Cream Cheese, Spices
(Hot/Cold) (GF/Veg)

Small \$34
Large \$56

CAJUN CRAB

Crab, Peppers, Onions, Celery, Cream Cheese,
Spices (Hot / Cold) (GF)

Small \$45
Large \$75

HUMMUS

Chick Peas, Garlic, Tahini Paste, Lemon,
Olive Oil (GF/DF/Veg)

Small \$26
Large \$42

CARAMELIZED ONION GRUYERE

Thyme, Gruyere Cheese, Sour Cream
(Hot/Cold) (GF/Veg)

Small \$34
Large \$56

ROASTED TOMATO SALSA

Tomatoes, Onions, Garlic, Green Chilies,
Cilantro (GF/DF/Veg)

Small \$18
Large \$30

GUACAMOLE

Avocados, Cilantro, Onions, Tomatoes,
Jalapenos (GF/DF/Veg)

Small \$48
Large \$80

JALAPENO BACON

Scallion, Cheddar & Cream Cheese,
Spices (Hot / Cold) (GF)

Small \$34
Large \$56

CHIPS

Small serves 10-15 (\$18) | Large serves 20-25 (\$30)

POTATO & SEA SALT

House fried & lightly seasoned (DF/Veg)

HOUSE MADE PITA

House fried flat bread & lightly seasoned
(DF/Veg)

CORN TORTILLA

House fried & lightly seasoned (DF/Veg)

WONTON – House fried & lightly seasoned
(DF/Veg)



SMALL BITES: CLASSIC COLD

\$24 per dozen | Minimum of 2 dozen

ANTIPASTI SKEWERS

Cherry Tomato, Mozzarella Cheese, Pepperoni, Marinated Artichoke, Olive, Garlic Oil (GF)

CAPRESE SKEWER

Mozzarella Cheese, Cherry Tomato, Basil, Black Pepper, Balsamic Reduction (GF/Veg)

THAI STEAK LETTUCE CUPS

Sesame Ginger Vinaigrette

SWEET POTATO ROUNDS

Apple, Cranberry, Goat Cheese, Pecans

SMOKED SALMON CONE

Salmon Roe

SEARED PORK LOIN

Roasted Corn Salad

BLACKBERRY CUCUMBER CAPRESE SKEWERS

Fig Balsamic Reduction (Veg)

LAP CHONG NOODLES

Asian Noodles, Cucumber, Green Beans, Garlic, Carrot, Scallion, Cilantro, Red Pepper, Spicy Sausage, Soy Sauce, Chili Paste

PROSCIUTTO HAM

Fig Glaze, Manchego Cheese

STUFFED STRAWBERRIES

Orange Honey Scented Mascarpone (seasonal)

SMALL BITES: DELUXE COLD

\$36 per dozen | Minimum of 2 dozen

SEARED SESAME TUNA

Asian Slaw, Cucumber Roundel, Soy Reduction (GF/DF)

LEMON POACHED SHRIMP

Lemon Zest Shrimp, Pickled Cucumber, Feta Cheese (GF)

TUNA POKE

Tuna, Soy Sauce, Sesame Oil, Sesame Seeds, Radish, Wasabi Cream (DF)

MINI LOBSTER ROLL

Meyer Lemon Aioli

MINI DUCK BACON BLT

Herb Aioli



CLASSIC HOT

\$28 per dozen | Minimum of 2 dozen

BACON WRAPPED ALMOND DATES

Almond Cream Cheese Dates, Applewood Bacon (GF)

KOREAN BBQ CHICKEN SATAY

Chicken Tender, Soy & Ginger Sauce, Scallions (GF)

PORK POT STICKERS

Steamed, Sesame Miso Dipping Sauce (DF)

PORK & SAGE MUSHROOMS

Gruyere Cheese, Sage Butter

BEEF & PORK COCKTAIL MEATBALLS

Blackberry Demi, Korean BBQ or Swedish Sauce (2pp)

CHICKEN DRUMSTICKS

Honey Sriracha Glaze

TOFU & VEGETABLE SKEWERS

Sesame Thai Soy Glaze

ZUCCHINI PANCAKES

Roasted Apple Chutney

CHICKEN APPLE SAUSAGE & APRICOT SKEWER

Honey Thyme Glaze

SEARED BEEF TIPS

Peppercorn Chutney Sauce

DELUXE HOT

\$40 per dozen | Minimum of 2 dozen

CRAB CAKE

Lemon Dill Crème Fraiche

MINI BEEF KEBOBS

Grilled Pepper & Onions, Garlic Glaze (DF/Veg)

BACON WRAPPED SHRIMP

Shrimp, Bacon, Citrus BBQ Sauce (DF)

MICRO BEEF WELLINGTON

Beef Tender, Mushroom Duxelle, Puff Pastry

WILD MUSHROOM ARANCINI

Saffron Aioli

SPECIAL CHEF'S SELECTION

Build on site | Chef required | \$44 per dozen

PULLED PORK BOUCHEES

Slow Roasted Pork, Charred Green Chili Sauce,
Pickled Red Onion, Manchego Cheese, Puff Pastry Cup

BEEF SHORT RIB SLIDER

Shredded Short Rib, Sriracha Garlic Marinade,
Steamed Bun, Mango Slaw (DF)

SEARED BREAST OF DUCK

Wild Rice Cake, Huckleberry Compote

MINI BLACK BEAN TOSTADA

Black Beans, Roasted Corn, Tomato, Scallions, Radish, Avocado
Cream, Micro Greens (Veg)



PLATTER PRESENTATIONS

Petite serves 15 | Standard serves 25 | Full serves 50

SEASONAL FRESH FRUIT BOARD

(GF/Veg)

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

MAPLE & BACON BAKED BRIE

Herb Crostini

Standard \$55

SEASONAL VEGETABLE CRUDITÉ BOARD

Hummus (GF/Veg)

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

CHEESE BOARD

Danish Bleu, Cheddar, Swiss, Provolone, Irish Cheddar, Gouda, Grapes, Dried Fruit & Berries, Assorted Crackers, Crostini & Bread (Veg)

Petite \$88
Standard \$140
Full \$265

ANTIPASTO BOARD

Prosciutto Ham, Genoa Salami, Pepperoni, Black Forest Ham, Olives, Pickled Red Onions, Provolone & Mozzarella Cheese, Cherry Peppers, Stuffed Grape Leaves, Pepperoncini, Mushrooms, Lavash

Petite \$75
Standard \$120
Full \$225

SMOKED SALMON

3LB Side, Fennel & Artichoke Salad, Pickled Onion, Caper Berries, Herb Crostini (DF)

Sold by the side only
\$145

HERB GRILLED BEEF BOARD

Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Cherry Peppers, Marinated Mushrooms, Assorted Rolls (Served Cold)

Petite \$75
Standard \$120
Full \$225

LEMON HERB GRILLED CHICKEN BOARD

Herb Grilled Breast of Chicken, Pickled Tomatoes, Lemon Basil Aioli, Assorted Rolls (Served Cold)

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

SHRIMP COCKTAIL BOARD

Cocktail Sauce, Spicy Mango Ketchup, Lemon Wedges, Crackers & Flatbread (DF)

Petite \$85
Standard \$145
Full \$275

ASSORTED DEVILED EGG BOARD

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

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



RECEPTION STATIONS

20 guests minimum on all stations

SEAFOOD DISPLAY

\$19.95 per person

SHRIMP COCKTAIL

Cocktail Sauce

SPICY CRAB SALAD

Tomato Jam

SMOKED SALMON

Artichoke Fennel Salad

SMOKED PEPPERED CATFISH

TUNA POKE

CALIFORNIA & SPICY TUNA ROLLS

CLAM & FINGERLING POTATO SALAD

Lemon Vinaigrette

LOBSTER & SHRIMP ROULADE

SMOKED SCALLOPS & APPLE FENNEL

SLAW

GARNISH:

Pickled Onions, Caper Berries,
Herb Crostini, Crackers & Flat Bread

ADD - OYSTERS ON THE HALF SHELL

Classic Cocktail & Onions Mignonette
(+\$2.50 per person)

CHARCUTERIE & CHEESE DISPLAY

\$19.95 per person

PROTEINS

Country Pork Pate

Cajun Chicken & Black Bean Roulade

Assorted Sausages

Capicola, Prosciutto Ham, Black Forest
Ham

AGED CHEESES

Irish Cheddar, Gruyere, Danish Bleu, Brie
Gouda, Sage Durby, Cheddar & Cranberry
Spread.

ACCOMPANIMENTS

Whole Grain Mustard, Dijon, Tomato
Jam, Blackberry Chili Jam, Honey, Caper
Berries, Pickled Onions, Pickled Carrots,
Olives, Peppew Peppers, Apricots, Cher-
ry Peppers, Marinated Mushrooms, Dried
Pear, Berries, Herb Crostini,
Crackers, Garlic Knots & Flat Bread

MAC & CHEESE BAR

\$10.95 per person

CLASSIC MAC & CHEESE

PENNE PASTA ALFREDO

GREEN CHILI BACON CAVATAPPI

GRILLED GARLIC FOCACCIA BREAD

TOPPINGS

Bacon, Broccoli, Sundried Tomato, Smoked
Cheddar, Basil Pesto, Parmesan Cheese

MASHED POTATO BAR

\$10.95 per person

ROASTED GARLIC YUKON MASHED

SWEET POTATO MASHED

SOUR CREAM RED BLISS MASHED

TOPPINGS

Smoked Bacon Bits, Scallions, Herbed
Butter, Pecan Maple Butter, Cheddar &
Blue Cheese, Short Rib Demi Glaze



20 guests minimum on all stations

NOODLE BAR

\$11.95 per person

UDON & RICE NOODLES

VEGETABLE BROTH

SOY, SWEET CHILI, TERIYAKI SAUCE, SESAME OIL

TOPPINGS

Carrot, Cucumber, Edamame, Scallions,
Napa Cabbage, Jalapeno, Cilantro,
Water Chestnuts, Sesame Seed

BAO BUNS

\$13.95 per person | Chef Attended Station Only

BURMESE PORK

Pickled Red Onion, Avocado

TERIYAKI MUSHROOM

Carrot, Napa Cabbage, Radish, Cilantro (Veg)

BULGOGI BEEF

Pickled Vegetables, Jalapeno

SHREDDED HOISON GLAZED CHICKEN

Cucumber, Scallions, Pickled Ginger

STREET TACOS

\$13.95 per person | Chef Attended Station Only

CARIBBEAN PORK

Slaw, Pickled Radish, Queso Fresco

THAI BASIL CHICKEN

Pico de Gallo, Avocado Crema, Jack Cheese

CARNA ASADA

Roasted Pineapple Salsa, Cilantro, Chevre Cheese

SRIRACHA JACKFRUIT

Red Cabbage, Radish, Micro Greens (Veg)

GRILLED CHEESE STATION

\$13.95 per person (Chef Attended Station Only)

CHEDDAR & BACON

TOMATO & PROVOLONE

ARUGULA, BRIE & APPLE

CREAMY TOMATO SOUP

FROM THE BUTCHER'S BLOCK

Slow Roasted & Chef Attended Carving Stations | Market Price

All carving stations are served with assorted rolls and accompanied by a Chef Attendant for 2 hours

PEPPER & ROSEMARY PRIME RIB OF BEEF

Jus Lie, Horseradish Cream (serves 40)

CAJUN SPICED BREAST OF TURKEY

Cajun Remoulade (serves 25)

WILD MUSHROOM STUFFED LOIN OF PORK

Blackberry Brandy Sauce (serves 40)

ESPRESSO RUBBED BEEF TENDERLOIN

Pink Peppercorn Chimichurri Sauce (serves 25)

VIRGINIA HONEY COUNTRY HAM

Brown Sugar Bourbon Glaze (serves 50)



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>FLAVORED ICED TEA Sweeteners and Lemon, Choice of Raspberry or Sweet Tea</p>	<p>\$1.50 each 12oz cans</p> <p>\$18 per gallon serves 8-10</p>
<p>ASSORTED HERBAL HOT TEAS Sweeteners, Half & Half, Lemon</p>	<p>\$11 per setting serves 8-10</p>	<p>NANTUCKET NECTAR BOTTLED JUICE Apple, Cranberry, Orange Mango</p>	<p>\$3.00 each</p>
<p>ICED TEA Sweeteners, Lemon</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>LEMONADE</p>	<p>\$12 per gallon serves 8-10</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>		
<p>ASSORTED COCA-COLA SODA'S</p>	<p>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.