



## 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](http://GodsCateringandEvents.com)  
719.471.3663





## BOX LUNCH MENU

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Minimum 10 Box Lunches

### CLASSIC BOX

Choice of Sandwich, Potato Chips  
& Granola Bar

\$16.00  
PER PERSON

### PREMIUM BOX

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

\$24.00  
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

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10 box lunch order minimum

### CLASSIC BOX

Choice of Salad & Garlic Knot Roll

\$16.00

Per Person

### PREMIUM BAG

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

\$24.00

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

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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

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\$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

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### POWER LUNCHEON

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\$21.95 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

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\$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

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\$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**

**KETTLE POTATO CHIPS**

Lettuce, Tomato, Onions, Pickles,  
Pepperoncini

Cheddar, Swiss Provolone Cheeses

Assorted Breads

Dijon Mustard, Mayo, Horseradish  
Cream



## TASTE OF ITALY

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\$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

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\$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

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\$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

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\$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

<b>JICAMA &amp; ORANGE SALAD</b> – Radish, Queso Fresco, Cumin Vinaigrette, Cilantro	\$33.95
<b>ORANGE GUAJILLO GLAZED CHICKEN</b>	
<b>GRILLED MEDALLIONS OF BEEF</b> – Salsa Verda	
<b>SHRIMP MOJO DE AJO</b>	
<b>ELOTE</b> – Mexican Street Corn	
<b>CILANTRO LIME RICE</b>	
<b>CARAMEL TRES LECHE CAKE</b>	

### TASTE OF COLORADO

<b>RUSTIC SOURDOUGH</b> – Honey Butter	\$41.95
<b>SPINACH &amp; GORGONZOLA SALAD</b> – Berries, Balsamic Vinaigrette	
<b>BLUEBERRY CHILI BBQ HINDQUARTER OF DUCK</b>	
<b>CHILI SPICED BISON SHOULDER TENDER</b> – Chichilo Mole Sauce	
<b>COLORADO RUBY RED TROUT</b> - Piquillo Peppers & Peaches	
<b>SMOKED FINGERLING POTATOES</b>	
<b>GRILLED VEGETABLES</b>	
<b>DESSERT TABLE</b> – Chocolate Flourless Cake, White Chocolate Bread Pudding, Caramel Tres Leche	
<b>ADD</b> – Grilled Lamb Loin Chops - Asparagus, Cipollini Onions, Rosemary Demi (+\$8.00 per person)	

### PACIFIC RIM

<b>CHEF'S SELECTION OF ASSORTED SUSHI</b>	\$39.95
<b>LOMI LOMI SALMON</b>	
<b>PEANUT NOODLE SALAD (CN)</b>	
<b>PORK POT STICKERS WITH SESAME MISO DIP</b>	
<b>ORANGE GINGER LOIN OF PORK</b>	
<b>THAI BASIL CHICKEN</b>	
<b>COCONUT RICE</b>	
<b>SICHUAN BOK CHOY</b>	
<b>ROASTED PINEAPPLE UPSIDE DOWN CAKE</b>	



## DESSERT MENU

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### 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

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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

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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

### FLAVORED ICED TEA

Sweeteners and Lemon,  
Choice of Raspberry or Sweet Tea

\$18 per gallon  
serves 8-10

### ASSORTED HERBAL HOT TEAS

Sweeteners, Half & Half, Lemon

\$11 per setting  
serves 8-10

### NANTUCKET NECTAR BOTTLED JUICE

Apple, Cranberry, Orange Mango

\$3.00 each

### ICED TEA

Sweeteners, Lemon

\$12 per gallon  
serves 8-10

### 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

### 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

\$2.50 each  
20 oz

### ASSORTED COCA-COLA SODA'S

20 oz

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.