



# 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](http://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

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\$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

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\$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

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\$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

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\$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

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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 | based on 1 hour

### SEAFOOD DISPLAY

\$39.00 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  
(+\$5.00 per person)

### CHARCUTERIE & CHEESE DISPLAY

\$24.95 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

\$18.95 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

\$18.95 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

\$18.95 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

\$21.00 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

\$21.00 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

\$21.00 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><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>FLAVORED ICED TEA</b> 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><b>ASSORTED HERBAL HOT TEAS</b> Sweeteners, Half &amp; Half, Lemon</p>	<p>\$11 per setting serves 8-10</p>	<p><b>NANTUCKET NECTAR BOTTLED JUICE</b> Apple, Cranberry, Orange Mango</p>	<p>\$3.00 each</p>
<p><b>ICED TEA</b> Sweeteners, Lemon</p>	<p>\$12 per gallon serves 8-10</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>LEMONADE</b></p>	<p>\$12 per gallon serves 8-10</p>		
<p><b>JUICE</b> Orange, Apple, Cranberry</p>	<p>\$20 per gallon serves 8-10</p>		
<p><b>BOTTLE WATER</b></p>	<p>\$1.50 each 16 oz</p>		
<p><b>GATORADE</b></p>	<p>\$3.75 each 20 oz</p>		
<p><b>MINERAL WATER</b></p>	<p>\$3 each 500 ml</p>		
<p><b>VITAMIN WATER</b></p>	<p>\$2.50 each</p>		
<p><b>ASSORTED COCA-COLA SODA'S</b></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.