



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

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

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>ROASTED VEGETABLE & QUINOA STUFFED ACORN SQUASH Cilantro Vinaigrette (GF/DF/Vegan)</p>	<p>Modest \$6.95</p>	<p>ZUCCHINNI NOODLES & RED LENTAL BOLOGNESE Zucchini, Garlic, Onion, Lental, Tomato, Olive, Parsley (DF/ GF/Veg)</p>	<p>Modest \$5.25</p>
<p>RED CURRY TOFU Peas, Green Onion, Cilantro (GF/Veg)</p>	<p>Modest \$5.25</p>	<p>ROASTED SWEET POTATOES & THAI PEANUT SAUCE Peanut, Soy, Ginger, Garlic, Rice, Cilantro, Sweet Potatoes, Red Pepper, Sriracha, Vegetable Stock (DF/Vegan)</p>	<p>Modest \$6.95</p>
<p>VEGAN PAELLA 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>MEAT LASAGNA Fresh Pasta, Ricotta & Mozzarella Cheese, Sauce Bolognese, Basil</p>	<p>Small \$60 Large \$95</p>	<p>PORK GREEN CHILI GNOCCHI Tomatoes, Onion, Garlic, Tomatillos, Jalapeños, Cilantro, Spices (DF)</p>	<p>Small \$60 Large \$95</p>
<p>FOUR CHEESE MAC & CHEESE Campanelle Pasta, Cheddar, Manchego, Monterey Jack & Gruyere Cheese Cream Sauce, Roasted Garlic Bread Crumbs (Veg)</p>	<p>Small \$50 Large \$84</p>	<p>COLORADO CHILI CASSEROLE Ground Beef, Corn Polenta, Spinach, Tomatoes, Green Chilies, Sour Cream, Monterey Jack Cheese</p>	<p>Small \$60 Large \$95</p>
<p>SPINACH & MUSHROOM FUSILLI Oven Roasted Tomatoes, Herb Olive Oil, Goat Cheese (Veg)</p>	<p>Small \$50 Large \$84</p>		
<p>LEMON CHICKEN & RED POTATO 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,
Snickers 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 | 719.471.3663



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>VITAMIN WATER</p>	<p>\$2.50 each 20 oz</p>
<p>ASSORTED HERBAL HOT TEAS Sweeteners, Half & Half, Lemon</p>	<p>\$11 per setting serves 8-10</p>	<p>ASSORTED COCA-COLA SODA'S</p>	<p>\$1.50 each 12oz cans</p>
<p>ICED TEA Sweeteners, Lemon</p>	<p>\$12 per gallon serves 8-10</p>	<p>FLAVORED ICED TEA Sweeteners and Lemon, Choice of Raspberry or Sweet Tea</p>	<p>\$18 per gallon serves 8-10</p>
<p>LEMONADE</p>	<p>\$12 per gallon serves 8-10</p>	<p>NANTUCKET NECTAR BOTTLED JUICE Apple, Cranberry, Orange Mango</p>	<p>\$3.00 each</p>
<p>JUICE Orange, Apple, Cranberry</p>	<p>\$20 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>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>		

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.