



## BREAKFAST BUFFETS

<p><b>HEALTHY START (VEG)</b> <span style="float: right;">\$11.95</span></p> <p>Individual Flavored Yogurts, House Made Granola, Whole Fruit, Bran Muffins, Orange &amp; Cranberry Juice <span style="float: right;">PER PERSON</span></p>	<p><b>EUROPEAN BREAKFAST</b> <span style="float: right;">\$17.95</span></p> <p>Selection of Cured Meats &amp; Sausages, Aged Cheeses, Fresh Whole Fruit, Sliced Tomato, Hard Boiled Eggs, Greek Yogurt, Whole Grain &amp; Dijon Mustard, Assorted Breakfast Breads, Orange Juice &amp; Coffee <span style="float: right;">PER PERSON</span></p>
<p><b>CONTINENTAL (VEG)</b> <span style="float: right;">\$12.95</span></p> <p>Seasonal Fresh Fruit Salad, Assorted Breakfast Breads, Pastries, Muffins, Honey Butter, Fruit Preserves, Orange Juice &amp; Coffee <span style="float: right;">PER PERSON</span></p>	<p><b>SANTA FE</b> <span style="float: right;">\$17.95</span></p> <p>Southwest Egg Frittata, Green Chili Hash, Applewood Smoked Bacon, Spicy Chorizo Sausage, Fruit Salad, Lime Yogurt, Warm Tortillas, Orange Juice &amp; Coffee <span style="float: right;">PER PERSON</span></p>
<p><b>AMERICAN CLASSIC</b> <span style="float: right;">\$17.95</span></p> <p>Seasonal Fresh Fruit Display, Raspberry Dip, Scrambled Eggs, Applewood Smoked Bacon, Maple Sausage, Hash Brown Casserole, Assorted Breakfast Pastries, Fruit Preserves, Orange Juice &amp; Coffee <span style="float: right;">PER PERSON</span></p>	<p><b>SOUTHERN COMFORT</b> <span style="float: right;">\$18.95</span></p> <p>Cottage Cheese, Spiced Stewed Peaches, Scrambled Eggs, Buttermilk Biscuits &amp; Country Gravy, Corned Beef Brisket &amp; Yukon Potato Hash, Orange Juice &amp; Coffee <span style="float: right;">PER PERSON</span></p>

## BREAKFAST BUFFET ENHANCEMENTS

All stations have a 10-person minimum and require a chef on site

<p><b>OMELETTE STATION (ACTION STATION)</b> <span style="float: right;">\$8</span></p> <p>Eggs, Spinach, Peppers, Ham, Bacon, Sausage, Tomatoes, Onions, Mushrooms, Cheddar Cheese, Swiss Cheese, Feta Cheese, Salsa and Jalapenos <span style="float: right;">PER PERSON</span></p>	<p><b>SMOOTHIE &amp; PARFAIT BAR (ACTION STATION)</b> <span style="float: right;">\$7</span></p> <p><b>Smoothies</b></p> <p><b>Tropical</b> Pineapple, Mango, Banana, Orange Juice, Coconut Cream</p> <p><b>Classic</b> Strawberries, Banana, Orange Juice, Yogurt</p> <p><b>Berry Blast</b> Strawberry, Blueberry, Raspberry, Honey Yogurt, Toasted Almonds</p> <p><b>Parfaits</b></p> <p><b>Red, White &amp; Blue</b> Strawberry, Blueberry, Yogurt, Granola</p> <p><b>Banana Kiwi</b> Banana, Kiwi, Yogurt, Granola</p> <p><b>The Chocolate Peach</b> Peach, Yogurt, Chocolate Shaving &amp; Walnut Crumble</p>
<p><b>FRENCH TOAST &amp; WAFFLE BAR (ACTION STATION)</b> <span style="float: right;">\$7</span></p> <p>Banana Bread French Toast, Belgian Waffles, Strawberries, Peaches, Maple Syrup, Melted Butter, Powdered Sugar, Chocolate Chips, Candied Walnuts, Whipped Cream <span style="float: right;">PER PERSON</span></p>	

GodsCateringandEvents.com 719-471-3663 [catering@godscateringandevents.com](mailto:catering@godscateringandevents.com)

**VEG** = Vegetarian | **V** = Vegan | **DF** = Dairy Free | **GF** = Gluten Free (kitchen is not completely gluten free) Revised 032818

ALLERGIES: We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Sales Manager for any concerns, and we will work with the Chef to make the necessary changes.



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



## ALA CARTE BREAKFAST ITEMS

Small serves 10 - 15 | Large serves 20 - 25

<b>SEASONAL FRUIT SALAD (GF, DF, V)</b> Chef's selection of in-season fruits	SMALL \$38 LARGE \$60	<b>BAGELS &amp; CREAM CHEESE (VEG)</b> Assorted Bagels, Cream Cheese, Raspberry Cream Cheese	\$25 PER DOZEN
<b>THREE CHEESE SCRAMBLED EGGS (GF)</b>	SMALL \$32 LARGE \$58	<b>LOX &amp; BAGELS</b> Smoked Salmon, Bagels, Chopped Egg, Red Onion, Capers, Cream Cheese	SMALL \$45 LARGE \$85
<b>HASH BROWN POTATO CASSEROLE (GF, VEG)</b>	SMALL \$32 LARGE \$58	<b>CINNAMON DONUT HOLES</b> Classic donut holes tossed in cinnamon sugar	SMALL \$22 LARGE \$39
<b>APPLEWOOD SMOKED BACON (GF, DF)</b>	SMALL \$32 LARGE \$58	<b>BREAKFAST PASTRIES (VEG)</b> Assorted Pastries, Muffins & Sweet Breads served with Fruit Preserves	SMALL \$22 LARGE \$39
<b>TURKEY BACON (GF, DF)</b>	SMALL \$36 LARGE \$62	<b>BREAKFAST MUFFINS (VEG)</b> Assorted Muffins served with Honey Butter	SMALL \$22 LARGE \$39
<b>MAPLE SAUSAGE LINKS</b>	SMALL \$28 LARGE \$52	<b>HONEY YOGURT &amp; BERRIES (VEG)</b> House Made Granola	SMALL \$45
<b>COUNTRY CHEDDAR BISCUITS &amp; PEPPER GRAVY</b>	SMALL \$40 LARGE \$68	<b>STEEL CUT OATMEAL (VEG)</b> Brown Sugar & Raisins	SMALL \$45
<b>CREAM CHEESE BLINTZ &amp; BERRY COMPOTE (VEG)</b>	SMALL \$40 LARGE \$68		
<b>FRENCH TOAST BREAD PUDDING</b> Served with Maple Syrup	SMALL \$40 LARGE \$68		

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## FRITTATA CASSEROLES

Your choice of the following creations: (GF)

### ITALIAN

Prosciutto Ham, Sun Dried Tomato, Spinach, Mozzarella Cheese

### DENVER

Honey Ham, Bell Peppers, Onions, Cheddar Cheese

### BACON

Smoked Bacon, Spinach, Leek, Gruyere Cheese

### VEGETABLE (VEG)

Roasted Asparagus, Mushroom, Tomato, Onion, Asiago Cheese

### SALMON

Smoked Salmon, Onion, Potato, Feta Cheese

Small \$38 | Large \$68

## QUICHE

Savory Custard in one of the following creations:

### LORRAINE

Bacon, Onion, Gruyere Cheese

### BROCCOLI (VEG)

Broccoli, Zucchini, Sun Dried Tomato, Cheddar Cheese

### SMOKED SALMON

Smoked Salmon, Asparagus, Scallion, Feta Cheese

### SPINACH (VEG)

Spinach, Leek, Mozzarella Cheese

### DENVER

Ham, Bell Pepper, Onion, Cheddar Cheese

\$18 | Serves 6 - 8

## BREAKFAST BURRITOS

Filled with Potatoes, Scrambled Egg, Cheese & your choice of one filling:

### SMOKED BACON



### MAPLE SAUSAGE

### TURKEY BACON

### BLACK BEAN & ROASTED VEGETABLE

Comes with a side of Fire Roasted Tomato Salsa

\$7.50 per burrito (must be ordered in increments of 10)

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