

CATERING AND EVENTS  
**GARDEN of the GODS**  
 ESTABLISHED 2001

## DINNER MENU

### BUFFET MENU

10 person minimum | Prices are per person

	Price	Total
<b>TASTE OF ITALY BUFFET</b>	\$36.95	
MIXED GREEN CAPRESE Mixed Greens, Baby Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic and Extra Virgin Olive Oil		
GRILLED ITALIAN SOURDOUGH BREAD		
FETTUCCINI PASTA Roasted Garlic Alfredo Sauce		
CHICKEN MARSALA Pan Seared Chicken, Roasted Mushrooms, Creamy Marsala Sauce		
DESSERT Assorted Mini Cannolis & Mini Eclairs		
<b>TACO BAR BUFFET</b>	\$25.95	
ROMAINE SALAD Black Beans, Corn, Red Bell Pepper and Red Onion Lime Dressing		
CORN TORTILLA CHIPS & FIRE ROASTED SALSA		
SILVER CHAFING DISH PRESENTATION:		
ENCHILADA CASSEROLE Ground Beef, Black Beans, cheese, onion, cilantro, guajillo sauce		
Warm Flour Tortillas & Crispy Corn Taco Shells		
-Season Ground Beef		
-Chicken Fajita with peppers and onions		
ACCOMPANIMENTS Shredded Lettuce Pico de Gallo		

Sour Cream  
Shredded Cheddar Cheese  
Hot Sauce

**SWEETS**

Tres Leches shooters

**COWBOY COOKOUT BUFFET (10 person minimum)**

**\$36.95**

**COUNTRY BISCUITS**

Butter

**COLESLAW**

**BAKED BEANS**

**LOADED BAKED POTATO**

Cheddar Cheese, Bacon, Sour Cream, Scallions, Smoked Paprika Flakes

**PULLED PORK SLIDERS**

Served with Chipotle Aioli & Sliced Bread

**TEXAS BEEF BRISKET**

Bourbon BBQ Sauce, Sliced Bread

**PLATTER**

Pickled Jalapeno, Fresh onions, House Pickle

**APPLE PIE**

Bourbon Whipped Cream OR Banana Pudding

**STEAK HOUSE BUFFET**

**\$38.95**

**YEAST ROLL & BUTTER**

**ARUGULA SALAD**

Arugula, Grana, Lemon Dressing

**OVEN ROASTED VEGETABLE MEDLEY**

**BEEF SHOULDER TENDER**

Au Poivre

**BACON WRAPPED PORK TENDERLOIN**

Roasted Apple Jus

**PRIME RIB**

Creamy Horse Radish, Au Jus

**DESSERT**

NY style cheese cake with assorted toppings

## SPECIALTY BUFFET MENU

20 person minimum | Prices are per person

	Price	Total
<b>LATIN BUFFET</b> (20 person minimum)	\$36.95	
CHIPS AND SALSA Corn Tortilla chips with Guacamole and Salsa		
TAQUILLA SHRIMP		
BARBACOA ENCHILADAS WITH MOLE		
AL PASTOR TACO BAR Smoked Pork, Adobo Sauce, Chawed Pineapple, Chawed Pico, Cojeta		
SPANISH RICE		
REFRIED BEANS		
DESSERT Caramel Tres Leche Cake		
<b>TASTE OF COLORADO BUFFET</b> (20 person minimum)	\$48.95	
RUSTIC SOURDOUGH Honey Butter		
SPINACH & GORGONZOLA SALAD Berries and Balsamic Vinaigrette		
BLUEBERRY CHILI BBQ HINDQUARTER OF DUCK		
CHILI SPICED BISON SHOULDER TENDER Hunter Sauce		
COLORADO RUBY RED TROUT Sage Brown Butter, Bacon, Red Pepper		
SMOKED FINGERLING POTATOES		
GRILLED VEGETABLES		
DESSERT TABLE Chocolate Flourless Cake or White Chocolate Bread Pudding		
<b>PACIFIC RIM BUFFET</b> (20 person minimum)	\$39.95	
RICE NOODLE SALAD Banh Mi & Mint Ginger Dressing		
KIMCHEE		

PEANUT NOODLE SALAD (CN)

VEGETABLE SPRING ROLLS

Chili Garlic Sauce

PORK POT STICKERS

with Sesame Miso Dip

STIR FRY VEGETABLES

SWEET CHILI PORK LOIN

HOISIN GINGER GLAZED CHICKEN

DESSERT

Fortune Cookie, Donut Holes, Cinnamon Sugar