

CATERING AND EVENTS
GARDEN of the GODS
 ESTABLISHED 2001

LUNCH MENU

BOX LUNCHES

	Price	Total
SANDWICH CLASSIC BOX LUNCH:	\$19.00	
Sandwich, Potato Chips, Granola Bar Utensils, Napkin, Mint -Minimum 10 Box Lunches		
SANDWICH PREMIUM BOX LUNCH:	\$26.00	
Sandwich, Potato Chips, Granola Bar, Monster Rice Crispy Treat & Bottled Water Utensils, Napkin, Mint -Minimum 10 Box Lunches		
OVEN ROASTED TURKEY SANDWICH		
Oven Roasted Breast of Turkey, Cheddar Cheese, Field Greens, Herb Mayonnaise Ciabatta Roll		
BLACK FOREST HAM & GRUYERE SANDWICH		
Shaved Black Forest Ham, Gruyere Cheese, Red Onion, Tomatoes, Field Greens, Honey Mustard Wheat Bread		
ROAST BEEF SANDWICH		
Roast Beef, Blue Cheese, Field Greens, Tomato, Pickled Onion, Horseradish Cream Ciabatta Roll		
VEGAN BANH MI SANDWICH		
Ginger Lime Hummus, Pickled Red Onion, Cabbage, Carrot, Cucumber, Jalapeno, Cilantro Hoagie		
ITALIAN HOAGIE SANDWICH		
Salami, Pepperoni, Ham, Provolone, Field Greens, Tomato, Sliced Red Onion, Pesto Mayonnaise, Pepperoncini, Hoagie Roll		
SOUTHWEST CHICKEN SANDWICH		
Spicy Breast of Chicken, Field Greens, Tomato, Red Onion, Pepperjack Cheese, Chipotle Aioli Brioche Bun		

SALADS

	Price	Total
SALAD CLASSIC LUNCH:	\$14.00	
Salad, Roll Utensils, Napkin, Mint -Minimum 10 Box Lunches		
SALAD PREMIUM LUNCH:	\$19.00	
Salad, Granola Bar, Freshly Baked Cookie & Bottled Water Utensils, Napkin, Mint -Minimum 10 Box Lunches		
ROTISSERIE KALE SALAD shaved Napa cabbage and Kale, rotisserie chicken, peanuts, grana, fresh herbs, Pepits dressing		
GRILLED CHICKEN CAESAR SALAD Romaine Lettuce, Grilled Lemon Chicken, Parmesan Cheese, Herb Croutons Caesar Dressing		
SPINACH SALAD (GF/VEG) Baby Spinach with Roasted Sunflower Seeds, Dried Cranberry, Crumbled Goat Cheese Lemon Honey Thyme Vinaigrette		
SWEET ASIAN SALAD Mixed greens, crispy wonton, toasted almonds, shaved cabbage, quinoa, sweet sesame vinaigrette		
CARNE ASADA Mixed greens, Roasted corn, confit tomato, pepitas, Cojita, Chimichurri		

SANDWICHES PLATTER

	Price	Total
SANDWICH PLATTER - SMALL SIZE - SERVES 10 Served with Chef 's pickled vegetables	\$105.00	
SANDWICH PLATTER - MEDIUM SIZE - SERVES 20 Served with Chef 's pickled vegetables	\$210.00	
SANDWICH PLATTER - LARGE SIZE - SERVES 40 Served with Chef 's pickled vegetables	\$420.00	
SANDWICH SELECTIONS		
OVEN ROASTED TURKEY SANDWICH Oven Roasted Breast of Turkey, Cheddar Cheese, Field Greens, Herb Mayonnaise Ciabatta Roll		

BLACK FOREST HAM & GRUYERE SANDWICH

Shaved Black Forest Ham, Gruyere Cheese, Red Onion, Tomatoes, Field Greens, Honey Mustard
Wheat Bread

ROAST BEEF SANDWICH

Roast Beef, Blue Cheese, Field Greens, Tomato, Pickled Onion, Horseradish Cream
Ciabatta Bread

VEGAN BANH MI SANDWICH

Ginger Lime Hummus, Pickled Red Onion, Cabbage, Carrot, Cucumber, Jalapeno, Cilantro
Hoagie

CLASSIC HOAGIE SANDWICH

Salami, Pepperoni, Ham, Provolone, Field Greens, Tomato, Sliced Red Onion, Pesto Mayonnaise, Pepperoncini
Hoagie Roll

SOUTHWEST CHICKEN SANDWICH

Spicy Breast of Chicken, Field Greens, Tomato, Red Onion, Pepperjack Cheese, Chipotl Aioli
Brioche Bun

WRAPS PLATTER

	Price	Total
WRAPS PLATTER - SMALL SIZE - SERVES 10 Served with Chef 's pickled vegetables	\$105.00	
WRAPS PLATTER - MEDIUM SIZE - SERVES 20 Served with Chef 's pickled vegetables	\$210.00	
WRAPS PLATTER - LARGE SIZE - SERVES 40 Served with Chef 's pickled vegetables	\$420.00	
TURKEY CLUB WRAP		
Oven Roasted Breast of Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Onion and Boursin Lemon Spread		
CHICKEN CAESAR WRAP		
Lemon & Garlic Grilled Chicken, Romaine, Parmesan, Caesar Dressing		
GRILLED VEGETABLE WRAP		
Baby Spinach, Balsamic Marinated Mushrooms, Feta, Tomato, Onion, Boursin Lemon Spread		

LUNCH BUFFETS

	Price	Total
VIP DELI BUFFET (20 Person Minimum)	\$32.95	
POTATO SALAD		
HOUSE SALAD Spinach, Roasted Red Peppers, Red Onion, Bacon, Balsamic Vinaigrette		
POTATO CHIPS		
PASTA SALAD Oven Roasted Tomato, Arugula, Spiced Almonds, Goat Cheese and White Balsamic Vinaigrette		
<u>MINI SANDWICH BOARD DISPLAY:</u>		
BEEF & BOURSIN CHEESE Arugula, Heirloom Tomato, Drunken Onion, Boursin spread		
CHICKEN SALAD On Ciabatta		
PASTRAMI Swiss, sauerkraut, Russian dressing		
VEGAN BANH MI Ginger Lime Hummus, Pickled Red Onion, Cabbage, Carrot, Cucumber, Jalapeno, Cilantro, French Bread		
DESSERT Chef's Assorted Mini Pastries, Brownies or Dessert Bars		
POWER LUNCHEON BUFFET	\$23.95	
ROTISSERIE KALE SALAD Kale and Napa cabbage, peanuts, grana, fresh herbs, Pepitas dressing		
GRILLED BREAST OF CHICKEN Fresh Herb Pesto		
RICE PILAF & FINE HERBS		
LEMON GRILLED BROCCOLLINI		
DESSERT Assorted cookies and brownies		
THE EXECUTIVE LUNCH BUFFET	\$26.95	

HOUSE SALAD
Field Greens, Tomatoes & Carrots, Balsamic Vinaigrette Dressing

CHEF'S SELECTION OF VEGETABLE MEDLEY

OVEN ROASTED POTATOES

ROASTED PORK LOIN
Marsala sauce

DESSERT
Assorted Cookies & Brownies

THE DELICATESSEN BUFFET \$29.95

SALAD
Greens, Carrots, Tomato, Cucumber, Balsamic Vinaigrette Dressing

POTATO CHIPS

ASSORTED BREAD

BUILD YOUR OWN SANDWICH
Sliced Roasted Beef, Sliced Black Forest Ham, Sliced Roast Turkey & Sliced
Genoa Salami

CHICKEN SALAD

PLATTER PRESENTATION:
Slices of: Cheddar Cheese, Swiss Cheese & Provolone Cheese

PLATTER PRESENTATION:
Lettuce Leaves, Sliced Tomato, Sliced Onions, Pickles, Pepperoncini

ACCOMPANIMENTS:
Dijon Mustard, Mayonnaise, Horseradish Cream

DESSERT TRAY
NY style cheese cake

TASTE OF ITALY BUFFET \$29.95

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

TACO BAR BUFFET

\$28.95

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

BACKYARD COOKOUT BUFFET (10 person minimum)

\$24.95

GARDEN SALAD

Carrots, Tomato & Sliced Cucumbers, Ranch Dressing

POTATO SALAD

POTATO CHIPS

BAKED BEANS

GRILLED HAMBURGERS & HOT DOGS

Hamburger Buns & Hot Dog Buns

PLATTER PRESENTATION:

Slices of Cheddar Cheese & Swiss Cheese

ACCOMPANIMENTS

Lettuce Leaves, Sliced Tomato, Sliced Onions, Pickles

Ketchup, Mustard, Mayonnaise & Relish

DESSERT

Assorted Cookies & Brownies

COWBOY COOKOUT BUFFET (10 person minimum)

\$33.95

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

\$39.95

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

LATIN BUFFET (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

TASTE OF COLORADO BUFFET

\$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

PACIFIC RIM LUNCH BUFFET

\$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

Macha Pistachio Cake