

CATERING AND EVENTS
GARDEN of the GODS
 ESTABLISHED 2001

HORS D'OEUVRES MENU

DIPS

	Price	Total
8 oz - ARTICHOKE SPINACH DIP Asiago & Cream Cheese, Spices (Hot/Cold) (GF/Veg)	\$9.95	
16 oz - ARTICHOKE SPINACH DIP Asiago & Cream Cheese, Spices (Hot/Cold) (GF/Veg)	\$18.95	
32 oz - ARTICHOKE SPINACH DIP Asiago & Cream Cheese, Spices (Hot/Cold) (GF/Veg)	\$29.95	
8 oz - HUMMUS DIP Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil (GF/DF/Veg)	\$9.95	
16 oz - HUMMUS DIP Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil (GF/DF/Veg)	\$18.95	
32 oz - HUMMUS DIP Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil (GF/DF/Veg)	\$29.95	
8 oz - ROASTED TOMATO SALSA Tomatoes, Onions, Garlic, Jalapeno, Cilantro (GF/DF/Veg)	\$7.95	
16 oz - ROASTED TOMATO SALSA Tomatoes, Onions, Garlic, Jalapeno, Cilantro (GF/DF/Veg)	\$18.95	
32 oz - ROASTED TOMATO SALSA Tomatoes, Onions, Garlic, Jalapeno, Cilantro (GF/DF/Veg)	\$21.95	
8 oz - GUACAMOLE Avocados, Cilantro, Onions, Tomatoes, Jalapeños (GF/DF/Veg)	\$10.95	
16 oz - GUACAMOLE Avocados, Cilantro, Onions, Tomatoes, Jalapeños (GF/DF/Veg)	\$20.95	
32 oz - GUACAMOLE Avocados, Cilantro, Onions, Tomatoes, Jalapeños (GF/DF/Veg)	\$30.95	

8 oz - Queso	\$9.95
16 oz - Queso	\$18.95
32 oz - Queso	\$29.95
8 oz - CAMELIZED ONION GRUYERE DIP Thyme, Gruyere Cheese, Sour Cream (Hot/Cold) (GF/Veg)	\$9.95
16 oz - CAMELIZED ONION GRUYERE DIP Thyme, Gruyere Cheese, Sour Cream (Hot/Cold) (GF/Veg)	\$18.95
32 oz - CAMELIZED ONION GRUYERE DIP Thyme, Gruyere Cheese, Sour Cream(Hot/Cold) (GF/Veg)	\$29.95

CHIPS

	Price	Total
POTATO CHIPS - SMALL SERVES 10-15 House fried & lightly seasoned (DF/Veg)	\$21.00	
POTATO CHIPS - LARGE SIZE SERVES 20-25 House fried & lightly seasoned (DF/Veg)	\$33.00	
CORN TORTILLA CHIPS - SMALL SERVES 10-15 House fried & lightly seasoned (DF/Veg)	\$21.00	
CORN TORTILLA CHIPS - LARGE SIZE SERVES 20-25 House fried & lightly seasoned (DF/Veg)	\$33.00	
CUMIN DUSTED FRIED PITA CHIPS - SMALL SIZE - SERVES 10-15 House fried & lightly seasoned (DF/Veg)	\$21.00	
CUMIN DUSTED FRIED PITA CHIPS - LARGE SIZE - SERVES 20-25 House fried & lightly seasoned (DF/Veg)	\$33.00	

A LA CARTE

	Price	Total
DOZEN ANTIPASTI SKEWERS Cherry Tomato, Mozzarella Cheese, Pepperoni, Marinated Artichoke, Olive, Garlic Oil (GF)	\$31.00	
DOZEN CAPRESE SKEWER Mozzarella Cheese, Cherry Tomato, Basil, Black Pepper, Balsamic Reduction (GF/Veg)	\$31.00	
DOZEN PROSCIUTTO WRAPPED ASPARAGUS Extra Virgin Olive Oil, Aged Balsamic	\$31.00	
DOZEN SWEET POTATO ROUNDS Apple, Cranberry, Goat Cheese, Pecans	\$31.00	
DOZEN SMOKED SALMON TART Lemon Aioli, Capers, Onions, Chives	\$31.00	
BEEF AND BLUE Toasted Baguette Crostini, Buttermilk Blue Cheese Butter, Medium Rare Roasted Beef, Balsamic Reduction and Fresh Parsley	\$31.00	
DOZEN BLACKBERRY CUCUMBER CAPRESE SKEWERS Fig Balsamic Reduction (Veg)	\$31.00	
DOZEN SHRIMP CEVICHE CUP (include disposable demitasse spoons) Guac, Cotija, Chives	\$31.00	
DOZEN PROSCIUTTO HAM CROSTINI Fig Glaze, Manchego Cheese	\$31.00	
DOZEN STUFFED STRAWBERRIES Orange Honey Scented Mascarpone	\$31.00	
DOZEN SEARED SESAME TUNA ROUND Asian Slaw, Sesame Cup, Soy Reduction (GF/DF)	\$44.00	
MELON AND PROSCIUTTO SKEWER Fresh Honeydew and Cantaloupe with Prosciutto, balsamic	\$31.00	
DOZEN TUNA POKE SHOOTER (include disposable demitasse spoons) Tuna, Soy Sauce, Sesame Oil, Sesame Seeds, Radish, Wasabi Cream (DF)	\$44.00	
DOZEN MOCCAN DUCK BREAST Sourdough, Borsin Goat Cheese Spread, Blueberry Gastrique, Chives	\$44.00	

CLASSIC HOT per dozen

	Price	Total
DOZEN BACON WRAPPED ALMOND DATES Almond Cream Cheese Dates, Applewood Bacon (GF)	\$33.00	
DOZEN KOREAN BBQ CHICKEN SATAY Chicken Tender, Soy & Ginger Sauce, Scallions (GF)	\$33.00	
DOZEN PORK POT STICKERS Steamed, Sesame Miso Dipping Sauce (DF)	\$33.00	
DOZEN BEEF & PORK COCKTAIL MEATBALLS Blackberry Demi, Korean BBQ or Swedish Sauce	\$33.00	
DOZEN CHICKEN APPLE SAUSAGE & APRICOT SKEWER Honey Thyme Glaze	\$33.00	

DELUXE HOT per dozen

	Price	Total
DOZEN CRAB CAKE Lemon Dill Crème Fraiche	\$47.00	
DOZEN MINI BEEF KEBOBS Grilled Pepper & Onions, Garlic Glaze (DF/Veg)	\$47.00	
DOZEN BACON WRAPPED SHRIMP Shrimp, Bacon, Citrus BBQ Sauce (DF)	\$47.00	
DOZEN MICRO BEEF WELLINGTON PUFF PASTRY Beef Tender, Mushroom Duxelle, Puff Pastry	\$47.00	
DOZEN WILD MUSHROOM ARANCINI BALLS Saffron Aioli	\$47.00	

PLATTER PRESENTATIONS

Petite serves 15 | Standard serves 25 | Full serves 50

	Price	Total
SEASONAL FRESH FRUIT BOARD DISPLAY -PETITE SIZE SERVES 15 (GF/Veg)	\$55.00	
SEASONAL FRESH FRUIT BOARD DISPLAY -STANDARD SIZE SERVES 25 (GF/Veg)	\$75.00	
SEASONAL FRESH FRUIT BOARD DISPLAY -FULL SIZE SERVES 50 (GF/Veg)	\$135.00	
BAKED BRIE EN CRUTE -STANDARD SIZE - SERVES 25 Raspberries and Toasted Almonds	\$61.00	
SEASONAL VEGETABLE CRUDITÉ BOARD -PETITE BOARD SERVES 15 Ranch (GF/Veg)	\$25.00	
SEASONAL VEGETABLE CRUDITÉ BOARD -STANDARD SIZE SERVES 25 Ranch (GF/Veg)	\$64.00	
SEASONAL VEGETABLE CRUDITÉ BOARD -FULL SIZE SERVES 50 Ranch (GF/Veg)	\$131.00	
TRADITIONAL CHEESE BOARD PRESENTATION -PETITE SIZE SERVES 15 Danish Bleu, Cheddar, Swiss, Provolone, Irish Cheddar, Gouda, Grapes, Dried Fruit, Berries Assorted Crackers, Crostini & Bread (Veg)	\$140.00	
TRADITIONAL CHEESE BOARD PRESENTATION -STANDARD SIZE - SERVES 25 Danish Bleu, Cheddar, Swiss, Provolone, Irish Cheddar, Gouda, Grapes, Dried Fruit, Berries Assorted Crackers, Crostini & Bread (Veg)	\$195.00	
TRADITIONAL CHEESE BOARD PRESENTATION -FULL SIZE - SERVES 50 Danish Bleu, Cheddar, Swiss, Provolone, Irish Cheddar, Gouda, Grapes, Dried Fruit, Berries Assorted Crackers, Crostini & Bread (Veg)	\$265.00	
INTERNATIONAL & DOMESTIC CHEESE BOARD -PETITE SIZE SERVES 15	\$140.00	

Prosciutto, Black Forest Ham, Soppressata
Irish Cheddar, Gruyere, Brie, Gouda, Beemster Aged Gouda, Whiskey Cheddar,
Manchego
Whole Grain Mustard, Dijon, Tomato Jam, Honey, Olives, Peppedew Peppers,
Cherry Peppers, Oven Roasted Tomato
Herb Crostini, Assorted Crackers, Lavash and Pita Chips

INTERNATIONAL & DOMESTIC CHEESE BOARD -STANDARD SIZE

SERVES 25

Prosciutto, Black Forest Ham, Soppressata
Irish Cheddar, Gruyere, Brie, Gouda, Beemster Aged Gouda, Whiskey Cheddar,
Manchego
Whole Grain Mustard, Dijon, Tomato Jam, Honey, Olives, Peppedew Peppers,
Cherry Peppers,
Oven Roasted Tomato
Herb Crostini, Assorted Crackers, Lavash and Pita Chips

INTERNATIONAL & DOMESTIC CHEESE BOARD -FULL SIZE SERVES \$265.00

50
Prosciutto, Black Forest Ham, Soppressata
Irish Cheddar, Gruyere, Brie, Gouda, Beemster Aged Gouda, Whiskey Cheddar,
Manchego
Whole Grain Mustard, Dijon, Tomato Jam, Honey, Olives, Peppedew Peppers,
Cherry Peppers, Oven Roasted Tomato
Herb Crostini, Assorted Crackers, Lavash and Pita Chips

ANTIPASTO BOARD DISPLAY - PETITE SIZE SERVES 15 \$85.00

Prosciutto Ham, Genoa Salami, Pepperoni, Black Forest Ham, Olives, Pickled
Red Onions,
Provolone & Mozzarella Cheese, Cherry Peppers, Pepperoncini, Mushrooms
Lavash

ANTIPASTO BOARD DISPLAY -STANDARD SIZE SERVES 25 \$140.00

Prosciutto Ham, Genoa Salami, Pepperoni, Black Forest Ham, Olives, Pickled
Red Onions,
Provolone & Mozzarella Cheese, Cherry Peppers, Pepperoncini, Mushrooms
Lavash

ANTIPASTO BOARD DISPLAY - FULL SIZE SERVES 50 \$275.00

Prosciutto Ham, Genoa Salami, Pepperoni, Black Forest Ham, Olives, Pickled
Red Onions,Provolone & Mozzarella Cheese, Cherry Peppers, Pepperoncini,
Mushrooms
Lavash

SMOKED SALMON PRESENTATION - PETITE SIZE - SERVES 15 \$110.00

Fennel, Pickled Onion, Capers
Herb Crostini (DF)

SMOKED SALMON PRESENTATION - STANDARD SIZE - SERVES 25 \$185.00

Fennel, Pickled Onion, Capers
Herb Crostini (DF)

SMOKED SALMON PRESENTATION - FULL SIZE - SERVES 50	\$215.00
Fennel, Pickled Onion, Capers Herb Crostini (DF)	
HERB GRILLED BEEF BOARD (Cold Display Platter) -PETITE SIZE	\$95.00
SERVES 15 Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Cherry Peppers, Marinated Mushrooms, Assorted Rolls (pre-sliced)	
HERB GRILLED BEEF BOARD (Cold Display Platter) -STANDARD SIZE	\$145.00
SERVES 25 Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Cherry Peppers, Marinated Mushrooms Assorted Rolls (pre-sliced)	
HERB GRILLED BEEF BOARD (Cold Display Platter) -FULL SIZE SERVES	\$205.00
50 Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Cherry Peppers, Marinated Mushrooms Assorted Rolls (pre-sliced)	
LEMON HERB GRILLED CHICKEN BOARD (Cold Display Platter) -PETITE	\$77.00
SIZE - SERVES 15 Grilled chicken, shaved red onion, sliced tomatoes, Basil and Garlic Aioli Assorted Rolls (pre-sliced)	
LEMON HERB GRILLED CHICKEN BOARD (Cold Display Platter)	\$121.00
-STANDARD SIZE - SERVES 25 Grilled chicken, shaved red onion, sliced tomatoes, Basil and Garlic Aioli Assorted Rolls (pre-sliced)	
LEMON HERB GRILLED CHICKEN BOARD (Cold Display Platter) -FULL	\$235.00
SIZE SERVES 50 Grilled chicken, shaved red onion, sliced tomatoes, Basil and Garlic Aioli Assorted Rolls (pre-sliced)	
SHRIMP COCKTAIL BOARD -PETITE SIZE SERVES 15	\$85.00
Key Lime Cocktail Sauce and Lemon Wedges	
SHRIMP COCKTAIL BOARD -STANDARD SIZE SERVES 25	\$145.00
Key Lime Cocktail Sauce and Lemon Wedges	
SHRIMP COCKTAIL BOARD-FULL SIZE SERVES 50	\$275.00
Key Lime Cocktail Sauce and Lemon Wedges	
ASSORTED DEVEILED EGG DISPLAY (GF) -PETITE SIZE SERVES 15	\$58.00
(CHOOSE 2) -Peppered Bacon -Tomato Jam -Jalapeno	

-Traditional

ASSORTED DEVEILED EGG DISPLAY (GF) -STANDARD SIZE SERVES 15 \$95.00

(CHOOSE 2)

-Peppered Bacon

-Tomato Jam

-Jalapeno

-Traditional

ASSORTED DEVEILED EGG DISPLAY (GF) - FULL SIZE SERVES 50 \$185.00

(CHOOSE 2)

-Peppered Bacon

-Tomato Jam

-Jalapeno

-Traditional

RECEPTION STATIONS - BASED ON (1) HOUR OF SERVICE

20 guests minimum on all stations

	Price	Total
MAC & CHEESE RECEPTION BAR (per person)	\$26.95	
CLASSIC MAC & CHEESE		
GREEN CHILI BACON FUSILLI		
GRILLED GARLIC FOCACCIA BREAD		
TOPPINGS (choose 5) Bacon, Sundried Tomato, Beer Cheese, Basil Pesto, Parmesan Cheese, Shredded Asiago, Sausage, Carnitas, BBQ chicken, Buffalo chicken		
BAKED POTATO RECEPTION BAR (per person)	\$21.95	
RUSSUT POTATO		
SWEET POTATO		
TOPPINGS Bacon Bits, Scallions, Herbed Butter, Cheddar Cheese and Sour Cream		
NOODLE RECEPTION STATION (per person)	\$21.95	
UDON & RICE NOODLES		
VEGETABLE BROTH SOY, SWEET CHILI, TERIYAKI SAUCE, SESAME OIL		
GARDEN SALAD WITH RICE WINE GINGER DRESSING		
TOPPINGS Carrot, Cucumber, Edamame, Scallions, Napa Cabbage, Jalapeno, Cilantro, Water Chestnuts, Sesame Seed		
BUILD YOUR OWN STREET TACO RECEPTION STATION (4" FLOUR TORTILLA) per person	\$28.95	
JICAMA AND ORANGE SALAD Shredded Jicama, Red Peppers, Carrots, Jalapeno, Mint, Basil		
WARM 4" FLOUR TORTILLAS		
CARNITAS Smoked pulled pork, charred pico, radish, lime, cilantro, Cotija		

CHICKEN MOLE

Pico de Gallo, Avocado, Crema, Cotija

CARNA ASADA

Guacamole, Chimichury, charred pico

Upon Request Vegetarian Option

SRIRACHA JACKFRUIT or IMPOSSIBLE MEAT

Red Cabbage, Radish, MAngo Habanero Puree (VEG)

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

Sliced Dollar Siz Rolls

Au Jus, Horseradish Cream (serves 40)

SMOKED BREAST OF TURKEY

Sliced Dollar Size Rolls

Cajun Remoulade (serves 15)

PORK LOIN

Sliced Dollar Size Rolls

Apple Jus (serves 25)

BEEF TENDERLOIN

Sliced Dollar Size Rolls

Chimichurri Sauce (serves 25)

VIRGINIA HONEY COUNTRY HAM

Bourbon Glaze (serves 25)