

**CONTACT:**

CATERING@GODSCATERINGANDEVENTS.COM  
719-471-3663  
WWW.GODSCATERINGANDEVENTS.COM

GF: GLUTEN-FREE NF: NUT-FREE DF: DAIRY-FREE VEG: VEGETARIAN VEGAN: VEGAN

## GARDEN OF THE GODS CATERING BREAKFAST MENU

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### PIKES PEAK BREAKFAST - (GF)

APPLEWOOD SMOKED BACON, POTATOES O'BRIEN  
THREE CHEESE SCRAMBLED EGGS, FRESH FRUIT, GRANOLA AND YOGURT

### FRONT RANGE BREAKFAST - (GF)

ASSORTED PASTRIES, SCONES, SWEET BREADS, FRESH FRUIT,  
GRANOLA AND YOGURT

### CLASSIC BREAKFAST BURRITOS

SERVED WITH HOUSE FIRE ROASTED SALSA, SEASONAL FRUIT OR GREEN CHILI & CHIPS  
CHOICE OF 2:

- BRONCO: EGGS, DICED HAM, ONIONS, GREEN CHILIS, BELL PEPPERS AND CHEESE
- BREAKFAST SAUSAGE: EGGS, BREAKFAST SAUSAGE, POTATOES AND CHEESE
- APPLEWOOD BACON: EGGS, APPLEWOOD BACON, POTATOES AND CHEESE
- THE GARDEN: EGGS, POTATOES, MUSHROOMS, BELL PEPPERS, GREEN CHILIS, ONIONS AND CHEESE

PRICES DO NOT INCLUDE TAX OR SERVICE CHARGE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



# A LA CARTE BREAKFAST MENU

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THREE CHEESE SCRAMBLED EGGS

BREAKFAST SAUSAGE LINKS

APPLEWOOD BACON

GRANOLA AND YOGURT

POTATOES O'BRIEN

SEASONAL FRUIT BOWL

CHEF ASSORTED PASTRIES

FRENCH TOAST CASSEROLE

SERVED WITH SEASONAL FRUIT COMPOTE, MAPLE SYRUP AND WHIPPED CREAM

**LOCAL HONEY SMOKED SALMON BOARD (GF)**

LOCAL HONEY SMOKED SALMON SERVED WITH ASSORTED CHEFS CHOICE CRACKERS OR HERB CROSTINIS, SLICED CUCUMBERS, SAUTEED FENNEL, PERUVIAN TEAR DROP PEPPERS AND LEMON DILL CAPER AIOLI

**VIP QUICHE (SERVES 10)**

VEGGIE: MUSHROOMS, SPINACH, RED PEPPERS AND A THREE CHEESE BLEND

BRONCO: SAUSAGE, GREEN CHILIS, ONIONS AND A THREE CHEESE BLEND

## FRITTATAS

**SMALL / LARGE**

### **THE GARDEN**

EGGS, POTATOES, MUSHROOMS, BELL PEPPERS, GREEN CHILIS, ONIONS AND CHEESE

### **THE BRONCO**

EGGS, DICED HAM, ONIONS, GREEN CHILIS, BELL PEPPERS AND CHEESE

### **APPLEWOOD BACON**

EGGS, POTATOES, BACON, DICED ONIONS, DICED TOMATOES AND CHEESE

### **BREAKFAST SAUSAGE**

EGGS, POTATOES, DICED SAUSAGE, DICED ONIONS, DICED TOMATOS AND CHEESE

# BRUNCH MENUS

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## BRUNCH MENU #1

INCLUDES THE FOLLOWING:

**FRESH FRUIT (GF)**  
**GRANOLA & YOGURT (GF)**  
**APPLEWOOD SMOKED BACON (GF)**  
**MIXED APPLE SALAD (GF)**

BABY ARUGULA, GRANNY SMITH APPLES, PARMESAN AND WHITE TRUFFLE BALSAMIC VINAIGRETTE

**POTATOES O'BRIEN (GF)**

FRIED YUKON GOLD POTATOES WITH ONIONS AND SWEET PEPPERS

**CHEF OMELET OF THE DAY (GF)**

APPLEWOOD BACON, SPINACH, DICED HAM, SAUTEED SAUSAGE CHEDDAR CHEESE, PEPPER JACK, MUSHROOMS, SPINACH, CARMELIZED ONIONS, BELL PEPPERS, PICO DE GALLO AND CHOLULA

**FRENCH TOAST CASSEROLE**

SERVED WITH SEASONAL FRUIT COMPOTE, BROWN STRUESAL BUTTER, MAPLE SYRUP AND WHIPPED CREAM

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## BRUNCH MENU #2

INCLUDES THE FOLLOWING:

**FRESH FRUIT (GF)**  
**GRANOLA & YOGURT (GF)**  
**APPLEWOOD SMOKED BACON (GF)**  
**THREE CHEESE SCRAMBLED EGGS (GF)**

CHEDDAR, MONTEREY JACK, PEPPER JACK

**ARUGULA AND APPLE SALAD (GF)**

BABY ARUGULA, GRANNY SMITH APPLES, PARMESAN AND WHITE TRUFFLE BALSAMIC VINAIGRETTE

**POTATOES O'BRIEN**

FRIED YUKON GOLD POTATOES WITH ONIONS AND SWEET PEPPERS

**PALISADE PEACH AND WHIPPED RICOTTA CROSTINI**

TOASTED HERB CROSTINI, WHIPPED RICOTTA, AND PEACH CHUTNEY. FINISHED WITH SEASONAL MICRO GREENS

**LOCAL HONEY SMOKED SALMON BOARD**

LOCAL HONEY SMOKED SALMON SERVED WITH ASSORTED CHEF CHOICE CRACKERS OR HERB CROSTINIS, SLICED CUCUMBERS, SAUTEED FENNEL, PERUVIAN TEAR DROP PEPPERS AND LEMON DILL CAPER AIOLI