

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 & EVENTS DINNER MENU

DINNER MENU

OUR DINNER MENU OFFERS A RANGE OF OPTIONS TO CHOOSE FROM INCLUDING BOTH
BUFFET AND PLATED SERVICE.

BUFFET OPTIONS :

ONE SALAD, ONE STARCH, ONE VEGETABLE AND CHOICE OF TWO PROTEINS

PLATED OPTIONS:

ONE SALAD, ONE STARCH, ONE VEGETABLE AND CHOICE OF THREE PROTEINS

ADDITIONAL OPTION:

A PLATED MEAL FEATURING TWO PROTEINS

KIDS MEALS (AGES 4-12) ARE AVAILABLE, PLEASE ASK YOUR COORDINATOR FOR MORE
INFORMATION.

FOR PLATED MEALS: TO ENSURE EACH GUEST RECEIVES THEIR PREFERRED MEAL, PLEASE PROVIDE A FINAL
COUNT 7 DAYS PRIOR TO YOUR EVENT

GARDEN OF THE GODS CATERING MENU

SALADS

SIMPLE MIXED GREENS (GF)

MIXED GREENS, GRAPE TOMATOES, JULIENNED CARROTS, ENGLISH CUCUMBERS, AND SHAVED RED ONIONS. SERVED WITH EITHER A SWEET RED ONION OR PARMESAN RANCH DRESSING

ROASTED GARLIC CAESAR (GFA)

ROMAINE LETTUCE, PARMESAN AND HERB CROUTONS. SERVED WITH OUR HOUSE ROASTED TOMATO CAESAR DRESSING

CAPRESE MIXED GREENS (GFA)

MIXED GREENS, BABY MOZZARELLA, GRAPE TOMATOES, BALSAMIC REDUCTION, AND HERB CROUTONS. SERVED WITH OUR HOUSE WHITE BALSAMIC VINAIGRETTE

SPINACH AND DRIED PEAR SALAD (GF)

ORGANIC SPINACH, MIXED GREENS, DRIED PEARS, GOAT CHEESE AND RED ONIONS. SERVED WITH OUR HOUSE WHITE BALSAMIC DRESSING

STARCHES

ROASTED GARLIC WHIPPED POTATO

ROASTED RED POTATOES

MAC-N-CHEESE

BASMATI RICE: STEAMED OR CITRUS

VEGETABLES

SPECIALTY VEGETABLES (GF)

STEAMED LEMON ASPARAGUS
ROASTED BACON BRUSSELS
HONEY ROSEMARY GLAZED CARROTS

SEASONAL ROASTED MEDLEY

SEASONAL STEAMED MEDLEY



GARDEN OF THE GODS CATERING MENU

CHICKEN

(MADE WITH LOCAL RED BIRD CHICKEN BREAST)

*UPGRADE TO THIGHS FOR ADDITIONAL \$2 PER PERSON

LEMON BEURRE BLANC CHICKEN (GF)

HOUSE CHICKEN STOCK, LEMON, CREAM AND BUTTER.
GARNISHED WITH FRESH HERBS

CHICKEN PICCATA (GF)

HOUSE CHICKEN STOCK, WHITE WINE, GARLIC,
SHALLOTS, CAPERS, BUTTER AND LEMON.
GARNISHED WITH FRESH HERBS

APPLE BOURBON CHICKEN (GF)

HOUSE CHICKEN STOCK, APPLES, BOURBON,
SHALLOTS, GARLIC, BROWN SUGAR AND SPICES

PORK

MUSTARD BBQ (GF)

HOUSE MUSTARD BBQ SAUCE WITH MOLASSES,
SPICES, VINAGAR AND MUSTARD

APPLE BOURBON (GF)

HOUSE CHICKEN STOCK, APPLES, BOURBON,
SHALLOTS, GARLIC, BROWN SUGAR AND SPICES

BEEF

(MADE WITH LOCALLY RAISED AND GRAZED
GOLD CANYON BEEF)

GRILLED BEEF MEDALLIONS (GF)

CHOOSE ONE OF OUR HANDCRAFTED SAUCES:

SHERRY PEPPERCORN (GF)

SHALLOTS, GARLIC, BEEF STOCK, SHERRY,
PEPPERCORNS, CREAM AND THYME

STEAK AU POIVRE (GF)

HOUSE BEEF DEMI GLAZE, CRACKED BLACK PEPPER
AND CREAM.
GARNISHED WITH FRESH HERBS

BACON TRUFFLE DEMI-GLACE (GF)

SHALLOTS, GARLIC, BACON, RED WINE, BEEF STOCK
AND CRACKED BLACK PEPPER

SEAFOOD

CHOICE OF SALMON OR COLORADO TROUT

LEMON BEURRE BLANC (GF)

HOUSE CHICKEN STOCK, LEMON, CREAM AND BUTTER.
FINISHED WITH FRESH HERBS

PICCATA (GF)

HOUSE CHICKEN STOCK, WHITE WINE, GARLIC,
SHALLOTS, CAPERS, BUTTER, LEMON AND HERBS

GRAND MARNIER ORANGE GLAZE (GF)

HOUSE CHICKEN STOCK, GRAND MARNIER, ORANGE
JUICE, SHALLOTS, GARLIC, ROSEMARY, THYME AND
ORANGE ZEST

GARDEN OF THE GODS CATERING MENU

PASTA

BUFFET ONLY

SPAGHETTI SQUASH PRIMAVERA

(GF, VEG)

SPAGHETTI SQUASH, ROASTED VEGETABLES AND
PARMESAN

PESTO PENNE (VEG)

PENNE, BROCCOLI, ROASTED RED BELL PEPPERS AND
OUR HOUSE PESTO. GARNISHED WITH PANKO
BREADCRUMBS

BAKED MAC & CHEESE (VEG)

PASTA TOSSED IN OUR CREAMY HOUSE CHEDDAR
SAUCE. GARNISHED WITH PANKO BREADCRUMBS