

CONTACT:

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

GARDEN OF THE GODS CATERING HORS D'OEUVRES MENU

MEATBALLS

COCKTAIL MEATBALLS +\$3

BITE SIZED BEEF & PORK MEATBALLS TOSSED WITH OUR HOUSE MADE SAUCES:

SWEDISH MEATBALLS

CLASSIC SAUCE MADE WITH BEEF STOCK, SOUR CREAM, FRESH DILL, AND BLACK PEPPER

KOREAN BBQ

HOUSE BBQ SAUCE, GOCHUJANG, HONEY AND PEANUT BUTTER. TOPPED WITH CILANTRO AND SESAME SEEDS

THAT'S AMORE

HOUSE MARINARA SAUCE, PARMESAN AND ITALIAN HERBS

STRAWBERRY BALSAMIC

SWEET STRAWBERRY PRESERVES, BALSAMIC VINEGAR, GINGER, AND GARLIC. TOPPED WITH FRESH BASIL AND SESAME SEEDS

GARDEN OF THE GODS CATERING

HORS D'OEUVRES MENU

APPETIZERS

CAPRESE SKEWERS (GF) +\$3

BITE SIZE MARINATED MOZZARELLA BALLS, GRAPE TOMATOES AND FRESH BASIL. DRIZZLED WITH BALSAMIC GLAZE AND OUR HOUSE ITALIAN DRESSING

CURRIED VEGETABLE SAMOSAS +\$3

THIN CRISPY PASTRY FILLED WITH GRILLED VEGETABLES. TOSSED IN OUR HOUSE CURRY SPICE AND SERVED WITH A CUCUMBER DILL TZATSIKI

VEGETABLE SPRING ROLLS +\$5

CRISPY SPRING ROLLS FILLED WITH CARROTS, CABBAGE, ONIONS, RED PEPPERS, MUSHROOMS, SCALLIONS AND GINGER. SERVED WITH OUR HOUSE SWEET CHILI SOY SAUCE

SMOKED GOUDA ARANCINI +\$3

TOSSED WITH PARMESAN. TOPPED WITH OUR HOUSE BASIL PESTO AND SEASONAL LOCAL MICRO GREENS

SPICED CHICKEN SKEWERS (GF) +\$5

BITE SIZE MARINATED CHICKEN SKEWERS. TOPPED WITH CILANTRO AND SERVED WITH AN AVOCADO LIME CREMA

SOUTHWEST CHICKEN EGGROLLS +\$5

WONTON WRAPPERS FILLED WITH TENDER CHICKEN, BLACK BEANS, ROASTED PEPPERS, CORN, RICE, AND CHEESE. SERVED WITH AN AVOCADO CREMA

SHORT RIB MANCHEGO EMPANADA +\$5

FRIED EMPANADA STUFFED WITH BEEF SHORT RIB AND SPANISH MANCHEGO CHEESE. SERVED WITH AN AVOCADO LIME CREMA

FRIED POTSTICKER DUMPLINGS +\$5

DUMPLINGS FILLED WITH YOUR CHOICE OF PREMIUM INGREDIENTS AND SERVED WITH OUR HOUSE SWEET CHILI SOY SAUCE:
PORK AND CABBAGE
GOURMET VEGETABLE (VEGETARIAN)

ROASTED RED PEPPER HUMMUS +\$5

HOUSE MADE WITH GARBANZO BEANS, ROASTED GARLIC, ROASTED RED PEPPERS, LEMON, SESAME AND OLIVE OIL. SERVED WITH PITA CHIPS AND FRESH CRUDITÉ

COCONUT FRIED SHRIMP +\$8

BUTTERFLIED SHRIMP IN A CRISPY COCONUT PANKO CRUST. SERVED WITH A MANGO SRIRACHA DIPPING SAUCE

BACON WRAPPED DATES (GF) +\$7

PITTED DATES, FILLED WITH A SEASONAL FLAVORED CREAM CHEESE AND WRAPPED IN BACON

PARMESAN PEPPERCORN ARTICHOKE DIP (GF) +\$6

BABY SPINACH AND ARTICHOKE FOLDED INTO A CREAMY PARMESAN PEPPERCORN BLEND. SERVED WITH FRESH TORTILLA CHIPS AND SEASONAL CRUDITÉ

CLASSIC SHRIMP COCKTAIL (GF) +\$8

TENDER WHITE SHRIMP GENTLY STEAMED, SEASONED AND CHILLED. SERVED WITH LEMONS, FRESH HERBS, OUR HOUSE COCKTAIL SAUCE AND A PINEAPPLE HABENERO CHUTNEY



GARDEN OF THE GODS CATERING

HORS D'OEUVRES MENU

CROSTINIS

PALISADE PEACH & WHIPPED RICOTTA CROSTINI +\$3

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

BEEF & CARMELIZED ONION CROSTINI +\$5

TOASTED HERB CROSTINI TOPPED WITH MEDIUM-RARE ROASTED BEEF AND A HORSERADISH CARMELIZED ONION SPREAD. FINISHED WITH A BALSAMIC GLAZE AND SEASONAL LOCAL MICRO GREENS

AGED GOUDA & TOMATO BACON JAM CROSTINI +\$4

TOASTED HERB CROSTINI TOPPED WITH OUR HOUSE HEIRLOOM TOMATO BACON JAM AND AGED DUTCH GOUDA. FINISHED WITH SEASONAL LOCAL MICRO GREENS

BOARDS

SMOKED SALMON BOARD (GFA) +\$12

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

FRUIT & CHEESE BOARD (GFA) +\$12

FRESH FRUIT (SELECTION DEPENDS ON SEASON, QUALITY AND AVAILABILITY) PAIRED WITH AN ASSORTMENT OF DOMESTIC & IMPORTED CHEESES. SERVED WITH CHEF'S CHOICE OF ASSORTED CRACKERS

CHARCUTERIE & CHEESE BOARD (GFA) +\$14

CHEF'S SELECTION OF PROCURED MEATS AND CHEESES. SERVED WITH ASSORTED CRACKERS AND PICKLED VEGETABLES

