



Fall Winter Menu
2011-2012

GARDEN
OF THE
GODS®
GOURMET

Breakfast

FALL/WINTER 2011-2012



ROCKY MOUNTAIN CONTINENTAL BREAKFAST

Yogurt Parfait Sundae

layers of vanilla yogurt and housemade granola

Banana Bread

straight from our ovens served with butter

Fruit Platter

an array of seasonal berries, melons, and grapes

\$7.75 per person

(minimum of 10)

EGGS ~ YOUR WAY

YOUR CHOICE: A, B, or C

A: Danish Egg Souffle

veggie & cheese or sausage & cheese

B: Skillet Scrambled Eggs

with green onions and red bell pepper, and cheese

C: Strata

a savory egg and bread casserole

honey roasted ham & cheddar or roasted vegetable and asiago cheese

Bacon

apple cider cured, sweet and smoky

Oven Roasted Yukon Golds

with just a hint of rosemary

\$9.65 per person

(minimum of 10)

SAVE THE PLANET! WE OFFER A "GO GREEN"
SERVICE AT NO ADDITIONAL CHARGE

USE OUR CHINA, SILVERWARE, AND
GLASSWARE RATHER THAN DISPOSABLES.

To speak with one of our event planners—please call 719.471.2799



SOUTHWEST BREAKFAST

Roasted Green Chili Casserole

*eggs, cream, cheddar jack cheese, and strips of green chili baked until fluffy and golden
served with warm flour tortillas*

Flame Roasted Tomato Salsa

*flame-roasted tomatoes, red onions, garlic, roasted green chilies, and fresh cilantro
combined to create a salsa you won't soon forget*

Sausage Sweet Onions and Peppers

*roasted sweet and spicy pork sausage links seared to a golden finish
and topped with sautéed peppers and onions*

Fruit Salad

mixed melon and pineapple with a cinnamon, lime syrup

\$10.50 per person

(minimum of 10)

EURO STYLE BREAKFAST

Sunrise Starter Fruit Platter

*an array of fresh cantaloupe, grape, navel oranges, watermelon,
and berries displayed in a beautiful sunburst to start the day right!*

Breakfast Cheese Platter

a variety of soft cheese and dried fruits, served with oven fresh, sliced baguette

Smoked Salmon Red Onion Cream Cheese Strata

*capers, parsley, eggs, bread, and cream all folded into a savory custard
baked until golden, finished with fresh herbs*

\$10.80 per person

(minimum of 10)

**MADE FRESH DAILY
WE MAKE YOUR FOOD FROM SCRATCH!**

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COZY COUNTRY BREAKFAST

Fried Chicken and Waffles

*hot waffles served with buttermilk battered chicken tenders fried to a golden crisp
serve with warm maple syrup and whipped butter*

Sunrise Fruit platter

*an array of fresh cantaloupe, grape, navel oranges, watermelon,
and berries displayed in a beautiful sunburst to start the day right!*

Banana Pecan Muffins

fresh from our oven – still warm

\$11.00 per person

(minimum of 10)

EASY SERVICE OPTIONS:

MARKET PICK-UP

DROP OFF AND SET-UP

FULL SERVICE

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GARDEN
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Lunch

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ENTRÉE SALADS

Curried Chicken Salad

signature entrée salad made with our wonderfully popular curried chicken salad served on a bed of greens dressed in a balsamic vinaigrette, garnished with fresh fruit

Ciabatta Roll with Butter

straight from our ovens served with butter

Sour Cherry Cookie

finish with a soft shortbread cookie featuring sour cherries and pecans

\$11.50 per person

GRILLED CHICKEN CAESAR SALAD

traditional caesar salad with crisp romaine, handmade croutons, sliced grape tomatoes, asiago cheese, housemade caesar dressing on the side topped with sliced herb and lemon marinated grilled chicken breast

Focaccia Roll with Butter

straight from our ovens served with butter

Chocolate Dipped Biscotti

a twice baked italian biscuit cookie dipped in semi

\$12.00 per person

**WE BUY LOCAL WHEN WE CAN!
GRANT FARMS, MOUCO**

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COLORADO SLIDER LUNCH

Kalua Pork Sliders

*sweet and spicy hawaiian style pulled pork with pineapple
served with house baked silver dollar cocktail rolls*

Meatball Marinara Sliders

*handmade petite meatballs in delicious marinara sauce
topped with italian cheeses and served with house baked silver dollar cocktail rolls*

Gourmet Garden Salad

*a fresh assortment of baby lettuces and romaine, tossed with carrots, tomatoes, and other seasonal vegetables.
served with housemade balsamic vinaigrette and ranch dressing on the side*

Signature Housemade Potato Chips

seasoned with sea salt

\$11.00 per person

(minimum of 10)

TASTE OF THE SOUTHWEST

Tortilla Soup

*spicy broth soup simmered with chicken, tomatoes, and aromatics served with
sides of tortilla strips, avocado, and cheese*

Jalapeño Cheddar Focaccia

*freshly baked italian flatbread touched with our signature southwest spice blend,
jalapeños, and cheddar cheese*

Chipotle Caesar Salad

*crisp romaine lettuce tossed with handmade croutons, black beans, corn, tomato,
asiago cheese, freshly grated pepper, and our own chipotle caesar dressing*

Southwest Casserole

*layers of flour tortilla, chicken, sour cream, salsa and mixed cheeses
bake up like a lasagna with a south of the border flavor*

\$13.75 per person

(minimum of 10)

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PASTA, PASTA, PASTA!

Pasta Bar

tender penne pasta served with creamy alfredo sauce, marinara sauce with housemade mini meatballs, sliced lemon herb roasted chicken breast and freshly grated asiago cheese

Gourmet Garden Salad

a fresh assortment of baby lettuces and romaine, tossed with carrots, tomatoes, and other seasonal vegetables. served with housemade balsamic vinaigrette and ranch dressing on the side

Focaccia Rosemarino

freshly baked italian flatbread sprinkled with fresh rosemary, side of butter

Chocolate Dipped Biscotti

a twice baked italian biscuit cookie dipped in semi-sweet chocolate

\$12.50 per person

FLAVORS OF FALL

Autumn Romaine Salad

romaine lettuce served with grana padano, roasted red onions, and fennel served with housemade smoked tomato vinaigrette

Focaccia Rosemarino

freshly baked italian flatbread sprinkled with fresh rosemary, side of butter

Almond Crusted Chicken

tender breast of chicken crusted with sliced almonds and fresh herbs, served warm

Pasta D'Autumno

tender pasta tossed with alfredo sauce and vegetables of the autumn season such as butternut squash, carrots, leeks and zucchini

Ganache Brownie Bites

bite-sized brownies topped with rich ganache, a housemade specialty

\$14.00 per person

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(minimum of 10)

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BROWN BAG LUNCH OPTIONS

Premium Bag Lunch

includes your choice of two to three sandwiches from the options below, chips, pasta salad, fruit salad, and a freshly baked chocolate chunk cookie

Brown Bag Lunch

includes your choice of two to three sandwiches from the options below, chips, and a freshly baked chocolate chunk cookie

Sandwich Options: (Please select no more than 2 to 3 sandwiches per order)

Turkey Cranberry Cassis Sandwich

fresh roasted turkey breast with housemade cranberry cassis relish, mayo and spring greens served on focaccia

Pesto Turkey Sandwich

roasted turkey with pesto and provolone cheese served on freshly baked focaccia bread

Roast Beef Creamy Horseradish Sandwich

roast beef, lettuce, tomato, medium cheddar, and our housemade creamy horseradish served on fresh focaccia

Honey Smoked Ham and Gruyere on Focaccia

honey smoked ham, gruyere cheese, fresh tomato, and red onion, romaine lettuce and finished with a lemon basil aioli

Spicy Italian Sandwich

turkey, salami, ham, olive tapenade, spicy giardiniera, provolone and lettuce on freshly baked focaccia

Curried Chicken Salad Sandwich

curried chicken salad with sliced almonds, cranberry, currents and raisins, all served on housemade focaccia with crisp romaine lettuce

Veggie Rosso Sandwich

Roasted Red Peppers, Provolone Cheese, Roasted Eggplant, Field Greens, Housemade Hummus and Balsamic Dressing on Focaccia Bread

Caprese Sandwich

Fresh Mozzarella, sliced Tomato, Basil Pesto Spread and Balsamic Vinaigrette served on House Baked Focaccia

WE BUY LOCAL INGREDIENTS WHEN WE CAN!

GRANT FARMS, MOUCO

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Receptions
FALL/WINTER 2011-2012



GODS GOURMET FAVORITES

Portabello Mushroom Sliders

portabello mushrooms topped with mozzarella cheese and tomatoes, drizzled with pesto aioli served open face on a silver dollar cocktail roll

Hawaiian Kalua Style Pork Sliders

hot pulled pork, shredded onions and cabbage finished with sweet chili bbq sauce, served with sliced pineapple on a silver dollar cocktail roll on the side to build your own

Warm Artichoke and Spinach Dip with Flour Tortilla Chips

a creamy blend of artichoke hearts, fresh spinach, asiago cheese and spices served with our signature flour tortilla chips

Flame Roasted Tomato Salsa with our Signature Flour Tortilla Chips

flame roasted tomatoes, red onions, garlic, roasted green chilies, and fresh cilantro combine to create a salsa you won't soon forget served with our signature flour tortilla chips

Lemon Curd with Fresh Berries

housemade lemon curd topped with fresh seasonal berries

*\$11.25 per person
(minimum of 20)*

HEALTHY FINGER FOOD

Flame Roasted Tomato Salsa with our Signature Flour Tortilla Chips

flame roasted tomatoes, red onions, garlic, roasted green chilies, and fresh cilantro combine to create a salsa you won't soon forget served with our signature flour tortilla chips

Crudité's with Hummus, Garden Dip, & Sun-Dried Tomato Dip

colorful fresh vegetables served with hummus, garden dip and sun-dried tomato dip

Open Faced Chicken Sandwich with Tomato and Lemon Aioli

mouthwatering chicken hors d'oeuvres sandwich prepared open face, complemented with fresh tomato and a refreshing lemon basil aioli

Chimichurri Beef Platter

pan seared, roasted beef served medium rare with housemade chimichurri sauce and an assortment of crostini and cocktail rolls

Tarragon Mint Fruit Salad

a wonderfully healthy sweet ending with seasonal melons, grapes, and berries with tarragon mint syrup

*\$12.50 per person
(minimum of 20)*

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HEAVY HORS D'OEUVRES EXTRAVAGANZA

Crostini with Caprese Topping

vine ripe tomatoes, fresh garden basil, mozzarella cheese, and garlic ready to build your own atop homemade focaccia crostini

Warm Artichoke and Spinach Dip

a creamy blend of artichoke hearts, fresh spinach, asiago cheese and spices served with our signature flour tortilla chips

Chipotle Chicken Skewers

Tender Breast of Chicken rubbed with mildly spicy Chipotle Seasoning with Creamy Cilantro Dipping Sauce

Roast Beef Cocktail Sandwiches with Peach Chutney

herb encrusted medium rare sliced roast beef served open face with peach chutney

Phyllo Mushroom Tartlet

flaky phyllo tartlets filled with a mixture of finely chopped mushrooms, shallots & herbs

Trifle – Elegant, Artistic Dessert

sponge cake soaked in a fruit sauce with creme anglaise, fresh fruit and whipped cream, served in individual stemware

\$15.00 per person

(minimum of 20)

MEDITERRANEAN INSPIRED STATION RECEPTION

Antipasti Cascade

multi-level appetizer station with wonderful assortment of italian meats, cheeses, and marinated vegetables accompanied by our own fresh focaccia breads and flat breads

Caesar Salad

romaine lettuce with gods' gourmet handmade croutons, grated asiago, freshly grated pepper, and our own traditional caesar dressing

Roasted Vegetable Spanakopita

a savory filling of roasted seasonal vegetables topped with flaky layers of pastry

Mini Tiramisu Cups

light mascarpone mousse layered with espresso liqueur dipped ladyfingers

\$18.50 per person

(minimum of 20)

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MARTINI WORTHY RECEPTION

Belgian Endive with Strawberry and Lemon Pepper Cream Cheese

belgian endive leaves decorated with fresh lemon/pepper cream cheese and sweet strawberry

Cucumber Cups with Gazpacho Brunoise

english cucumber cups filled with gazpacho brunoise a finely diced take on a Spanish classic

Grana Padano Cheese Straws

bread sticks made with puff pastry twisted and baked with pink and green peppercorns and grana padano cheese

Fruit and Nut Crostini

twice baked sliced fruit and nut bread brushed with butter and toasted with raw sugar

Pepper Crusted Beef Tenderloin Platter

whole peppercrusted beef tenderloin roasted medium rare, thinly sliced, served room temperature with hinged cocktail rolls and a trio of sauces béarnaise aioli, creamy horseradish and peach chutney

Martini Dessert Bar

chefs choice desserts elegantly displayed in martini and wine glassware

\$26.50 per person

(minimum of 20)

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THE GRAND RECEPTION BUFFET

Prosciutto and Chèvre Wrapped Asparagus

fresh asparagus, blanched and wrapped with colorado chèvre and prosciutto

Duxelle in Phyllo cups

flaky phyllo tartlets filled with a mixture of finely chopped mushrooms, shallots and herbs

Belgian Endive with Fresh Orange

*sliver of fresh orange, spiced almonds and chèvre served in a leaf of belgian endive
drizzled with housemade citrus dressing*

Deviled Eggs with Garnish

deviled eggs with colorful garnish

Seafood Selection

*cascade of large cocktail shrimp and crab claws served on an ice sculpture tray
with traditional horseradish cocktail sauce and lemons*

Tarragon Salmon Skewers

tender juicy bites of salmon marinated in the delicate herbal fragrances of tarragon and grilled to perfection

Herb Encrusted Medium Rare Tenderloin Sandwiches

served open faced on a silver dollar cocktail roll with creamy horseradish

Raspberry Chocolate Cheesecake Bites

rich and creamy mini bite-sized cheesecake pieces garnished with fresh berries

Lemon Curd with Fresh Berries

housemade lemon curd topped with fresh seasonal berries

\$46.50 per person

(minimum of 20)

EASY ORDER OPTIONS:

MARKET PICK-UP

DROP OFF & PICK-UP

FULL SERVICE

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GARDEN
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Dinner

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LATINA DINNER

Tostones

traditional fired plantain chips with tomatillo salsa

Ensalada de Jicama

jicama, cucumber and mango tossed over spring greens with tangy orange vinaigrette, garnished with avocado slices

Signature Chili Relleno

*roasted anaheim chilies filled with a savory cheese blend,
and fresh corn pico di gallo and cilantro sour cream, finished with frico crumbles*

Crispy Fingerling Potatoes

dusted with a tri chili blend

Caramel Flan

a silky cream custard with a layer of rich, soft caramel sauce on top

\$26.00 per person

serving options: buffet or plated; price does not include service

(dinner for 15 - 25)

BOUNTY OF THE SEASON

Manchego Toasted Crostini

crisp crostini topped with melted manchego cheese and our signature olive medley tapenade

Heirloom Tomato Salad

(Seasonal Summer)

heirloom tomato salad served with gorgonzola crumbles & caramelized onion finished with a sherry wine vinaigrette

Seasonal Cordon Bleu

breaded breast of chicken wrapped around thinly sliced ham and gruyere cheese, finished with a light pan sauce

Roasted Sweet Corn and Barley Salad

zucchini, roasted sweet corn & barley salad

Lemon Crème Fraiche Cake

a tangy lemon cake topped with limoncello icing and fresh raspberry coulis

\$27.50 per person

plated service recommended; price does not include service

(minimum of 10)

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TUSCAN QUAIL PIATTO

Prosciutto Wrapped Melon

juicy bites of fresh cantaloupe wrapped in thinly sliced prosciutto ham

Heirloom Tomato Caprese

Layers of fresh mozzarella, basil and tomatoes finished with olive oil and balsamic reduction

Slow Roasted Quail

succulent roasted quail finished with pan jus

Pancetta Risotto

sautéed shallots, pancetta, and morel risotto

Flourless Chocolate Torte

*a sinfully rich chocolate cake that melts in your mouth,
finished with sweet and tart raspberry coulis*

\$33.00 per person

plated service recommended; price does not include service

(minimum of 10)

FEAST FOR THE HOLIDAYS

Bread Cheese and Olive Cascade

*assortment of freshly baked breads, olives and domestic cheese
displayed elegantly in a cascade of granite slabs*

Piedmontese Salad

endive, cucumber and frisee dressed with a white truffle vinaigrette

Citrus Oven Roasted Asparagus

roasted with lemon zest fresh cracked black and green pepper

Red Wine Short Ribs

rich tender beef short ribs slowly simmered in aromatics and red wine

Sweet and Yukon Gold Potato Puree

sweet potatoes blended with yukon golds, whipped with cream and sweet butter

Country Roasted Apple Tart

finished with a dollop of fresh whipped cream

\$32.00 per person

serving options: buffet or plated; price does not include service

(minimum of 10)

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COLORADO CUISINE HOLIDAY DINNER

MouCo Colorouge

*a soft and creamy cow's milk cheese with buttery earthy tones
drizzled with madahava honey and orange zest served with housemade crostini*

Red Wine Poached Pear Salad

maytag blue cheese and toasted walnuts, champagne vinaigrette

Prosecco with Fresh Berries

a light and bubbly refresher course

New York Strip Steak

a tender and juicy medium-rare new york strip with a peppercorn port wine sauce

Caramelized Onion Mashed Potatoes

roasted new potatoes mashed with caramelized onions,

Coffee Scented Chocolate Mousse

topped with chantilly cream

\$36.00 per person

plated service recommended; price does not include service

(minimum of 10)

ELEGANT AND ECLECTIC HOLIDAY DINNER

Smoked Chili Seared Ahi Tuna

with tomatillo watermelon pico de gallo

Orange, Fennel, Red Onion Salad

fresh herb red wine vinaigrette

Lemon Sorbet

Intensely lemony, crisp sorbet

Pan Seared Tenderloin

dusted with cumin and coriander spice blend

Lump Crab Cake with Red Peppers and Scallions

finished with garlic red pepper aioli asparagus yellow squash confetti sauté

Vanilla Bean Panna Cotta

*a creamy panna cotta infused with pure vanilla bean flavor served
with macerated strawberries & a balsamic reduction*

\$46.00 per person

plated service recommended; price does not include service

(minimum of 10)

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