

GARDEN
OF THE
GODS®
GOURMET

Dinner



*From the Best of Dinner with Our Chef—
for not much more than the price of an entrée, you and your friends can enjoy a
three-, four- or five-course dinner created by our award-winning chefs.
Each of these menus is best served plated with waitstaff service.
Buffet service is possible, but some menu adjustments may be needed.*



Light and Elegant

five-course dinner perfect for small or large groups

Roasted Asparagus

with black spice aioli

**Belgian Endive, Sweet Spring Greens,
Pan-Seared Hazelnut, Peppercorn Crusted Chevre**

dressed with whole fruit citrus vinaigrette

Cucumber Basil Refresher

a light blend of crisp cucumber and sweet basil

Lemon Herb Rubbed Halibut

*wrapped in a crispy phyllo blanket with parsley, scallion and macadamia nut pesto,
and sautéed seasonal squash and tomato mélange*

White Chocolate Mousse

layered with bright tangy lemon mousse

\$34.00 pp

Simply Classic Supper

Watercress Ruby Red Grapefruit Salad

with toasted pistachio and honey champagne vinaigrette

Roasted Red Pepper Soup

garnished with shrimp sautéed in roasted garlic and parsley

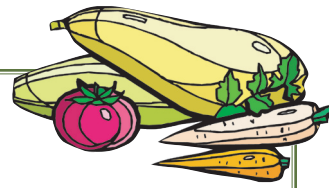
Halibut Crusted with Lemon Herb Aioli

*with cherry tomatoes and zucchini lightly sautéed in butter and
spring onion, mushroom and bulgur pilaf*

Molten Chocolate Cake

with passion brown butter sauce and freshly whipped cream

\$34.00 pp



The Bistro Dinner

four courses, great tastes, easy on the pocket book

Watermelon and Ricotta Salata

cubes of fresh watermelon with a shaving of ricotta and finished with a lemon vinaigrette

Cioppino Soup

*classic seafood stew with a blend of onions, fennel tomato and a touch of saffron—
served with a wedge of toasted focaccia*

Pan Seared Tri-Pepper Herb Rubbed Beef Medallion

*over grana padano crisp topped orzo pilaf tossed with fresh chive and tomato and
finished with a spicy romanesco sauce and toasted pine nuts*

Roasted Apple Almond Crisp

drizzled with amaretto caramel sauce and a dollop of fresh cream

\$28.00 pp

Three's Company

four-course dinner for all of your friends, or just a few

Bruschetta

toasted bread brushed with raw garlic topped with tomato roasted garlic relish

Three Bean Salad

*fresh haricots verts, white beans, garbanzo beans with red onion and red pepper
dressed with a sherry herb vinaigrette*

Beef Tenderloin Pan Seared

basil pesto, roasted tomato and oven-roasted yukon gold potatoes finished with crumbled of chevre

Neapolitan Trifle

layers of chocolate cookie, vanilla, strawberry, and chocolate mousse

\$39.00 pp

Bounty of the Season

four-course dinner works well for either small or large events

Manchego Toasted Crostini

with olive medley tapenade

Heirloom Tomato Salad

with gorgonzola crumbles and caramelized onion sherry wine vinaigrette

Seasonal Cordon Bleu

zucchini, roasted sweet corn and barley salad finished with a light pan sauce

Lemon Crème Fraiche Cake

with limoncello icing and fresh raspberry coulis

\$27.50 pp



Friendly Feast

great for small parties, chef-on site needed

Smoked Chili Seared Ahi Tuna

with tomatillo watermelon pico de gallo

Orange, Fennel, Red Onion Salad

with fresh herb red wine vinaigrette

Pan Seared Tenderloin and Red Pepper and Scallion Lump Crab Cake

dusted with cumin and coriander spice blend, finished with garlic red pepper aioli and asparagus yellow squash confetti sauté

Vanilla Bean Panna Cotta

served with macerated strawberries and a balsamic reduction

\$47.50 pp

Rocky Mountain Lamb Dinner

elegant four-course dinner with tastes so good you and your friends linger over each course; menu works perfectly with chef on-site

Grapefruit and Watercress Salad

with champagne vinaigrette

Pistachio, Mint Crusted Rack of Lamb with Beurre Rouge Sauce

classic French sauce—reduction of red wine vinegar and shallots with cold butter whisked into the sauce until it is thick and smooth

Oven Roasted Asparagus

with curls of grana padano cheese

Lemon Cheesecake

rich classic cheesecake scented with lemon zest and topped with a layer of bright lemon curd

\$47.50 pp



Sociably Chic

invite friends who enjoy exploring new tastes

Boulder Chevre Scallion-Filled Phyllo Triangle

with pineapple, chili drizzle

Spring Fresh Salad of Baby Lettuces, Strawberries, and Toasted Almonds

with brie cheese brule'd dressed with sweet lemon vinaigrette

Lemongrass Coconut Curry Chicken

*over aromatic jasmine rice and stir-fry assorted vegetables and
fried sweet potato gaufretes to garnish*

Chocolate Mousse Dome

with passion fruit coulis and fresh raspberries

\$29 pp

Splendid Salmon Dinner

light fare, three-course dinner perfect small to large event

White Melon, Toasted Almond Gazpacho

honeydew melon blended with cucumbers, fresh lemon juice, toasted almonds and a sprig of mint

Herb-Rubbed Salmon Roulade of Orange Jasmine-Scented Rice

over braised sweet fennel and red peppers finished with a light meyer lemon béchamel

Warm Blackberry Apple Crisp

served with a dollop of lemon-scented cream

\$23.50 pp

Tuscan Quail Piatto

a treat for lovers of quail—four heavenly courses

Prosciutto Wrapped Melon

a classic Italian starter

Heirloom Tomato Caprese

layered with fresh mozzarella and basil finished with olive oil and a balsamic reduction

Slow Roasted Quail

with shallot, pancetta and morel risotto, natural pan jus and watercress garnish

Flourless Chocolate Torte

with fresh berries and chantilly cream

\$33.00 pp



Italiano Feast

wonderfully Italian, invite your whole extended family

Frito Misto

lightly battered mix of asparagus, red pepper, artichoke hearts served with lemon aioli

Tomato-Cucumber Shooter

drizzled with white balsamic

Minestrone Genoa Style

seasonal vegetable soup finished with basil pesto and grana padano cheese

Asiago Chicken alla Diavolo with Lightly Sautéed Seasonal Squash

cutlet of chicken lightly dredged and coated in asiago cheese,
finished with a spicy tomato sauce and parsley salsa verde

Zabaione Over Fresh Strawberries

a lightly sweetened whipped white wine custard

\$29 pp

Latina Cena

four-course dinner with Spanish flavors—great for parties of 15–30

Tostones

traditional fried plantain chips with tomatillo salsa

Ensalada de Jicama

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

Café 36 Chili Relleno

roasted anaheim chilies filled with a savory cheese blend, crispy fingerling potatoes dusted
with a tri chili blend and fresh corn pico de gallo and cilantro sour cream finished with frico crumbles

Caramel Flan

traditional melt in your mouth goodness, garnished with fresh fruit

\$26 pp

—Custom Menus are Always Available—