

GARDEN
OF THE
GODS®
GOURMET

Dinner

FALL/WINTER 2011-2012

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)

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



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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