



GARDEN  
OF THE  
GODS®  
GOURMET

*Dinner*

*Chef's Table inspired menus*

*four or five courses of exquisite taste combinations.*

*Just reading the menus is guaranteed to pique your appetite and  
make you wish you had the wonderful menu for dinner soon.*

**CENA DI NOZZE—  
ITALIAN WEDDING DINNER**

*Appetizer*

**Beef en Brochette**

*thinly sliced tenderloin, skewered and seared  
drizzled with sweet chili sauce  
garnished with garlic chips*

*Second Course*

**Spring Greens with Oven-Dried Tomatoes**

*chèvre and toasted pine nuts with truffle vinaigrette*

*Refresher*

**Raspberry Sorbet**

*Entrée*

**Pan-Seared Chicken Scaloppini**

*finished with a sherry mushroom sauce  
over a bed of linguini  
garnished with pancetta*

*Dessert Option*

**Crème Brûlée**

*with fresh berry compote  
add \$5.00 pp*

**\$27.50 pp plus service**

*To speak with one of our wonderful wedding planners—please call 719.471.2799*

**COLORADO CUISINE  
WEDDING DINNER**

*Appetizer*

**MouCo Colorouge**

*drizzled with madahava honey and orange zest  
served with housemade crostini*

*Second Course*

**Red Wine Poached Pear Salad**

*maytag blue cheese and toasted walnuts  
champagne vinaigrette*

*Refresher*

**Prosecco with Fresh Berries**

*Entrée*

**New York Strip Steak**

*roasted new potatoes mashed with caramelized onions  
peppercorn port wine sauce*

*Dessert Option*

**Coffee Scented Chocolate Mousse**

*topped with chantilly cream  
add \$5.00 pp*

*\$28.00 pp plus service*

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**SUMMER BREEZE  
WEDDING DINNER**

*Appetizer*

**Taste of Tomato**

*shaved grana padano cheese  
extra virgin olive oil and aged sherry wine vinegar*

*Second Course*

**Late Summer Cantaloupe Salad**

*baby lettuces, chèvre cheese, toasted pistachio  
cantaloupe vinaigrette*

*Refresher*

**Refreshing Watermelon Ice**

*Entrée*

**Pan-Seared Halibut with Lemon Beurre Blanc**

*herb jasmine rice pilaf  
lightly sautéed summer squash*

*Dessert Option*

**Country Roasted Apple Currant Tart**

*finished with a dollop of fresh whipped cream  
add \$6.00 pp*

*\$34.50 pp plus service*

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**ELEGANT & ECLECTIC  
WEDDING DINNER**

*Appetizer*

**Smoked Chili Seared Ahi Tuna**  
*with tomatillo watermelon pico de gallo*

*Second Course*

**Orange, Fennel, Red Onion Salad**  
*fresh herb red wine vinaigrette*

*Refresher*

**Lemon Sorbet**

*Duet Entrée*

**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*

*Dessert Option*

**Vanilla Bean Panna Cotta**  
*served with macerated strawberries and a balsamic reduction*  
add \$6.00 pp

**\$41.50 pp plus service**

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