



GARDEN  
OF THE  
GODS®  
GOURMET

# Lighter Fare

*Fabulous food, smaller portions, perfect for lunch or supper—  
you will find wonderful choices on these sample menus  
from mango-curried chicken with apricot almond orzo,  
fruit and nut spanakopita, or red wine braised short ribs.  
Choose your favorite foods and let us work to incorporate them  
into a unique made-for-you menu.*

## LIGHTER FARE SUPPER

### Deluxe Dip Selection

*all of our house favorites—artichoke spinach dip, muhammara and hummus*

### Housemade Flour Tortilla Chips

*fresh tortilla chips, housemade with flour tortillas*

### Roasted Summer Squash

*summer squash seasoned, tossed in olive oil and oven roasted*

### Mango Curry Chicken

*all natural breast of chicken lightly dusted with madras curry, seared and finished with a mango chutney glaze on a bed of greens*

### Apricot Almond Orzo

*orzo tossed with a sautéed onions, red bell pepper and dried apricots, finished with toasted almonds and fresh herbs*

### Sweet Tea, Fresh Lemonade, Serranos Coffee

*\$15.00 pp plus service*

## MY BIG FAT GREEK WEDDING

### Mixed Olive Selection

*A byzantine blend of Olives marinated in olive oil, and dried herbs*

### Fruit and Nut Spanakopita

*sweet and savory blend of dried fruit, and nuts wrapped in buttery crisp phyllo pastry*

### Souvlaki Chicken Kabob with Tzatziki Sauce

*tender pieces of chicken marinated in lemon, olive oil, and oregano—skewered and oven-roasted served with tzatziki, a traditional greek yogurt sauce with dill and cucumber*

### Mediterranean Bean Salad

*garbanzo beans, red bell pepper, kalamata olives, red onion, cucumbers, and feta, all tossed with red wine vinegar, olive oil and fresh parsley*

### Keftedes

*traditional greek lamb meatballs seasoned with oregano, garlic, mint, and cumin, roasted and served in a sweet red pepper and onion broth, with tzatziki sauce on the side*

### Pita Bread

*served warm to accompany your meal*

### Sweet Tea, Fresh Lemonade, Serranos Coffee

### Dessert option:

#### Lemon Bars

*would be very nice to accompany  
add \$2.50 pp*

*\$18.00 pp plus service*

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

## FEAST FOR THE HEART

### **Oven dried Tomato Crostini**

*house-dried roma tomatoes seasoned with fresh thyme,  
served on housemade crostini with crumbled chèvre*

### **Pancetta Wrapped Shrimp**

*large shrimp marinated in red wine vinegar and shallots,  
wrapped with thinly sliced pancetta  
roasted until crisp and finished with fresh parsley  
(served room-temp-warm)*

### **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 all platter and  
dressed on site with a white truffle vinaigrette*

### **Citrus Oven Roasted Asparagus**

*roasted with lemon zest fresh cracked black and green pepper*

### **Red Wine Braised 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*

### **Sweet Tea, Fresh Lemonade, Serranos Coffee**

*\$ 25.50 per person + service*

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