



GARDEN  
OF THE  
GODS®  
GOURMET

*Brunch*

*For your wedding reception early in the day—  
choose from tantalizing items which include a waffle station,  
housemade scones, strata with capers, bloody mary sippers,  
house smoked salmon, and double dipped chocolate strawberries.*

## FRONT RANGE FEAST

### **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**

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

### **Sausage Sweet Onions and Peppers**

*locally-made sara's sausage seared to a golden finish and topped with sautéed peppers and onions*

### **Sweet Corn and Black Bean Salad**

*colorado corn (when available), tossed with black beans, red onion and cilantro dressed with a fresh lime and olive oil*

### **Rocky Ford Cantaloupe**

*sweet juicy summer treat cut in wedges and ready to eat*

**Sweet Tea, Fresh Lemonade, Colorado Country Fresh Water and Serranos Coffee**

*\$13.50 pp plus service*

## COZY COUNTRY BRUNCH

### **Waffle Station**

*waffles made as you watch—  
served with buttermilk-marinated chicken tenders fried till golden and crisp  
served with warm maple syrup*

### **Fruit Platter**

*the freshest seasonal fruit, including melon, berries and grapes*

### **Mini Cranberry Orange Scones**

*flaky tender scones with dried cranberries and orange zest baked in house  
served with butter on the side*

### **Bacon -n- Blue Lettuce Cups**

*bibb lettuce cups filled with a tomato wedge, blue cheese dressing and apple cider smoked bacon*

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

*\$15.00 pp plus service*

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

## GRAZING BRUNCH

### **Sunrise Starter Fruit Platter**

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

### **Breakfast Cheese Platter**

*a variety of soft cheeses and dried fruits, served with oven fresh, sliced baguettes*

### **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*

### **Marinated Roasted Vegetable Medley**

*a seasonal assortment of vegetables: pencil asparagus, zucchini, yellow squash, red bell pepper, and grape tomato, lightly roasted and chilled, finished with a lemon zested olive oil dressing, salt and freshly ground pepper*

### **Bloody Mary Shooter**

*spiced tomato juice cocktail served in two ounce acrylic cups with celery garnish (can be served with or without alcohol)*

### **Mimosa Sippers**

*sparkling wine and fresh orange juice served in two ounce acrylic cups with fresh orange garnish*

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

*\$19.50 pp plus service*

## EARLY ELEGANCE BRUNCH

### **Fruit Fondue with Yogurt Honey Lavender Dip**

*assorted chunks of fresh fruit with skewer on the side for you to build and dip*

### **Belgian Endive with Blackberry**

*belgian endive with lemon pepper cream cheese and fresh blackberry*

### **Beef en Brochette**

*marinated beef tips, skewered and seared—finished with scallions and a sweet chili drizzle*

### **Fruit and Walnut Crisp**

*housemade fruit and walnut crostini with chèvre and fig compote*

### **Bread Basket**

*buffet basket of assorted fresh breads*

### **Nicoise Salad with Seared Tuna**

*red new potatoes, blanched green beans, kalamata olives, red onion, grape tomatoes, seared tuna with a lemon herb rub, tossed in a red wine vinaigrette and garnished with hardboiled egg and fresh parsley*

### **Dessert Option**

#### **Deluxe Double Dipped Strawberries**

*with white and dark chocolate, nuts, and decorettes*

*Add \$3.50 pp*

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

*\$24.00 pp plus service*