

GARDEN
OF THE
GODS®
GOURMET

Lunch

FALL/WINTER 2011-2012

ENTRÉE SALADS

Curried Chicken Salad

signature entrée salad made with our wonderfully popular curried chicken salad served on a bed of greens dressed in a balsamic vinaigrette, garnished with fresh fruit

Ciabatta Roll with Butter

straight from our ovens served with butter

Sour Cherry Cookie

finish with a soft shortbread cookie featuring sour cherries and pecans

\$11.50 per person

GRILLED CHICKEN CAESAR SALAD

traditional caesar salad with crisp romaine, handmade croutons, sliced grape tomatoes, asiago cheese, housemade caesar dressing on the side topped with sliced herb and lemon marinated grilled chicken breast

Focaccia Roll with Butter

straight from our ovens served with butter

Chocolate Dipped Biscotti

a twice baked italian biscuit cookie dipped in semi

\$12.00 per person

**WE BUY LOCAL WHEN WE CAN!
GRANT FARMS, MOUCO**

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



COLORADO SLIDER LUNCH

Kalua Pork Sliders

*sweet and spicy hawaiian style pulled pork with pineapple
served with house baked silver dollar cocktail rolls*

Meatball Marinara Sliders

*handmade petite meatballs in delicious marinara sauce
topped with italian cheeses and served with house baked silver dollar cocktail rolls*

Gourmet Garden Salad

*a fresh assortment of baby lettuces and romaine, tossed with carrots, tomatoes, and other seasonal vegetables.
served with housemade balsamic vinaigrette and ranch dressing on the side*

Signature Housemade Potato Chips

seasoned with sea salt

\$11.00 per person

(minimum of 10)

TASTE OF THE SOUTHWEST

Tortilla Soup

*spicy broth soup simmered with chicken, tomatoes, and aromatics served with
sides of tortilla strips, avocado, and cheese*

Jalapeño Cheddar Focaccia

*freshly baked italian flatbread touched with our signature southwest spice blend,
jalapeños, and cheddar cheese*

Chipotle Caesar Salad

*crisp romaine lettuce tossed with handmade croutons, black beans, corn, tomato,
asiago cheese, freshly grated pepper, and our own chipotle caesar dressing*

Southwest Casserole

*layers of flour tortilla, chicken, sour cream, salsa and mixed cheeses
bake up like a lasagna with a south of the border flavor*

\$13.75 per person

(minimum of 10)

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PASTA, PASTA, PASTA!

Pasta Bar

tender penne pasta served with creamy alfredo sauce, marinara sauce with housemade mini meatballs, sliced lemon herb roasted chicken breast and freshly grated asiago cheese

Gourmet Garden Salad

a fresh assortment of baby lettuces and romaine, tossed with carrots, tomatoes, and other seasonal vegetables. served with housemade balsamic vinaigrette and ranch dressing on the side

Focaccia Rosemarino

freshly baked italian flatbread sprinkled with fresh rosemary, side of butter

Chocolate Dipped Biscotti

a twice baked italian biscuit cookie dipped in semi-sweet chocolate

\$12.50 per person

FLAVORS OF FALL

Autumn Romaine Salad

romaine lettuce served with grana padano, roasted red onions, and fennel served with housemade smoked tomato vinaigrette

Focaccia Rosemarino

freshly baked italian flatbread sprinkled with fresh rosemary, side of butter

Almond Crusted Chicken

tender breast of chicken crusted with sliced almonds and fresh herbs, served warm

Pasta D'Autumno

tender pasta tossed with alfredo sauce and vegetables of the autumn season such as butternut squash, carrots, leeks and zucchini

Ganache Brownie Bites

bite-sized brownies topped with rich ganache, a housemade specialty

\$14.00 per person

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(minimum of 10)

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BROWN BAG LUNCH OPTIONS

Premium Bag Lunch

includes your choice of two to three sandwiches from the options below, chips, pasta salad, fruit salad, and a freshly baked chocolate chunk cookie

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includes your choice of two to three sandwiches from the options below, chips, and a freshly baked chocolate chunk cookie

Sandwich Options: (Please select no more than 2 to 3 sandwiches per order)

Turkey Cranberry Cassis Sandwich

fresh roasted turkey breast with housemade cranberry cassis relish, mayo and spring greens served on focaccia

Pesto Turkey Sandwich

roasted turkey with pesto and provolone cheese served on freshly baked focaccia bread

Roast Beef Creamy Horseradish Sandwich

roast beef, lettuce, tomato, medium cheddar, and our housemade creamy horseradish served on fresh focaccia

Honey Smoked Ham and Gruyere on Focaccia

honey smoked ham, gruyere cheese, fresh tomato, and red onion, romaine lettuce and finished with a lemon basil aioli

Spicy Italian Sandwich

turkey, salami, ham, olive tapenade, spicy giardiniera, provolone and lettuce on freshly baked focaccia

Curried Chicken Salad Sandwich

curried chicken salad with sliced almonds, cranberry, currents and raisins, all served on housemade focaccia with crisp romaine lettuce

Veggie Rosso Sandwich

Roasted Red Peppers, Provolone Cheese, Roasted Eggplant, Field Greens, Housemade Hummus and Balsamic Dressing on Focaccia Bread

Caprese Sandwich

Fresh Mozzarella, sliced Tomato, Basil Pesto Spread and Balsamic Vinaigrette served on House Baked Focaccia

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