

GARDEN  
OF THE  
GODS<sup>®</sup>  
GOURMET

*Luncheons*





### *European Seasonal Lunch*

#### **Apple of My Eye Salad**

*roasted apples, crisp celery, crumbled feta and toasted almonds, served over a blend of spring greens and romaine lettuce with creamy lemon zested dressing on the side*

#### **Tarragon Herb Dressed Roast Chicken**

*all natural chicken seasoned, seared, and roasted, to be served warm or cold, with a creamy tarragon herb dressing over top and a fresh tomato herb relish to finish*

#### **Parsleyed New Potatoes**

*roasted new potatoes in the skin tossed in butter and fresh parsley to finish*

#### **Baguette with Brie and Cassis**

*freshly baked traditional french baguette sliced and served with french brie and cassis cranberry relish*

#### **Honeydew, Cantaloupe and Pineapple in Mint ,Ginger, Tarragon Syrup**

*a refreshing spring fruit salad to include pineapple, honeydew and cantaloupe tossed with a fresh mint, ginger, and tarragon syrup*

**\$14.50 pp**

### *Mediterranean Seasonal Lunch*

#### **Housemade Flour Tortilla Chips**

*fresh tortilla Chips, housemade with flour tortillas*

#### **Hummus**

*creamy cip made of chick Peas, tahini, fresh garlic and olive oil*

#### **Garden Salad with Feta**

*mixed greens, spinach, romaine, carrots, leeks, and tomato topped with feta cheese crumbles, served with balsamic vinaigrette*

#### **Chicken Pepperonata**

*sauteed chicken breasts with onions, red bell pepper and garlic in a white wine sauce*

#### **Oven Roasted Yukon Gold Potatoes**

*yukon gold potatoes tossed in olive oil, salt and pepper oven roasted until golden brown*

#### **Lemon Bars**

*melt-in-your-mouth old fashioned lemon bars*

**\$13.75 pp**

Save the planet! We offer a "Go Green" service at no additional charge—  
use our china, silverware and glassware rather than disposables.

*call 719.471.2799 to place an order or e-mail [sandy@godsgourmet.net](mailto:sandy@godsgourmet.net)*



### *Light, Elegant Ladies Luncheon*

#### **Baby Romaine Salad**

*baby tomaine lettuce served with housemade smoked tomato vinaigrette,  
grana padano crostini, grape tomatoes and pine nuts*

#### **Focaccia Rosemarino**

*freshly baked Italian flatbread with fresh rosemary*

#### **Almond Crusted Chicken**

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

#### **Pasta d'Autunno**

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

#### **Ganache Brownies**

*housemade brownies topped with rich ganache*

**\$18.50 pp**

### *Just a Bit Decadent Luncheon*

#### **Orange and Cranberry Salad**

*mixed greens with fresh oranges, dried cranberries, sugared nuts and citrus vinaigrette*

#### **Braised Beef Short Rib Medallions**

*slowly braised with red wine and aromatics then molded and sliced;  
pan seared to finish topped with sun-dried tomato herb chevre*

#### **Green Beans with Grape Tomatoes**

*green beans and halved grape tomatoes lightly sauteed with butter, salt, and pepper*

#### **Vanilla Panna Cotta**

*silky smooth, eggless custard with balsamic reduction strawberries*

**\$21.50 pp**



## *Lemon Herbed Chicken & Pesto Pasta Lunch*

### **Gourmet Garden Salad**

*a fresh assortment of baby lettuces, and romaine, with carrots, tomato, and seasonal vegetables served with housemade balsamic vinaigrette on the side*

### **Lemon Herb Crusted Chicken**

*breast of chicken crusted with a housemade lemon herb seasoning, oven roasted and sliced to serve*

### **Basil Pesto Pasta**

*pasta tossed with fresh basil pesto and grated asiago cheese, garnished with oven roasted tomatoes and toasted pine nuts*

### **Ciabatta Rolls**

*fresh ciabatta rolls, baked daily*

### **Fresh Fruit Chunks with Chocolate Dipping Sauce**

*freshly cut fruit served with warm chocolate sauce and skewers for dipping*

**\$14.50 pp**

## *Oishii Asian Noodle Bowl* **(delicious in Japanese)**

### **Asian Udon Noodle Bowl**

*sesame sweet chili soy sauce, edamame, green onions, carrots, and red bell peppers all tossed with chilled udon noodles and finished with toasted sesame seeds*

### **Add Tofu to Asian Noodle Bowl (\$1.50)**

*extra firm tofu lightly dredged in cornstarch and fried till crisp and golden, and tossed in a sweet chili sesame sauce, garnished with green onions*

### **Add Oven Roasted Chicken to the Asian Noodle Bowl (add \$2.25)**

*all natural boneless skinless chicken breast, oven roasted with olive oil, salt and pepper; a simple addition to any salad or meal*

### **Fruit Skewers (2)**

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

### **Fortune Cookie**

*messages to make your day!*

**\$8.00 pp**

**\$9.50 pp with Tofu added**

**\$10.25 pp with Oven-Roasted Chicken added**



## *Penne Pasta Your Way*

### **Pasta Bar**

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

### **Gourmet Garden Salad**

*a fresh assortment of baby lettuces, and romaine, with carrots, tomato, and seasonal vegetables served with housemade balsamic vinaigrette on the side*

### **Focaccia Rosemarino**

*freshly baked italian flatbread with fresh rosemary*

### **Mini Cannoli**

*two-bite cannoli shell filled with ricotta mixed with nuts, chocolate and candied citrus*

**\$12.50 pp**

## *Roasted Potato Buffet*

### **Gourmet Garden Salad**

*a fresh assortment of baby lettuces, and romaine, with carrots, tomato, and seasonal vegetables served with housemade balsamic vinaigrette on the side*

### **Oven Roasted Potato Bar**

*dress up a baked potato for lunch with your favorite toppings—shredded cheese, scallions, crisp bacon crumbles, broccoli, whipped butter and sour cream*

### **Add Pork Green Chili (\$1.00)**

*a colorado tradition, slow-braised pork green chili with tomato*

### **Add Three Bean Chili with Beef (\$1.00)**

*our own zesty three bean chili with beef*

### **Chocolate Chunk Cookies**

*freshly baked chocolate chip cookies*

**\$10.00 pp**

**\$11.00 pp with Pork Green Chili**

**\$11.00 pp with Three Bean Chili with Beef added**

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## *Salad Selections*

*Includes housemade roll and freshly baked chocolate chunk cookie*

### **Garden Salad with Feta**

*mixed greens, spinach, romaine, carrots, leeks, and tomato topped with feta cheese crumbles, served with balsamic vinaigrette on the side*

**\$6.50 pp**

### **Spinach Berry Salad**

*baby spinach, fresh berries, red onions, sliced almonds with raspberry vinaigrette*

**\$7.00 pp**

### **Classic Caesar Salad**

*a fresh assortment of crisp romaine, tomato, grated asiago, and Garden of the Gods' housemade crouton served with housemade caesar dressing*

**\$7.50 pp**

### **Lemon Herb Crusted Chicken**

*breast of chicken crusted with a housemade lemon herb seasoning, oven roasted and sliced to serve on a bed of spring greens*

**\$8.50 pp**

### **Apple of My Eye Salad**

*roasted apples, crisp celery, crumbled feta and toasted almonds, served over a blend of spring greens and romaine lettuce with creamy lemon zested dressing on the side*

**\$7.00 pp**

### **Mixed Greens Salad with Cantaloupe Vinaigrette**

*a fresh assortment of baby lettuces, and romaine, shaved red onion, creamy chevre cheese, toasted almonds, served with housemade cantaloupe vinaigrette*

**\$7.00 pp**

### **Chilled Seasonal Vegetables with Lemon Olive Oil**

*an assortment of vegetables to include some or more of the following: 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*

**\$7.00 pp**