

GARDEN
OF THE
GODS®
GOURMET

Receptions





Elegant Finger Fare Reception

Belgian Endive with Fresh Orange

sliver of fresh orange, spiced almonds and chevre served in a leaf of belgian endive, drizzled with housemade citrus dressing

Cucumber and Tapenade

chilled, sliced cucumber finished with a delicious olive tapenade, a refreshing combination of flavor

Bread, Olive and Cheese Cascade

assortment of freshly baked breads, olives and domestic cheese displayed elegantly in a cascade of granite slabs

Crostini with White Beans and Sage

crisp crostini topped with white beans, and fresh sage garnished with pancetta crisp

Smoked Salmon Lettuce Cups

smoked salmon and avocado served in crisp leaves of lettuce with citrus vinaigrette

Mini-Dessert Assortment

when just a taste is perfect—our pastry chef's selection of bite-size carrot cake, chocolate mousse, lemon curd, or crème brulee

\$11.25 pp

Healthy Finger Food Reception

Housemade Flour Tortilla Chips and Roasted Tomato Salsa

fresh tortilla chips, housemade with flour tortillas and salsa made from roasted tomatoes, red onions, garlic, roasted green chilies, and cilantro

Crudites with Hummus, Garden Dip, Sun-Dried Tomato Dip

colorful fresh vegetables served with hummus, garden dip and sun-dried tomato dip

Open Faced Chicken Sandwich with Tomato and Lemon Aioli

mouthwatering chicken prepared open face style, complemented with tomato and a refreshing lemon aioli

Chimichurri Beef Platter

pan seared, roasted beef served medium rare with housemade chimichurri sauce and an assortment of crostini and cocktail rolls

Pumpkin Bites

healthy biscuit with rolled oats, raisins, apricot, honey and pumpkin . . . good for you and tastes great!

\$9.75 pp



Signature Finger Food Reception

(Chef On-Site Recommended—additional charge)

Crepe Pinwheels of Smoked Salmon

an amuse bouche of smoked salmon wrapped with lemon cream cheese and crepe, served sliced

Brie and Fruit Preserve on Crostini

housemade crostini served with brie cheese and fruit preserve, a great flavor combination

Fricos with Micro Greens and White Balsamic Soaked Pears

grana padano crisp shell, filled with white balsamic soaked pears and field greens

Caprese Skewer

cherry tomato, garden basil and marinated fresh mozzarella served on a bamboo skewer

Fork of Shrimp Fra Diavolo with Linguini

tomato and chile based shrimp fra diavolo served forked with a strand of linguini

Salsicce con Polenta Fritto

sweet italian sausage served warm over crisp, fried polenta square, caramelized onion, red pepper sauce, and fresh parsley to garnish

Crème Brulee Spoons

porcelain spoons of crème brulee finished with caramelized sugar

\$14.00 pp

Grazing Hors d'Oeuvres Dinner

Artichoke and Spinach Dip

warm artichoke and spinach dip with housemade tortilla chips

Crostini with Caprese Topping

vine ripe tomatoes, fresh garden basil, and garlic ready to build your own with homemade focaccia crostini

Chipotle Chicken Skewers

with creamy cilantro dipping sauce

Roast Beef Cocktail Sandwiches with Peach Chutney

served open face with peach chutney

Grilled Asparagus and Shiitake Mushroom Quesadilla

delicious quesadilla of grilled asparagus, shiitake mushroom and melted cheese

Trifle—elegant, artistic dessert

sponge cake soaked in fruit sauce with crème anglaise, berries and whipped cream; served in a wine glass

\$14.50 pp

to place an order, please call 719.471.2799 or e-mail sandy@godsgourmet.net



Hors d'Oeuvres Galore—a Perfect Holiday Party

First Bite of the Fall Season

*bite-sized butternut squash tossed with sea salt served with
peppered pancetta and walnut parsley pesto*

Grilled Vegetable and Chicken Quesadillas

quesadillas with shredded chicken, cheese and grilled vegetables

Vegetable Verrine

*medley of fresh, crisp, match stick vegetables—cucumbers, red pepper, asparagus, tiny carrots
artfully arranged in a clear cup with a base of sun-dried tomato dip*

Citrus Spice Roasted side of Salmon

side of salmon rubbed with orange, lemon, and lime zest—roasted and glazed

Mini Lemon Tart

bite-size tart filled with lemon curd

\$16.00 pp

Upscale Fork Friendly Food Reception

Roasted Fingerling Potatoes with Herbed Garlic Aioli

*fingerling potatoes rubbed with olive oil and sea salt,
roasted to golden brown; serve hot with garlic aioli dip*

Tri-Pepper Roasted Mushroom Tapa

*roasted button mushrooms tossed in olive oil, served with
lightly roasted baby tomatoes*

Crostini with Asparagus and Goat Cheese

housemade focaccia crostini finished with asparagus and Colorado chevre

Medallion of Braised Beef Short Rib

*beef short rib braised with red wine and aromatics, molded and sliced with a pan sear finish
topped with sun-dried tomato herbed chevre and balsamic reduction*

Phyllo Cups Stuffed with Wild Mushrooms and Asiago Cheese

thin crispy pastry cups filled with a delightful mixture of wild mushrooms, asiago cheese and pine nuts

Mini Cannoli

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

\$18.50 pp



Pacific Rim Stations

Lettuce Wrap Trio

build your own lettuce wrap—baby romaine lettuce loaded with your choice of curry chicken salad, tofu, carrots, red peppers, roasted corn, black bean salad, cilantro lime vinaigrette

Hawaiian Kalua Pork Sliders

hot pulled pork, shredded onions and cabbage, sweet chili barbeque sauce on a silver dollar cocktail roll

Grilled Edamame with Pepper Salt

number one snack food in Japan—here is a new experience for your guests . . . squeeze the bean out of the pod with your teeth and enjoy

Passion Fruit Mousse

floral, tangy flavors of passion fruit curd, folded into cream for a light refreshing dessert

\$9.40 pp

Mediterranean Station Reception

Antipasti Cascade

multi-level appetizer station with wonderful assortment of italian meats, cheeses, and marinated vegetables accompanied by our own fresh focaccia breads and flat breads

Caesar Salad

romaine lettuce with gods' gourmet housemade croutons, grated asiago, freshly grated pepper, and our own traditional caesar dressing served in a parchment cone

Risotto Bar

creamy risotto with a variety of stir-ins such as sauteed wild mushrooms, fresh tomatoes, roasted squash, asiago and fresh herbs

Biscotti—our pastry chef is a genius!

twice-baked italian biscuit cookie, great with tea and coffee

Mini Cannoli

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

\$11.40 pp



Earl of Sandwich Reception

Signature Dish Chips

*so good you will want to eat the entire bowl basket with housemade chips—
flour tortilla, tri-color corn chips, and mango chipotle chips*

Herb Encrusted Medium Rare Roast Beef Sandwiches

served open faced on a silver dollar cocktail roll with creamy horseradish

Turkey and Cranberry Cassis on Focaccia

*mini sandwiches of fresh roasted turkey breast with cranberry cassis and
greens on focaccia*

Veggie Rosso Sandwich Bites

*mini sandwiches of roasted red peppers, provolone cheese, roasted eggplant,
field greens, housemade hummus and balsamic dressing served on focaccia bread*

Mini Chocolate Chunk Cookies

housemade bite-size cookies, plattered and ready to serve

\$8.75 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