

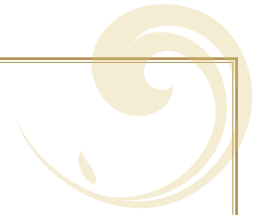


GARDEN  
OF THE  
GODS®  
GOURMET

# *Petite Menu*

*Wonderful, tastes, beautiful presentations,  
and light on the wallet.*

*Perfect for early day, casual fare.*



## BRUNCH BITES PETITE MENU

### **Red Bell Peppers, Scallions, and Cheddar Mini Quiche**

*bite size quiche with a blend of finely chopped red peppers and green onions,  
topped off with cheddar and baked in a sweet pastry shell*

### **Turkey Cranberry Bites**

*mini sandwiches of thinly sliced roast turkey breast with cranberry cassis, mayo, and greens on focaccia*

### **Fruit and Cheese Skewers**

*bite-sized pieces of with strawberries and grapes pared with sage derby, and cheddar cheese  
stacked on a bamboo knot skewer*

### **Petit Lemon Blueberry Scones**

*house baked with fresh lemon zest, and dried wild blueberries,  
baked with dusting of raw sugar in perfect finger food size*

*\$9.00 per person*

*50 guest minimum*

## COLORADO NOSH PETITE MENU

### **BBQ Beef Brisket Slider Station**

*sliced beef brisket sauced with our house bbq sauce and served with silver dollar cocktail rolls,  
ready to build your own sliders*

### **Apple Coleslaw Shooters**

*shredded cabbage, carrots and chunks of apple dressed with creamy lemon honey dressing  
served in individual shooter cups*

### **Hummus with Housemade Flour Tortilla Chips**

*creamy hummus dip with chick peas, tahini, garlic and olive oil served with house made flour tortilla chips*

### **Black Bean and Roasted Corn Salad**

*roasted corn with black beans, tomatoes, cucumber, cilantro and chili peppers,  
finished with fresh cilantro and a red wine vinaigrette*

*\$10.50 per person*

*50 guest minimum*



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

## SUMMER BREEZE PETITE MENU

### **Chilled Gazpacho**

*blended mix of fresh tomatoes, and cucumber garnished with cilantro and served in an acrylic cup,  
cool and refreshing way start to any party*

### **Domestic Cheese Board with Fruit and Olives**

*cheddar, provolone, feta, and muenster cheeses beautifully displayed and garnished with a  
byzantine olive assortment and grapes*

### **Broccoli Cheddar Strata**

*satisfying, savory egg, bread, and cheese custard folded together with cheddar and fresh broccoli,  
baked in an individual cup*

### **Chimichurri Beef Platter**

*pan seared, roasted beef tender, served medium rare with house made chimichurri sauce,  
horseradish sauce and an assortment of crostini and silver dollar cocktail rolls*

### **Sweet Pepper Pasta Salad**

*farfalle pasta, roasted red peppers, black olives, parsley, red onion, celery and feta tossed in  
sweet spicy red pepper vinaigrette*

*\$ 11.00 per person*

*50 person minimum*

## TASTES OF THE SOUTHWEST PETITE MENU

### **Spicy Vegetable Verrine**

*individual serving of fresh vegetables in a large acrylic cup filled with carrots, celery, cucumbers, and  
grape tomatoes set in a base of spicy chipotle ranch dressing*

### **Southwest Chicken Taco Station**

*you build it just the way you like it with southwest seasoned chicken breast, roasted and sliced,  
flour tortillas, shredded cabbage and cilantro, roasted tomato salsa, sour cream, and cheddar jack cheese*

### **Tri-Color Corn Chips with Roasted Tomato Salsa**

*combination of flame roasted tomatoes, red onions, garlic, roasted green chilies  
served with our signature tri-color corn chips*

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

*assorted summer vegetables—pencil asparagus, zucchini, yellow squash, red bell pepper and  
grape tomatoes lightly roasted and chilled, dressed with lemon zested olive oil*

### **Summer Minted Fruit Salad with Pineapple, Honeydew and Cantaloupe**

*refreshing spring/summer fruit salad with pineapple, honeydew and cantaloupe tossed  
with fresh mint, ginger, and tarragon syrup*

*\$ 11.00 per person*

*50 person minimum*

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