



## SANDWICH BISTRO BAGS

Minimum of 10 with your choice of 2 selections:

### CLASSIC BAG

12

Includes your choice of Sandwich,  
Potato Chips & Freshly Baked Cookie

### PREMIUM BAG

15

Includes your choice of Sandwich,  
Chef's Choice Salad, Whole Fruit, Potato  
Chips, Bottled Water & Freshly Baked Cookie

## SANDWICH SELECTIONS

### TURKEY CRANBERRY CASSIS (DF)

Oven Roasted Breast of Turkey,  
Cranberry Cassis Relish, Field Greens,  
Mayonnaise, House Made Focaccia

### CURRY CHICKEN (DF)

A true GOG classic. Shredded Chicken,  
Curry Mayonnaise, Dried Cranberries, Currants,  
Almonds, Red Onion, Celery, Field Greens,  
House Made Focaccia

### BLACK FOREST HAM & GRUYERE

Shaved Black Forest Ham, Gruyere Cheese,  
Red Onion, Tomato, Field Greens,  
Lemon Basil Aioli, Honey Oat Wheat Bread

### CHIPOTLE ROAST BEEF

Roast Beef, Blue Cheese, Field Greens, Tomatoes,  
Pickled Onion, Chipotle Mayonnaise,  
Ciabatta Bread

### GREEK VEGETARIAN WRAP (VG)

Cucumber, Tomato, Pickled Radish, Red Onion,  
Olive, Pepperoncini, Spinach, Basil, Red Pepper Sauce,  
Feta Cheese, Sundried Tomato Wrap  
*can be made Vegan upon request*

### GRILLED CHICKEN CAESAR WRAP

Grilled Lemon Chicken, Romaine Lettuce,  
Parmesan Cheese, Tomatoes, Caesar Dressing,  
Flour Tortilla Wrap

### TURKEY & PROVOLONE

Oven Roasted Breast of Turkey,  
Apple Mayonnaise, Provolone Cheese,  
Field Greens, Blueberry Lemon Ciabatta



## SALAD BISTRO BAGS

Minimum of 10 with your choice of 2 selections:

### CLASSIC BAG

12

Your choice of Salad & Freshly Baked Cookie

### PREMIUM BAG

15

Your choice of Salad, Fresh Fruit,  
Ciabatta Roll, Bottled Water &  
Freshly Baked Cookie

## SALAD SELECTIONS

### COLORADO COBB (GF)

Bacon, Grilled Chicken, Bleu Cheese,  
Tomato, Boiled Egg, Field Greens,  
Parmesan Peppercorn Ranch

### CURRY CHICKEN SALAD (GF)

Shredded Chicken, Curry Mayonnaise,  
Dried Cranberries, Currants, Almonds,  
Red Onion, Celery, Field Greens, Carrots,  
Tomato, Balsamic Vinaigrette

### BABY BLEU SPINACH (GF, VG)

Spinach, Bleu Cheese, Cranberries,  
Candied Walnuts, Raspberry Vinaigrette

### GRILLED CHICKEN CAESAR

Romaine Lettuce, Caesar Dressing, Tomatoes,  
Parmesan Cheese, Grilled Lemon Chicken,  
Focaccia Croutons

### CHICKPEA & CUCUMBER (GF, VG)

Field Greens, Tomato, Kalamata Olives,  
Red Onion, Bell Peppers, Feta Cheese, Parsley,  
Lemon Vinaigrette, *can be made Vegan upon request*

### THAI STEAK (GF, DF)

Herb Marinated Beef, Cabbage, Carrots,  
Cilantro, Parsley, Green Onion, Red Pepper,  
Cucumber, Sesame Ginger Vinaigrette



## LUNCH BUFFETS

All buffets have a 10-person minimum.

Your choice of one of the following Soups:

**TOMATO BASIL (GF, VG)**

**CORN & BACON CHOWDER (GF)**

**POTATO LEEK (GF, VG)**

**ASIAN BEEF (GF, DF)**

**CHICKEN & CANNELLINI BEAN (GF, DF)**

Salad Bar includes:

**MIXED GREEN SALAD**

**CUCUMBERS**

**CHERRY TOMATOES**

**CARROTS**

**HERB CROUTONS**

**BACON BITS**

**CHEDDAR & FETA CHEESES**

**BROCCOLI FLORETS**

**BUTTON MUSHROOMS**

**RED ONIONS**

**BLACK BEANS**

**MILD PEPPERS**

**GRILLED CHICKEN**

**DRESSINGS:** Parmesan Peppercorn Ranch, Balsamic Vinaigrette, Tomato Vinaigrette

**DESSERT:** Ganache Brownies & Fruit Tartlets

17.95 | per person

### HEALTHY LIVING

18.95

Mixed Green Salad, Green Apple Vinaigrette

Cranberry Walnut Quinoa Salad with Honey Champagne Vinaigrette

Grilled Salmon, Cucumber Dill Relish

Whole Wheat Penne with Cannellini Bean, Tomato, Arugula, Citrus-Garlic Sauce

Roasted Cauliflower with Lemon Walnut Pesto

Passion Fruit & Mint Glazed Seasonal Fruit Platter

### ALL AMERICAN

19.95



Mixed Green Salad with Balsamic Vinaigrette

Marinated Cucumber & Tomato Salad

Mesquite Smoked Steak Tips with Roasted Mushroom & Onions

Butter & Brown Sugar Carrots

Garlic & Herb Red Potatoes

 GodsCateringandEvents.com 719-471-3663 catering@godscateringandevents.com 



**VG** = Vegetarian | **V** = Vegan | **DF** = Dairy Free | **GF** = Gluten Free (kitchen is not completely gluten free) Revised 022018

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



## LUNCH BUFFETS

<p><b>THE DELICATESSEN</b></p> <p>Mixed Green Salad with Parmesan Peppercorn Ranch &amp; Balsamic Vinaigrette Spinach Pasta Salad Kettle Cooked Potato Chips Build your own Sandwich – (Protein) White Albacore Tuna Salad, Slow Roasted Beef, Black Forest Ham, Oven Roasted Turkey and Genoa Salami (Cheese) Swiss, Cheddar, Provolone (Accompaniments) Lettuce, Tomato, Pickle, Onion, Pepperoncini, Whole Grain Mustard, Dijon Mustard, Mayonnaise, Horseradish Cream (Bread) Kaiser Rolls, Honey Wheat &amp; Rye Bread Key Lime Bars &amp; Assorted Cookies</p>	21.95
<p><b>SOUTHWEST</b></p> <p>Corn Tortilla Chips &amp; Fire Roasted Salsa Southwest Salad – Field Greens, Shaved Onions, Jicama, Tomatoes, Cumin Vinaigrette Grilled Fajita Bar – (Protein/Vegetables) Marinated Steak, Tequila Chicken, Fajita Vegetables (Accompaniments) Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, Warm Flour Tortillas, Tomatillo Sauce Mexican Rice with Charred Corn &amp; Black Beans Ranchero Beans Chocolate Tres-Leche – Chocolate Cake layered with Sweetened Cream</p>	21.95
<p><b>SOUTHERN TABLE</b></p> <p>Cornbread Muffins – Cinnamon Honey Butter Corn Chowder with Smoked Bacon Southern Slaw Crispy Boneless Buttermilk Chicken – Country Gravy Pulled Pork – Spiced Peaches Creamy Cheddar Grits with Andouille Sausage Country Beans Prairie Bars</p>	21.95
<p><b>BACKYARD GRILLER</b></p> <p>Country Cheddar Biscuits Macaroni Salad – Red Onion, Sweet Peppers, Fresh Herbs, Extra Virgin Olive Oil Blue Cheese Cole Slaw Grilled Breast of Chicken – Grilled Lemon &amp; Thyme Butter Beef Brisket – Spice Rubbed &amp; Slow Roasted Grilled Vegetables Apple Crisp – Bourbon Whipped Cream</p>	23.95
<p><b>LITTLE ITALY</b></p> <p>Focaccia Bread – Infused Basil Olive Oil Antipasta Salad – Field Greens, Artichoke Hearts, Olives, Peppers, Shaved Parmesan Caesar Salad – Romaine Hearts, Focaccia Croutons, Parmesan, House Made Caesar Dressing Chicken Marsala – Cremini Mushroom Marsala Sauce Spinach Lasagna – Alfredo Cream, Egg Pasta, Ricotta &amp; Mozzarella Cheese Spaghetti Squash Primavera – Spaghetti Squash, Roasted Vegetable, Tomato Cream Sauce Tiramisu – Sponge Cake, Kahlua Coffee Syrup, Mascarpone Cheese</p>	23.95

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