



DIPS

Small serves 10 - 15 | Large serves 20 - 25

HUMMUS (GF, DF, VG) Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil	SMALL 22 LARGE 36	GUACAMOLE (GF, DF, VG) Avocados, Cilantro, Onions, Tomatoes, Jalapenos	SMALL 48 LARGE 80
ARTICHOKE SPINACH (GF, VG) Artichokes, Spinach, Asiago & Cream Cheese, Spices (Hot / Cold)	SMALL 30 LARGE 50	CAJUN CRAB (GF) Crab, Peppers, Onions, Celery, Cream Cheese, Spices (Hot / Cold)	SMALL 45 LARGE 75
JALAPENO LIME HUMMUS (GF, DF, VG) White Beans, Garlic, Lime, Jalapenos, Cilantro, Olive Oil	SMALL 22 LARGE 36	GREEK FETA (GF, VG) Yogurt, Feta & Cream Cheese, Cucumber, Tomato, Garlic, Lemon, Dill	SMALL 26 LARGE 44
FLAME ROASTED TOMATO SALSA (GF, DF, VG) Tomatoes, Onions, Garlic, Green Chilies, Cilantro	SMALL 18 LARGE 30	CARAMELIZED ONION GRUYERE (GF, VG) Onions, Sherry, Thyme, Gruyere Cheese, Sour Cream (Hot / Cold)	SMALL 30 LARGE 50
CHICKEN ENCHILADA (GF) Chicken, Black Beans, Pepper Jack & Cheddar Cheese, Scallions, Tomatoes, Cilantro, Green Chilies (Hot / Cold)	SMALL 30 LARGE 50	JALAPENO BACON (GF) Jalapeno, Bacon, Scallion, Cheddar & Cream Cheese, Spices (Hot / Cold)	SMALL 30 LARGE 50

CHIPS

Small serves 10 - 15 | Large serves 20 - 25

POTATO & SEA SALT (DF, VG) House fried & lightly seasoned with sea salt	SMALL 15 LARGE 25	HOUSE MADE PITA (DF, VG) House fried flat bread seasoned with salt, pepper & garlic	SMALL 15 LARGE 25
WHITE CORN TORTILLA (DF, VG) House fried & lightly seasoned	SMALL 15 LARGE 25	TARO (DF, VEG) Thinly sliced fried Taro root	SMALL 15 LARGE 25
FLOUR TORTILLA (DF, VG) House fried & lightly seasoned with chili spice blend	SMALL 15 LARGE 25	WONTON (DF, VG) House fried seasoned with black pepper & sea salt	SMALL 15 LARGE 25

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.*



CLASSIC COLD

21 | per dozen

GRILLED POLENTA CAKE (GF, VG)

Pepper & Red Onion Relish, Manchego Cheese

CAPRESE SKEWER (GF, VG)

Mozzarella, Cherry Tomato, Basil,
Black Pepper, Balsamic Reduction

SEARED WATERMELON (GF, VG)

Pickled Onion, Balsamic Reduction,
Goat Cheese, Micro Greens

ANTIPASTI SKEWERS (GF)

Tomato, Mozzarella, Pepperoni, Artichoke,
Olive, Roasted Garlic Oil

TOMATO TARTAR (VG)

Tomato, Onion, Caper, Basil, Balsamic,
Olive Oil, Parmesan Crostini

CUCUMBER SALMON (GF)

Cucumber Rondel, Herb Cream Cheese,
Smoked Salmon, Capers

SPINACH ARTICHOKE TARTLET (VG)

Artichokes, Spinach, Asiago & Cream Cheese,
Pastry Tartlet

BRIE & BERRY CANAPÉ (VG)

Herb Crostini, Brie Cheese,
Wild Berry Compote, Micro Greens

SEASONAL FRUIT SKEWER (VG)

Assorted Fresh Fruit,
Raspberry Honey Dipping Sauce

GAZPACHO SHRIMP SHOOTER (GF, DF)

Rock Shrimp, Cucumber, Tomato, Onion, Celery,
Bell Pepper, Garlic, Lime Juice, Cilantro

DELUXE COLD

36 | per dozen

SEARED SESAME TUNA (GF, DF)

Asian Slaw, Cucumber Roundel, Soy Reduction

LOBSTER & MANGO CROSTINI (DF)

Herb Crostini, Lobster Terrine, Mango Relish

CEVICHE SHOOTER (GF, DF)

Scallops, Tomato, Celery, Onion, Bell Pepper,
Lime, Olive Oil, Cilantro

FOIE GRAS ON BANANA BREAD (DF)

Banana Bread, Foie Gras Terrine,
Port Wine Onions

CAVIAR & SHRIMP CANAPÉ

Herb Crostini, Shrimp,
Lemon Dill Cream Cheese, Caviar, Cucumber

LEMON POACHED SHRIMP (GF)



Lemon Zest Shrimp, Pickled Cucumber,
Feta Cheese

TUNA POKE (DF)

Marinated Tuna, Soy Sauce, Sesame Oil,
Sesame Seeds, Radish, Wasabi Cream

SMOKED VENISON

Brioche Toast, Smoked Venison,
Choke Cherry Compote, Watercress

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CLASSIC HOT

26 | per dozen

PORK POT STICKERS (DF)

Steamed, Sesame Miso Dipping Sauce

PORK & SAGE MUSHROOMS

Gruyere Cheese, Sage Butter

BACON WRAPPED ALMOND DATES (GF)

Almond Cream Cheese stuffed Dates,
Applewood Bacon

SMOKED GOUDA CHICKEN SKEWER (GF)

Chicken Tender, Gouda Cheese Cream Sauce,
Scallions

THAI PEANUT CHICKEN SATAY (GF)

Chicken Tender, Thai Peanut Sauce,
Peanuts, Scallions

SOUTHWEST CHICKEN EGGROLL

Chicken, Black Bean, Corn,
Cilantro Dipping Sauce

CARAMELIZED ONION TARTLET (VG)

Onions, Garlic, Sherry, Gorgonzola Cheese,
Pastry Tartlet

BACON JALAPENO POPPER TART

Bacon, Jalapeno, Cream & Cheddar Cheese,
Scallions, Pepper, Pastry Tartlet

APPLE & BRIE TART (VG)

Apple Compote, Brie Cheese, Pastry Tartlet

TRUFFLE MUSHROOM TARTLET (VG)

Truffle Mushroom Cream, Pastry Tartlet,
Parmesan Cheese

COCKTAIL MEATBALLS

Beef & Pork Mini Meatballs – Blackberry Demi
or Swedish (2 per person)



DELUXE HOT

38 | per dozen

CRAB CAKE

Lime Crème Fraiche

DUCK & BRIE CREPE

Duck Confit, Brie Cheese, Herb Crepe,
Strawberry Balsamic Relish

CRAB STUFFED ARTICHOKE

Artichoke Bottoms, Crab Salad,
Parmesan Cheese Crust,
Mustard Aioli

ASIAN BEEF SHORT RIB SLIDER (DF)

Shredded Short Rib,
Sriracha Garlic Soy Marinade,
Steamed Bun, Mango Slaw

MICRO BEEF WELLINGTON

Beef Tender, Mushroom Duxelle,
Puff Pastry

BACON WRAPPED SHRIMP (DF)

Shrimp, Bacon, Citrus BBQ Sauce

PULLED PORK BOUCHEES

Slow Roasted Pork, Pickled Red Onion,
Charred Green Chili Sauce,
Manchego Cheese, Puff Pastry Cup

BACON SHRIMP SCAMPI (DF)

Shrimp, Applewood Bacon,
Cilantro Garlic Vinaigrette,
Cherry Tomato, Focaccia Toast

SCALLOP POTATO CAKE

Thyme Potato Cake, Seared Scallop,
Lemon Aioli



PLATTER PRESENTATIONS

OPEN FACED SANDWICHES

Please pick 1 variety per platter:

HERB ROAST BEEF

Silver Dollar Roll, Creamy Horseradish

LEMON BASIL CHICKEN

Silver Dollar Roll, Lemon Basil Aioli, Tomato

SMOKED SALMON

Crostini, Chevre Cheese Spread, Cucumber, Micro Greens

ROASTED PEACH & PICKLED BLUEBERRY (VG)

Sourdough Crostini, Mascarpone Spread

Petite /serves 15 | 35 Standard /serves 25 | 60 Full /serves 50 | 105



PLATTER PRESENTATIONS

SEASONAL VEGETABLE CRUDITÉS (GF, VG)

Greek Feta Dip & Hummus

Petite / serves 15 | 36
Standard / serves 25 | 58
Full / serves 50 | 110

DOMESTIC CHEESE BOARD (VG)

Cheddar, Swiss, Provolone, Pepper Jack, Feta,
Grapes & Berries, Assorted Crackers, Crostini

Petite / serves 15 | 72
Standard / serves 25 | 115
Full / serves 50 | 225

IMPORTED CHEESE BOARD (VG)

Stilton Blue, Brie, Muenster, Port Wine Cheddar, Gouda, Provolone,
Gruyere, Manchego, Grapes & Apples, Dried Fruit, Assorted Crackers, Crostini

Petite / serves 15 | 95
Standard / serves 25 | 160
Full / serves 50 | 300

ANTIPASTO



Prosciutto Ham, Salami, Pepperoni, Olives, Pickled Onions, Provolone & Mozzarella Cheese, Cherry Peppers,
Stuffed Grape Leaves, Pepperoncini, Balsamic Mushrooms, Bread Sticks

Petite / serves 15 | 72
Standard / serves 25 | 115
Full / serves 50 | 225

SMOKED FISH DISPLAY

Salmon, Trout, Lemon Pepper Tilapia, Scallops, Hard Cooked Eggs,
Capers, Onions, Bagel Chips, Dill Cream Cheese Spread

Petite / serves 15 | 95
Standard / serves 25 | 160
Full / serves 50 | 300

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PLATTER PRESENTATIONS

GRILLED VEGETABLE (GF, DF, VG)

Zucchini, Yellow Squash, Eggplant, Carrots, Cherry Tomatoes, Portobello Mushrooms,
Red Onion, Red Pepper, Balsamic Reduction

Petite / serves 15 | 45
Standard / serves 25 | 75
Full / serves 50 | 140

HOUSE SMOKED SALMON (DF)

3 LB Average Side, Lemon Cucumber Salad, Caper Berries, Crostini

Sold by the side only | 145
Serves 20-25

HERB GRILLED BEEF

Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Flatbread

Petite / serves 15 | 72
Standard / serves 25 | 115
Full / serves 50 | 225

SHRIMP COCKTAIL (DF)



Poached Shrimp, Cocktail Sauce, Lemon Wedges, Crackers & Flatbread

Petite / serves 15 | 85
Standard / serves 25 | 145
Full / serves 50 | 275

SEASONAL FRESH FRUIT (GF, VG)

Vanilla Bean Raspberry Dip

Petite / serves 15 | 45 Standard / serves 25 | 75 Full / serves 50 | 140

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