





DINNER BUFFET

All buffets have a 10-person minimum.

COWBOY COOKOUT	29.95
Cornbread Muffins – Cinnamon Honey Butter	
Southern Style Red Potato Salad	
Watermelon Salad – Feta, Red Onion, Arugula, Poppy Seed Dressing	
Spit Fire Chicken – Carolina Mustard Sauce	
Slow Roasted Beef Brisket – Tennessee Whiskey Mop Sauce	
Jalapeno Baked Beans	
Smoked Gouda Baked Macaroni & Cheese	
Apple Cobbler	
<i>Add: BBQ Baby Back Ribs \$5 additional per person</i>	
STEAK HOUSE	31.95
Artisan Bread & Butter	
Wedge Salad – Bacon, Tomato, Scallions, Blue Cheese Dressing	
Tomato Salad – Red Onion, Basil, Feta, Balsamic Reduction	
Braised Short Ribs – Cola Pan Sauce	
Grilled Trout – Bacon Leek Butter	
Roasted Chicken Thighs – Wild Mushroom Ragout	
Potatoes Au Gratin	
Creamed Spinach – Fried Onions	
Cheesecake Parfait Bar – Chef's selection of 4 signature parfaits	
ITALIAN NIGHTS	33.95
Garlic Bread Sticks – Herb Infused Olive Oil	
Caprese Salad – Tomatoes, Fresh Mozzarella, Arugula, Balsamic Reduction	
Classic Caesar Salad	
Chicken Picatta – Lemon & Caper	
Grilled Italian Sausage Pomodoro – Sweet Peppers & Onions	
Cavatappi Pasta – Short Rib Bolognese	
Orzo Pasta – Garlic, Sun Dried Tomatoes, Olives, Herbs, Sicilian Style Zucchini	
Tiramisu – Sponge Cake, Kahlua Coffee Syrup, Mascarpone Cheese	
LATIN	33.95
Albondigas – Mexican Meatball Soup	
Jicama & Orange Salad – Radish, Queso Fresco, Cumin Vinaigrette, Cilantro	
Orange Guajillo Glazed Chicken	
Grilled Medallions of Beef – Salsa Verda	
Shrimp Mooj de Ajo	
Elote – Mexican Street Corn	
Cilantro Lime Rice	
Chocolate Passion Fruit Churro Shooter	

 [GodsCateringandEvents.com](https://www.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.*



DINNER BUFFET

TASTE OF THE ISLANDS

35.95

Miso Soup
 Lomi Lomi Salmon
 Udon Noodle Salad
 Pork Pot Stickers
 Roasted Jerk Loin of Pork with Mango Salsa
 Red Thai Chicken & Shrimp Curry
 Steamed Jasmine Rice
 Grilled Vegetables
 Matchamisu – Green Tea Ginger Cake
Add: Assorted Sushi (3 pieces per person) Market Price

SPANISH EXPERIENCE



37.95

Rosemary & Olive Focaccia – Herb Infused Olive Oil
 Marinated Artichoke Heart Salad – Roasted Garlic, Olives, Piquillo Peppers, Herb Olive Oil
 Mixed Green & Serrano Ham Salad – Sherry Vinaigrette
 Roasted Orange Roughy a la Vizczina – Olive Oil, Garlic, Spinach, Tomato Caper Stew
 Paella – Chorizo, Mussels, Shrimp, Scallops, Chicken, Tomatoes, Peas, Rice, Saffron Shellfish Broth
 Roast Chicken – Romesco Sauce
 Catalan Potatoes – Garlic, Tomatoes, Onions, Herbs
 Green Beans – Smoked Paprika & Almonds
 Arroz Con Leche & Alfajores – Spanish Rice
 Pudding & Butter Cookie Sandwich

TASTE OF COLORADO

43.95

Rustic Sourdough – Honey Butter
 Spinach & Gorgonzola Salad – Berries, Balsamic Vinaigrette
 Roasted Beet Salad – Chevre Cheese, Frisee, Red Onion, Strawberry Vinaigrette
 Duck & Apple Cassoulet
 Roast Leg of Lamb – Asparagus Tips, Cipollini Onions, Sweet Peas, Rosemary Demi
 Colorado Bass - Piquillo Peppers & Peaches
 Smoked Fingerling Potatoes
 Grilled Vegetables
 Colorado Peach Bread Pudding – Cardamom Caramel Sauce

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