



## REFRESHMENT BREAKS

All refreshment breaks are priced per person. All breaks have a 10-person minimum.

<p><b>WATER COOLER (VEG)</b> Herbal Teas, Freshly Brewed Coffee, Bottled Water, Cinnamon Donut Holes, Assorted Mini Muffins</p>	<p>\$7.95</p>	<p><b>MOVIE THEATER (VEG, GF)</b> Plain, Caramel, Cheese, Ranch &amp; Chocolate Popcorn, Assorted Coca-Cola Soft Drinks</p>	<p>\$8.95</p>
<p><b>HEALTHY (DF, VEG)</b> Whole Fresh Fruit, Assorted Granola Bars, Vegetable Crudit�, Hummus, Vitamin Water</p>	<p>\$7.95</p>	<p><b>CANDY COUNTER (VEG)</b> Caramel Popcorn, Pretzel Rods, Salted Peanuts, Yogurt Pretzels, Sour Cherry Balls, M&amp;M's, Gummy Bears, Assorted Soft Drinks</p>	<p>\$9.95</p>
<p><b>JUNK FOOD (VEG)</b> Sugar Cookies, Ganache Brownies, Assorted Dessert Bars, Mini Candy Bars, Assorted Coca-Cola Soft Drinks</p>	<p>\$8.95</p>	<p><b>SOUTHWESTERN</b> Bacon Jalapeno Dip, Fire Roasted Tomato Salsa, Tortilla Chips, Spicy Snack Mix, Lemonade</p>	<p>\$9.95</p>

## SNACKS

<p><b>WHOLE FRESH FRUIT (GF, V)</b></p>	<p>\$1.25 PER PIECE</p>	<p><b>MIXED NUTS (GF, V)</b></p>	<p>\$16 PER POUND</p>
<p><b>FRESH BAKED LARGE ASSORTED COOKIES (VEG)</b> Chocolate Chuck, Oatmeal Raisin, White Chocolate Macadamia Nut, Snickerdoodle</p>	<p>\$22 PER DOZEN</p>	<p><b>POPCORN (GF, VEG)</b></p>	<p>\$10 PER POUND</p>
<p><b>MINI TEA COOKIES (VEG)</b> Thumbprint, Caramel Pecan, Molasses Ginger serves 10 – 15</p>	<p>\$28</p>	<p><b>HOUSE FIRED POTATO CHIPS &amp; ONION DIP (GF, VEG)</b></p>	<p>\$10 PER POUND</p>
<p><b>CANDY BARS (VEG)</b> Assortment of “MARS” candy</p>	<p>\$18 PER DOZEN</p>	<p><b>MINI PRETZELS &amp; MUSTARD DIP (VEG)</b></p>	<p>\$10 PER POUND</p>
<p><b>GRANOLA &amp; SNACK BARS (VEG)</b></p>	<p>\$18 PER DOZEN</p>	<p><b>GARDEN CUPS (VEG)</b> Assortment of Fresh Vegetable &amp; Hummus</p>	<p>\$26 PER DOZEN</p>

GodsCateringandEvents.com 719-471-3663 [catering@godscateringandevents.com](mailto:catering@godscateringandevents.com)

**VEG** = Vegetarian | **V** = Vegan | **DF** = Dairy Free | **GF** = Gluten Free (kitchen is not completely gluten free) Revised 032818

ALLERGIES: We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Sales Manager for any concerns, and we will work with the Chef to make the necessary changes.

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