





ALA CARTE SALADS

Small serves 10 - 15 | Large serves 20 - 25

<p>GOURMET GARDEN SALAD (GF, DF, VEG) Field Greens, Carrots, Cucumbers, Tomatoes, House Made Balsamic Vinaigrette</p>	<p>SMALL \$25 LARGE \$40</p>	<p>QUINOA SALAD (GF, VEG, DF) Quinoa, Spinach, Dried Cranberries, Toasted Almonds, Lemon Vinaigrette</p>	<p>SMALL \$38 LARGE \$60</p>
<p>BABY BLUE SPINACH SALAD (GF, VEG) Spinach, Bleu Cheese Chunks, Dried Cranberries, Candied Walnuts, Raspberry Vinaigrette</p>	<p>SMALL \$38 LARGE \$60</p>	<p>BEET & CHICKPEA SALAD (GF, VEG) Field Greens, Pickled Onions, Feta Cheese, Green Apple Vinaigrette</p>	<p>SMALL \$38 LARGE \$60</p>
<p>CAESAR SALAD Romaine Lettuce, Tomatoes, Parmesan Cheese, Focaccia Croutons, House Made Caesar Dressing,</p>	<p>SMALL \$25 LARGE \$40</p>	<p>BOSTON BIBB (GF, VEG) Dried Pear, Gorgonzola Cheese, Pickled Red Onion, Maple Mustard Vinaigrette</p>	<p>SMALL \$38 LARGE \$60</p>
<p>BABY ROMAINE Asiago Cheese, Bacon, Onion, Tomato Vinaigrette</p>	<p>SMALL \$25 LARGE \$40</p>	<p>SEASONAL FRUIT SALAD (GF, DF, VEG) Chef's selection of in-season fruits</p>	<p>SMALL \$38 LARGE \$60</p>

ALA CARTE BREADS

<p>SILVER DOLLAR ROLLS</p>	<p>\$3.50 PER DOZEN</p>	<p>COUNTRY CHEDDAR BISCUITS</p>	<p>\$8 PER DOZEN</p>
<p>HOUSE MADE FOCACCIA serves 10 - 15</p>	<p>\$3.50 PER SHEET</p>	<p>BREAD STICKS</p>	<p>\$10 PER DOZEN</p>
<p>CORN MUFFINS</p>	<p>\$8 PER DOZEN</p>	<p>RUSTIC ROLLS</p>	<p>\$16 PER DOZEN</p>

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

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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.



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ALA CARTE ACCOMPANIMENTS

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ALMOND BROWN BUTTER BROCCOLI (GF, VEG)	SMALL \$40 LARGE \$68	5 GRAIN PILAF (GF, DF, VEG) Wild Rice, Brown Rice, White Rice, Farro, Quinoa, Celery, Carrot, Onion, Vegetable Stock, Spices	SMALL \$35 LARGE \$55
FRENCH GREEN BEANS (GF, VEG) Shallot Butter	SMALL \$40 LARGE \$68	WILD RICE PILAF (GF, DF, VEG) White & Wild Rice, Celery, Onion, Vegetable Stock, Spices	SMALL \$30 LARGE \$50
ROASTED CAULIFLOWER (GF, DF, VEG) Lemon Walnut Pesto	SMALL \$40 LARGE \$75	ROASTED RED POTATOES (GF, DF, VEG) Garlic & Herb Oil	SMALL \$35 LARGE \$55
OVEN ROASTED VEGETABLES Seasonal Selection	SMALL \$30 LARGE \$50	POTATOES AU GRATIN (GF, VEG) Yukon Potatoes, Asiago Cheese, Cream, Sweet Onion, Spices	SMALL \$45 LARGE \$75
BUTTER & BROWN SUGAR CARROTS (GF, VEG)	SMALL \$35 LARGE \$55	ROSEMARY FINGERLING POTATOES (GF, DF, VEG) Roasted Garlic Oil	SMALL \$40 LARGE \$68
STEAMED VEGETABLE MEDLEY (GF, DF, VEG) Carrots, Broccoli, Cauliflower, Herb Oil	SMALL \$35 LARGE \$55		
ASIAGO WHIPPED POTATOES (GF, VEG) Yukon Gold Potatoes, Asiago Cheese, Butter, Cream, Spices	SMALL \$38 LARGE \$60		
JASMINE RICE (GF/DF/VEG) Steamed Rice with Parsley	SMALL \$30 LARGE \$45		

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ALA CARTE SOUPS

Sold by the quart (serves 4)

<p>ROASTED CAULIFLOWER (VEG) \$14 Roasted Cauliflower, Vegetable Stock, Cream, Garlic, Onion, Spices, Lemon Walnut Pesto</p>	<p>PER QUART</p>	<p>CARROT GINGER (GF, V) \$12 Carrot, Ginger, Curry, Garlic, Onion, Coconut Milk, Vegetable Stock, Spices</p>	<p>PER QUART</p>
<p>POTATO LEEK (GF, VEG) \$16 Potato, Vegetable Stock, Leeks, Garlic, Cream, Spices, Potato Crisp</p>	<p>PER QUART</p>	<p>CORN & POTATO CHOWDER (GF) \$14 Potatoes, Corn, Bacon, Celery, Garlic, Cream, Spices</p>	<p>PER QUART</p>
<p>TOMATO BASIL (VEG) \$12 Tomato, Cream, Vegetable Stock, Spices, Basil Crostini</p>	<p>PER QUART</p>	<p>PORK GREEN CHILI (DF) \$14 Pork, Green Chiles, Onion, Garlic, Tomatillos, Tomatoes, Jalapenos, Vegetable Stock, Cilantro, Spices</p>	<p>PER QUART</p>
<p>THREE BEAN BEEF CHILI (GF, DF) \$16 Beef, Beans, Onion, Garlic, Tomato, Vegetable Stock, Spices</p>	<p>PER QUART</p>	<p>GRANNY'S CHICKEN NOODLE (DF) \$12 Chicken, Onion, Celery, Carrot, Garlic, Chicken Stock, Egg Noodles, Spices</p>	<p>PER QUART</p>
<p>GAZPACHO (GF, DF, VEG) \$14 Tomato, Cucumber, Onion, Garlic, Peppers, Cilantro, Lime, Spices</p>	<p>PER QUART</p>		
<p>BEEF VEGETABLE (DF) \$14 Beef, Garlic, Onion, Celery, Peppers, Carrot, Spinach, Beef Stock, Spices</p>	<p>PER QUART</p>		
<p>CHICKEN & CANNELLINI BEAN (GF, DF) \$14 Chicken, Celery, Onion, Carrot, Chicken Stock, Beans, Spinach</p>	<p>PER QUART</p>		

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CHICKEN ENTREÉS

Price Per Person – Modest (5oz) | Generous (7oz)

GRILLED BREAST OF CHICKEN (GF)

Your choice of Sauce:
Smoked Gouda Cream, Mushroom Marsala Sauce,
Lemon Garlic Herb, Thai Chili (DF),
Honey Champagne (DF)

Modest | \$6.25
Generous | \$8.75

OVEN ROASTED CHICKEN (GF)

Herb Roasted Hindquarters, Sweet Onion Jus

Generous | \$4.75 per person

SMOKED SPICED BREAST OF CHICKEN (GF)

Green Chili Bacon Cream

Modest | \$6.50 per person
Generous | \$9 per person

HUNTER'S CHICKEN (GF, DF)



Oven Roasted Chicken Hindquarters,
Bacon Mushroom & Olive Demi

Generous | \$4.95 per person

BOURBON BBQ CHICKEN (GF, DF)

Applewood Smoked Chicken,
Black Pepper Bourbon BBQ Glaze

Generous | \$5.25 per person

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PORK ENTREÉS

KALUA PORK (GF, DF)

Braised Pork Shoulder, Cabbage, Onions, Sweet
Chili BBQ Sauce, Pineapple

Modest \$3.75 per person | Generous \$5 per person

FENNEL ROASTED LOIN OF PORK (GF, DF)

Balsamic Glaze

Modest \$4.75 per person | Generous \$6.75 per person

HERB PORK TENDERLOIN (GF, DF)

Apple Bourbon Jus

Modest \$5.25 per person | Generous \$7.25 per person

GRILLED PORK CHOP (GF)

Sawmill Pepper Gravy

Generous \$15.25 per person

VEGETARIAN ENTREÉS

GRILLED POLENTA CAKE (GF, V)

Mushroom Ragout

\$5.25 per person

ROASTED VEGETABLE STUFFED ACORN SQUASH (GF, DF, V)

Cilantro Vinaigrette

\$6.25 per person

ARTICHOKE & TOMATO STUFFED PORTOBELLO MUSHROOM (GF, VEG)



Balsamic Glaze

\$5.75 per person

CARAMELIZED ONION POTATO TART (VEG)

Goat Cheese Crumbles, Roasted Shallot Vinaigrette

\$5.25 per person

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BEEF ENTREÉS

BEEF TENDER AU POIVRE (GF)

Pepper Crusted Beef Medallions,
Brandy Peppercorn Demi-Glace

Modest \$7.95 per person | Generous \$11.25 per person

BEEF BOURGUIGNON (GF)

Braised Beef Tips, Mushrooms, Onions, Tomatoes,
Carrots, Celery, Herb Burgundy Demi-Glace

Modest \$5.95 per person | Generous \$8.25 per person

ROASTED ESPRESSO RUBBED SIRLOIN (GF)

Merlot Demi-Glace

Modest \$11.25 per person | Generous \$15.75 per person

GRILLED FLATIRON STEAK (GF)

Caramelized Onions & Mushrooms

Modest \$13.95 per person | Generous \$19.50 per person

BRAISED BEEF SHORT RIBS (GF, DF)

Braised Short Ribs, Red Wine Cola Demi-Glace

Modest \$13.75 per person | Generous \$19.25 per person

BEEF MARSALA (GF)



Grilled Beef Medallions,
Cremini Mushroom Marsala Sauce

Modest \$7.95 per person | Generous \$11.25 per person

FILET OF BEEF (GF)

Char Grilled Cut of Beef Tenderloin
with your choice of Sauce: Diane, Au Poivre,
Chimichurri (DF), Romesco (DF)

Modest \$17.95 per person | Generous \$24.95 per person

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SEAFOOD ENTREES

GRILLED LEMON HERB SALMON

Sautéed Spinach, Grilled Lemon (GF/DF)

Modest \$10.50 per person | Generous \$14.75 per person

PAN SEARED TROUT

Almond Butter (GF)

Modest \$9.95 per person | Generous \$13.95 per person

BLACKENED SALMON

Tropical Fruit Salsa (GF/DF)

Modest \$10.50 per person | Generous \$14.75 per person

GRILLED SWORDFISH

Spicy Pineapple Chutney (GF/DF)

Modest \$10.25 per person | Generous \$14.50 per person

CRAB STUFFED SOLE

Artichoke Butter

Generous \$11.25 per person

BUTTER BRAISED ORANGE ROUGHY

Drambuie Reduction (GF)



Generous \$17.25 per person



CHEF'S SPECIALTY CASSEROLES

Small serves 10 - 15 | Large serves 20 - 25

<p>MEDITERRANEAN CHICKEN (GF) Chicken, Rice, Artichoke Hearts, Red Peppers, Olives, Herb Cream Sauce, Feta Cheese</p>	<p>SMALL \$55 LARGE \$90</p>	<p>COLORADO CHILI CASSEROLE (GF) Ground Beef, Corn Polenta, Spinach, Tomatoes, Green Chiles, Sour Cream, Monterey Jack Cheese</p>	<p>SMALL \$60 LARGE \$95</p>
<p>SHEPHERD'S PIE (GF) Ground Beef, Onions, Peas, Corn, Roasted Garlic Mashed Potatoes</p>	<p>SMALL \$55 LARGE \$90</p>	<p>LEMON CHICKEN & RED POTATO (GF) Chicken, Lemon Zest, Sliced Potatoes, Onion, Garlic Cream Sauce, Asiago Cheese, Parsley</p>	<p>SMALL \$55 LARGE \$95</p>
<p>BAKED RIGATONI BOLOGNESE Beef & Sausage Tomato Sauce, Mozzarella Cheese, Basil</p>	<p>SMALL \$55 LARGE \$90</p>	<p>PORK GREEN CHILI GNOCCHI (DF) Pork, Green Chilies, Onion, Garlic, Tomatillos, Jalapenos, Cilantro, Spices, Gnocchi</p>	<p>SMALL \$60 LARGE \$95</p>
<p>MEAT LASAGNA Fresh Pasta, Ricotta & Mozzarella Cheese, Sauce Bolognese, Basil</p>	<p>SMALL \$55 LARGE \$90</p>	<p>JAMBALAYA (GF) (DF) Chicken, Sausage, Shrimp, Mussels, Onions, Peppers, Celery, Cajun Rice</p>	<p>SMALL \$62 LARGE \$100</p>
<p>PIZZA BAKE Egg Noodles, Ground Beef, Bell Peppers, Onion, Olive, Marinara Sauce, Pepperoni, Mozzarella Cheese, Parsley</p>	<p>SMALL \$55 LARGE \$90</p>	<p>TERIYAKI CHICKEN RICE (GF) (DF) Chicken, Jasmine Rice, Broccoli, Carrot, Red Pepper, Teriyaki Sauce</p>	<p>SMALL \$55 LARGE \$90</p>
<p>BUFFALO CHICKEN JALAPENO POPPER Chicken, Onion, Tomatoes, Jalapeno Peppers, Sour Cream, Monterey Jack Cheese, Cilantro</p>	<p>SMALL \$60 LARGE \$95</p>	<p>BRAISED BEEF SHORTRIB & WILD MUSHROOM Sliced Potato, Monterey Jack & Gruyere Cheese, Scallions</p>	<p>SMALL \$62 LARGE \$100</p>

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VEGETARIAN CASSEROLES

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<p>SPAGHETTI SQUASH PRIMAVERA (GF, VEG) Squash, Roasted Seasonal Vegetables, Tomato Cream</p>	<p>SMALL \$50 LARGE \$84</p>	<p>BUTTERNUT SQUASH & POTATO GNOCCHI (VEG) Dried Cranberries, Sage, Brown Butter</p>	<p>SMALL \$50 LARGE \$84</p>
<p>BROCCOLI QUINOA CASSEROLE (GF, VEG) Quinoa, Broccoli, Vegetable Stock, Pesto, Onion, Spinach, Parmesan & Mozzarella Cheese</p>	<p>SMALL \$55 LARGE \$90</p>	<p>SPINACH & MUSHROOM FUSILLI (VEG) Oven Roasted Tomatoes, Herb Olive Oil, Goat Cheese</p>	<p>SMALL \$50 LARGE \$84</p>
<p>VEGETABLE PAD THAI (DF, VEG) Rice Noodles, Zucchini, Peapods, Onion, Carrot, Red Pepper, Sweet Chili Sauce, Peanuts, Thai Basil</p>	<p>SMALL \$50 LARGE \$84</p>	<p>FOUR CHEESE MAC & CHEESE (VEG) Campanelle Pasta, Cheddar, Manchego, Monterey Jack & Gruyere Cheese Cream Sauce, Roasted Garlic Bread Crumbs</p>	<p>SMALL \$50 LARGE \$84</p>
<p>VEGETABLE CURRY (GF, VEG) Red Potatoes, Onions, Celery, Carrots, Ginger, Garlic, Chickpeas, Peapods, Coconut Curry Cream</p>	<p>SMALL \$50 LARGE \$84</p>		

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