



DIPS

Small serves 10 - 15 | Large serves 20 - 25

ARTICHOKE SPINACH (GF/VEG) Artichokes, Spinach, Asiago & Cream Cheese, Spices (Hot/Cold)	SMALL \$30 LARGE \$50	CAJUN CRAB (HOT/COLD) (GF) Crab, Peppers, Onions, Celery, Cream Cheese, Spices	SMALL \$45 LARGE \$75
HUMMUS (GF/DF/VEG) Chick Peas, Garlic, Tahini Paste, Lemon, Olive Oil	SMALL \$22 LARGE \$36	PIMENTO WITH JALAPENO JAM (HOT/COLD) (GF) Cheddar Cheese, Cream Cheese, Mustard, Mayonnaise, Chipotle Pepper, Jalapeno, Onion, Garlic, Sugar	SMALL \$30 LARGE \$50
JALAPENO LIME HUMMUS(GF/DF/VEG) White Beans, Garlic, Lime, Jalapenos, Cilantro, Olive Oil	SMALL \$22 LARGE \$36	GREEK FETA (GF/VEG) Yogurt, Feta & Cream Cheese, Cucumber, Tomato, Garlic, Lemon, Dill	SMALL \$26 LARGE \$44
FLAME ROASTED TOMATO SALSA (GF/DF/VEG) Tomatoes, Onions, Garlic, Green Chilies, Cilantro	SMALL \$18 LARGE \$30	CARAMELIZED ONION GRUYERE (HOT/COLD) (GF/VEG) Onions, Thyme, Gruyere Cheese, Sour Cream	SMALL \$30 LARGE \$50
GUACAMOLE (GF/DF/VEG) Avocados, Cilantro, Onions, Tomatoes, Jalapenos	SMALL \$48 LARGE \$80	CHICKEN ENCHILADA (HOT/COLD) (GF) Chicken, Black Beans, Pepper Jack & Cheddar Cheese, Scallions, Tomatoes, Cilantro, Green Chilies	SMALL \$30 LARGE \$50
JALAPENO BACON (HOT/COLD) (GF) Jalapeno, Bacon, Scallion, Cheddar & Cream Cheese, Spices	SMALL \$30 LARGE \$55		

CHIPS

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

GodsCateringandEvents.com 719-471-3663 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.*



SMALL BITES - CLASSIC COLD

\$21 | per dozen

ANTIPASTI SKEWERS (GF)

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

CAPRESE SKEWER (GF, VEG)

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

SEARED WATERMELON (GF, VEG)

Pickled Onion, Balsamic Reduction, Goat Cheese, Micro Greens

TOMATO TARTAR (VEG)

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

CUCUMBER SALMON (GF)

Cucumber Rondel, Herb Cream Cheese, Smoked Salmon, Capers

SPINACH ARTICHOKE TARTLET (VEG)

Artichokes, Spinach, Asiago & Cream Cheese, Pastry Tartlet

BRIE & BERRY CANAPÉ (VEG)

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

SEASONAL FRUIT SKEWER (VEG)

Assorted Fresh Fruit, Raspberry Honey Dipping Sauce

BACON JALAPENO TART

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

APPLE & BRIE TART (VEG)

Apple Compote, Brie Cheese, Pastry Tartlet

TRUFFLE MUSHROOM TARTLET (VEG)

Truffle Mushroom Cream, Pastry Tartlet, Parmesan Cheese

CARAMELIZED ONION TARTLET (VEG)

Onions, Garlic, Sherry, Gorgonzola Cheese, Pastry Tartlet

SMALL BITES - DELUXE COLD

\$36 | per dozen

SEARED SESAME TUNA (GF, DF)

Asian Slaw, Cucumber Roundel, Soy Reduction

ROASTED APRICOT (GF, VEG)

Blue Cheese, Toasted Walnuts

CEVICHE SHOOTER (GF, DF)

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

LEMON POACHED SHRIMP (GF)

Lemon Zest Shrimp, Pickled Cucumber, Feta Cheese

CAVIAR & SHRIMP CANAPÉ



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

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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SMALL BITES - CLASSIC HOT

\$26 | per dozen

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

VEGETABLE EGGROLL (VEG)

Sesame Miso Dipping Sauce

PORK POT STICKERS (DF)



Steamed, Sesame Miso Dipping Sauce

PORK & SAGE MUSHROOMS

Gruyere Cheese, Sage Butter

COCKTAIL MEATBALLS

Beef & Pork Mini Meatballs –
Blackberry Demi,
Korean BBQ or Swedish (2pp)

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SMALL BITES - DELUXE HOT

\$38 | per dozen

CRAB CAKE

Lime Crème Fraiche

DUCK & BRIE CREPE

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

MINI BEEF KEBOBS (DF, VEG)

Grilled Pepper & Onions, Garlic Glaze

BACON WRAPPED SHRIMP (DF)

Shrimp, Bacon, Citrus BBQ Sauce

CRAB STUFFED ARTICHOKEs

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

MICRO BEEF WELLINGTON

Beef Tender, Mushroom Duxelle, Puff Pastry

BACON SHRIMP SCAMPI (DF)

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

SMALL BITES - SPECIAL CHEF'S SELECTION

\$38 | per dozen

Built on Site (Chef Required)

PULLED PORK BOUCHEES

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

BEEF SHORT RIB SLIDER (DF)

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

LOBSTER & MANGO ROLL (DF)



Sweet Roll, Lobster Salad, Mango Relish

AVOCADO TOAST

Avocado, Bacon, Tomato, Onion, Bacon,
Greens, Herb Crostini

MINI BLACK BEAN TOSTADA (VEG)

Corn, Tomato, Onion, Radish, Avocado Cream,
Micro Greens

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PLATTER PRESENTATIONS

Petite (Serves 15) | Standard (Serves 25) | Full (Serves 50)

SEASONAL FRESH FRUIT (GF/VEG)

Vanilla Bean Raspberry Dip

Petite \$45 Standard \$75 Full \$140

SEASONAL VEGETABLE CRUDITÉ (GF/VEG)

Greek Feta Dip & Hummus

Petite \$36 Standard \$58 Full \$110

DOMESTIC CHEESE BOARD (VEG)

Cheddar, Swiss, Provolone, Monterey Jack, Mozzarella, Grapes & Berries,
Assorted Crackers, Crostini & Bread

Petite \$72 Standard \$115 Full \$225

IMPORTED CHEESE BOARD (VEG)

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

Petite \$95 Standard \$160 Full \$300

ANTIPASTO

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

Petite \$72 Standard \$115 Full \$225

SMOKED FISH DISPLAY



Salmon, Trout, Lemon Pepper Shrimp, Scallops, Artichoke Fennel Salad,
Caper Berries, Onions, Bagel Chips, Dill Cream Cheese Spread

Petite \$95 Standard \$160 Full \$300

GRILLED VEGETABLE (GF/DF/VEG)

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

Petite \$45 Standard \$75 Full \$140

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PLATTER PRESENTATIONS

HOUSE SMOKED SALMON (DF)

3 lb Average Side, Artichoke Fennel Salad, Pickled Onion, Caper Berries, Herb Crostini

Sold by the side only \$145

HERB GRILLED BEEF (DF)

Slow Grilled Beef, Fresh Herbs, Creamy Horseradish Sauce, Cherry Peppers, Balsamic Mushrooms, Silver Dollar Rolls

Petite \$72 Standard \$115 Full \$225

SHRIMP COCKTAIL

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

Petite \$85 Standard \$145 Full \$275

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

Petite \$35 Standard \$60 Full \$105

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