



2020

BREAKFAST



GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

3.25.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



BREAKFAST

BUFFETS

GF Gluten Free | **V** Vegetarian | **VG** Vegan

Garden of the Gods Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF VG**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Fresh fruit preserves, local honey, and sweet cream butter **GF V**

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts **GF V**

Scrambled eggs topped with scallions and housemade salsa fresca **GF V**

Applewood smoked bacon and maple sausage links **GF**

Homestyle skillet potatoes **GF V**

Whole grain blueberry pancakes, Vermont maple syrup, and sweet cream butter **V**

\$44 per person

“Hill” Country Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF VG**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Fresh fruit preserves, local honey, and sweet cream butter **GF V**

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts **GF V**

Scrambled eggs topped with scallions and Texas salsa **GF V**

Brisket hash skillet **GF**

Applewood smoked bacon **GF**

Fresh baked biscuits and housemade sausage gravy

\$39 per person

Southwestern Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries **GF V**

Assortment of freshly baked breakfast breads, muffins and Danish **V**

Fresh fruit preserves, local honey, and sweet cream butter **GF V**

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts **GF V**

Scrambled eggs topped with scallions **GF V**

Chilaquiles topped with Colorado cheddar cheese **GF V**

Pulled pork with hatch green chile **GF**

Warm flour tortillas **V**

Applewood smoked bacon and Maple sausage links **GF**

\$39 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.



BREAKFAST

BUFFETS (CONTINUED)

GF Gluten Free | V Vegetarian | VG Vegan

Mesa Ridge Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF VG

Assortment of freshly baked breakfast breads, muffins and Danish V

Fresh fruit preserves, local honey, and sweet cream butter GF V

Garden of the Gods granola, Greek yogurt, assortment of dried fruit, and roasted walnuts GF V

Scrambled eggs topped with scallions and housemade salsa fresca GF V

Applewood smoked bacon GF

Homestyle skillet potatoes GF VG

\$36 per person

Continental Breakfast

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF VG

Assortment of freshly baked breakfast breads, muffins and Danish V

Fresh fruit preserves, local honey, and sweet cream butter GF V

\$26 per person

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Garden of the Gods

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Brunch Buffet

Freshly squeezed juices: orange, grapefruit, and juice of the day

Selection of seasonal fresh fruit and berries GF VG

Assortment of freshly baked breakfast breads, muffins and Danish V

Selection of fruit & berry yogurts GF

Scrambled eggs with cheddar-jack cheese with house made green chili on side GF

Home-fried potatoes GF

Applewood smoked bacon and maple link sausage GF

Field greens salad with shredded carrots, cherry tomatoes, radish, berries, parsley, champagne vinaigrette and ranch dressing GF

Grilled beef tender steaks with mushroom sauce GF

Wild rice pilaf, pecans and cranberries GF

Sautéed green beans with roasted cipollini onions and bell peppers GF

\$48 per person

Breakfast Enhancements

Cereal with whole milk, 2%, and skim milk V
\$5 per person

Yogurt GF V
\$5 per person

Individual yogurt and granola parfaits GF V
\$7 each

Smoked salmon and bagels with cream cheese, onions, chopped eggs, and capers
\$9 per person

Breakfast burrito with potatoes, eggs, bacon, cheddar cheese, and mild green chile
\$8 each

Scrambled eggs topped with scallions GF V
\$6 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.

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BREAKFAST

BUFFETS (CONTINUED)

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Breakfast Enhancements (continued)

Biscuits and housemade sausage gravy
\$8 per person

Seasonal fruit kabobs
\$5 each

Whole grain blueberry pancakes
with Vermont maple syrup
\$8 per person

Applewood smoked bacon
\$5 per person

Sausage links
\$5 per person

Cinnamon scented brioche French
toast with Vermont maple syrup
\$8 per person

Steel-cut oatmeal and quinoa porridge
with assorted toppings
\$8 per person

Breakfast Action Stations

Stations are available for a one-hour period and require one chef attendant per 75 guests with an attendant fee of \$150.

Omelet Station

Farm fresh eggs or egg whites, tomatoes, onion, peppers, mushrooms, bacon, sausage, ham, shredded cheddar, and hatch green chile

\$12 per person

French Toast Station

Brioche French toast, choice of caramelized cinnamon apples, bananas foster, or warm strawberry compote, with whipped Chantilly cream, and Vermont maple syrup

\$9 per person

Fresh Juice Station

Carrots, apples, ginger, kale, beets, turmeric, cucumbers, Honeydew, pineapples, and celery

\$10 per person

Build-Your-Own Bloody Mary Bar

Regular, citrus, and pepper-infused vodka with housemade Bloody Mary mix

Variety of hot and savory sauces, flavor-infused salt bar, assorted pickled vegetables and olives, candied Applewood smoked bacon, poached shrimp, assortment of fresh vegetables, and grated horseradish

\$20 per person

Hold Fast Espresso Cart

Assorted gourmet coffee and espresso handcrafted by local Hold Fast Coffee, and attended by a world-class barista

\$12 per person

Served with freshly brewed coffee and tea. 20 guest minimum required, buffets with less than 20 guests will be charged an extra \$125.



BREAKFAST

PLATED BREAKFAST

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Pikes Peak Breakfast

Scrambled eggs, cheddar cheese, chopped scallions, and fresh fruit garnish 

Choice of: maple sausage links, sliced grilled ham, and Applewood smoked bacon

Choice of: hash browns or Potatoes O'Brien

\$26 per person

Quiche Lorraine

Bacon, onion, and Swiss cheese quiche, served with hollandaise and fresh fruit garnish

Choice of: hash browns or Potatoes O'Brien

\$27 per person

Corned Beef Hash

House-braised corned beef, red bliss potatoes, scrambled eggs, and grilled zucchini 

\$28 per person

Steak and Eggs

Breakfast-sized grilled beef tender, scrambled eggs and hollandaise, and fresh fruit garnish 

Choice of: hash browns or Potatoes O'Brien

\$32 per person

All Plated Breakfast entrées include: orange juice, breakfast pastries, and freshly brewed coffee and tea. Plated menu selections of less than 15 guests will be charged a \$125 fee.