



2020

LUNCH



GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

3.25.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



LUNCH

BUFFETS

 Gluten Free |  Vegetarian |  Vegan

Kissing Camels Delicatessen

Soup Du Jour

Heirloom garden salad, shaved tri-color carrots, baby tomatoes, radish, cucumbers, champagne vinaigrette, and ranch dressing  

Tomato, cucumber and feta cheese salad with oregano vinaigrette  

Red bliss potato salad, shaved red onion, diced egg, chopped herbs, and stone ground mustard  

Butter lettuce, tomatoes, onion, pickles, creamy horseradish, mayonnaise, and whole grain mustard  

Sliced top round beef, light smoked ham, natural breast turkey, and hard Genoa salami 

Tuna salad or chicken salad (add \$4 per person) 

Sliced cheddar, swiss, and pepper jack cheese  

Housemade assorted cookies and brownies 

Gluten-free cookies (add \$3 per person) 

\$42 per person

Express Delicatessen

Individual bags of gourmet chips  

Red bliss potato salad, scallions, chopped herbs, and stone ground mustard  

Freshly made wraps:

Albacore tuna salad, Bibb lettuce, and tomato

Caprese wrap with fresh mozzarella, tomato, lettuce, and basil pesto

Thinly sliced top round of beef, cheddar, horseradish cream, romaine, and red onion

Turkey B.L.T. wrap with avocado mayonnaise

Housemade brownies and blondies 

\$39 per person

19th Hole Picnic

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette  

Cavatappi pasta salad, grilled vegetables, sundried tomatoes, olives, and basil pesto vinaigrette  

Red bliss potato salad, shaved red onion, diced egg, chopped herbs, and stone ground mustard  

Assorted bags of gourmet chips  

Nathan's all-beef hot dogs, grilled Angus burgers, and marinated grilled chicken breast 

Brioche hamburger and hot dog buns 

Lettuce, tomato, onion, relish, pickles, mustard, ketchup, mayonnaise, and stone ground mustard  

Sliced watermelon  

Pineapple upside down cupcakes and strawberry shortcake cupcakes 

\$48 per person

All lunch buffets include bakery fresh assorted rolls, sweet cream butter, regular and decaf coffee, and iced tea service. Buffets of less than 20 guests will be charged a \$125 fee.



LUNCH

BUFFETS (CONTINUED)

 Gluten Free |  Vegetarian |  Vegan

Hill Country BBQ Buffet

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette  

Red bliss potato salad, scallions, chopped herbs, and stone ground mustard  

Jalapeño corn bread 

Smoky baked beans 

White cheddar mac n' cheese

Southwestern roasted corn  

Tender slow-cooked hickory smoked brisket 

Smoked shoulder of pork 

Smoked chicken quarters 

Trio of BBQ sauces—black pepper spicy, brown sugar sweet, and hickory smoked 

Add smoked pork spare ribs or BBQ shrimp (\$6 per person)

Caramel pecan sandies, mini seasonal fruit tarts, tres leches cupcakes 

\$57 per person

“Build-Your-Own Salad” and Soup Lunch Buffet

Baby field greens, hearts of romaine, and organic baby spinach  

Grilled chicken breast, cast iron-seared tender of beef, and marinated baby shrimp Louis 

Organic Heirloom cherry tomatoes, diced cucumbers, julienne carrots, shredded crimson beets, garbanzo beans, Kalamata olives, sliced red onion, sunflower seeds, herbed croutons, crumbled bacon, toasted walnuts, bleu cheese crumbles, and dried fruit 

Ranch, balsamic vinaigrette, and champagne vinaigrette  

Assorted flatbreads and crackers 

Choice of two soups:

Butternut squash bisque  

Creamy tomato and gorgonzola  

New England style clam chowder

Curried lentil soup  

Hatch green chile stew  

Housemade assorted cookies and brownies 

\$45 per person

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LUNCH

BUFFETS (CONTINUED)

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

Chateau Bordeaux

Warm Brie en croute with raspberry preserves **V**

French cheese and charcuterie display with assorted baguettes and flatbreads

Salad Niçoise, marble potatoes, green beans, olives, flaky white tuna, chopped egg, lemon, and olive oil vinaigrette **GF**

Vichyssoise, a potato leek soup that can be served hot or cold **GF V**

Boeuf Bourguignon and braised beef stew with carrots and tomatoes served with a rich demi-glace **GF**

Coq au Vin and tender braised chicken in red wine **GF**

Salmon Basquaise seared Skuna bay salmon topped with tomato lemon ragout **GF**

Haricot Verts and roasted red peppers **GF V**

Pommes Rissolees and herb-roasted tri-color baby potatoes **GF V**

Chef's selection of mini desserts **V**

\$68 per person

Southwestern Buffet

Shredded baby romaine salad, black beans, jicama, radish, scallions, del cabo tomatoes, crispy tortilla strips, and cilantro lime vinaigrette **GF V**

Chicken tortilla soup **GF**

New Mexico red chile butter spiked corn on the cob, and topped with lime juice and cotija **GF V**

Drunken charro beans **GF**

Calabacitas with hatch green chile and cheddar cheese **GF V**

Seared tender of beef with chimichurri sauce **GF**

Roasted pork carnitas **GF**

Tequila lime marinated shrimp with grilled onions and peppers **GF**

Assorted flour and corn tortillas **V**

Churro cupcakes and lime tarts **V**

\$63 per person

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PLATED LUNCH

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

Soups

San Marzano Tomato-Gorgonzola Bisque **GF** **V**

New England Style Clam Chowder

Andalusian Gazpacho **V**

Curried Lentil Soup **GF** **V**

Butternut Squash Bisque **GF** **V**

Salads

Classic Caesar Salad

Romaine, croutons, shaved asiago, and creamy garlic dressing **V**

Boutique Baby Greens Salad

Crumbled bacon, cucumber, shaved red onion, shredded Swiss cheese, grape tomatoes, toasted pecans, and balsamic vinaigrette or buttermilk and herb vinaigrette **GF**

Asian Kale Salad

Curly kale, shredded carrots, toasted almonds, scallion, and ginger tahini vinaigrette **GF** **VG**

Season Fruit Salad

Served with seasonal melons, berries, and specialty fruit with a honey yogurt dressing **GF** **V**

Chilled Entrees

Lobster Roll

Poached Maine lobster salad, dill aioli, celery, brioche hot dog bun, and apple cider coleslaw

\$45 per person

Marinated Grilled Vegetable Wrap

Seasonal grilled vegetables, spinach, red pepper hummus, Kalamata olives, crumbled feta cheese, spinach tortilla, and couscous salad **V**

\$41 per person

Garden of the Gods Club

Marinated roasted chicken, Applewood smoked bacon, Swiss cheese, romaine, vine-ripened tomato, pesto aioli, sourdough bread, and gourmet chips

\$42 per person

Turkey Avocado BLT

Oven roasted turkey, sliced avocado, Applewood smoked bacon, romaine, vine-ripened tomato, herbed aioli, whole wheat bread, and red bliss potato salad

\$42 per person

Cobb Salad

Boutique baby lettuces, heirloom cherry tomatoes, avocado, marinated red onions, hard-boiled egg, Maytag blue cheese, prosciutto, marinated grilled chicken breast, and champagne vinaigrette **GF**

\$44 per person

Price includes guest's selection of three courses: choice of soup or salad; choice between a chilled or hot entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. For four courses, add \$8 per person. All plated lunches are served with bakery fresh rolls, sweet cream butter, regular and decaf coffee, and iced tea service.

Plated menu selections of less than 15 guests will be charged a \$125 fee.



LUNCH

PLATED LUNCH (CONTINUED)

Gluten Free | Vegetarian | Vegan

Chilled Entrees (continued)

Superfood Salad

Organic baby spinach and kale, red quinoa, avocado, heirloom tomatoes, blueberries, toasted walnuts, and green goddess dressing

\$42 per person

Caesar Salad with Grilled Chicken Breast

Marinated grilled chicken breast, crisp romaine, house croutons, shaved asiago cheese, marinated white anchovies, and creamy garlic dressing

\$41 per person

Shrimp Louis Salad

Cold water poached prawns, boutique baby lettuce, artichoke hearts, hearts of palm, baby heirloom tomatoes, lemon, and Louis dressing

\$46 per person

Hot Entrees

Quinoa and Herb Stuffed Piquillo Peppers

Roasted tomato cream sauce, chopped almonds, and, lemon arugula salad

\$52 per person

Grilled Chicken Breast

Mango chutney, coconut jasmine rice, grilled pineapple, and vegetable sauté

\$54 per person

Pan Roasted Skuna Bay Fillet of Salmon

Roasted fingerling potatoes, haricot verts almandine, and lemon caper vinaigrette

\$59 per person

Citrus Poached Alaskan Cod

Sautéed Quinoa, garlic-flecked broccolini, sundried tomato, and pine nut ragout

\$57 per person

Whiskey Apple Braised Pork Loin

Creamy cheddar polenta, roasted green apple, and, honey carrots

\$54 per person

Pan-Seared Beef Tender Medallions

Potato hash, roasted onions, French green beans, and mushroom brandy sauce

\$58 per person

Shaved Prime Rib Sandwich

Seasoned prime rib of beef, grilled onions, melted Swiss cheese, hoagie roll, horseradish cream (on the side), and warm German potato salad

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PLATED LUNCH (CONTINUED)

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Lunch Desserts

Flourless Chocolate Decadence

Fresh berries and chantilly cream 

Caramelia Mousse/Dark Chocolate Mousse Duo

Candied macadamias, macadamia shortbread 

Lemon Blueberry Tart

Fresh blueberries 

Peanut Butter Chocolate Cheesecake

Chocolate sauce 

Red Velvet Cake

White chocolate sauce, mixed berries 

Mixed Berry Tart

Fresh strawberries, coconut streusel 

Chefs Mini Dessert Display (Choose Four)

Red Velvet Cupcakes, Devil's Food Cupcake, Lemon Tarts, Dark Chocolate Tarts, New York Cheesecake, Peanut Butter Chocolate Cheesecake, Milk Chocolate Mousse, Caramelia Mousse, Chef's Choice of Minis

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GRAB AND GO

 Gluten Free |  Vegetarian |  Vegan

Lobster Roll

Poached Maine lobster salad, dill aioli, celery, and brioche hot dog bun

\$38 per person

Deli Turkey Wrap

Roasted sliced turkey breast, romaine, tomato, spinach, herbed lemon aioli, and spinach wrap

\$32 per person

Shaved Roast Beef

Tender roasted beef top round, caramelized onion, sharp cheddar, roasted red pepper, romaine, horseradish cream, and French baguette

\$32 per person

Muffuletta

Italian salami, capicola, provolone, shredded lettuce, olive tapenade, mayonnaise, and focaccia

\$34 per person

Curried Chicken Salad

Roasted diced chicken, celery, red onion, romaine, tomato, curried aioli, and croissant

\$32 per person

All boxed lunches may be prepared gluten-free upon request, and are served with bottled water, seasonal fresh fruit, coleslaw or potato salad, bag of chips, jumbo chocolate chip cookie, condiments, and cutlery.