



2020

BREAKFAST



GARDEN OF THE GODS  
RESORT • WELLNESS • CLUB

7.29.2020

Colorado Springs, CO  
719.632.5541 | [gardenofthegodsclub.com](http://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.

**SERVICE CHARGE AND TAX:** All Food, Beverage, and Audio Visual prices quoted are subject to 8.25% sales tax, 2.50% Property Improvement Fee, and a 24% taxable service charge. All taxes are subject to change. Banquet Service Charge is not a tip or gratuity. This charge is compulsory and related to the cost for providing the described contracted location, goods and/or services, and will be shared among employees and the organization. Menu and pricing is subject to change.



## 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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### 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 **GF** **VG**  
\$5 each

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

Applewood smoked bacon **GF**  
\$5 per person

Sausage links **GF**  
\$5 per person

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

Steel-cut oatmeal and quinoa porridge  
with assorted toppings **GF** **V**  
\$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 **GF**

\$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 **V**

\$9 per person

### Fresh Juice Station

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

\$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 **GF**

\$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 **GF** **V**

\$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.

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## 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.

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