



2020

DINNER



GARDEN OF THE GODS
RESORT • WELLNESS • CLUB

7.29.2020

Colorado Springs, CO
719.632.5541 | gardenofthegodsclub.com



DINNER

BUFFETS

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

Hill Country BBQ Buffet

Shaved cabbage coleslaw, julienne carrots, and pineapple cider vinaigrette **GF V**

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

Jalapeño corn bread **V**

Smoky baked beans **GF**

White cheddar mac n' cheese **V**

Southwestern roasted corn **GF V**

Tender slow-cooked hickory smoked brisket **GF**

Smoked shoulder of pork **GF**

Smoked chicken quarters **GF**

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

Add smoked pork spare ribs or smoked salmon (\$6 per person) **GF**

Caramel pecans, tres leches cupcakes, and seasonal fruit tart **V**

\$80 per person

The Sunset Steakhouse (Chef attendant needed)

Lobster bisque **GF**

Jumbo shrimp cocktail, cocktail sauce, spiced remoulade, and lemons **GF**

Hearts of Romaine Salad, garlic crouton, shaved parmesan, and creamy garlic Caesar dressing **V**

Garden of the Gods Wedge, baby iceberg wedge, Applewood smoked bacon, Roquefort Blue Cheese, cherry tomatoes, crispy red onions, and blue cheese dressing

Filets of Tenderloin Medallions, caramelized onions, and burgundy demi-glace **GF**

Carved Herb-Roasted Prime Rib, au jus, and horseradish cream **GF**

Skuna Bay Seared Salmon and Meyer lemon dill beurre blanc **GF**

Mini Gold Baked Potatoes, sour cream, bacon, scallions, and cheddar cheese **GF**

Roasted Asparagus and red pepper coulis **GF V**

Sharp Cheddar Truffle Mac n' Cheese and garlic toasted breadcrumbs **V**

Red Velvet Cupcakes **V**

New York Cheesecake **V**

\$125 per person

To add a chef attendant to the buffet, an additional \$150 service fee applies. All dinner buffets include assorted dinner rolls, sweet cream butter, regular and decaf coffee and tea. Buffets of less than 20 guests will be charged a \$125 fee.

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.



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BUFFETS (CONTINUED)

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

Martha's Vineyard Bake

New England Style Clam Chowder

Classic Caesar Salad, garlic crouton, shaved parmesan, and creamy garlic Caesar dressing

Chilled broccoli and cabbage salad, dried fruit, shaved carrots, and creamy bacon dressing **GF**

Steamed Whole Maine Lobster, and drawn butter **GF**

Cast Iron Roasted Clams and Mussels **GF**

Marinated Sliced Tender of Beef, and mushroom demi-glace **GF**

Georges Bank Poached Cod, and lemon butter **GF**

Roasted Parsley New Potatoes **GF V**

Boiled Corn on the Cob **GF V**

Butter Poached Broccolini Spears **GF V**

Boston Cream Pie Cupcakes and Whoopie Pies **V**

\$120 per person

Chateau Bordeaux

Warm Brie en croute with raspberry preserves

French cheese and charcuterie display with assorted baguettes and flatbreads

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

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

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 with roasted red peppers **GF V**

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

Viennese Dessert Display: Chef's selection of minis
\$97 per person

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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

Drunken charro beans GF

Calabacitas with hatch green chile and cheddar cheese GF

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

\$78 per person

Seven Falls Buffet

Roasted carrot and butternut squash soup GF V

Mixed baby greens salad, grape tomatoes, asiago, toasted walnuts, sliced figs, and balsamic dressing GF V

Chilled pasta salad, cucumbers, sun-dried tomatoes, vegetable julienne, and dill sour cream dressing V

Sliced grilled beef tender wild mushroom demi-glace GF

Za'atar spiced salmon medallions and orange cream sauce GF

Roasted airline chicken breast and sage and apple jus GF

Lemon parmesan roasted broccolini GF V

Saffron-scented rice pilaf GF V

Garlic mashed potatoes GF

French green beans and carrots julienne GF VG

Devil's food cupcakes V

Lemon blueberry tarts V

\$87 per person

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PLATED DINNER

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Soups

Wild Mushroom Bisque, Porcini Oil and Mushroom Croquette **GF V**

Butternut Squash with Seed Oil and Crispy Leeks **GF VG**

Roasted Heirloom Tomato and Gorgonzola Bisque and Parmesan Croutons **GF V**

Roasted Corn Chowder and Smoked Bacon Jam Crostini

Andalusian Gazpacho and Extra Virgin Olive Oil Croutons

Salads

Hearts of Baby Romaine Salad Shaved Parmesan, herbed croutons, Spanish anchovies, and creamy garlic Caesar dressing

Roasted Beets and Arugula Toasted hazelnut, goat cheese fondue, and lemon-thyme vinaigrette **GF V**

Organic Spinach with Crispy Pancetta Roquefort Blue Cheese, candied walnuts, and Dijon vinaigrette **GF**

Salad of Petite Field Greens Baby heirloom tomatoes, English cucumber ribbons, shaved carrots, and aged balsamic vinaigrette **GF VG**

Entreés from the Sea

Pan-Seared Colorado Striped Bass
Red pepper polenta, roasted tomatoes, and lemon caper beurre blanc **GF**

\$78 per person

Roasted Skuna Bay Salmon
Red quinoa with pine nuts and raisins, blanched broccolini, and ginger pear chutney **GF**

\$80 per person

Prosciutto Wrapped Alaskan Cod
Yukon gold potato pave, asparagus tips, and English pea puree **GF**

\$80 per person

Pan-Seared Day Boat Scallops
Yukon gold vanilla bean potato puree, roasted carrots and caramelized fennel, and brown butter sauce **GF**

\$85 per person

Price includes guest's selection of three courses: choice of soup or salad; choice of entrée; and choice of dessert. Split menus will use the highest priced entrée for the group. Additional entrée choices will incur additional charges. All plated dinners 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.

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Entreés from the Land and Forest

Roasted Rack of Baby Lamb

Manchego creamy polenta, ratatouille, and lamb jus GF

\$85 per person

Braised Short Rib of Angus Beef

Yukon gold potato puree, broccolini, and mushroom braisage GF

\$78 per person

Angus Tenderloin Filet of Beef

Yukon gold potato pave, roasted asparagus, and bordelaise GF

\$83 per person

Herbed Crusted Red Bird Chicken Breast

Creamy manchego polenta, roasted lemon asparagus, and sun-dried tomato pesto GF

\$76 per person

Double Cut Duroc Pork Chop

Mashed potatoes, haricot verts, oven-roasted tomato, and Colorado peach chutney GF

\$75 per person

14 oz. Angus NY Strip

Loaded baked potato, broccolini, and Garden of the Gods steak sauce GF

\$86 per person

Crispy Skin Red Bird Chicken Breast

Roasted fingerling potato coins, charred cauliflower, golden raisins, and chopped almond and caper chicken jus GF

\$72 per person

Ricotta Gnocchi with Wild Mushrooms

Roasted tomatoes, pea sprouts, and roasted corn sauce V

\$64 per person

Duet

Petite Tenderloin of Angus Beef with Maine Lobster Tail

Potato puree, roasted asparagus, and sauce Béarnaise GF

\$98 per person

Grilled Beef Tender and Shrimp Scampi

Bleu cheese mashed potatoes, asparagus, and port wine demi-glace GF

\$89 per person

New York Strip and Braised Scallops

Seasoned baby baked potatoes, haricot verts, and garlic butter GF

\$90 per person

Marinated Pan-Seared Chicken Breast and Cold-Water Prawns

Carrot and saffron rice, grilled asparagus, and garlic and herb butter GF

\$82 per person

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Small Plate Appetizers

Enhance your dinner with a choice of an elegant small plate appetizer.

Fresh Burrata and Roasted Heirloom Tomatoes

Basil oil, pine nut pesto, grilled baguette, and aged balsamic 

\$20 per person

Maryland Style Blue Crab Cakes

Petite arugula, red pepper remoulade, Meyer lemon zest, and extra virgin olive oil

\$22 per person

Jumbo Shrimp Cocktail

Cocktail sauce and fresh Meyer lemon 

\$26 per person

Lobster Ravioli

Butternut squash sauce, and finished with apple cider and shaved parmesan

\$25 per person

Seared Ahi Tuna

Wakame seaweed salad, soy glaze, orange Supremes, and, spiced togarashi 

\$26 per person

Pan-Seared Diver Scallops

Roasted corn succotash, caramelized onions, and roasted scallion beurre blanc 

\$26 per person

Lamb Albondigas

Meyer lemon tzatziki, extra virgin olive oil, and grilled baguette

\$23 per person

Pan-Seared Potato Gnocchi

Sautéed forest mushrooms, shaved Romano cheese, and extra virgin olive oil 

\$20 per person

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 

Chef's Mini Dessert Station (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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