



SACK LUNCH MENU

PREMIUM BAG

Choice of Sandwich, Composed Salad,
Whole Fruit, Potato Chips,
Bottled Water & Freshly Baked Cookie

SANDWICH SELECTIONS

TURKEY CRANBERRY CASSIS (DF)

Oven Roasted Breast of Turkey,
Cranberry Cassis Relish, Field Greens,
Mayonnaise, House Made Focaccia

CURRY CHICKEN (DF/CN)

A true GOG classic. Shredded Chicken,
Curry Mayonnaise, Dried Cranberries, Currants,
Almonds, Red Onion, Celery, Field Greens,
House Made Focaccia

BLACK FOREST HAM & GRUYERE

Shaved Black Forest Ham, Gruyere Cheese,
Red Onion, Tomatoes, Field Greens,
Lemon Basil Aioli, Honey Oat Wheat Bread

ROAST BEEF

Roast Beef, Blue Cheese, Greens, Tomato,
Pickled Onion, Chipotle Mayonnaise, Ciabatta Bread

PORTOBELLO MUSHROOM WRAP

Marinated Portobello, Boursin Cheese, Field Greens,
Red Onion, Sun Dried Tomato Tapenade, Tomato Wrap

GRILLED CHICKEN CAESAR WRAP

Grilled Lemon Chicken, Romaine Lettuce,
Parmesan Cheese, Tomatoes, Caesar Dressing,
Flour Tortilla Wrap

CLASSIC HOAGIE

Salami, Pepperoni, Ham, Provolone, Field Greens,
Tomato, Sliced Red Onion, Pesto Mayonnaise,
Pepperoncini, Hoagie Roll

SOUTHWEST CHICKEN

Spicy Breast of Chicken, Field Greens,
Tomato, Red Onion, Pepperjack Cheese,
Avocado Cilantro Mayonnaise, French Baguette

DIETARY RESTRICTIONS & ALLERGIES

We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Event Specialist of any concerns and we will work with the Chefs to make the necessary changes. "Gluten friendly" means the menu item is technically a gluten-free food however we cannot guarantee that the food has not come into contact with gluten.

We have highlighted our menu options with the following information.
(DF) Dairy Free (VEG) Vegetarian (V) Vegan (CN) Contains Nuts (GF) Gluten Friendly

SEASONAL MENU ITEMS

Spring March-May | Summer June-Aug | Fall Sept-Nov | Winter Dec-Feb

QUALITY OF FOOD & SAFETY

Garden of the Gods Catering & Events prides itself on being able to assist Colorado Springs and the surrounding areas with the best quality food & service. To ensure that your guests are getting the best quality of food possible, it may be necessary to make minor changes to your selected menu. If there are any concerns on your selections, your Event Specialist will contact you with recommendation to your menu.

For full service / set up events that require a travel time over 45 minutes from our facility, a Chef will be required to attend to finish final preparations on site. For disposable drop off events that require a travel time over 45 minutes all food will be sent cold with re-heating instructions.



SALAD BISTRO BAGS

PREMIUM BAG

Choice of Salad, Fresh Fruit, Ciabatta Roll,
Bottled Water & Freshly Baked Cookie

SALAD SELECTIONS

COLORADO COBB (GF)

Bacon, Chicken, Blue Cheese, Tomato, Egg,
Field Greens, Peppercorn Ranch

BABY BLUE SPINACH (GF, VEG, CN)

Blue Cheese, Cranberries,
Spiced Walnuts, Raspberry Vinaigrette

GRILLED CHICKEN CAESAR

Romaine Lettuce, Caesar Dressing,
Grape Tomatoes, Parmesan Cheese,
Grilled Lemon Chicken, Herb Croutons

THAI STEAK (GF)

Herb Marinated Beef, Cabbage & Spinach,
Julienned Carrots, Cilantro, Parsley,
Green Onion, Julienned Red Pepper, Cucumber,
Sesame Ginger Vinaigrette

SOUTHWESTERN (GF)

Field Greens, Black Beans, Corn, Grape Tomatoes,
Scallions, Pickled Jalapenos, Adobe Chicken,
Cheddar Jack Cheese, Avocado Sour Cream,
Jalapenos, Chipotle Ranch

MEDITERRANEAN QUINOA SALAD (GF)

Quinoa, Cucumber, Chick Peas,
Divina Tomatoes, Spinach, Red Onion,
Capers, Grilled Chicken, Feta Cheese,
Lemon Vinaigrette

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