



GARDEN <sup>OF</sup> THE GODS CLUB

*Wedding Brunch & A La Carte Menus 2010*

Thank you for choosing Garden of the Gods Club for your Special Day. Our expert staff has created a selection of wedding packages that are designed to provide for all of your needs and assist you in planning your wedding.

## *Wedding Brunches*

All brunches include Umpire Estates freshly brewed artisan coffee and decaffeinated blend and gourmet teas, freshly squeezed orange juice, and grapefruit juice.

Minimum of 20 paid guests

### *The Morning After Breakfast Buffet*

Seasonal Sliced Fresh Fruits and Berries \*

Selection of Freshly Baked Pastries, Croissants, and Breakfast Breads \*

Sweet Cream Butter and Fruit Preserves

Scrambled Eggs, Wisconsin Cheddar Cheese

Applewood Smoked Bacon

Maple Sausage Links

Lyonnais Breakfast Potatoes

Umpire Estates Freshly Roasted Artisan Coffee and Decaffeinated Blend

\$24.00 per person

## *Wedding Brunches (cont.)*

### *The Wedded Bliss*

Individual Yogurts and Cottage Cheese \*

Freshly Sliced Fruits and Seasonal Berries \*

Garden of the Gods Club Granola \*

Orange Pecan Muffins \* Pancetta Parmesan Scones  
Dark Chocolate Zucchini Bread \*

Gazpacho Salad \*

Tomatoes, red onions, cucumbers

Caesar Salad

Shaved Parmesan, garlic croutons, traditional dressing

Rosemary Scented Hashbrowns \*

Applewood Smoked Bacon and Sausage

Blueberry Pancakes \*

Warm maple syrup, sweet cream butter

Eggs Benedict

Toasted English Muffin, Canadian Bacon, Hollandaise, Asparagus

Quiche Lorraine

Applewood Smoked Bacon, Tomato, Gruyère Cheese, Leeks

Chocolate Lover's Torte

Fresh raspberries

Crème Brulée Napoleon

Marinated berries

\$45 per person

## *Wedding Brunches (cont.)*

### *Sweet Good Mornings*

All brunches include Umpire Estates freshly brewed artisan coffee and decaffeinated blend and gourmet teas, freshly squeezed orange juice, and grapefruit juice.

Individual Yogurts and Cottage Cheese \*

Freshly Sliced Fruits and Seasonal Berries \*

Garden of the Gods Club Granola

Raspberry Scones, Maple Sticky Rolls \*

Freshly Baked Croissants, Muffins, and Breakfast Breads \*  
Preserves, Sweet Cream Butter

Proscuitto-Draped Melon

Salad of Colorado Field Greens \*  
Peaches, strawberries, blue cheese croutons, Champagne dressing \*

Rosemary Potato Gratin Potatoes \*

Applewood Smoked Bacon and Sausage

Chocolate Croissant French Toast \*  
Fresh raspberries, almond whipped cream, maple syrup

Eggs Benedict  
Toasted English muffin, Canadian bacon, hollandaise, asparagus

Bell Pepper and Tomato Frittata \*  
Gruyère cheese, mixed baby greens, garden tomato relish

Chicken and Wild Mushroom Crepes  
Tarragon béchamel sauce

Strawberry Cheesecake

Vanilla Flan  
Marinated berries

\$55 per person

# Wedding Brunches (cont.)

## A La Carte

### Chilled

Freshly Squeezed Orange and  
Grapefruit Juice

Freshly Sliced Seasonal Fruits  
and Berries \*

Freshly Baked Muffins, Danish and Croissants,  
Sweet Cream Butter, Preserves \*

Housemade Granola \*

### Select Two

Caesar Salad  
Crisp romaine lettuce, croutons, creamy  
garlic dressing

Salad of Tomatoes, Cucumbers, and Feta  
Cheese, Kalamata Olives \*

Fresh Mozzarella and Tomato Basil Salad \*  
Balsamic dressing

Drunken Citrus Salad \*

Salad of Mixed Baby Greens \*  
Granny Smith apples, blue cheese,  
toasted walnuts, Champagne dressing

Devilled Eggs \*

Smoked Atlantic Salmon  
Toasted crostini

### Hot Buffet Selections

Applewood Smoked Bacon or Country Sausage Links

Country-Fried Potatoes

### Select One

Scrambled Eggs with Diced Tomatoes and Cheddar Cheese

Quiche Lorraine  
Applewood smoked bacon, tomatoes, spinach, Swiss cheese

### Select One

Buttermilk Pancakes \*  
Sweet cream butter, maple syrup

Cheese Blintzes  
Marinated berries \*

Bananas Foster French Toast \*  
Sweet cream butter, maple syrup

## *Entrée Selections*

### *Select One*

Grilled Chicken Breast  
Sun-dried tomatoes, penne pasta, pesto cream

Beef Bourgiugnonne  
Roasted mushrooms, roasted garlic mashed potatoes

Grilled Atlantic Salmon  
Dill lemon rice pilaf, green beans, lemon butter sauce

Pan Roasted Trout  
Rosemary roasted red potatoes, broccoli,  
orange butter sauce

Maple Peach Glazed Ham  
Roasted vegetables, buttermilk biscuits

## *Desserts*

### *Select Two*

Tiramisu Napoleon

Apple Cobbler

Strawberry Cheesecake

German Chocolate Cake

Fresh Fruit Tart

Vanilla Flan

Marinated Berries

35.00++ per person

## *Wedding Menu Luncheons*

Wedding lunches include artisan baked fresh bread and sweet cream butter, choice of soup or salad, Umpire Estates freshly brewed artisan coffee and decaffeinated blend and gourmet teas

### *Salads*

Caprese Salad \*

Arugula, dried black mission fig honey dressing

Caesar Salad

Parmesan cheese, croutons, creamy garlic dressing

Salad of Mixed Baby Greens \*

Tomatoes, cucumbers, herb crouton, pink grapefruit dressing

Arugula, Avocado and Papaya Salad with Pistachio Dressing \*

Salad of Endive and Watercress \*

Pink grapefruit, candied walnuts, blue cheese, Champagne dressing

Salad of Baby Romaine \*

Warm brie en crouté, raspberries, Champagne dressing

Strawberry Avocado and Roasted Pecan Salad \*

Watercress, roasted orange balsamic dressing

### *Soups*

Chicken Noodle Soup

Tomato Basil Bisque \*

Fresh mozzarella

Wild Mushroom Soup \*

Lavender cream

Colorado Sweet Corn Soup \*

Chervil cream and brioche croutons

Carrot Ginger Soup \*

Chive oil

## *Entrée Salads*

Lobster Salad with Jicama, Avocado, Mango Slaw with Lime vinaigrette  
\$45

Grilled Shrimp and Artichoke Salad with Lemon Dressing  
\$38

Salad of Grilled Atlantic Salmon and Colorado Field Greens  
Strawberries, blackberries, cinnamon roasted pecans, raspberry honey dressing  
\$34

Cobb Salad  
Romaine, iceberg, watercress, grilled chicken breast, hard-boiled egg, celery,  
tomatoes, applewood smoked bacon, blue cheese, apple cider dressing  
\$27

## *Entrées*

Pan Roasted Natural Chicken Breast  
Corn spoon bread, mushroom fricassée, pea sprouts, Calvados jus  
\$34

Grilled Balsamic Marinated Portobello on Rosemary Focaccia  
Roasted tomatoes, arugula, fresh mozzarella, basil pesto  
\$25

Lemon Marinated Chicken Breast  
Roasted wild mushrooms, linguine, thyme butter sauce

\$30

Pan Roasted Pork Loin  
Green beans, roasted garlic mashed potatoes, Zinfandel jus

\$32

Jonah Crab Linguine  
Roasted tomatoes, fresh basil, shredded Parmesan cheese  
\$38

Grilled Pesto Chicken Breast Pasta  
Rigatoni, roasted tomatoes, ricotta cream sauce  
\$30

Pan Roasted Sea Scallops  
Acorn squash risotto, sorrel butter  
\$34

Pan Roasted Salmon  
Boursin mashed potatoes, asparagus lemon butter sauce  
\$36

## *Entrées (cont.)*

Grilled Salmon, Warm Lentil Salad  
Braised fennel, artichokes and roasted tomatoes, spiced puree of carrots  
\$42

Grilled Petite Beef Tenderloin  
Potato gratin, warm portabella and spinach salad, Cabernet Sauvignon jus  
\$42

Thyme Grilled Hanger Steak  
Roasted garlic creamed spinach, dauphinois potatoes, Cabernet Sauvignon jus  
\$32

Sweet Corn and Chervil Ravioli \*  
Petite carrots, goat cheese, Chardonnay butter  
\$28

Roasted Eggplant and Tomato \*  
Fresh mozzarella Napoleon, garden basil, aged balsamic vinegar  
\$27

## *Desserts*

Snapping Turtle Cheesecake  
Salted pecans, house made caramel and hot fudge

Traditional Florida Key Lime Pie

Strawberry Swirled Cheesecake

Butter Rum Torte  
Marinated berries

Toasted Hazelnut Cheesecake  
Espresso chocolate sauce

Spiced Carrot Cake  
Cream cheese icing

Vanilla Bean Crème Brûlée  
Fresh Marinated Fruit

Chocolate Mousse Terrine  
White, milk, and dark chocolate, peanut butter ice cream, fresh strawberries

Profiteroles  
Vanilla bean ice cream, warm chocolate sauce

Walnut Chocolate Flourless Cake  
Brandy cherry ice cream, chocolate espresso sauce