



# HERITAGE

— HOTELS & RESORTS, INC —



CATERING MENUS



## CONTINENTAL BREAKFAST

\$28 PER PERSON

### INCLUDES BEVERAGE STATION

Selection of Chilled Juice: Orange, Grapefruit and Cranberry  
Infused Water  
Grab and Go Starbucks Coffee Bar  
Tazo Hot Tea Service upon request

### SERVED TABLESIDE OR STATION

Mixed Fruit with Orange Agave Syrup  
Assorted Mini Danish or Mini Chocolate Croissant  
Yogurt Parfait

## CONTINENTAL ADDITIONS

\$10 PER PERSON

### CAN BE SERVED TABLESIDE OR STATION

#### Egg Scramble

Choice of Whole Egg or Egg White  
Green Chile Cheddar Cheese and Seasonal Toast or Bagels

#### Market Burrito

Choice of Whole Egg or Egg White, Pepper Jack Cheese, Potato, Flour Tortilla  
Choice of (Bacon, Sausage, Ham, or Mushroom and Zucchini)  
Hatch Green Chile and Chimayo Red Chile Sauce on the Side

#### Breakfast Empanadas

Pepper Jack Cheese, Potato, Zucchini, Tomatillo Salsa  
Choice of Whole or Egg White

#### Bircher Muesli

Oats with Fresh Fruit, Nuts, Raisins, Non-Fat Yogurt & Fresh Berries

#### Market Handheld

Scrambled Egg, Choice of (Bacon, Sausage, Ham, or Tomato and Spinach), Swiss Cheese, Garlic Aioli, Toasted Ciabatta Roll

#### Yukon Potato Hash

Sweet Peppers, Onion, Kale, Herb Salsa  
Choice of (Bacon, Sausage, Ham, or Mushroom and Zucchini)

#### Baked Banana Bread French Toast

Pecan Maple Syrup

**Additional \$10 Per Guest for Breakfast if less than 25 Guests**

*All prices subject to 23% service charge and state sales tax-subject to change*

# BOXED BREAKFAST

\$32 PER PERSON

## INCLUDES BEVERAGE STATION

Bottled Fruit Juices and Bottled Waters  
Grab and Go Starbucks Coffee Bar  
Tazo Hot Tea Service upon request

## IN THE BOX

Mixed Fruit with Orange Agave Syrup  
Assorted Mini Danish or Seasonal Muffin

## SELECT UP TO TWO BREAKFAST BOWLS

### BOWL 1

Scrambled Eggs, Yukon Potato,  
Cheddar Cheese  
Choice of  
Bacon, Sausage, Ham,  
or Mushroom and Zucchini

### BOWL 2

Scrambled Egg Whites,  
Chile Roasted Sweet Potato,  
Roasted Bell Peppers, Spinach

### BOWL 3

Scrambled Eggs, Chorizo,  
Stewed Pinto Beans,  
Pico De Gallo, Pepper Jack Cheese

### BOWL 4

Tofu Scramble, Steamed Brown Rice,  
Braised Kale, Roasted Onion,  
Mixed Mushrooms

**Additional \$10 Per Guest for Breakfast if less than 25 Guests**

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# PLATED BREAKFAST

ONE MEAT & ONE SIDE SELECTION \$26 PER PERSON

TWO MEAT & TWO SIDE SELECTION \$32 PER PERSON

## INCLUDES

Pre-Set on the Table Individually  
Mixed Fruit with Orange Agave Syrup  
Assorted Mini Danish or Mini Croissant

## BEVERAGE SERVICE

Fruit Juices  
Starbucks Coffee  
Tazo Hot Tea Service upon request

## PLATED

### Egg Scramble

Choice of Scrambled Whole or Egg Whites  
and Heritage Roasted Red Potatoes

### CHOICE OF SIDES:

#### Blue Corn Cheese Enchiladas

Choice of Chimayo Red Chile or Hatch Green Chile

#### Oatmeal

Brown Sugar, Honey, Pecans, Dried Fruit

#### 5 Grain Pancakes

Seasonal Berry Compote, Maple Syrup

#### Roasted Zucchini

Green Chile, Spinach, Onion

#### Chia Pudding

Mixed Berries, Roasted Pineapple, Pomegranate Honey

### CHOICE OF MEATS:

Smoked Bacon, Chicken Apple Sausage,  
Country Sausage Links, Green Chile Turkey Sausage,  
Vegan Breakfast Patty

**Additional \$10 Per Guest for Breakfast if less than 25 Guests**

# AM & PM BREAKS

**Minimum 15 People**

**\$14 PER PERSON**

**Assorted Granola Bars**  
**Plain and Fruit Greek Yogurts**  
**Assorted Candy Bars**

**\$16 PER PERSON**

**Toasted Assorted Bagels**  
Cream Cheese, Sliced Tomatoes, Seasonal Jams  
**Seasonal Fruit Muffins**  
**Assorted Mini Danish**

**\$17 PER PERSON**

**Freshly Baked Cookies**  
Oatmeal Raisin, Biscochitos, White Chocolate Macadamia, Chocolate Chip and Peanut Butter  
**Double Fudge Brownies and Lemon Raspberry Bars**  
**Assorted Ben and Jerry's Ice Creams**

**\$15 PER PERSON**

**Individual Bags of Popcorn**  
Regular, Cheddar, Caramel, and Kettle Popcorn  
**Individual Bags of Potato Chips**  
Regular, Barbeque, and Sea Salt & Vinegar  
**Snack Jars: Choice of 2**  
Chocolate Pretzels, Rosemary Red Chile Mixed Nuts, Marinated Olives or Sesame Nut Mix  
Mixed Fruit Bowls with Orange Agave Syrup

## DISPLAY STATIONS

Domestic Cheese and Meat Boards  
Dried Fruit, Seeded Crackers  
\$18 Per Person

### **Whole Seasonal Fresh Fruit or Sliced Fresh Fruit**

\$12 Per Person

### **Market Fresh Vegetable Crudités**

Green Chile Hummus with Crispy Pita Chips  
\$14 Per Person

### **Fire Roasted Tomato Salsa and Tortilla Chips**

\$12 Per Person

Add Guacamole for \$6 Per Person

## BEVERAGES

Grab and Go Starbucks Coffee and Hot Tea Bar \$70 a Gallon  
Grab and Go Starbucks Cold Brew Coffee \$75 a Gallon  
Assorted Soft Drinks \$5 Each  
Bottled Still and Sparkling Waters \$6 Each  
Organic Bottled Juices \$9 Each  
Starbucks Bottled Coffees \$9 Each  
Bottled Tazo Teas \$8 Each  
Red Bull Energy Drinks \$6 Each

*All prices subject to 23% service charge and state sales tax-subject to change*

# LIGHT LUNCH

\$38 PER PERSON

## TWO COURSE PRE-SET PLATED LUNCHEON

Includes Warm Whole Wheat Dinner Rolls & Butter

### BEVERAGE SERVICE

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

### ENTREE SELECTIONS

#### *Choice of 2 Salads*

##### **Chicken Avocado**

Grilled Chicken Breast, Avocado, Cotija Cheese,

Tajin Spiced Cucumber, Cherry Tomato

Market Greens and Basil Lime Vinaigrette

##### **Steak**

*(\$10 added supplement)*

Grilled Flat Iron, Asada Roasted Corn, Avocado, Pickled Red Onions,

Red Cabbage, Cilantro Rice

Market Greens and Red Chile Dressing

##### **Market Cobb**

Herb Chicken Breast, Avocado, Blue Cheese, Boiled Egg,

Bacon, Cherry Tomatoes

Market Greens and Herb Ranch Dressing

##### **Chickpea Garden**

Chickpeas, Avocado, Harissa Grilled Tofu, Shredded Beets,

Shredded Carrots, Red Cabbage, Cilantro

Market Greens and Spicy Tahini Dressing

### DESSERT SELECTIONS

#### *Choice of Two Desserts*

##### **Mixed Fruit**

Ginger Agave Syrup, Toasted Coconut

##### **Salted Caramel Cheesecake**

Strawberry-Orange Compote

##### **Flourless Chocolate Cake**

Espresso Crème Anglaise

##### **Vanilla Bean Panna Cotta**

Prosecco Marinated Fresh Berries

*\*gluten-free and allergy friendly options available*

**Additional \$15 Per Guest if less than 25 Guests**

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# BOXED LUNCH

\$34 PER PERSON

## INCLUDES

### BEVERAGE STATION

Assorted Soft Drinks, Bottled Tazo Tea,  
or Bottled Water

### IN THE BOX

Mixed Fruit with Orange Agave Syrup

### SIDE SELECTION

#### *Choose One:*

Market Salad, Garden Pasta Salad, or Kettle Potato Chips

### DESSERT SELECTION

#### *Choose One:*

Chocolate Chip Cookie or Homemade Brownie

### SANDWICHES OR WRAPS

#### *Choose up to Two*

#### **Deli**

Honey Ham, Smoked Turkey, Salami, Shredded Lettuce,  
Tomato, Provolone, Dijonnaise

#### **Smoked Turkey Breast**

Shaved Red Onion, Cheddar Cheese, Bibb Lettuce, Herb Aioli

#### **Roast Beef**

Swiss, Roasted Green Chile, Arugula, Horseradish Spread

#### **Roasted Portabella Mushroom**

Havarti Dill, Peperonata, Spinach, Artichoke and Garlic Hummus

#### **Caprese Sandwich**

Balsamic Tomato, Fresh Mozzarella, Roasted Eggplant, Arugula, Basil Pesto

#### **Pecan Chicken Salad**

Green Chile Aioli, Bibb Lettuce

#### **Bread Selections**

Ciabatta Roll, Spinach Tortilla,  
Whole Wheat Loaf, Pretzel Roll

*\*gluten free is available upon request*

**Additional \$15 Per Guest if less than 25 Guests**

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# LUNCH BUFFETS

## INCLUDES

Whole Wheat Dinner Rolls & Butter

## BEVERAGE SERVICE

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

## TRADITIONAL

**\$36 PER PERSON**

Traditional Green Chile Pork Stew with Warm Flour Tortillas  
Romaine Lettuce, Roasted Corn, Red Bell Pepper, Parmesan Cheese, Poblano Caesar Dressing  
Blue Corn Cheese Enchiladas, Choice of Hatch Red Chile or Green Chile Sauce  
Stewed Pinto Beans, Spanish Rice  
Caramel Flan, Agave Marinated Strawberries

## SUMMER

**\$55 PER PERSON**

Cannellini Bean Soup  
Baby Kale and Frisée, Pear Tomatoes, Cucumbers, Shredded Carrots,  
Toasted Almonds and Preserved Lemon Vinaigrette  
Herb Marinated Angus Tri Tip, Summer Corn Succotash with Tarragon Butter  
Roasted Yukon Potatoes  
Brussels Sprouts and Carrot Slaw  
Chocolate Espresso Pudding, Salted Caramel Pecans

## BISTRO

**\$41 PER PERSON**

Tomato Basil Soup  
Spinach Salad with Wild Mushrooms, Artichokes with Herb Vinaigrette  
Roasted Chicken Breast, Rustic Herb Pesto  
Orzo Pasta Risotto, Fresh Herbs, Parmesan Cheese  
Roasted Broccolini Tossed in Lemon Oil  
Limoncello Curd with Vanilla Bean Shortbread and Italian Meringue

**Additional \$15 Per Guest if less than 25 Guests**

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# LUNCH BUFFETS

(CONTINUED)

## HERITAGE

\$54 PER PERSON

Vegetable Posole, Shaved Cabbage, Radish, Cilantro  
Jicama Slaw, Cucumber, Tomatoes, Black Beans, Grilled Corn,  
Roasted Peppers, Serrano Lime Dressing  
Asada Marinated Salmon, Citrus Butter  
Grilled Squash and Zucchini  
Cilantro Seasoned Rice  
Tres Leches Cake, Fresh Berries

## HEALTH

\$54 PER PERSON

Market Mushroom Stew, Red Chard, Garlic Oil  
Shaved Apple, Fennel, Blue Cheese, Piñon, Spinach, Honey Balsamic Dressing  
Power Grain Risotto, Quinoa, Farro and Arborio, Kale, Romesco Sauce  
Roasted Asparagus, Lemon Shallot Vinaigrette  
Greek Yogurt Panna Cotta, Strawberry Jam

*\*gluten-free and allergy friendly options available*

**Additional \$15 Per Guest if less than 25 Guests**

# RECEPTION HORS D'OEUVRES

Minimum 25 People

## HOT APPETIZERS

\$175/25 Pieces

Jalapeño Chicken and Bacon Skewer, Agave BBQ Glaze  
Churrasco Steak Skewer, Sweet Pepper, Cilantro Sauce  
Black Beans and Oaxaca Cheese Quesadilla, Tomatillo Dipping Sauce <sup>(V)</sup>  
Shrimp and Chorizo Toast, Pineapple Habanero Gastrique  
Spicy Turkey Meatball, Blue Cheese, Whiskey Maple Glaze  
Zucchini Arancini, Red Pepper Tomato Sauce <sup>(V)</sup>  
Quince and Manchego Cheese Empanada <sup>(V)</sup>  
Chermoula Spiced Lamb Loin, Warm Pita, Orange-Mint Honey  
BBQ Sea Bass Tostada, Charred Serrano Aioli, Tomato, Avocado  
Heritage Beef Slider, New Mexico Cheddar, Green Chile Aioli

## COLD APPETIZERS

\$175/25 Pieces

Dried Fruit Chutney, Candied Almonds, Blue Cheese, Seeded Cracker <sup>(V)</sup>  
Seared Asada Beef Tenderloin on Grilled Baguette with Chimichurri Aioli  
Citrus Marinated Corvina, Serrano, Escabeche Onions, Tomato, Avocado, Tostada  
Pimento Cheese, Green Chile, Oregano, Arugula, Baguette <sup>(V)</sup>  
Summer Chicken Salad, Toasted Wheat Crostini, Red Grape-Onion Jam  
Beet Salad, Feta, Mint and Za'atar Spice Crostini <sup>(V)</sup>  
Roasted Mushroom Toast, Chive Crema, Arugula <sup>(V)</sup>  
Marinated Manchego Cheese, Rosemary, Almond, Orange, Baguette <sup>(V)</sup>  
Prosciutto Ham Skewer, Mozzarella, Melon, Balsamic

## RECEPTION CARVING STATION

All carving stations are Chef attended, add \$250 Chef fee  
Twenty guest minimum Includes Beverage Service of Tazo Iced Tea and Starbucks Coffee

## WHOLE ROASTED SELECTIONS

### HERB ROASTED TOP ROUND OF BEEF

\$27 PER PERSON

Whole Roasted Beef Top Round, Wilted Spinach and Sautéed Mushrooms,  
Boursin Whipped Potato, Garlic Au Jus, Horseradish Cream, Warm Roll

### CHILE ROASTED PIT HAM

\$25 PER PERSON

Pineapple Compote, Carrot and Date Salad, Ciabatta Roll

### HONEY LIME GLAZED SALMON

\$28 PER PERSON

Coconut Rice, Soy Butter, Asian Slaw, Butter Lettuce

### PIÑON ROASTED TURKEY

\$25 PER PERSON

Roasted Sweet Potato Puree, Cranberry Chutney, Honey Cornbread

**Carving selections must be paired with a minimum of three hors d'oeuvre selections**

*All prices subject to 23% service charge and state sales tax-subject to change*

# PLATED DINNERS

All Dinners are Based on a Three Course Meal

## PRICES INCLUDE

Soup or Salad, Entrée, and Dessert  
Includes Whole Wheat Dinner Rolls & Butter

## BEVERAGE SERVICE

Tazo Iced Tea and Starbucks Coffee

## SOUPS & SALADS

### *Choice of One*

**Heritage Tortilla Soup** - Cilantro Oil, Pico De Gallo, Tortilla Strips

**Wild Mushroom Cream** - Boursin Cheese Crostini

**Green Chile Corn Chowder** - Cheddar Cornbread Crouton

**Minestrone** - White Beans, Country Ham, Red Chard, Herb Pesto

**Market Salad** - Market Greens, Shaved and Roasted Vegetables, Honey Mustard Dressing

**Heritage Caesar** - Chopped Romaine, Parmigiano- Reggiano, Red Chile Croutons, Creamy Caesar Dressing

**Wedge Salad** - Baby Iceberg, Bacon, Cherry Tomatoes, Chives, Blue Cheese Dressing

**Shaved Fennel Salad** - Arugula, Croutons, Candied Walnuts, Parmesan Cheese, Lemon Vinaigrette

**Baby Spinach** - Roasted Granny Smith Apples, Blue Cheese, Roasted New Mexico Pecans, Red Wine Vinaigrette

**Caprese Salad** - Sliced Fresh Mozzarella, Market Greens, Tomatoes, Sweet Basil, Balsamic Vinaigrette

## MAIN COURSE

### *Choice of up to Two*

**Corn Crusted Bone-In Chicken Breast \$56**

Chorizo and Fingerling Potato Hash, Grilled Zucchini, Poblano Cream

**Lemon Rosemary Bone-In Chicken Breast \$53**

Harvest Rice Pilaf, Roasted Asparagus, Sun Dried Tomato Pan Sauce

**Grilled Flat Iron Steak 8 oz. \$69**

Boursin Whipped Potato, Garlic Green Beans and Crispy Shallots,  
Portobello Mushroom and Black Pepper Sauce

**Grilled Angus NY Strip 11 oz. \$70**

Blue Corn Cheese Enchilada, Calabacitas, Red Chile Sauce

**Additional \$15 Per Guest if less than 25 Guests**

*(continued on next page)*

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# PLATED DINNERS

## MAIN COURSE

*(continued from previous page)*

### **Chipotle and Citrus Roasted Salmon \$54**

Cilantro Basmati, Grilled Broccolini, Tomatillo Pico De Gallo

### **Blackened Red Snapper \$55**

Jerk Roasted Potatoes, Andouille Braised Red Chard, Corn Cream Sauce

### **Grilled Lamb Top Sirloin \$62**

Orange and Harissa Glazed Carrots, Pine Nut and Olive Tapenade

### **Cider Grilled Pork Loin 8 oz. \$46**

Apple and Sweet Potato Hash,  
Bacon Braised Collard Greens, Mustard Cream Sauce

### **Chickpea and Quinoa “Filet” \$43**

Braised Swiss Chard and Spinach, Wild Mushroom Jus,  
Brussels Sprouts and Charred Broccolini Salad, Red Pepper Coulis

## DESSERT

*Choice of One*

### **Flourless Chocolate Piñon Torte**

Espresso Crème Anglaise

### **Vanilla Bean Panna Cotta**

Prosecco Marinated Seasonal Berries

### **Carrot Cake**

Roasted Pineapple Compote, Candied Pepitas

### **Crème Brûlée Cheesecake**

Seasonal Berry Compote

### **Lemon Tart**

Kiwi Fruit Salsa, Vanilla Bean Whipped Cream

### **Tequila Lime Mousse**

Biscochito, Passion Fruit Marinated Strawberries

### **Heritage Flan**

Pecan Tuile, Sherry Wine Marinated Oranges

**Additional \$15 Per Guest if less than 25 Guests**

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# DINNER BUFFET

**\$95 PER PERSON**

25 guests minimum

\$250 Labor Fee applies for less than 25 guests

## INCLUDES

Bread Service & Butter

Beverage Service

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

## ENHANCEMENTS

Add an Additional Salad, Starch, Vegetable, or Dessert \$10 per guest

Add an Additional Entree \$20 per guest

## SALAD OFFERINGS

*SELECT TWO*

**Tuscan Kale** - Dried Cranberry, Carrots, Red Onion, Honey-Shallot Vinaigrette

**Boston Leaves** - Watercress, Mushrooms, Artichoke, French Beans, Orange Vinaigrette

**Baby Field Greens** - Belgian Endive, Chile Spiced Walnuts, Fig-Balsamic Vinaigrette

**Caesar** - Focaccia Croutons, Shaved Parmesan, Caesar Dressing

**Wedge Salad** - Roasted Pepper, Olives, Cucumber, Feta Cheese, Cherry Tomato

**Heritage Greens** - Roasted Baby Beets, Pistachio-Crusted Goat Cheese, Truffle Vinaigrette

**Romaine Lettuce** - Grilled Corn, Black Beans, Cilantro-Lime Vinaigrette

## ENTRÉES

*SELECT TWO*

**Herb Roasted Chicken** - Pumpkin Seed Pesto

**Braised BBQ Brisket** - Jack Daniels Glaze

**Roasted Sea Bass** - Petite Zucchini, Potato & Smoked Bacon Sauce

**Sesame Crusted Salmon** - Bok Choy, Shiitake & Snap Peas, Hot Ginger Sauce

**Beef Tri Tip** - Creamy Mascarpone Potato, Green Peppercorn Jus

**Beef Short Rib** - Mushrooms & Worcestershire Glaze

**Smoked Pork Tenderloin** - Grilled Sweet Potato, Chile Pepper Slaw, Whiskey Glaze

**Wild Mushroom & Ricotta Ravioli** - Gorgonzola Cream Sauce

**Additional \$15 Per Guest if less than 25 Guests**

*(continued on next page)*

*All prices subject to 23% service charge and state sales tax-subject to change*

# DINNER BUFFET

*(continued from previous page)*

## STARCHES

*SELECT ONE*

- Basmati Rice with Dried Apricots, Almonds & Exotic Spices
- White Truffle Mac & Cheese with Peas and Smoked Bacon Lardons
- Dairy-Free Ginger & Sweet Potato Puree
- Roasted Potatoes, Thyme & Garlic
- Vegetable Couscous & Pine Nuts
- Whipped Boursin Potatoes
- Baked Parmesan & Corn Polenta

## VEGETABLES

*SELECT ONE*

- Roasted Asparagus, Assorted Mushrooms, Grilled Onions
- Char-grilled Corn and Squash with Feta
- Stir Fry Snap Peas with Garlic, Shallots, & Soy Vinaigrette
- Sautéed French Beans & Wild Mushrooms with Crispy Shallots
- Garden Ratatouille
- Stir Fried Broccoli with Water Chestnuts, Bell Peppers, Ginger & Garlic

## MINI DESSERTS

*SELECT TWO*

- Strawberry Shortcake Shooter
- Coconut & Caramelized Pineapple Tres Leches Cake
- Flourless Chocolate Torte
- Raspberry Lime Cheesecake Bites
- Raspberry Mousse Shooter
- De-Constructed Key Lime Meringue Tart
- Tiramisu Trifle
- Passion Fruit
- S'mores Shooter
- Butterscotch Panna Cotta
- Strawberry Tart
- Vanilla Bean Crème Brûlée

**Additional \$15 Per Guest if less than 25 Guests**

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