



ELDORADO

HOTEL & SPA

Banquet & Catering Menu
2018

BREAKFAST

All Breakfast Buffets Include: Chilled Orange Juice, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Herbal Teas

CONTINENTAL BREAKFAST | \$24

Minimum of 15 guests

Assorted Breakfast Breads & Muffins
Sliced Seasonal Fresh Fruit with Fresh Honey
Selection of Low Fat & Natural Yogurts

SANTA FE BREAKFAST | \$36

Minimum of 20 guests

Fresh Fruits & Berries of the Season
Daily Creations from the Bakery
Sweet Cream Butter & Fruit Preserves

Your Selection of One:

Add Additional Selections | \$5 each

Farm Fresh Scrambled Eggs Folded with Cheddar Cheese
Green Chile Frittata
Farm Fresh Scrambled Eggs with Sautéed Wild Mushrooms & Herbs
Farm Fresh Scrambled Eggs, Ham & Swiss on Flaky Croissant
Farm Fresh Scrambled Eggs, Sausage & Monterey Jack Cheese on a Biscuit
Egg, Potato, Cheese Burrito with Spicy Salsa Picante
Heart-Healthy Warm Oatmeal Served with Dried Raisins & Brown Sugar
Belgian Waffles, Whipped Cream, Butter & Warm Maple Syrup

Your Selection of Two:

Country Style Sausage Links
Mesquite Smoked Bacon
Virginia Thick Sliced Ham

Your Selection of One:

Rosemary Roasted Breakfast Potatoes
O'Brien Potatoes with Sautéed Peppers & Onions
South of the Border Au Gratin Potatoes

All pricing is per person, per day. A taxable 23% Service Charge and 8.4375% New Mexico State Tax applies.

\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

ALA CARTE

FROM THE BAKERY

- Bagels with Assorted Cream Cheeses, Toaster | \$36 dozen
- Assorted Muffins | \$48 dozen
- Assorted Danishes | \$48 dozen
- Assorted Seasonal Scones | \$36 dozen
- Banana Bread | \$20 loaf, *serves 6*
- Zucchini Chocolate Chip Bread | \$20 loaf, *serves 6*
- Pumpkin Bread | \$20 loaf, *serves 6*
- Homemade Sticky Buns - Caramel Pecan Drizzle | \$50 dozen
- Cookie Jar (*assorted fresh baked cookies*) | \$36 dozen
- Assorted Brownies and Blondies | \$48 dozen
- Pecan Bars | \$50 dozen
- Mini Fruit Tarts | \$48 dozen
- Biscochitos | \$24 dozen
- Lemon Bars | \$48 dozen

SNACKS

- Individual Bags, Popcorn, Potato Chips, Pretzels | \$5 each
- Assorted Candy Bars | \$5 each
- Cracker Jacks | \$4 each
- Haagen-Dazs Ice Cream | \$6 each
- Assorted Granola Bars | \$5 each
- Kind Bars | \$5 each
- Eldorado Snack Mix | \$4 each
- Freshly Baked Soft Pretzels with Traditional Coarse Salt & Mustard | \$6 each
- Assorted Yogurts | \$4 each
- Assorted Mixed Nuts | \$20 pound
- Whole Fresh Fruit | \$4 each
- House Made Chips with Onion Dip | \$5 per person
- Yellow & Blue Corn Tortilla Chips with Fresh Salsa | \$5 per person

All pricing is per person, per day. A taxable 23% Service Charge and 8.4375% New Mexico State Tax applies.

\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BEVERAGES

HOT

Starbucks Coffee, Decaffeinated Coffee, Hot Tea | \$70 gallon

Starbucks Cold Brew Coffee | \$90 gallon

Hot Chocolate | \$30 gallon

Hot Apple Cider | \$30 gallon

COLD

Perrier Sparkling Water with Sliced Lemons & Limes | \$5 each

Red Bull Energy Drinks | \$6 each

Assorted Soft Drinks | \$4 each

Bottled Iced Tea | \$4 each

Bottled V8 Juice | \$4 each

Fruit Juices - Orange, Apple, Cranberry, Grapefruit | \$36 gallon

Lemonade | \$30 gallon

Freshly Brewed Iced Tea | \$30 gallon

STATIONS

Lemonade Stand | \$5 per person

Classic Lemonade

Berry Lemonade

Lavender Lemonade

Barista Bar | \$7 per person

Starbucks Coffee, Decaffeinated Coffee, Hot Tea

Hazelnut Syrup

Vanilla Syrup

Chocolate Sauce

Cinnamon

Whipped Cream

Chocolate Shavings

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

COMPLETE MEETING PACKAGE

\$109 Per Person

Minimum of 20 Guests

BREAKFAST

Seasonal Fruit Display
Chef's Selection of Breakfast Pastries & Breads
Chef's Selection of Eggs
Chef's Choice Breakfast Potatoes
Chef's Choice Oatmeal or French Toast
Bacon & Sausage
Starbucks Coffee, Orange Juice

LUNCH

Chef's Choice Green Salad
Chef's Choice Composed Salad
Chef's Choice - Two Entrees
1 meat & 1 fish
Chef's Choice Sides
1 starch & 1 vegetable selection
Bread & Butter
Chef's Selection of Assorted Desserts
Lemonade, Iced Tea, Coffee, Hot Tea

Standard Audio Visual Package
Multimedia Projector
Projection Screen
Computer Audio Connection
WiFi
VGA Computer Video Cable
AV Power Strip
Easel
Flip Chart for General Session Room
Lectern with Wired Microphone (Upon Request)
Meeting Supplies Including Pens, Pads & Candy

AM BREAK

Assorted Nuts Station
Assorted Fresh Whole Fruit

ALL DAY BEVERAGES

Freshly Brewed Starbucks
Assorted Soft Drinks

PM BREAK

Assorted Candies Station
Chef's Choice - One Sweet
Chef's Choice - One Savory

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BREAK PACKAGES

Minimum of 20 Guests

GOURMET POPCORN BREAK | \$16

Buttered Popcorn
New Mexico Chile Spice, Sea Salt, Cheddar Seasoning
Caramel Corn
Chocolate Candies, Whole Roasted Peanuts
Old Fashioned Root Beer, Old Fashioned Cream Soda

TASTE OF SANTA FE | \$20

House Made Yellow & Blue Corn Tortilla Chips
Salsa Fresca & Guacamole
Red Chile Chicken Taquitos with Black Bean Chile Dip
Churros
Watermelon Agua Fresca

DEATH BY CHOCOLATE | \$22

Chocolate Chip Cookies
Mint Chocolate Brownies
Churros Con Chocolate
Red Chile Chocolate Truffles
Chocolate Covered Strawberries
Chocolate Milk
Iced Starbucks Frappuccino

HEALTH NUT | \$18

Design Your Own Trail Mix: Granola, Peanuts, Wasabi Peas, Dried Cranberries, Raisins, M&M's
Smoothie Shooters: Mixed Berry & Strawberry Banana
Fresh Sliced Fruit
Fresh Crudité with Dip

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BREAK PACKAGES

Minimum of 20 Guests

MINI DESSERT BAR | \$16

Assorted Mini Cheesecake Bites
Assorted Mini Sweet Empanadas
Assorted Brownie Bites
Assorted Mini Tarts
Mini Chocolate Chip Cookies with Milk Shooters
Mini Biscochitos
Chocolate Covered Strawberries
Starbucks Coffee

TAKE ME OUT TO THE BALL GAME | \$18

Cracker Jacks
Green Chile Cheese Sliders
Mini Corn Dogs
Soft Pretzels with Sea Salt & Ground Mustard
Assorted Soft Drinks

ICE CREAM BAR | \$16

Vanilla, Chocolate, Strawberry Ice Creams
Chocolate Sauce, Caramel Sauce, Strawberry Sauce
Assorted Nuts, Whipped Cream, Cherries, Candies
Cookies, Brownies
Starbucks Coffee
(requires one attendant per 40 people) \$75 per attendant

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LUNCH BUFFETS

All Lunch Buffets Include: Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, Assorted Herbal Teas & Freshly Brewed Iced Tea

ROUTE 66 DELI | \$38

Minimum of 20 Guests

Field Greens, Julienne Carrots, Cherry Tomatoes, Cucumbers, Spiced Pumpkin Seeds with Buttermilk Ranch & Raspberry Vinaigrette
Chef's Pasta Salad of the Day
Display of Deli Meats Featuring Black Angus Roast Beef, Sugar-Cured Ham, Hickory Smoked Turkey
Display of Sliced Cheeses Featuring Swiss, Cheddar and Pepper Jack
Traditional Garnishes: Lettuce, Tomato, Pickles, Onions
Assorted Breads
House-Made Chips
Brownies & Blondies

SOUP & SALAD | \$40

Minimum of 20 Guests

Soup Du Jour
Design Your Own Salad: Romaine and Field Greens, Black Beans, Tomatoes, Egg, Carrots, Chef's Selection of Cheeses, Roasted Corn, Hatch Chile, Pumpkin Seeds, Croutons, Grilled Chicken, Diced Ham
Olive Oil & Vinegar, Southwest Caesar & Balsamic
Marinated & Roasted Vegetables
Freshly Baked Green Chile Cornbread, Sourdough Bread with Sweet Cream Butter
Fresh Fruit Display with Fresh Whipped Cream
Assorted Mini Desserts

NEW MEXICO | \$46

Minimum of 20 Guests

Hearts of Romaine, Black Beans & Roasted Corn with Creamy Ancho Dressing
Green Chile Roasted Vegetable Enchiladas
Steak Fajitas served with Cast Iron-Seared Vegetables
Warm Flour Tortillas, Pico De Gallo, Cream & Cheeses
Ranchero Beans & Spanish Style Rice
House Tortilla Chips with Salsa & Guacamole
Cinnamon Churros & Crisps - Honey Drizzle

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LUNCH BUFFETS

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ITALIAN COMIDA | \$45

Minimum of 20 Guests

House Made Caesar Salad of Hearty Romaine, Garlic Croutons, Parmesan Cheese, Roasted Pepper with Creamy Caesar Style Dressing
Antipasto of Tomato, Mozzarella, Pesto
Grilled Asparagus with Basil & Olive Oil Dressing
Build Your Own Pasta:
Grilled Chicken, Italian Sausage
Pesto Alfredo, Roasted Pepper Basil Tomato Sauce
Roasted Vegetables
Penne Pasta, Cheese Tortellini
House Parmesan & Extra Virgin Olive Oil Breadsticks
Tiramisu

309 CHILLED LUNCH | \$49

Minimum of 20 Guests

Mixed Field Green Salad with Tomato, Cucumber, Carrots and Balsamic Vinaigrette
Mediterranean Couscous Salad
Seasoned Fruit Salad
Grilled Vegetable Antipasto with Hummus and Pita
Chilled Marinated Chicken with Pesto Vinaigrette
Chilled Asian Style Salmon with Ponzu
Artisan Rolls & Sourdough Bread
Fruit Tarts & Pecan Bars

ALL AMERICAN BBQ | \$42

Minimum of 20 Guests

Classic Garden Salad with Ranch & Seasonal Vinaigrette
Potato Salad
Minted Fruit Salad
Black Bean & Corn Salad
Hamburgers with all the Fixings
BBQ Chicken
Baked Beans
Cornbread with Whipped Honey Butter

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

LUNCH ON THE RUN

All To Go Lunches are Served with Your Choice of Soft Drink or Bottled Water, Cookie, Whole Fresh Fruit, Pasta Salad of the Day, Chips & Traditional Condiments

SANDWICHES

Turkey Croissant | \$29

Hickory Smoked Turkey Breast, Swiss Cheese, Leaf Lettuce & Tomatoes on a Buttery Croissant

Tomato Mozzarella | \$27

Buffalo Mozzarella Cheese, Heirloom Tomatoes, Bermuda Red Onion, Basil Chutney & Herb Aioli on Ciabatta Bread

Roast Beef | \$29

Black Angus Roast Beef, Boursin Cheese, Roasted Sweet Bell Peppers, Leaf Lettuce & Tomatoes on Herb Focaccia Bread

Grilled Portobello Mushroom | \$27

Roasted Peppers, Onions & Balsamic Vinaigrette Served on Ciabatta Bread

SALADS

Classic Chef | \$25

Local Field Greens, Ham, Turkey, Swiss, Cheddar, Eggs, Olives

Classic Chicken Taco | \$25

Local Field Greens, Seasoned Chicken, Black Beans, Olives, Salsa, Avocado, Sour Cream, Roasted Corn, Chipotle Ranch

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

3 COURSE PLATED LUNCHEON

All Lunches Include:

Rolls & Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Iced Tea

Choice of One Item From Each Course:

STARTERS:

Hearts of Romaine “Caesar” with Parmeggiano Reggiano, Tapenade Crostini

Soup Du Jour

Steakhouse Wedge Salad, Smoked Bacon, Bleu Cheese, Grape Tomatoes & Buttermilk Herb Dressing

Farmer’s Market Tomato, Basil & Fresh Mozzarella Salad, Shaved Fennel with Balsamic Drizzle

ENTREES:

Served with Seasonal Starch & Vegetable Accompaniment

Petite Beef Tenderloin with Poblano Demi | \$50

Roasted Salmon with Pineapple Mango Relish | \$48

Roasted Pork with Tomatillo & Green Chile Sauce | \$42

Chicken with Roasted Tomato Avocado Mash with Jack Cheese | \$43

Polenta Cake with Calabacitas & Goat Cheese Spoon Spinach | \$40

DESSERTS:

Classic Style Cheesecake

Seasonal Crème Brulee

Chocolate Cake

Tres Leches Cake

Seasonal Fruit Parfait

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

PLATED ENTRÉE SALADS

All Lunches Include:

Rolls & Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Iced Tea

Choose One Salad & One Dessert

Strawberry Fields | \$30

Mixed Field Greens, Grilled Chicken, Strawberries, Blueberries, Parmesan, Toasted Almonds,
Raspberry Vinaigrette

Asian | \$32

Chopped Cabbage, Carrots, Cilantro, Almonds, Green Onions, Grilled Salmon, Asian Dressing

Mexican Grilled Chicken | \$30

Mixed Greens, Seasoned Grilled Chicken, Tomatoes, Avocado, Roasted Corn, Bacon, Green Onions,
Queso Fresco, Salsa, Chipotle Ranch

Spinach with Bacon Dressing | \$30

Spinach, Eggs, Bacon, Grilled Chicken, Red Onions, Mushrooms, Bacon Dressing

Black & Blue Grilled Steak | \$34

Romaine, Seasoned Grilled Sirloin, Red Onions, Avocado, Cherry Tomatoes, Blue Cheese Crumbles,
Blue Cheese Dressing

DESSERTS:

Classic Style Cheesecake

Seasonal Crème Brulee

Chocolate Cake

Tres Leches Cake

Seasonal Fruit Parfait

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

PLATED DINNER

All Dinners Include:
Rolls & Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee,
Assorted Herbal Teas

Choice of One Item From Each Course:

STARTERS:

Hearts of Romaine “Caesar” with Parmeggiano Reggiano, Tapenade Crostini
Soup Du Jour
Steakhouse Wedge Salad, Smoked Bacon, Bleu Cheese, Grape Tomatoes & Buttermilk Herb Dressing
Farmer’s Market Tomato, Basil & Fresh Mozzarella Salad, Shaved Fennel with Balsamic Drizzle
Farmer’s Salad, Featuring Fresh New Mexico Produce

ENTREES:

Served with Seasonal Starch & Vegetable Accompaniment

Roasted Free Range Chicken Breast with Chipotle Demi | \$60
Pan Roasted Sea Bass Cilantro Pesto on Goat Cheese Risotto | \$70
Salmon Filet with Lemon Dill Butter & Fried Leeks | \$64
Bone In Pork Chop with Red Chile Plum Sauce | \$62
New York Strip with Blue Cheese Demi | \$70
Wood Grilled Filet of Beef, Tomatillo Demi | \$74
Forest Mushroom Risotto, Baby Tomatoes & Basil | \$50
Spaghetti Squash with Quinoa & Roasted Nuts | \$50

DESSERTS:

Seasonal Cheesecake
Flourless Chocolate Cake
Tres Leches Cake
Seasonal Panna Cotta
Poached Pear with Cinnamon Red Syrup

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

DINNER BUFFETS

All Lunch Buffets Include: Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, Assorted Herbal Teas

NEW MEXICO FEAST | \$72

Minimum of 25 Guests

Hearts of Romaine “Caesar” with Black Beans, Roasted Corn & Chile Croutons
Chile Rellenos
Layered Vegetarian Enchiladas with Red Chile & Monterey Jack Cheese
Steak or Chicken Fajitas Served with Cast Iron Seared Vegetables
Borracho Beans, Spanish Style Rice
Warm Flour Tortillas, Pico De Gallo, Shredded Cheddar Cheese, Guacamole, Sour Cream,
Char-Grilled Tomato Salsa
Green Chile Cornbread with Honey Butter
Biscochitos & Cinnamon Churros

VIVA ITALIA | \$70

Minimum of 25 Guests

Hearts of Romaine “Caesar” with Parmesano Reggiano, Croutons & Grape Tomatoes
Marinated Flat Iron Steak Sliced & Topped with Porcini Jus
Parmesan Chicken Basil Tomato Sauce
Gnocchi, Seasonal Preparation
Sea Salt & Olive Oil Roasted Vegetables
Fresh Herb Baked Focaccia
Tiramisu & Lemon Berry Mascarpone Cake

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

DINNER BUFFETS

All Lunch Buffets Include: Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, Assorted Herbal Teas

SOUTHWESTERN BBQ | \$78

Minimum of 25 Guests

Spinach with Pickled Pepper Curls, Blackened Corn, Jicama, Toasted Pumpkin Seeds & Avocado
Lime Dressing

Mesquite Smoked Brisket with Red Chile BBQ Sauce

Santa Fe Pale Ale Grilled Chicken & Tomatillo Sauce

Mesquite Spiced Salmon, Pico De Gallo

Cowboy Baked Beans

Chile Dusted Yukon Gold Potatoes

Warm Cheddar Biscuits & Jalapeno Cornbread

Lemon Bars & Fresh Berry Tarts

ART CULINAIRE DINNER BUFFET | \$82

Minimum of 25 Guests

Panzella Salad of Tomato, Cucumber & Onion with Balsamic Vinaigrette

Baby Iceberg with Tomato, Bacon & Blue Cheese Dressing

Citrus Basted Sea Bass Served with Thai Curry Coconut Sauce

Chicken Roulade Filled with Wild Mushrooms Duxelles, Marsala Crema

Grilled Strip Loin with Blackberry Demi & Creamy Horseradish

Spinach & Green Chile Gratin Potatoes

Grilled Asparagus & Roasted Red Pepper with Extra Virgin Olive Oil Drizzle

Assorted Multi Grain Rolls & Sweet Cream Butter

Seasonal Crème Brulee

Chocolate Cake

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

HORS D'OEUVRES

For Passing or Display, Priced Per Piece
Minimum of 25 Pieces Per Selection

MEAT

- Sweet & Spicy BBQ Cocktail Meatballs | \$5
- Marinated Skirt Steak Skewers with Soy Ginger Dip | \$6
- Beef Empanadas, Salsa Verde | \$5
- Santa Fe Chicken & Black Bean Roll, Chipotle Ranch | \$5
- Roasted Beef Tenderloin, Boursin Cheese Sprinkled with Fried Rosemary, Roasted Garlic Crostini | \$6
- Pork Pot Stickers, Chile Plum Dip | \$6
- Grilled Chicken Skewers with Peanut Sauce | \$5
- Roasted Sweet Potato Rounds with Guacamole & Bacon | \$5
- Cranberry Brie & Prosciutto Crostini with Balsamic | \$5

SEAFOOD

- Mini Crab Cakes with Garlic Aioli | \$6
- Chipotle Grilled Shrimp with Tequila Spiced Cocktail Dip | \$6
- Spicy Ahi Tuna on Crisp Wonton | \$5.50
- Smoked Salmon & Dill Cream Cheese Roulade on English Cucumber | \$5.50
- Coconut Shrimp with Spicy Orange Sauce | \$6
- Dungeness Crab Salad on Tarragon Sourdough Toast | \$6
- Salmon Tartar Cones with Avocado Cream | \$7

VEGETARIAN

- Mini Antipasto Skewers - Tomato, Basil, Mozzarella | \$5.50
- Thai Spring Roll, Chile Plum | \$5
- Crostini with Brie & Mandarin | \$5
- Crispy Arancine Risotto with Truffled Cheese & Roasted Pepper Dip | \$6
- Wild Mushroom Tartlet, Brie & Chive Crema | \$5.50
- Goat Cheese & Sundried Tomato Lollipops | \$5
- Onion Confit Tartlets | \$5
- Wine Poached Pears with Goat Cheese in Endive | \$7

All pricing is per person, per day. A taxable 23% Service Charge and 8.4375% New Mexico State Tax applies.

\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

RECEPTION STATIONS

Stations Require a Uniformed Chef at \$150 per hour
One Chef is Required per 100 Guests

VIVA LA FIESTA | \$24

Spicy Chicken Quesadillas

Pan Flashed with Onion & Chiles in a Warm Tortilla with Limes, Pico De Gallo, Tomatillo Salsa, Cheddar Cheese, Sour Cream, Guacamole & Jalapenos

SLIDER STATION | \$24

Choose Three:

Petit Kobe Beef Burgers

Hickory Smoked Pulled Pork with Crispy Onion Strings

Mini BLT

Crab Cake Slider

Served with Chipotle Ketchup, Hickory Smoked BBQ Sauce, Lettuce, Tomato, Red Onions, Horseradish, Pickles, Cheddar & Swiss Cheeses

Based on Three Pieces Per Person

SOUP SHOOTERS | \$16

Tomato Basil & Loaded Baked Potato Soup

Sourdough Grilled Cheese Sliders

BRUSCHETTA BAR | \$18

Olive Tapenade, Tomato Basil, Roasted Red Pepper Hummus, Pesto

Prosciutto, Salami

Assorted Cheeses

Whipped Feta

Seasonal Fruits

Assorted Olives

Sliced Breads & Crackers

FLATBREAD PIZZA BAR | \$24

Margherita

Buffalo Chicken

Fennel Sausage & Broccoli Rabe

Blue Cheese - Caramelized Shallots, Blue Cheese, Fig, Arugula & Olive Oil

Classic Pepperoni

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

RECEPTION STATIONS

Stations Require a Uniformed Chef at \$150 per hour
One Chef is Required per 100 Guests

BURRITO BOWL BAR | \$25

Spanish Rice
Seasoned Chicken, Seasoned Pork
Black Beans, Roasted Corn
Cheddar Cheese, Jack Cheese
Green Onions, Limes, Tomatoes, Olives, Cilantro
Pico De Gallo, Salsa, Guacamole, Sour Cream

CHILLED SEAFOOD | \$20

Poached Northwest Crab Claws, Jumbo Prawns, Served with Fresh Lemons, Cocktail Sauce & Horseradish

CARVING BOARD

Carved to Order, Served with Assorted Miniature Rolls & Sandwich Accompaniments

Pepper Crusted Prime Rib \$300 *Serves 20 - 25 People*

Spicy Mesquite Rubbed Turkey Breast \$200 *Serves 20 - 25 People*

Whole Roasted Beef Tenderloin \$350 *Serves 15 - 20 People*

Whole Roasted Pork Loin \$175 *Serves 25 - 30 People*

Pit Smoked Ham \$225 *Serves 40 - 50 People*

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

PLATTERS

ARTISAN CHEESES

Assorted Local & Imported Cheese Displayed with Dried Fruits, Toasted Nuts & Basket of Breads & Crackers

\$250 Small

Serves 20 - 25 guests

\$500 Medium

Serves 35 - 50 guests

\$750 Large

Serves 75 - 100 guests

SEASONAL FRUIT DISPLAY

Chilled Seasonal Fruit Including Pineapple, Cantaloupe, Seedless Grapes & Seasons Freshest Berries

\$150 Small

Serves 20 - 25 guests

\$300 Medium

Serves 35 - 50 guests

\$450 Large

Serves 75 - 100 guests

MIDDLE EASTERN PLATTER

Hummus, Pita Chips, Marinated Olives & Feta Cheese

\$150 Small

Serves 20 - 25 guests

\$300 Medium

Serves 35 - 50 guests

\$450 Large

Serves 75 - 100 guests

GRILLED VEGETABLE ANTIPASTO

Fire Roasted Vegetables of Portobello Mushrooms, Asparagus, Sweet Bell Peppers, Cherry Tomatoes, Cauliflower, Zucchini, Yellow Squash, Mexican Jicama, Marinated Artichoke Hearts, Kalamata Olives, Lemon Pepper Aioli, Hummus & Pita Chips

\$225 Small

Serves 20 - 25 guests

\$450 Medium

Serves 35 - 50 guests

\$675 Large

Serves 75 - 100 guests

CHIPS & DIPS

Spiced Yellow & Blue Corn Tortilla Chips Served with Fresh Guacamole, Warm Queso Dip & Salsa Fresca

\$175 Small

Serves 20 - 25 guests

\$245 Medium

Serves 35 - 50 guests

\$525 Large

Serves 75 - 100 guests

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BARS

Tier 1 Premium | \$9

Svedka Vodka
Cruzan Rum
Pinnacle Gin
Sauza Silver Tequila
Hiram Walked Triple Sec
Jim Bean Bourbon
J&B Scotch

Tier 2 Super Premium | \$10

Absolute Vodka
Bacardi Gold Rum
Bombay Dry Gin
Espolon Blanco Tequila
Cointreau
Makers Mark Bourbon
Johnny Walker Red Label Scotch

Tier 3 Superior | \$12

Grey Goose Vodka
Bacardi Silver Rum
Tanqueray Gin
Patron Silver Tequila
Grand Marnier
Crown Royal
Dewars Scotch

Upcharge for Margaritas | \$1

Upcharge for any Variety of Martini, Manhattan's & Old Fashion's | \$2

House Wine | \$10 Glass

Robert Mondavi Private Select - Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay

Domestic Beer | \$5

Bud Light, Budweiser, Miller Light, Coors Light, Michelob Ultra, Blue Moon

Import Beer | \$6

Corona, Amstel Light, Stella Artois, Negra, Modelo, Modelo Especial, Dos XX Lager,

Craft/Local Beer | \$6

Marble Brewing IPA, Marble Brewing Red Ale, Marble Brewing Double White, La Cumbre, La Cumbre Elevated IPA, Odell Brewing Cutthroat Porter, Sierra Nevada Pale Ale

DRINK STATIONS

Build Your Own Bloody Mary Bar | \$20

Tomato Juice, Spicy Tomato Juice, Hickory Smoked Tomato Juice, Bloody Mary Mix, Assorted Olives, Assorted Pickled Vegetables, Bacon, Celery, Variety of Hot Sauces, Olive Juice, Assorted Salts, Assorted Spices

Mimosa Bar | \$20

Champagne, Orange Juice, Guava Juice, Cranberry Juice, Apple Juice, Peach Juice, Pineapple Juice Assorted Berries, Oranges, Lemons, Limes

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BARS

TEQUILA SAMPLINGS

Blanco | \$15

Revolution, Rested for Three Months
Casa Noble, Certified Organic Triple Distilled
Azunia, Certified Organic Tequila

Reposado | \$17

Chamucos, Seven Months in White Oak
Don Julio
Patron 'El Dorado', Six Months in American + French Oak

Anejo | \$19

Corzo, More than Twelve Months in White Oak
Tres Generaciones, Twelve Months in Toasted American Oak
El Tesoro, Two - Three Years in Oak

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