



**ELDORADO**  

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**HOTEL & SPA**

**Banquet & Catering Menu**  
**2019**

# 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  
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 Sourdough  
Farm Fresh Scrambled Eggs, Sausage & Monterey Jack Cheese on a Biscuit  
Egg, Potato, Cheese Burrito with Red & Green Chile on the Side  
Heart-Healthy Warm Oatmeal Served with Dried Raisins & Brown Sugar  
Tres Leeches French Toast

### **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*

# BREAKFAST STATIONS

## **OMELET STATION | \$16**

*Minimum of 15 guests*

Farm Fresh Eggs

Diced Sugar-Cured Ham

Cheddar & Jack Cheeses

Red & Green Peppers, Red Onions, Spinach, Tomatoes, Mushrooms, Pico de Gallo

*Requires 1 Chef for Every 50 Guests - Chef Attendant Fees Apply*

## **BUILD YOUR OWN EGG BENEDICT | \$18**

*Minimum of 15 guests*

English Muffins

Farm Fresh Poached Eggs

Classic Hollandaise, Bacon Hollandaise, Red Chile Hollandaise

Bacon, Smoked Salmon, Ham

Spinach, Avocado, Tomato, Asparagus

*Requires 1 Chef for Every 50 Guests - Chef Attendant Fees Apply*

## **HUEVOS RANCHEROS STATION | \$12**

*Minimum of 15 guests*

Corn Tortilla, Blue Tortilla

Farm Fresh Eggs

Refried Beans, Black Beans, Borracha Beans

Red & Green Chile

Avocado, Pico de Gallo, Salsa Verde, Jalapenos, Green Onions

Cheddar & Jack Cheeses

*Requires 1 Chef for Every 50 Guests - Chef Attendant Fees Apply*

## **COLD CEREAL BAR | \$8**

*Minimum of 15 guests*

Life, Corn Flakes, Rice Krispies, Fruity Pebbles, Cocoa Puffs

Assorted Seasonal Berries, Sliced Bananas, Slivered Almonds

Assorted Cereal Bars

Milk, Almond Milk, Soy Milk, Chocolate Milk

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

# A LA 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
- Cake Pops | \$24 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 per person
- Freshly Baked Soft Pretzel Sticks 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

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# 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

Icelandic Flat or Sparking 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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# 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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# BREAK PACKAGES

*Minimum of 20 Guests*

## **GOURMET POPCORN BREAK | \$16**

Chef's Selection of Three Popcorns  
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 Queso  
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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# BREAK PACKAGES

*Minimum of 20 Guests*

## **MINI DESSERT BAR | \$16**

Assorted Mini Cheesecake Bites  
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 Pretzel Sticks with Sea Salt & Ground Mustard  
Assorted Soft Drinks

## **GLUTEN FREE FARMERS MARKET | \$15**

Crudité Bar Featuring; Baby Carrots, Red Peppers and Celery Sticks with Ancho Hummus Dip  
Watermelon  
Classic American Lemonade  
Fresh Berry Lemonade

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# LUNCH BUFFETS

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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, Red Chile Pepitas & 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  
Buñuelos

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# LUNCH BUFFETS

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## **ITALIAN COMIDA | \$45**

*Minimum of 20 Guests*

House Made Caesar Salad of Hearts of 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  
Garlic Bread  
Tiramisu

## **505 CHILLED LUNCH | \$49**

*Minimum of 20 Guests*

Mixed Field Green Salad with Tomato, Cucumber, Carrots and Balsamic Vinaigrette  
Asian Rice Noodle Salad with Orange Sambal Sauce  
Seasoned Fruit Salad  
Vietnamese Cucumber, Bean Sprouts & Rice Vinaigrette  
Chilled Marinated Chicken with Pesto Vinaigrette  
Chilled Asian Style Salmon with Ponzu  
Artisan Rolls & Sourdough Bread  
Fortune Cookies  
Plum Cheesecake

## **ALL AMERICAN BBQ | \$42**

*Minimum of 20 Guests*

Classic Garden Salad with Ranch & Seasonal Vinaigrette  
Fingerling Potato Salad  
Watermelon  
Corn on the Cobb  
Hamburgers with all the Fixings  
BBQ Chicken  
Baked Beans  
Cornbread with Whipped Honey Butter  
Mile High Apple Pie

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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 on Pretzel Bun | \$29

Hickory Smoked Turkey Breast, Swiss Cheese, Leaf Lettuce & Tomatoes on a Pretzel Bun

Ham on Pretzel Bun | \$29

Smoked Ham, Cheddar, Lettuce & Tomatoes on a Pretzel Bun

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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# THREE 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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# 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 Napa 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

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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# 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

Acorn Squash with Quinoa, Red Pepper Coulis & 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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# 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  
Choice of 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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# DINNER BUFFETS

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

## **SOUTHWESTERN BBQ | \$78**

*Minimum of 25 Guests*

Spinach, 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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# 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 Calabacitas | \$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
- Salmon Tartar Cones with Avocado Cream | \$7

## VEGETARIAN

- Mini Antipasto Skewers - Tomato, Basil, Mozzarella | \$5.50
- Thai Spring Roll, Chile Plum | \$5
- 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

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# RECEPTION STATIONS

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

## **VIVA LA FIESTA | \$20**

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

## **ARTISAN PIZZA BAR | \$18**

Margherita  
BBQ Chicken  
Mexican  
Blue Cheese  
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 | \$18**

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 | \$28**

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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# 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*

## BAKED BRIE EN CROUTE

Baked with Brown Sugar and Walnuts

\$350

*Serves 20 - 25 Guests*

## ASSORTED MINI DESSERTS

Cheesecake Bites, Brownie Bites, Tarts, Biscochitos, Chocolate Covered Strawberries

\$200 Small

*Serves 20 - 25 Guests*

\$400 Medium

*Serves 35 - 50 Guests*

\$800

*Serves 75 - 100 Guests*

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# BARS

## **Tier 1 Premium | \$10**

Smirnoff Vodka  
Cruzan Rum  
Pinnacle Gin  
Sauza Silver Tequila  
Hiram Walked Triple Sec  
Jim Bean Bourbon  
Old Smugglers Scotch

## **Tier 2 Super Premium | \$11**

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

## **Tier 3 Superior | \$12**

Grey Goose Vodka  
Bacardi Gold 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 | \$3*

## **House Wine | \$10 Glass**

Robert Mondavi Private Select - Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc, Chardonnay *See our wine list for additional options*

## **Domestic Beer | \$5**

Seasonal Rotation of Domestic Beers

## **Import Beer | \$6**

Seasonal Rotation of Imported Beers

## **Craft/Local Beer | \$6**

Seasonal Rotation of Micro-Brews

## **House Sparkling | \$8**

Chateau St. Michelle Brute

## **DRINK STATIONS**

### **Build Your Own Bloody Mary Bar | \$10**

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

*A set-up fee of \$200 applies*

### **Mimosa Bar | \$9**

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

*A set-up fee of \$150 applies*

## **SANGRIA**

### **Red, White or Rose | \$175 Gallon**

*Approximately 22 glasses in a gallon*

*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*

# BARS

## All New Mexican Options Bar Packages

### **Wine - by the bottle**

Gruet, Brut Sparkling	\$ 44
Gruet, Chardonnay	\$ 44
Vivac, Dry Riesling	\$ 40
Vivac, Sangiovese	\$ 44
Gruet, Pinot Noir	\$ 44

### **Beer | \$ 6**

Marble Brewery (Pilsner, Double White, Red Ale, Cholo Stout)  
Santa Fe Brewing (Pale Ale, 7K IPA, Nut Brown)

### **Spirits | \$12**

Expadition Vodka, Santa Fe Spirits

Wheeler's Gin, Santa Fe Spirits

Tumbleroot Blanco Rum, Tumbleroot Distillery

Tumbleroot Plata Agave Spirit, Tumbleroot Distillery

Taos Lightening Bourbon, KGB Spirits

Naranjo Orange Liqueur, KGB Spirits

Colkegan Single Malt Whiskey

Apple Brandy, Santa Fe Spirits

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

# BARS

## TEQUILA SAMPLINGS

*A 1/2 ounce sample of each*

### Tier 1 | \$16

Revolucion Blanco, rested for two months

*Sweet Citrus, Floral, Caramel*

Corzo Reposado, aged for eight months in American Oak, triple distilled

*Oak, Honey, Spice*

Casa Noble Anejo, aged two years in French Oak, triple distilled

*Dried Fruit, Toasted Oak, Vanilla*

### Tier 2 | \$18

El Tesoro Platinum, tahona milled - unaged

*Fresh Agave, White Pepper, Vegetal*

Patron 'Barrel Select' Reposado, aged six months in American Oak

*Oak, Citrus, Honey*

Tres Generaciones Anejo, aged one year in American Oak, triple distilled

*Brown Sugar, Soft Oak, Sweet Agave*

### Tier 3 | \$20

Casamigos Blanco, unaged

*Citrus, Vanilla, Sweet Agave*

Don Julio Reposado, aged eighteen months in American Oak

*Dark Chocolate, Vanilla, Baking Spice*

Herradura Anejo, aged two years in American Oak

*Cooked Agave, Toasted Oak, Dried Fruit*

*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*

# EVENT ENHANCEMENTS

Stage | \$25 each piece, pieces are 6'X8'

Dance Floor | \$450

Podium | \$75, includes three bottles of water

US & New Mexico Flags | \$50

Black Spandex Chair Covers | \$3.50 each

White Spandex Chair Covers | \$3.50 each

Chargers | \$1.00 each

Gold Candelabras | \$20 each

VIP Social Table Setting | \$5 per person

*Includes Gold Beaded Chargers, Gold Candelabras, Black or White Chair Covers, Tea Lights*

Bar Set-Up | \$150 each

Bartender | \$75 each

Chef Attendant | \$150 per chef

Security Guard | \$25 per hour per guard

Living Room Set-Up for Social Events | \$50

*Includes (1) love seat, (1) coffee table, (2) chairs & (1) lamp*

Offsite Catering Fee | *Varies - please consult your catering manager*

Legal Pads | \$2.00 each

Printed Menu Cards | \$1.00 each

Custom Linen and Napkins Available - *please consult your catering manager for options and pricing*

Standard Buffet Set-Up Includes: Buffets with Rolled Silverware, Beverage Station

*Included for breakfast and lunch buffets*

Upgraded Buffet Service: Buffets, Individual Place Settings, Pre-Set Water, Pre-Set Iced Tea, Folded Napkins, Table Side Beverage Service | \$3 per person

*Upgraded Buffet Service is included for Dinner Buffets*

*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*



# TERMS AND CONDITIONS

**FOOD AND BEVERAGE:** The Hotel prohibits any food or beverage including alcoholic beverages of any kind to be brought into the hotel by the patron or any of the patron's guests or invitees.

**FINAL GUARENTEE NUMBERS:** Final numbers are **due three (3) business days** prior to the event date. This number will be considered the final guarantee. The hotel will not be responsible for service of more than three (3) percent over the guaranteed number.

**BANQUET CHECK APPROVAL:** All itemized food and beverage checks must be signed at the conclusion of the event. If the banquet check is not signed, the client is agreeing to pay all charges posted to the account in full.

**SERVICE CHARGE:** All food, beverage, audio visual, and incidental charges are subject to a taxable 23% service charge and current local and state taxes.

**DECORATIONS/ENTERTAINMENT:** Our Catering and Convention Services department will be happy to assist you with floral, decorating and entertainment needs. If you select you own décor company, approval must be obtained prior to affixing anything to walls, floors, and or ceilings.

**SERVING TIMES:** Your event will be set and ready to go thirty minutes prior to the scheduled start time. Buffet service will run for the following time periods. An extension of service times are subject to additional labor fees.

Hot Breakfast Buffets - 90 minutes

Continental Breakfast Buffets - 60 minutes

Coffee Break Service - 60 minutes

Lunch Buffets - 90 minutes

Dinner Buffets - 120 minutes

*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*