



## A'la Carte Breaks

### The Bakery

*All baked goods are prepared by our own  
In-house Pastry Chef.*

*All rolls and pastries are served with butter & preserves*

<i>Assorted Fresh Baked Cookies</i>	\$29.00 per dozen
<i>Chocolate Almond Biscotti</i>	\$29.00 per dozen
<i>Chocolate Piñon Brownies</i>	\$33.00 per dozen
<i>Biscochitos</i>	\$24.00 per dozen
<i>Mexican Wedding Cookies</i>	\$31.00 per dozen
<i>Giant 8oz. Muffins</i>	\$36.00 per dozen
<i>Flaky Croissants</i>	\$24.00 per dozen

### Dry Snacks

<i>Assorted Mixed Nuts</i>	\$20.00 per pound
<i>Chef's Sizzling Party Mix</i>	\$13.00 per pound
<i>Potato Chips</i>	\$11.00 per pound
<i>Assorted Frito Lay Chip Bags</i>	\$ 2.00 per bag
<i>Pretzels</i>	\$12.00 per pound
<i>Roasted Spanish Peanuts</i>	\$18.00 per pound
<i>Santa Fe Trail Mix</i>	\$16.00 per pound
<i>Tropical Trail Mix</i>	\$18.00 per pound
<i>Assorted Miniature Chocolate Bars</i>	\$18.00 per pound
<i>Assorted Granola &amp; Energy Bars</i>	\$3.00 per bar

### Beverage Stop

Regular or Decaffeinated Coffee	\$42.00 a gallon
Premium Coffee Enhancement (Includes; Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Mint Sticks, Raw Sugar Cubes and Cherries)	\$ 3.00 per person
Assorted Hot Herbal Teas	\$36.00 a gallon
Iced Tea	\$36.00 a gallon
Red Bull Energy Drink*	\$ 4.00 per can
Starbucks Frappuccinos *	\$ 3.75 per bottle
Assorted Fruit Juice Bottles 10oz.*	\$ 2.25 per bottle
Assorted Soft Drinks 12oz*	\$ 2.25 per bottle
San Pellegrino Sparkling Water*	\$ 8.00 large/\$4.00 small
Panna Bottled Water*	\$ 8.00 large/\$4.00 small
Lemonade Garnished with Fresh Lemons	\$12.00 per gallon
Water Infused with Fresh Fruit	\$12.00 per gallon

***\*Please note that some beverage items are based upon consumption***

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## Themed Breaks

### Health Nut

*Assorted Low-Fat Yogurt 4oz.*  
*Assorted Whole Fruit*  
*Assorted Low-Fat Muffins*  
*Assorted Granola & Energy Bars*  
*Bottled Water & Assorted Fruit Juice Bottles*  
\$15.50 per person

### Tropical Twister

*Flavored Iced Tea*  
*Tropical Fruit Punch with Fresh Fruit*  
*Pineapple, Strawberry & Banana Kabobs*  
*Tropical Trail Mix*  
*Lemon Squares*  
\$14.50 per person

### Take Me Out To the Ball Game

*Individual Cracker Jack Boxes*  
*(prize in the box included)*  
*Individual Popcorn Bags*  
*Hot Pretzels with Mustard*  
*Nachos & Cheese*  
*Assorted Miniature Chocolate Bars*  
*Soft Drinks & Bottled Water*  
\$18.00 per person

### Bienvenidos a Santa Fe

*House made Spicy Salsa*  
*Freshly Made Guacamole*  
*Tri-Color Corn Chips*  
*Biscochitos & Fruit Empanadas*  
*Horchata & Bottled Water*  
\$16.00 per person

### Death by Chocolate

*Chocolate Piñon Brownies*  
*Double-Chocolate Chip Cookies*  
*Chocolate Dipped Strawberries*  
*Freshly Brewed Coffees*  
*Bottled Water*  
\$17.00 per person

### Ice Cream, Ice Cream!

*Assorted Ice Cream Bars*  
*Ice Cream Novelties*  
*Assorted Soft Drinks*  
*Bottled Water*  
\$14.50 per person

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## **All Day Break Package**

### **Morning Break**

*Assorted Breakfast Pastries and Muffins  
Served with Butter and Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Herbal Teas  
Orange Juice*

### **Beverage Service Refreshed Throughout Day**

*Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Herbal Teas  
Assorted Soft Drinks  
Bottled Water*

### **Afternoon Break**

*(Choice Of One Of The Following)  
Freshly Baked Assorted Cookies  
Chocolate Pinion Brownies  
Chocolate Almond Biscotti*

**\$28.00 Per-Person**

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### **Breakfast Starters**

#### **The Hilton Continental**

*Assorted Breakfast Pastries and Muffins  
Served with Butter and Preserves  
Brewed Regular and Decaffeinated Coffee  
Assorted Hot Herbal Teas  
Orange Juice*

\$16.00 per person

#### **Additional Continental Enhancers**

Created your own personalized deluxe continental breakfast by adding on some specialized enhancers

<i>Assorted Boxed Cold Cereals</i>	\$2.00 each	
<i>Hot Oatmeal</i>	\$3.00 per person	
<i>Assorted 4oz. Yogurt</i>	\$2.25 each	
<i>Quiche Lorraine</i>	\$3.00 per person	
<i>Sliced Seasonal Fruit</i>	\$2.50 per person	\$50.00 per platter/serves 25
<i>Bacon, Egg &amp; Cheese Muffins</i>	\$4.00 per person	\$36.00 per dozen
<i>Ham, Egg &amp; Cheese Muffins</i>	\$4.00 per person	\$36.00 per dozen
<i>Hand-held Breakfast Burritos</i>	\$4.00 per person	\$36.00 per dozen
<i>Smoked Salmon with all the Fixings (bagels, cream cheese, capers, tomatoes, chopped egg)</i>		\$125.00/serves 25

#### **How Sweet It Is**

All sweets listed below are priced per dozen

<i>Bear-Claws</i>	\$35.00
<i>Over-sized Cinnamon Rolls</i>	\$38.00
<i>Giant Muffins</i>	\$36.00
<i>Flaky Croissants</i>	\$24.00
<i>Fruit Danish</i>	\$34.00
<i>Assorted Pastries &amp; Muffins</i>	\$31.00
<i>English Berry Scones</i>	\$32.00
<i>Bagels &amp; Cream Cheese</i>	\$33.00
<i>Cheese Blintzes</i>	\$36.00

#### **Morning Beverage Corner**

Additional beverages listed under "Breaks"

<i>Regular &amp; Decaffeinated Coffee</i>	\$42.00 per gallon
<i>Premium Coffee Enhancer</i>	\$ 3.00 per person
<i>Starbuck® Coffee</i>	\$48.00 per gallon
<i>Hot Chocolate</i>	\$36.00 per gallon
<i>Whole or Low Fat Milk</i>	\$ 1.50 per carton
<i>Assorted Chilled Fruit Juice</i>	\$22.00 per quart
<i>Assorted Chilled Fruit Juice</i>	\$ 2.25 per bottle
<i>Starbuck® Frappuccino</i>	\$ 3.75 per bottle
<i>Red Bull Energy Drink</i>	\$ 4.00 per can
<i>Panna Bottled Water</i>	\$ 4.00 per bottle

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## Buenos Dias Buffets

*All Breakfast Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Orange Juice*

### **Cowboy Buffet**

*Fluffy Scrambled Eggs\*  
Tossed with Scallions and Cheddar Cheese  
Served with Crisp Bacon\* and Sausage Links\*  
Hash Browned Potatoes  
Assorted Dry Cereals and Granola  
White and Whole Breads, Assorted Breakfast Pastries  
Whole and Low Fat Milk,  
Fresh Sliced Fruit  
\$19.00 per person*

### **Chimayo Buffet**

*Fluffy Scrambled Eggs\* with Warm Flour Tortillas  
Hash Browned Potatoes  
Spicy Chorizo Sausage, Crispy Bacon\*  
Huevos Rancheros Casserole  
Grated Cheese, Diced Tomatoes and  
Green Chile Salsa  
\$19.00 per person*

### **Zia Omelet Station**

*Add an Omelet Station to the above buffets*

*Diced Ham, Crispy Bacon\*, Sausage\*, Cheddar & Jack Cheese, Mushrooms, Bell Peppers, Onions,  
Green Chile and House Made Salsa*

*\$5.00 per person*

*Chef Attendant \$75.00 for every 30 guests*

### **Substitutions**

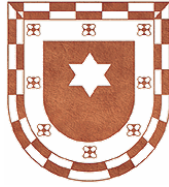
*\*Eggbeaters may be substituted for Eggs*

*\*Turkey Bacon and Sausage may be substituted for Bacon or Sausage*

*Please note that buffets are designed for 25 guests or more  
A minimum charge of 25 guests will be required for groups with less than 25*

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## Good Morning Plated Breakfasts

*All Breakfast Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Orange Juice*

### **American Plated**

*Fluffy Scrambled Eggs\*  
Tossed with Cheddar Cheese and Scallions  
Served with Hash Browned Potatoes,  
Crispy Bacon\*, Sausage Links\*  
Chef's Selection of Freshly House Baked Pastries*

\$19.00 per person

### **Pueblo Toast**

*Three Slices of Texas Toast Dipped in Egg Batter,  
Grilled and Sprinkled with  
Powdered Sugar and Cinnamon  
Served with Warm Maple Syrup,  
Crispy Bacon\* or Sausage Links\**

\$19.00 per person

### **Huevos Rancheros**

*Fluffy Scrambled Eggs\* on Two Corn Tortillas  
Smothered in Chile Sauce  
Topped with Melted Jack Cheese  
Served with Pinto Beans and  
Hash Browned Potatoes  
Chef's Selection of Muffins and Flour Tortillas*

\$19.00 per person

### **Northern New Mexico Burrito**

*Flour Tortilla Stuffed with Fluffy Scrambled Eggs\*,  
Crisp Bacon\*, Sausage\*, Onions, Bell Pepper,  
Cheddar & Jack Cheeses  
Smothered in Green or Red Chile  
Served with Hash Browned Potatoes, Black Beans  
and Lettuce & Tomato*

\$19.00 per person

### **The Cowboy Steak & Eggs**

*Fluffy Scrambled Eggs\*  
Tossed with Cheddar Cheese and Scallions  
Accompanied with a 6oz. Sirloin Steak  
Served with Hash Browned Potatoes and  
Chef's Selection of House Made Pastries*

\$24.00 per person

### **Substitutions**

*\*Eggbeaters may be substituted for Eggs*

*\*Turkey Bacon and Sausage may be substituted for Bacon or Sausage*

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## High Noon Lunch Buffets

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

### **El Cañon Hand Carved Deli**

*Mixed Garden Greens Salad  
(Served with Ranch Dressing & Italian Vinaigrette)*

*Sliced Fresh Seasonal Fruit*

*House made Freshly Baked El Cañon Rolls*

#### **Hot Slices of Baked:**

*Smoked Turkey, Pork Loin and Prime Rib*

#### **Accompanied With:**

*Cheddar, Monterey Jack and Swiss Cheeses,  
Crisp Lettuce, Vine Ripened Tomatoes,  
Bermuda Onions, Dill Pickles and Assorted Condiments  
Potato Chips*

\$26.00 per person

*Dessert of House Baked Apple Cobbler*

\$3.00 additional per person

### **Italian Fiesta**

*Caesar Salad With House Baked Croutons, Shredded  
Parmesan Cheese & Classic Caesar Dressing  
Warm Garlic Bread*

#### **Choice of Two Entrees:**

*Penne Primavera*

*Lasagna with Meat Sauce*

*Wild Mushroom Ravioli with Marinara Sauce*

*Vegetable Lasagna with Creamy Alfredo Sauce*

\$22.00 per person

*Dessert of Mini Biscotti & Tiramisu Available*

\$3.00 additional per person

### **Canyon Road Deli**

*Mixed Garden Greens Salad  
(Served with Ranch Dressing & Italian Vinaigrette)*

*Deli Sliced Roast Beef, Ham, Turkey & Salami*

#### **Accompanied With:**

*Vine Ripened Tomatoes, Bermuda Onions, Olives,  
Pickle Spears, and Pickled Peppers*

#### **Served With:**

*Assorted Breads, Rolls and Condiments, Potato Chips,  
Freshly Made Potato Salad and Garden Cole Slaw*

\$23.00 per person

*Dessert of Brownies and Assorted Cookies*

\$3.00 additional per person

### **Old Santa Fe Trail Barbeque**

*Mixed Garden Greens Salad  
(Served with Ranch Dressing & Italian Vinaigrette)*

*Cowboy Style Potato Salad*

*Garden Cole Slaw*

*Green Chile Beef Brisket*

*Mesquite Smoked Barbeque Chicken*

*Sweet Kernel Corn*

*Ranch Style Baked Beans*

*Jalapeño Corn Bread with Honey Butter*

\$28.00 per person

*Dessert of House Baked Cherry Pie*

\$3.00 additional per person

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### High Noon Lunch Buffets (continued)

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

#### **Soup & Salad Buffet**

*Executive Chef, Jerry's Famous  
'Green Chile Corn Chowder'*

**Served With:**

*Fresh Spinach Salad, Caesar Salad and  
Mixed Green Salad*

**Topped With:**

*Grilled Chicken, Grilled Salmon and Tuna Salad*

**Accompanied By:**

*Julienne of Cheddar and Swiss Cheese  
Salad Condiment and Fresh Rolls & Butter*

\$24.00 per person

*Dessert of Assorted Fruit Tarts*

\$4.00 additional per person

#### **Taco Fiesta**

*Dips of Con Queso, Guacamole & Salsa Fresco*

*Served with Tri-Color Corn Chips*

*Warm Flour and Crisp Corn Tortillas*

*Season Beef and Chicken*

**Accompanied With:**

*Mixed Cheeses, Shredded Lettuce, Chopped Tomatoes  
and Diced Onions*

**Served With:**

*Cheese Enchiladas with Red Chile, Spanish Rice  
And Pinto Beans*

\$23.00 per person

*Dessert of Biscochitos & Fruit Empanadas*

\$3.00 additional per person

#### **Land of Enchantment**

*Mixed Garden Greens Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

**Choice of Two Entrees:**

*London Broil with Mushroom Sauce, Baked Fillet of Salmon with Creamy Dill Sauce or  
Grilled Marinated Chimayo Chicken Breast*

**Choice of:**

*Mixed Wild Rice with Cranberries & Pine Nuts, Herb Roasted Red Skin Potatoes, Garlic Mashed Potatoes*

**Served With:**

*Chef's Selection of Fresh Seasonal Vegetables and Fresh Baked Rolls and Butter*

\$34.00 per person

**Dessert Choice of:**

*Carrot Cake or*

*Layered Chocolate Cake*

\$4.00 additional per person

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## Plated Lunch Selections

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

### Fresh Homemade Soup or Salad

*Mixed Garden Green Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

*Caesar Salad with House Baked Croutons, Shredded Parmesan Cheese &  
Classic Caesar Dressing*

*Or*

*Executive Chef, Jerry's Famous  
'Green Chile Corn Chowder'*

### Entrée Selection

*All Entrées Accompanied with Sautéed Fresh Seasonal Vegetables*

*Wild Mushroom Ravioli  
with Pureed Vegetarian Red Sauce  
\$22.00 per person*

*Baked Atlantic Salmon with Creamy Dill Sauce  
\$27.00 per person*

*Piñon Crusted Pork Loin with Cranberry-Apple Relish  
\$26.00 per person*

*Chicken Piccata  
Parmesan- Breaded Breast with Lemon and Capers  
\$24.00 per person*

*London Broil with Mushroom Sauce  
\$28.00 per person*

*Marinated Grilled Chimayo Chicken  
with Fresh Avocado Cream Sauce  
\$23.00 per person*

*Young Chicken Breast Stuffed with Jalapeno  
Cornbread Stuffing  
\$24.00 per person*

*Tilapia Veracruzano  
\$29.00 per person*

### Potatoes and Rice

*Choice of:*

*Mixed Wild Rice with Cranberries & Pine Nuts*

*Rosemary Garlic Potatoes*

*Garlic Mashed Potatoes*

### Dessert

*Choice of:*

*Chocolate Layered Cake*

*Carrot Cake*

*Tiramisu*

*\$3.00 additional per person*

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## **Dinner Buffets**

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

### **San Francisco**

*Soup du Jour*

*Mixed Garden Greens Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

*Freshly Baked Rolls with Butter*

### **Choice of Two Entrées**

*London Broil with Mushroom Sauce*

*Roast Beef Au Jus and Horseradish Sauce*

*Piñon Crusted Pork Loin with Cranberry-Apple Relish*

*Grill Marinated Chimayo Chicken Served with Avocado Cream Sauce*

*Tilapia Veracruzano*

*Chicken Breast with Jalapeño Cornbread Stuffing*

*Baked Atlantic Salmon with Dill Cream Sauce*

*Shrimp Diablo*

### **Choice of Two Selections**

*Mixed Wild Rice with Cranberries & Pine Nuts*

*Rosemary Garlic Roasted Potatoes*

*Garlic Mashed Potatoes*

*Grilled Polenta Cakes*

### **Chef's Choice of Vegetable**

### **Dessert (select two)**

*Natillas*

*Carrot Cake*

*Flan with Caramel Sauce*

*Double Chocolate Mousse Torte with Berry Coulis*

*New York Style Cheese Cake*

*Strawberry Shortcake on Sweet Corn Bread Biscuits*

*Classic Tiramisu*

\$40.00 per person

\$44.00 per person with selection of three entrées

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**Dinner Buffets (continued)**

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

**New Mexican**

*Fresh House Made Guacamole & Salsa*

*Served with Tri-Color Corn Chips*

*Mixed Garden Greens Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

***Fajita Station with choice of***

*Marinated Grilled Beef or Grilled Chicken Breast*

*Includes Sour Cream, Guacamole,*

*Lettuce & Tomato*

***Additional Enhancements***

*Add Shrimp Fajitas \$9.00 per person*

*Add Fish Tacos \$7.00 per person*

***Accompanied With:***

*Spanish Rice, Pinto Beans, Jalapeño Corn Muffins*

***Dessert***

*Fruit Empanadas & Biscochitos*

*\$34.00 per person*

**Cowboy Barbeque**

*Mixed Garden Green Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

*Mustard Potato Salad*

*Garden Fresh Coleslaw*

***Entrée***

*Barbecued Beef Brisket*

*Mesquite Smoked Barbeque Chicken*

*Twice Grilled Barbeque Spare Ribs*

***Served With:***

*Corn on the Cob*

*Jalapeño Corn Bread with Honey Butter*

***Dessert***

*Assorted Fruit Cobblers*

*\$38.00 per person*

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## Plated Dinner Selections

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,  
Assorted Hot Herbal Teas and Iced Tea*

### Fresh Homemade Soup or Salad

*Mixed Garden Green Salad*

*(Served with Ranch Dressing & Italian Vinaigrette)*

*Spinach Salad with Raspberry Vinaigrette*

*Tomato, Basil & Mozzarella Salad*

*Caesar Salad with House Baked Croutons, Shredded Parmesan Cheese &  
Classic Caesar Dressing*

**Or**

*Executive Chef Jerry's Famous 'Green Chile Corn Chowder'*

*New Mexican Tortilla Soup*

*Soup du Jour*

### Entrée Selection

*All Entrées Accompanied with Chef's Choice of Sautéed Fresh Seasonal Vegetables*

*Wild Mushroom Ravioli with Pureed Vegetarian  
Red Sauce  
\$32.00 per person*

*Piñon Crusted Pork Loin with Cranberry-Apple Relish  
\$36.00 per person*

*7 oz. Grilled Fillet Mignon  
\$44.00 per person*

*Young Chicken Breast Stuffed  
with Jalapeño Cornbread Stuffing  
\$34.00 per person*

*Baked Salmon Fillet with Creamy Dill Sauce  
\$36.00 per person*

*10 oz. Slow Roasted Prime Rib of Beef with  
Au Jus and Horseradish Cream Sauce  
\$39.00 per person*

*Marinated Grilled Chimayo Chicken with  
Fresh Avocado Cream Sauce  
\$33.00 per person*

*Fresh Seafood Fettuccini  
\$34.00 per person*

### Dessert

**Choice of One Selection:**

*Natillas*

*Carrot Cake*

*Flan with Caramel Sauce*

*Double Chocolate Mousse Torte with Berry Coulis*

*New York Style Cheese Cake*

*Strawberry Shortcake on Sweet Corn Bread Biscuits*

*Classic Tiramisu*

### Potatoes and Rice

**Choice of One Selection:**

*Mixed Wild Rice with Cranberries & Pine Nuts*

*Rosemary Garlic Potatoes*

*Garlic Mashed Potatoes*

*Grilled Polenta*

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