

# **Catering at Hotel Santa Fe**



## **BREAKFAST BUFFETS**

### **Mah-Waan, Mah-Waan Continental Breakfast**

*Selection of Assorted Chilled Fruit Juices  
Seasonal Display of Assorted Melon, Fruit and Berries  
Selection of Assorted Breakfast Bakeries, Fruit Breads, Croissants and Bagels with Cream Cheese, Butter and Fruit Preserves  
Assorted Dry Cereals and Granola with 2% and Skim Milk  
Assorted Fruit Yogurts  
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas*  
**\$17.00 per Person**

#### **Add Something Hot:**

*Breakfast Burritos with Red and Green Chile  
French Toast or Belgian Waffles with Warm Maple Syrup  
Warm Ham and Cheese Croissants*  
**\$3.00 Each with Mah-Waan, Mah-Waan Continental Breakfast**

**Omelet Station (Add to Any Breakfast Buffet) \$9.00 per Person (\$100.00 Culinary Fee)**

### **Land of Enchantment Breakfast**

*Selection of Assorted Chilled Fruit Juices  
Seasonal Display of Assorted Melon, Fruit and Berries  
Housemade Cinnamon Twists,  
Warm Flour Tortillas & Whipped Butter  
Chiliquilas: Scrambled Eggs with Strips of Corn Tortillas,  
Chopped Green Chile, Grated Cheese and Bell Peppers  
Yucatan Sausage Patties and Crispy Apple Smoked Bacon  
Slow Simmered Ranchero Beans  
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas*  
**\$23 per Person**  
**(Minimum Guarantee of 20 Guests)**

### **Traditional Breakfast**

*Selection of Assorted Chilled Fruit Juices  
Seasonal Display of Assorted Melon, Fruit and Berries  
Pastry Chef's Selection of Assorted Breakfast Bakeries,  
Fruit Breads, Croissants and Bagels with Cream Cheese, Butter and Fruit Preserves  
Assorted Dry Cereals and Granola with 2% and Skim Milk  
Scrambled Eggs with Cheddar Cheese and Scallions  
Sausage Links and Apple Smoked Bacon  
French Toast with Warm Maple Syrup  
Seasoned O'Brien Potatoes  
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas*  
**\$24 per Person**  
**(Minimum Guarantee of 20 Guests)**

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## **BREAKFAST ALA CARTE**

*Specialty Blend Coffee, Decaffeinated Coffee & Assorted Hot Teas at \$38.00 per gallon*

*Freshly Brewed Iced Tea with Lemon at \$38.00 per gallon*

*Assorted Sodas & Bottled Waters at \$3.00 per bottle*

*Assorted Chilled Fruit Juices at \$22.00 per carafe*

*Assorted Muffins & Danish at \$29.00 per dozen*

*Assorted Bagels with Cream Cheese at \$32.00 per dozen*

*Whole Fresh Fruit at \$2.00 per piece*

*Assorted Cold Cereals with 2% & Skim Milk at \$3.50 per person*

*Scrambled Eggs with Scallions & Red or Green Chile at \$3.50 per person*

*Bagels & Lox with Red Onion, Tomato & Capers at \$8.50 per person*

*Individual Assorted Fruit Yogurts at \$3.50 per person*

*Yucatan Sausage Patties at \$4.75 per person*

*Canadian Bacon or Ham at \$4.75 per person*

*Sausage Links at \$4.75 per person*

*Apple Smoked Bacon at \$4.75 per person*

*Breakfast Burritos with Red & Green Chile at \$6.00 each*

*Belgian Waffles with Warm Maple Syrup at \$4.00 per person*

*Hot Oatmeal with Brown Sugar & Cinnamon at \$4.00 per person*

*Warm Ham & Cheese Croissants at \$4.00 per person*

*Housemade Cinnamon Twists at \$30.00 per dozen*

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## **BREAKFAST PACKAGES**

### **Mah-Waan, Mah-Waan Package**

**Mah-Waan, Mah-Waan Continental Breakfast**  
Selection of Assorted Chilled Fruit Juices  
Seasonal Display of Assorted Melon, Fruit & Berries  
Pastry Chef's Selection of Breakfast Bakeries, Fruit  
Breads,  
Croissants & Bagels with Cream Cheese, Butter & Fruit  
Preserves  
Assorted Dry Cereals & Granola with 2% & Skim Milk  
Assorted Fruit Yogurts  
Specialty Blend Coffee, Decaffeinated Coffee & Assorted  
Hot Teas

#### **Mid Morning Break**

Specialty Blend Coffee, Decaffeinated Coffee &  
Assorted Hot Teas  
Assorted Soft Drinks & Bottled Waters

#### **Mid Afternoon Break**

Regular or Strawberry Lemonade, Freshly Brewed Iced  
Tea  
with Lemon, Assorted Soft Drinks & Bottled Waters

#### **Your Choice of one of the following Afternoon Snacks:**

Assorted Homemade Cookies  
Brownies or Blondies  
Housemade Raspberry Granola Bars  
Trail Mix & Potato Chips  
Mixed Nuts & Pretzels  
**\$31.00 per person**

### **Picuris Package**

**Mah-Waan, Mah-Waan Continental Breakfast**  
Selection of Assorted Chilled Fruit Juices  
Seasonal Display of Assorted Melon, Fruit & Berries  
Pastry Chef's Selection of Breakfast Bakeries, Fruit  
Breads,  
Croissants & Bagels with Cream Cheese, Butter & Fruit  
Preserves  
Assorted Dry Cereals & Granola with 2% & Skim Milk  
Assorted Fruit Yogurts  
Specialty Blend Coffee, Decaffeinated Coffee & Assorted  
Hot Teas

#### **Please Choose one of the Following Hot Items:**

Scrambled Eggs with Apple Smoked Bacon & Sausage  
Links  
Breakfast Burritos with Red & Green Chile  
Warm Ham & Cheese Croissants  
Biscuits & Country Gravy  
Breakfast Quesadillas

#### **Mid Morning Break**

Assorted Fruit Smoothies  
Specialty Blend Coffee, Decaffeinated Coffee &  
Assorted Hot Teas  
Assorted Soft Drinks & Bottled Waters

#### **Afternoon Break**

Regular or Strawberry Lemonade, Freshly Brewed Iced  
Tea  
with Lemon, Assorted Soft Drinks & Bottled Waters

#### **Please Choose one of the following Afternoon Snacks:**

Cheese Cake Bars & Assorted Chocolate Dipped Fruits  
Housemade Raspberry Granola Bars & Fresh Fruit  
Platter  
Assorted Homemade Cookies, Potato Chips & Pretzels  
Tri-Colored Tortilla Chips with Fresh Salsa & Spicy  
Guacamole  
Assorted Candy Bars with Caramel & Buttered Popcorn  
**\$37.00 per person**

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## **MEETING BREAKS**

### **Refreshing**

*Housemade Raspberry Granola Bars  
Specialty Blend Coffee, Decaffeinated Coffee  
&  
Assorted Hot Teas  
Assorted Soft Drinks & Bottled Waters  
**\$8.00 per person***

### **Energizer**

*Assorted Granola & Energy Bars  
Specialty Blend Coffee, Decaffeinated Coffee  
&  
Assorted Hot Teas  
Assorted Energy Drinks  
Assorted Soft Drinks & Bottled Waters  
**\$12.50 per person***

### **Comforting**

*Lemonade & Freshly Brewed Iced Tea  
Assorted Soft Drinks & Bottled Waters  
Soft Baked Pretzels with Melted Cheese &  
Mustard  
Housemade Brownies  
**\$10.00 per person***

### **Afternoon on the Plaza**

*Mango & Melon Margarita Smoothies  
Tri-Color Tortilla Chips with Guacamole &  
Fresh Pico de Gallo  
Housemade Bizcochitos  
Specialty Blend Coffee, Decaffeinated Coffee  
&  
Assorted Hot Teas  
Assorted Soft Drinks & Bottled Waters  
**\$13.00 per person***

### **Basic**

*Specialty Blend Coffee, Decaffeinated Coffee &  
Assorted Hot Teas  
Assorted Soft Drinks & Bottled Waters  
**\$6.00 per person***

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## **BREAKS ALA CARTE**

*(Per person items are served for a minimum of 1/2 of your total attendees)*

*Specialty Blend Coffee, Decaffeinated Coffee and  
Assorted Hot Teas at  
**\$38.00 per gallon***

*Freshly Brewed Iced Tea with Lemon  
**\$38.00 per gallon***

*Assorted Sodas & Bottled Waters at **\$3.00 per bottle***

*Assorted Chilled Fruit Juices at **\$22.00 per carafe***

*Individual Assorted Tropicana Juices at **\$4.00 per bottle***

*Hot Spiced Apple Cider at **\$30.00 per gallon***

*Individual 2% & Skim Milk at **\$3.00 per bottle***

*Regular or Strawberry Lemonade at **\$22.00 per carafe***

*Individual Assorted Fruit Yogurts at **\$3.50 per person***

*Housemade Brownies at **\$28.00 per dozen***

*Assorted Housemade Cookies at **\$26.00 per dozen***

*Housemade Raspberry Granola Bars at **\$30.00 per  
dozen***

*Assorted Granola Bars at **\$3.00 each***

*Assorted Energy Bars at **\$3.00 each***

*Lemon Bars at **\$30.00 per dozen***

*Cheese Cake Bars at **\$30.00 per dozen***

*Haagen Daz Ice Cream Bars at **\$5.00 each***

*Whole Fresh Fruit at **\$2.00 per piece***

*Seasonal Fresh Fruit & Berry Display at  
**\$5.00 per person***

*Imported & Domestic Cheese Display with Water  
Crackers at  
**\$9.00 per person***

*Housemade Guacamole & Tri-Colored Tortilla Chips  
**\$7.00 per person***

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## **LUNCH BUFFETS**

*(Lunch Buffets are served for a minimum of 25 guests and may be served as dinner for an additional \$8.00 per person)*

**New Mexican Deli Buffet**

*(Will serve for groups of less than 25 guests)*

*Tossed Green Salad with Cucumber, Tomato Wedges,  
Red Chile Croutons & Assorted Dressings  
Penne Pasta with Greek Olives,  
Marinated Artichoke & Hearts of Palm  
Seasonal Display of Assorted Melon, Fruit & Berries  
Sliced Black Forest Ham, Turkey Breast,  
Mortadella & Genoa Salami  
Assorted Cheeses to Include:  
Cheddar, Swiss and Pepper Jack  
Traditional Accompaniments to Include:  
Lettuce, Tomato, Onion, Pickle Spears,  
Mustard & Mayonnaise  
Assorted Sage Bakehouse Breads  
Double Fudge Chocolate Cake  
Freshly Brewed Iced Tea*

***\$23.00 per person***

**Settlers Buffet**

*Roasted Tomato & Artichoke Soup  
Organic Baby Spring Mix with Grilled Asparagus Spears,  
Roasted Peppers & Balsamic Dressing  
Roasted Baby Red Potatoes Seasoned with Chimayo Chile & Fresh Herbs  
Slow Roasted Lemon-Pepper Chicken  
Grilled Marinated Flank Steak with Sautéed Forest Mushrooms  
House Smoked Salmon with Fresh Fruit & Jicama Salsa  
Southwestern Calabasitas & Cauliflower Gratin  
Maple Bread Pudding with Jack Daniels Sauce  
Freshly Brewed Iced Tea*

***\$27.00 per person***

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***LUNCH BUFFETS CONT...***

**North of the Border**

Chimayo Chile & Chicken Tortilla Soup  
Grilled Nopales Salad with Red Peppers & Cilantro Dressing  
Santa Fe Caesar Salad, Red Chile Croutons, Fresh Roma Tomatoes,  
Chopped Green Chile & Cotija-Balsamic Vinaigrette  
Roasted Corn with Jalapenos & Cherry Tomatoes  
Beef, Chicken & Vegetarian Fajitas with Warm Flour Tortillas,  
Housemade Salsa, Cheddar Jack Cheese, Sour Cream & Spicy Guacamole  
Green Chile Chicken Enchiladas  
Santa Fe Style Arroz  
Slow Simmered Chimayo Chile Pot Beans  
Bourbon Pecan Pie with Fresh Whipped Cream  
Freshly Brewed Iced Tea  
**\$27.00 per person**

**Feast Day at the Pueblo**

Seasonal Field Greens with Jicama & Sage Vinaigrette  
Red Chile & Pork Posole  
Three Sisters Salad with Roasted Corn, Squash & Native Beans  
Apricot-Pecan Quinoa  
Vegetarian & Pork Red Chile Tamales  
Picuris Bison Brisket au Jus  
Slow Roasted Leg of Lamb  
Traditional Indian Fry Bread  
Northern New Mexican Calabacitas with Green Chile  
Apricot Indian Pies  
Freshly Brewed Iced Tea  
**\$30.00 per person**

**Southwestern Barbeque Buffet**

Yukon Gold & Green Chile Potato Salad  
Raspberry & Coriander Cole Slaw  
Tossed Green Salad with Parmesan Crisps, Jicama, Red Peppers & Assorted Dressings  
Black Bean & Roasted Corn Salad with Fresh Cilantro  
Chimayo Chile Baked Beans  
Slow Roasted Chipotle Rubbed Beef Brisket  
Cedar Planked Salmon with Apricot Pico de Gallo  
Hickory House Smoked Chicken Drumsticks  
Green Chile Corn Bread with Whipped Honey Butter  
Wild Berry Cobbler  
Freshly Brewed Iced Tea  
**\$28.00 per person**

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**PLATED LUNCHES**

*(Please choose one item from the following categories. Price based on entrée selection. If you would like to offer a choice of two entrees, Hotel Santa Fe requires final counts for each entrée 72 hours prior to function. "Choice of" pricing based on highest priced entrée.)*

**First Course**

Roasted Tomato & Artichoke Soup  
Gazpacho & Fresh Avocado Dressings  
Chimayo Red Chile Chicken Tortilla Soup  
Green Chile Bisque with Goat Cheese Flauta  
Spinach Salad with Cherry Tomatoes, Grapefruit and Cotija Dressing  
Organic Baby Spring Mix with Grilled Asparagus, Roasted Peppers & Balsamic Dressing  
Boston Bibb Salad with Shaved Fennel, Mandarin Orange, Toasted Almonds & Apple Cider Vinaigrette

**Entrees**

**Free Range Chicken Breast**

Stuffed with Grilled Asparagus, Asadero Cheese & Toasted Pinon with Chipotle Orzo & Sautéed Seasonal Vegetables

**\$24.00 per person**

**Southwestern Chicken Caesar Salad**

Romaine Lettuce with Creamy Caesar Dressing, Chimayo Red Chile Croutons, Parmesan Cheese & Grilled Marinated Chicken Breast

**\$22.00 per person**

**Pan Seared Salmon**

With Creamy Polenta, Sautéed Vegetables & Coriander Butter Sauce

**\$27.00 per person**

**Slow Roasted Pepper Crusted Prime Rib**

Roasted Baby Potatoes, Sautéed Vegetables & Roasted Shallot Demi

**\$29.00 per person**

**Grilled Ahi Tuna Salad Nicoise**

Fresh Tomatoes, Black Olives, Hericot Verts, Hard Boiled Egg,

Baby Red Potatoes & Herb Dressing

**\$25.00 per person**

**Picuris Chicken Salad**

Achiote Rubbed Breast of Chicken, Romaine Lettuce, Radish Sprouts, Grilled Sweet Corn, Tomatoes, Cucumber, Toasted Pine Nuts & Crispy Tortilla Strips with Maple Sweet & Sour Dressing

**\$24.00 per person**

**Lemon Grass Marinated Mahi Mahi**

With Black Rice, Trumpet Mushrooms & Spicy Mango Coulis

**\$27.00 per person**

**Southwest Sampler**

Chicken & Cheese Enchiladas, Pork Tamales, Slow Simmered Pot Beans, Spanish Rice, Sour Cream & Housemade Guacamole

**\$26.00 per person**

**Desserts**

Granny Smith Apple Crisp with Crème Anglaise  
Flourless Chocolate Cake with Kahlua Sauce  
Key Lime Pie with Graham Cracker Crust  
Raspberry Swirl Cheesecake with Berry Coulis  
Caramelized Poached Pear with Pound Cake  
Carrot Cake with Vanilla Bean Ice Cream  
Trio of Sorbets

**All Menus are served with Freshly Brewed Iced Tea**

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**LUNCHES TO GO**

*(Boxed Lunches are available for Off-site Functions only.)*

*Each Box Lunch Includes One Bottled Water.*



*Assorted Soft Drinks are available for an additional \$3.00 each.*

**Choice of Deli Sandwiches:**

*Smoked Turkey with Pepper Jack Cheese on Wheat Bread*  
*Sliced Roast Beef with Cheddar Cheese on Soft Kaiser Roll*  
*Black Forest Ham with Swiss Cheese on Wheat Bread*  
*Sandwiches Include: Tomato, Lettuce & Pickle Spear with Mustard, Mayonnaise, Salt & Pepper*  
*Bag of Chips, Whole Fresh Fruit & Oatmeal Raisin Cookie*  
***\$18.00 per person***

**Tuna or Chicken Salad on Ciabatta Roll**

*with Sundried Tomato Pesto*  
*Penne Pasta & Grilled Asparagus Salad*  
*Bag of Chips, Whole Fresh Fruit & Oatmeal Raisin Cookie*  
***\$18.00 per person***

**Grilled Chicken Breast on Baguette**

*with Basil Pesto, Fresh Tomato & Sprouts*  
*Pineapple-Apricot Coleslaw*  
*Bag of Chips, Whole Fresh Fruit & Chocolate Chip Cookie*  
***\$17.00 per person***

**Italian Sandwich on Baguette**

*Salami, Turkey & Cappelletti Ham with Provolone Cheese*  
*Pasta Salad with Marinated Artichoke & Forest Mushrooms*  
*Bag of Chips, Whole Fresh Fruit & Chocolate Chip Cookie*  
***\$17.00 per person***

**Seasonal Assorted Grilled & Marinated Vegetables on Focaccia**

*with Pesto Mayonnaise*  
*Celery & Carrot Sticks with Ranch Dip*  
*Bag of Chips, Whole Fresh Fruit & Oatmeal Raisin Cookie*  
***\$17.00 per person***

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**RECEPTION STATIONS**

*(All receptions served for a one-hour period with a minimum of 25 guests.)*

**Pate Display**

Assorted Pates to Include Duck Liver, Country Style & Venison with Sliced Baguette, Assorted Water Crackers, Baby Gherkin Pickles & Calamata Olives  
**\$18.00 per person**

**Shrimp Cocktail**

Display of 50 Jumbo Steamed Shrimp Served with Red Chile Cocktail Sauce & Lime Wedges  
**\$175.00 for display**

**Whole Poached Salmon Display**

With Capers, Chopped Red Onion, Fresh Lemon & Dill Cream Cheese  
**\$300.00 for display (Serves 30 Guests)**

**Sabana of Beef**

Sliced Marinated & Grilled Beef Flank Steak with Churi Sauce, Cherry Tomatoes, Diced Jalapenos & Warm Flour Tortillas  
**\$12.00 per person**

**Assorted Cheese Display**

Havarti Dill, Gouda, Swiss, Brie, Cheddar & Pepper Crusted Goat Cheese Served with Assorted Crackers & Fresh Fruit Garnish  
**\$12.00 per person**

**Salsas de Santa Fe**

Tri-Colored & Red Chile Seasoned Tortilla Chips with Assorted Housemade Dips to Include Guacamole, Salsa Ranchero, Tomatillo Salsa, Fire Roasted Chipotle Salsa & Fresh Pico de Gallo  
**\$125.00 for display (Serves 25 Guests)**

**Fresh Sliced Fruit Display**

Select Seasonal Melon, Fruit & Berries  
**\$7.00 per person**

**Charcutiere Display**

Assorted Cured Meats, Olives & Sausages with Marinated Artichoke Hearts, Roasted Red Peppers, Marinated Asparagus, Hearts of Palm & Crusty Breads  
**\$10.00 per person**

**Smoked Salmon Display**

Side of Smoked Salmon with Caper Berries, Minced Red Onion, Diced Tomato & Sliced Cucumber  
**\$200.00 for display (Serves 25 Guests)**

**House Smoked Salmon Display**

With Cranberry Pico de Gallo & Fresh Fruit & Jicama Salsa Served with Assorted Water Crackers  
**\$10.00 per person**

**Baked Brie**

12" Round Wrapped in Pastry Dough with Sundried Apricots, Caramelized Onions, Assorted Water Crackers & Sliced Baguette  
**\$125.00 for display (Serves 25 Guests)**

**Crudite Display**

Jicama Spears, Fresh Asparagus, Assorted Fresh Vegetables, Marinated Artichoke Hearts, Pepperocini & Three Assorted Dipping Sauces  
**\$7.00 per person**

**Assorted Dips & Chips**

Parmesan Hummus with Virgin Olive Oil & Fresh Herbs, Green Chile & Artichoke Dip with Seasoned Baked Pita Points & Tortilla Rounds  
**\$125.00 for display (Serves 25 Guests)**

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**HORS D' OEUVRES**

(Per person items are served for a minimum of 1/2 of your total attendees)

**Stationary or Butler Passed Hors d'oeuvres per Serving**

- Chicken Taquitos with Fresh Salsa (Stationary Only) at \$2.00 each*  
*Zuni Rolls with Bacon & Dill Havarti Cheese (Stationary Only) at \$3.00 each*  
*Indian Flat Bread with Butternut Squash & Toasted Walnuts at \$2.75 each*  
*Coconut Crusted Shrimp with Mango & Red Chile Dipping Sauce at \$3.50 each*  
*Searred Duck Breast with Cranberry Pico de Gallo on Crostini at \$3.25 each*  
*Asparagus & Goat Cheese Flauta with Whole Grain Mustard at \$2.50 each*  
*Yellow Baby Beet Tartar with Pickled Ginger at \$2.50 each*  
*Miniature Crab Cakes with Red Chile Remoulade at \$3.25 each*  
*Smoked Chicken Salad with Roasted Red Pepper Relish on Toast Point at \$2.75 each*  
*Spanokopita at \$2.50 each*  
*Southwestern Vegetarian Egg Rolls with Red Pepper Coulis at \$2.50 each*  
*Pad Thai Spring rolls with Fresh Ginger at \$2.75 each*  
*Chipotle Shrimp Potsticker with Pineapple Chutney at \$3.25 each*  
*Bruschetta with Diced Roma Tomato, Fresh Basil & Roasted Garlic at \$3.00 each*  
*Ahi Tuna Sashimi with Wasabi & Soy (Stationary Only) at \$4.00 each*  
*Beef Carpaccio with Caper & Red Chile Oil at \$3.50 each*  
*Sliced Beef Tenderloin on Toast Rounds with Spicy Cilantro Pesto at \$3.50 each*  
*Prosciutto Wrapped Asparagus at \$3.00 each*  
*Chorizo & Seasoned Potato Empanadas at \$3.00 each*  
*Chipotle Shrimp on Blue Corn Tortilla with Spicy Guacamole at \$3.25 each*  
*Yellow Tomato Gazpacho with Parmesan Crisp at \$3.25 each*

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## **DINNER BUFFETS**

*(Dinner Buffets are served for a minimum of 25 guests. There will be a charge of \$100.00 for each Culinary Attendant required.)*

### **Amaya Dinner Buffet**

*Spinach Salad with Crispy Fried Artichoke Hearts &  
Bacon Vinaigrette  
Penne Pasta with Greek Olives, Roma Tomatoes,  
Grilled Asparagus & Fresh Mozzarella Cheese  
Slow Roasted Chimayo Chile Rubbed Chicken with  
Toasted Pinon & Cilantro Orzo  
Seared Salmon with Saffron Polenta & Dill Butter Sauce  
London Broil with Roasted Garlic Mashed Potatoes &  
Port Wine Sauce  
Sautéed Seasonal Vegetables  
Chocolate Mousse Torte  
Almond, Pear & Raspberry Torte  
**\$38.00 per person***

### **Grilling on the Range Buffet**

*Baby Red Potato Salad  
Southwestern Jicama & Red Cabbage Cole Slaw  
Field Greens with Mushrooms, Tomatoes & Squash  
with Sage Vinaigrette  
Slow Simmered Pot Chile Beans  
Grilled Barbeque Chicken  
Slow Roasted Smoked Pork Ribs  
Beef Brisket with Cascabel Chile Sauce  
Sautéed Chipotle Chile Shrimp with Green Chile-Corn  
Mashed Potatoes  
Grilled Seasonal Vegetables  
Corn on the Cob  
Hot Apple Cobbler with Jack Daniels Whipped Cream  
Housemade Chocolate Brownies  
**\$43.00 per person***

### **Viva Mexico**

*Chimayo Red Chile Chicken Tortilla Soup  
Spring Mix with Grilled Sweet Potato, Roasted Peppers,  
Jicama & Ancho Chile Caesar Dressing  
Black Bean & Roasted Corn Salad with Clinatro-Lime  
Vinaigrette  
Marinated Beef, Jose Cuervo Marinated Chicken &  
Vegetarian Fajitas with Warm Flour Tortillas, Pico de  
Gallo, Grated Cheese,  
Sour Cream & Housemade Guacamole  
Sautéed Summer Squash, Zucchini, Onions & Tomatoes  
Pork Carnitas with Fresh Lime & Cilantro  
Assorted Tamales  
Pinto Beans  
Spanish Rice  
Traditional Caramel Flan  
Bizcochitos  
**\$42.00 per person***

### **Native American Harvest Buffet**

*Summer Squash Salad with Indian Corn, Tomatoes &  
Sage Vinaigrette  
Seasonal Mixed Greens with Grilled Asparagus,  
Roasted Bell Peppers  
& Garbanzos with Thyme Vinaigrette  
Buffalo Pot Roast au Jus with Carrots, Potatoes &  
Onions  
Sage Roasted Game Hen with Sautéed Mushroom  
Quinoa  
Achiote Rubbed Pork Roast with Wild Rice Pilaf  
Grilled Salmon with Sautéed Leeks & Pinon Butter  
Sauce  
Sweet Potato Gratin  
Jalapeno Corn Muffins  
Maple Bread Pudding  
Feast Day Indian Pies  
**\$45.00 per person***

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## **DINNER BUFFETS CONT...**

*(Dinner Buffets are served for a minimum of 25 guests. There will be a charge of \$100.00 for each Culinary Attendant required.)*

### **Tri-Cultural Dinner Buffet**

#### **Native American Station**

*Indian Triad of Corn, Green Chile & Summer Squash  
Seasonal Greens with Pinon Sage Vinaigrette & Chile Dusted Croutons  
Indian Flat Bread with Caramelized Onions & Toasted Pine Nuts  
Feast Day Pork Roast with Chipotle Chile Barbeque Sauce  
Jalapeno Corn Muffins*

#### **New Mexican Station**

*Cascade of Blue, Yellow and Red Corn Tortillas with Housemade Guacamole,  
Pico de Gallo & Red Chile Con Queso  
Blue Corn Chicken Enchiladas with Red & Green Chile  
Carne Asada with Cilantro Rice  
Spicy Chicken & Cheese Tamales with Mole Ancho*

#### **Spanish Station**

*Cucumber, Tomato & Red Pepper Salad with Sherry Wine Vinaigrette  
Great Waves Seafood Paella with Saffron Rice  
Grilled Breast of Quail with Barley Wild Rice & Dried Fruit Salad*

#### **Dessert Station**

*Caramel Flan  
Mexican Chocolate Cake  
Bizcochito Cookies  
Pueblo Apricot Turnovers  
Polvorones  
**\$54.00 per person***

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## **CULINARY STATIONS**

*\$100.00 culinary fee per station*

### **Carved Whole Roasted Tenderloin of Bison**

*Achiote Rubbed Bison Tenderloin with Red Chile, Cilantro Aioli & Silver Dollar Rolls  
\$250.00 (Serves 15 Guests)*

### **Red Chile Pork Loin**

*Red Chile Rubbed Pork Loin with Apricot-Mango Chutney & Green Chile Cornbread Muffins  
\$175.00 (Serves 30 Guests)*

### **Houma Style Shrimp**

*Shrimp Sauteed with Onion, Garlic, Red Peppers Cayenne & Tabasco with Seasoned Rice  
\$15.00 per person*

### **Whole Maple Glazed Ham**

*With Silver Dollar Rolls & Whole Grain Mustard  
\$150.00 (Serves 30 Guests)*

### **Herb & Black Pepper Crusted Prime Rib au Jus**

*With Silver Dollar Rolls & Horseradish Cream  
\$350.00 (Serves 22 Guests)*

### **Slow Roasted Turkey**

*With Giblet Gravy  
\$125.00 (Serves 15 Guests)*

## **Pasta Stations**

### **Pasta Station #1**

*Penne Pasta with Basil Pesto Cream, Marinara Sauce and Assorted Toppings  
\$7.50 per person*

### **Pasta Station #2**

*Linguine Pasta with Roma Tomatoes, Fresh Spinach, Roasted Garlic, Fresh Basil Sautéed in Olive Oil & White Wine  
\$8.50 per person*

*All Food & Beverage Prices are not guaranteed and subject to change.  
All prices are subject to 20% taxable service charge & applicable gross receipt tax currently at  
7.9375%*

## ***PLATED DINNERS***

*(Please choose one item from the following categories. Price based on entrée selection. If you would like to offer a choice of two entrees, Hotel Santa Fe requires final counts for each entrée 72 hours prior to function. "Choice of" pricing based on highest priced entrée.)*

### ***First Course***

*Chimayo Red Chile & Chicken Tortilla Soup*

*Roasted Tomato & Artichoke Soup*

*Hatch Green Chile Bisque with Crispy Red Chile Corn Strips*

*Traditional Gazpacho with Basil-Parmesan Crouton*

*Shrimp Bisque Garnished Fried Buffalo Mozzarella Ravioli*

*Baby Organic Field Greens with Matchstick Bell Peppers, Jicama & Herb Vinaigrette*

*Farmer Greens with Toasted Walnuts, Roquefort Cheese, Raspberries & Virgin Olive Oil Balsamic Vinaigrette*

*Organic Field Greens with Toasted Pistachios & Crusted Goat Cheese & Herb Vinaigrette*

*Watercress and Endive Salad with Crisp Breaded Mozzarella & Basil Oil*

*Baby Spinach Salad with Crispy Fried Artichoke Hearts, Shaved Red Onion & Citrus Vinaigrette*

*Hearts of Romaine Lettuce with Red Chile Croutons & Caesar Dressing*

*Crispy Black Tiger Shrimp Salad with Creamy Lemon Dressing and Candied Pistachios (Add \$6.00 to Entrée Price)*

*Add \$9.00 for a Four Course Dinner*

## Entrée Choices

*Free Range Chicken Breast with Toasted Pinon,  
Spinach & Mushrooms, Summer Pea Risotto & Orange  
Ancho Chile Demi*  
**\$30.00 per person**

*Seared Duck Breast with Squash Compote, Chinese  
Cabbage &  
Royal Trumpet Mushrooms with Fresh Mango &  
Sesame Sauce*  
**\$38.00 per person**

*Banana Leaf Wrapped Sea Bass with Jerk Spice,  
Plantain Mash,  
Baby Carrot & Asparagus with Fresh Mango Salsa*  
**\$40.00 per person**

*Filet Mignon with Forest Mushroom Crust, Truffle Oil  
Potato Cake, Sautéed Asparagus & Toasted Hazelnut-  
Cabernet Demi*  
**\$44.00 per person**

*Veal Loin with Risotto, Chanterelle Mushrooms &  
Lemon Grass Demi*  
**\$45.00 per person**

*Atlantic Salmon with Forest Mushroom & Braised  
Leeks,  
Basmati Rice & Chipotle Chile Cream Sauce*  
**\$34.00 per person**

*Grilled Rib Eye Steak with Green Chile Potato Gratin,  
Sautéed Vegetable Medley & Wild Mushroom Demi*  
**\$40.00 per person**

*New Zealand Rack of Lamb with Herb Crust,  
Goat Cheese Mashed Potatoes, Spinach Flan & Mint au  
Jus*  
**\$43.00 per person**

*Seared Elk Tenderloin Stuffed with Chorizo  
accompanied by  
Sundried Blueberry Quinoa, Sweet Corn Succotash  
& Port Wine Reduction*  
**\$44.00 per person**

*Pan Seared Petit Filet Scallop Brochette with Truffled  
Risotto,  
Sautéed Asparagus & Caramelized Shallot with Chive  
Butter Sauce*  
**\$49.00 per person**

## Desserts

*Lemon Pound Cake with Fresh Strawberries & Chantilly Crème  
Ghirardelli Chocolate Terrine with Raspberry Coulis  
Bourbon Pecan Pie with Bourbon Whipped Cream  
Duo of Petite Crème Brulee & Pot de Crème  
Key Lime Pie with Graham Cracker Crust  
Espresso Chocolate Mousse Tower*

*All Dinners Served with Specialty Blend Coffee, Assorted Teas, Decaffeinated Coffee, Sage Bakehouse Breads and  
Butter*

*All Food & Beverage Prices are not guaranteed and subject to change.  
All prices are subject to 20% taxable service charge & applicable gross receipt tax currently at  
7.9375%*



## **BANQUET BEVERAGE SERVICE**

### **BANQUET WINES (Per Bottle)**

#### **White Wines**

<i>Chardonnay, Mirassou, California</i>	\$26.00
<i>Chardonnay, Ridge Vineyards, "Coast Range"</i>	\$32.00
<i>Chardonnay, Acacia, Carneros</i>	\$35.00
<i>Fume Blanc, Dry Creek Vineyards, Sonoma</i>	\$29.00
<i>Sauvignon Blanc, Brancott, Marlborough</i>	\$30.00

#### **Red Wines**

<i>Pinot Noir, Edna Valley, Central Coast</i>	\$32.00
<i>Pinot Noir, Bouchaine, "Buchli Station"</i>	\$30.00
<i>Cabernet Sauvignon, Clos du Bois, Napa</i>	\$35.00
<i>Cabernet Sauvignon, Rodney Strong, Sonoma</i>	\$30.00
<i>Merlot, Pine Ridge, Napa</i>	\$42.00
<i>Merlot, Mirassou, California</i>	\$26.00

#### **Hosted Dinner Wine Package**

*House Wine with Dinner for \$8.00 per person*  
*Additional Half Hours for \$4.00 per person*  
*Available with Dinner Packages Only*  
*House Wine Served until Dessert is Served or for One and a Half Hours*

*All Food & Beverage Prices are not guaranteed and subject to change.*  
*All prices are subject to 20% taxable service charge & applicable gross receipt tax currently at*  
*7.9375%*

## ***BANQUET BEVERAGE SERVICE CONT...***

### **Hosted Bars**

*Premium Mixed Drinks - \$6.00 per drink  
Imported Beers - \$4.00 per bottle  
Domestic Beers - \$3.50 per bottle  
Non-Alcohol Beers - \$3.50 per bottle  
House Wines - \$6.00 per glass  
Assorted Soft Drinks - \$3.00 per bottle  
Mineral Waters - \$3.00 per bottle*

*Hosted Bars are subject to a taxable 20% hotel service charge and 7.9375% gross receipt tax.*

### **Cash Bars**

*Premium Drinks - \$6.00 per drink  
Imported Beers - \$4.00 per bottle  
Domestic Beers - \$3.50 per bottle  
Non-Alcohol Beers - \$3.50 per bottle  
House Wines - \$6.00 per glass  
Assorted Soft Drinks - \$3.00 per bottle  
Mineral Waters - \$3.00 per bottle*

*Cash Bar prices include gross receipts tax. Gratuities are optional.*

### **Bar Fees**

*A bartender set up fee of \$75.00 will apply to all bars.  
Bartender charge will be waived if sales exceed \$500.00 per bar.*

### **Hosted Bar Packages**

#### **Full Premium Bar**

*One Hour at \$14.00 per person  
Two Hours at \$20.00 per person  
Three Hours at \$26.00 per person*

#### **Domestic, Imported and House Wine**

*One Hour at \$10.00 per person  
Two Hours at \$15.00 per person  
Three Hours at \$20.00 per person*

*All Food & Beverage Prices are not guaranteed and subject to change.  
All prices are subject to 20% taxable service charge & applicable gross receipt tax currently at  
7.9375%*

## **GENERAL CATERING INFORMATION**

*A 20% Taxable Service Charge will be added to all Catering Food & Beverage Charges.*

*Buffet Prices are for One Hour of Food Service, Additional Hours will be bill at ½ Hour Increments.*

*Off Premise Events will be Subjected to a \$5.00 per person Catering Fee.*

*Off Premise Events Located 20 Miles or Farther from Hotel Santa Fe and/or which Extend Past a 4 Hour Time Limit will Incur the Following Fees:*

*Banquet Captain at \$25.00 per hour*

*Servers at \$20.00 each per hour*

*Bartenders at \$25.00 each per hour*

*Set-up and Tear-down Personnel at \$18.00 each per hour*

*Culinary Staff at \$25.00 each per hour*

### *Truck Rentals*

*Small Truck for Food and Equipment at \$125.00*

*Large Truck for Food and Equipment at \$150.00*

*Van if needed for Staff Transportation at \$100*

### *Off Premise Catering Fees Include the Following Items:*

*Tables and Chairs*

*Standard Table Linens and Napkins*

*Appropriate China, Glassware and Silverware*

*Standard Centerpieces*

*Specialty Linens, Chairs and Napkins available at an Additional Charge*

### *Liquor Permits*

*By Law Some Off-Premise Events will Require a Temporary Liquor License at \$125.00*

### *Liquor Regulations*

*The New Mexico State Alcohol and Gaming Commission Regulates the Sale and Service of All Alcoholic Beverages and Hotel Santa Fe is Responsible for the Administration of Those Regulations. Consequently, Hotel Santa Fe Reserves the Right to Refuse Service to any Group or Individual. Additionally, Alcohol Purchased from Outside Vendors Must be Purchased Through a Licensed Distributor and Hotel Santa Fe Reserves the Right to Refuse Said Alcohol on Hotel Property.*