



WALTER BURKE CATERING
phone: (505) 473-9600 fax: (505) 473-1080

Hors d'Oeuvres 2015

The Following Menus are priced for 20 Persons or More
two pieces per person per item

Apricot Goat Cheese Lollipops with Roasted Shallot Sauce
\$4.00 per person

Sundried Tomato and Manchego Risotto Balls
\$3.50 per person

Stilton Shortbread Crackers with Port Marinated Mission Figs
and Vanilla Scented Mascarpone
\$4.00 per person

Avocado Lime Wontons with Citrus Cumin Aioli
\$4.00 per person

Balsamic Glazed Greek Stuffed Mushrooms with Feta and Kalamata Olives
\$4.50 per person

Belgian Endive Leaves with St. Andre, Slivers of Sundried Apricots and Watercress
\$4.00 per person

Crisp Polenta Triangles with Sundried Tomato Aioli and Shaved Manchego
\$4.50 per person

Smoked Corn and Goat Cheese Bocaditos with Chipotle Chile Dip
\$4.00 per person

Spicy Vegetarian Samosas with Sweet Vinegar Dip
\$4.50 per person

Spinach, Artichoke Fritters with a Basil Aioli
\$4.00 per person

Roasted Artichoke Heart
topped with Lemon Scented Mascarpone and Basil Chiffonade
\$4.00 per person

Chipotle Dusted Scallops on
Brioche Toast with Cilantro Crème Fraiche
\$5.00 per person

Rustic Zucchini Fritters topped with Citrus Cream Cheese and
Jalapeño Shrimp
\$4.50 per person

Santa Fe Smoked Salmon Tartare in a Blue Corn Cup
\$4.50 per person

Smoked Salmon Roulades with a Fontina and Marjoram Filling
On Black Bread Rounds with Shaved Cucumber
\$4.50 per person

Classic Smoked Salmon Canapés on Rye with Herbed Butter and Fresh Dill
\$ 4.50 per person

Sweet Potato Crisps with Smoked Trout Mousse and Lime Cumin Aioli
\$4.50 per person

Gorgonzola Applewood Bacon Wrapped Shrimp
\$5.00 per person

Margarita Shrimp Skewers Served with a Mango Salsa
\$4.50 per person

Avocado Crabmeat Canapés
\$4.50 per person

Parsnip and Yukon Gold Potato Cakes with Crème Fraiche and Wasabi Tobiko Caviar
\$5.00 per person

Spicy Lamb Kefta Skewers with Almond Tahini
\$5.00 per person

Middle Eastern Lamb Kebobs with Apricot Chutney
\$5.00 per person

Gruyere Puffs Filled with Chicken Walnut Salad
\$4.50 per person

Cashew Encrusted Chicken Skewers with Apricot Dijon Dip
\$4.50 per person

Classic Chicken Sate with Spicy Peanut Sauce
\$4.50 per person

Sesame Chicken Potstickers with a Soy Sambal
\$3.50 per person

Duck Confit and Potato Cakes with Curried Caramelized Apples
\$5.00 per person

Smoked Duck Carnitas with Napa Cabbage and Quince Marmalade
\$5.00 per person

Herb Marinated Tenderloin of Beef on Brioche Toast Served with Horseradish Cream
\$5.00 per person

Endive Leaves Filled with Crying Tiger Beef Salad
\$4.50 per person

Roasted Red Chile Meatballs
\$3.50 per person

Empanaditas Filled with Ropa Vieja Served with Cilantro Pesto
\$4.50 per person

Individual Sweet Potato and Pancetta Gratins
\$4.00 per person

Bacon Wrapped Dates Stuffed with Toasted Almonds
\$4.00 per person

Chimayo Red Chile and Gruyere Twice Baked Petite Potatoes
\$3.50 per person

Watermelon Jalapeño Gazpacho Shots
\$3.50 per person

Rosemary – Parmesan Twists
\$3.00 per person

Palmiers
Sundried Tomato Pesto or Roasted Red Bell Pepper Sage
\$3.00 per person

Spinach Prosciutto Pesto Straws
\$ 3.00 per person

Chipotle Spiced Pecans
\$ 3.00 per person

Spiced Whole Wheat Cumin Crisps with South Western Hummus
\$ 3.00 per person

Tesuque Pinwheels with Cilantro Cream Cheese
\$3.00 per person



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Breaks & Conference Menus

The following menus are priced at a minimum of 20 guests.
For events less than the minimum, the price will be adjusted accordingly.

Morning Breaks

Basic Start

Assorted Breakfast Pastries and Muffins
Fresh Brewed Coffee, Decaf and Assorted Teas
\$6.00 per person

The Continental

Croissants and Danish
Assorted Jams and Marmalades
Fresh Fruit Platter Garnished with Fresh Berries
Orange Juice and Cranberry Juice
Fresh brewed Coffee, Decaf and Assorted Teas
\$11.50 per person

The City Start

Lox and Assorted Bagels
Plain Cream Cheese and Butter
Platter of Sliced Tomato, Shaved Red Onion and Capers
Display of Seasonal Fruit
Orange Juice
Fresh brewed Coffee, Decaf and Assorted Teas
\$14.00 per person

The New Mexican Start

Breakfast Burritos
with Scrambled Eggs, Bacon, Green Chile, Potatoes and Asadero Cheese
served with a Side of Salsa Roja
Fresh Fruit Platter
Orange Juice
Fresh Brewed Coffee and Decaf
Assorted Herbal and Regular Teas
\$13.75 per person

Afternoon Breaks

The Basic Midday Break

Fresh Brewed Coffee, Decaf and Assorted Teas
Sparkling Mineral Water and Assorted Soft Drinks
\$4.00 per person

Sweet Break

Chocolate Chip, Oatmeal and Peanut Butter Cookies
Basket of Fresh Whole Fruit
Raspberry Iced Tea, Unsweetened
Fresh Brewed Coffee, Decaf and Soft Drinks
\$7.00 per person

Healthy Midday Treat

Mixed Fresh Berries Served with Lemon Yogurt Garnished with Fresh Mint
Assorted Granola Bars
Apple Juice
Coffee, Decaf, and Herbal Teas
\$10.00 per person

New Mexican Snack Time

Basket of Tricolor Chips
with Salsa Roja, Salsa Verde and Guacamole
Biscochitos
Non-Alcoholic White Sangria
Iced Tea
\$9.50 per person

Mediterranean Break

Duo of Hummus with Cumin Pita Crisps and Crudite
Baklava and Chocolate-Dipped Apricots
Minted Iced Tea
\$7.50 per person



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2015 Platters

Classic New York Strip Beef Platter

Marinated in Cabernet Sauvignon and Provencal Herbs, served with Caramelized Onions, Creamy Roasted Red Pepper and Herbed Dijon. Served with Sourdough Baguette slices.

Small for 10-20 guests \$135
Medium for 20-40 guests \$270
Large for 40-60 guests \$395

Beef Tenderloin Platter - Fire Roasted Herb Marinated

All-natural, hand-sliced aged Beef, Creamy Horseradish Aioli, Southwest Smoky Tomato Chutney, garnished with sliced Roma Tomatoes, shaved Red Onion. Served with Sourdough Baguette slices.

Small for 10-20 guests \$190
Medium for 20-40 guests \$380
Large for 40-60 guests \$570

Whole Roasted Pork Tenderloin

Chardonnay marinated Pork Tenderloin, sliced and served with Sundried Fruit Chutney and Thyme Dijon, sliced Sourdough Baguettes.

Small for 10-20 guests \$110
Medium for 20-40 guests \$218
Large for 40-60 guests \$325

Chipotle Orange Glazed Spiral Cut Ham Platter

Served with Dark Pumpernickel Bread, Orange Cranberry Relish and Dijon Mustard.

Small for 10-20 guests \$85
Medium for 20-40 guests \$163
Large for 40-60 guests \$242

Sliced Herb Grilled Chicken Platter

Served with Roma Tomatoes, shaved Red Onion, Dijon Mustard and Sourdough Baguette.

Small for 10-20 guests \$85
Medium for 20-40 guests \$163
Large for 40-60 guests \$242

Hand Sliced All-Natural Oven Roasted Turkey Breast Platter

Herbs de Provence and Balsamic Rubbed Turkey
with Swiss Cheese, Tomatoes and Red Onion,
Seasonal Chutney and Tarragon Mayonnaise.
Seeded Rye Bread.

Small for 10-20 guests \$85
Medium for 20-40 guests \$163
Large for 40-60 guests \$242

Cold Jumbo Shrimp Cocktail Platter

Served with Cocktail Sauce and Creamy Margarita Dip.

Small for 10-20 guests \$132
Medium for 20-40 guests \$262
Large for 40-60 guests \$390

Whole Roasted Salmon Platter

Herb crusted whole Sides of Salmon served with Sauce Verte
and Cucumber Mint Chutney. Garnished with Capers, Lemon,
Kalamata Olives and Grape Tomatoes.

Served with Marble Rye Bread.
Small for 10-20 guests \$110
Medium for 20-40 guests \$218
Large for 40-60 guests \$325

Tequila and Cilantro Seasoned Smoked Salmon

Served with Roasted Corn Salsa, Orange Chipotle Aioli,
Shaved Red Onion, Kalamata Olives, and Lemon slices.
Marble Rye Bread and Herbed Croustades.

Small for 10-20 guests \$120
Medium for 20-40 guests \$238
Large for 40-60 guests \$355

Poached Salmon Platter

Gently poached Filet of Salmon with fresh Dill Sauce covered with thinly sliced
Cucumber and surrounded with Capers, Lemon slices, Grape Tomatoes,
Kalamata Olives and sliced Marble Rye Bread.

Small for 10-20 guests \$110
Medium for 20-40 guests \$218
Large for 40-60 guests \$325

International Cheese and Fruit Platter

A seasonal display of International Artisan Cheeses, selected by our Chef and
beautifully presented with Red Flame Grapes, Sun Dried Figs, Chile Spiced Nuts,
and Guava Membrillo. Assorted Imported Crackers.

Small for 10-20 guests \$90
Medium for 20-40 guests \$174
Large for 40-60 guests \$260



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Boxed Meals

All box lunches include a bag of Boulder Natural chips, mayonnaise, mustard, and our homemade dessert. If you would like to add a side salad or beverage, each item would be an additional charge per person.

All box meals are packaged in compostable containers made from sugar cane. Our utensils are also compostable and made from cornstarch.

If you would like to mix the menus, sandwiches may be ordered in groups of at least 5, but side dishes and desserts should remain the same for all.

\$10.00 per person

Stuffed Pita Pockets

with Spicy Hummus, Sprouts, Cucumber, Onion, and Tomato

Avocado Wrap

Guacamole, Pico de Gallo, Cheddar cheese, Red Leaf lettuce, and Cucumber in a Sun Dried Tomato Tortilla Wrap

Chicken Salad

Curried Chicken Salad in Whole Wheat with Lettuce Tomato and Sprouts

Roast Top Round of Beef

with Jarlsberg Cheese, Lettuce, Tomato, Marble Rye and Roast Red Pepper Aioli

Smoked Turkey Breast

with Havarti and Dill on Ciabatta with Lettuce, Tomato and Apple Chutney

Black Forest Ham and Smoked Gouda

with Baby Spinach, on Sour Dough Rye Bread, with Sun Dried Tomato Tapenade

DESSERT

Walter's Walnut Brownies

Side Salads

add \$2.50 per person

Fresh Seasonal Fruit Salad

Napa Cabbage, Shaved Fennel and Apple Slaw

Roast Red Potato Salad with Capers and Tarragon

Roasted Corn and Black Bean Salad

Israeli Cucumber Salad



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Gourmet Boxed Meals

If you would like to mix the Gourmet Boxed Meal suggestions, sandwiches may be ordered in groups of 10, but side dishes and desserts should remain the same for all.

Smoked Turkey on a Croissant with Triple Cream Brie and Apple Chutney

\$14.00 per person

Prosciutto, Roasted Peppers and Aged Provolone on Baguette with Grainy Mustard

\$14.00 per person

Chipotle Glazed Ham on Marble Rye with Orange Scented Mayonnaise

with Baby Spinach and Smoked Gouda

\$14.00 per person

Ancho Maple Glazed Grilled Chicken On Brioche with Grilled Pineapple Salsa

Complemented by Arugula and Thinly Sliced Caramelized Red Onion

\$14.00 per person

Grilled Citrus Salmon on Sourdough Bread

with Red Leaf Lettuce, Oven Roast Tomato, Sliced Hard-boiled Egg with Caper aioli

\$15.00 per person

Grilled Portabello Sandwich and New Mexican Goat Cheese on Sage Farm Bread

Made with Grilled Zucchini, Grilled Eggplant, and Roasted Red Peppers

\$14.00 per person

Grilled Tuna on Black Bread with Wasabi Green Tea Mayo

with Daikon Sprouts and Ginger Carrots

\$18.00 per person

SIDE SALADS-choose one

Orzo Salad with Lemon Vinaigrette

Quinoa Tabouli on Mixed Organic Greens

Green Bean Salad with Dijon Dressing

Santa Fe Green Rice Salad with Grilled Zucchini and Cilantro Vinaigrette

Rosemary Roasted Red Potato and Green Bean Salad

Multi Grain Chips

Tri-color Fusili Salad with Basil, Pine Nuts and Olive Oil with Aged Sherry Vinegar

DESSERT OPTIONS-choose one

Spiced Pear Cake

Piñon and Butterscotch Blondies

Apricot Granola bar

Ginger Fruit Salad

Chocolate Dipped Amaretto Cookies



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BREAKFAST AND BRUNCH MENUS

The following menus are priced at a minimum of 20 guests

All Menus Include Coffee and Tea

New Mexico Green Chile and Monterey Jack Cheese Quiche
with Caramelized Onions, Mexican Oregano

-or-

Roasted Red Bell Pepper, Manchego Cheese, and Spinach Quiche

-or-

Quiche Lorraine with Bacon

Please choose one.

Fresh Pineapple and Melon Salad with Mint Yogurt Dressing

Cinnamon and Pecan Danish

\$12.00 per person

French Toast Casserole

Caramelized Apples Layered in Egg-Washed Buttered

Brioche Bread and Baked

Served with Warm Pure Maple Syrup

Grilled Sausage and Applewood Smoked Bacon

Seasonal Fruit Platter

Fresh Squeezed Orange Juice

\$15.00 per person

Wild Mushroom and Fontina Frittata

Grilled Sausage and Applewood smoked Bacon

Home Fries with Rosemary

Citrus Fruit Salad

\$15.00 per person

Asparagus & Parmesan Egg Casserole

Assorted Bagel Platter

With Smoked Salmon, Cream Cheese, Tomato, Red Onion, Capers and
Lemon Wedges, Assorted flavored Cream Cheese and Butter

Sausage Patties

Fresh Pineapple and Citrus Salad with Mint Sauce

\$18.00 per person

Breakfast Burritos
with Eggs, Red Chile Potatoes, Monterey Jack and Applewood smoked Bacon
Green Chile Sauce served on the side
Orange Almond Scones with Butter and Jam
Fresh Fruit Salad
\$13.00 per person

Crepes Station
Savory and Sweet Fillings - Made to Order
\$14.50 per person

Omelet Station
Assorted Fillings - Made to Order
\$13.50 per person

Chicken Waldorf Salad
Tarragon Scones
Deviled Eggs with Assorted Fillings
Sun-Dried Tomato, Spinach and Curry
Spinach Salad with Sautéed Shitakes, Toasted Walnuts and
Tossed with a Warmed Bacon Vinaigrette
Ricotta Pancakes with Quince Lemon Syrup
\$19.00 per person

Warm Duck Confit Salad with Sautéed French Green Beans
And Roasted Chestnuts on a bed of
Organic Mixed Greens with an Orange Sherry Vinaigrette
Grilled Mediterranean Vegetable Kebobs
Israeli Couscous
Elderflower Bread Pudding with Orange Carmel Sauce
\$22.00 per person

Grilled Flank Steak with Rosemary Garlic Aioli
Asparagus Parmesan Quiche
Herbed Foccacia Bread
Caesar Salad
Apple Cobbler with Fresh Whipped Cream
\$27.00 per person



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Lunch Buffet Menus I

The Following Menus are Priced for 20 Persons or More

Menu One

Yellow Corn, Red Chile and Zucchini Enchiladas
Mixed Greens, Marinated Jicama and Carrots
with Citrus Vinaigrette
Flour Tortillas
Pinto Beans with Green Chile
Margarita Bars
\$14.00 per person
(Substitute Green Chile Chicken Enchiladas)
\$17.00 per person

Menu Two

Spinach and Mushroom Lasagna
with Ricotta, Mozzarella and Parmesan
Insalata Mista
with Romaine, Tomato, and Roasted Corn
Oregano Red Wine Vinaigrette
Garlic Bread
Espresso Ganache Squares
\$13.50 per person

Menu Three

Coq au Vin
Chicken, Mushrooms, Pearl Onions and Fresh Thyme
Jasmine Rice Pilaf
Mixed Greens
with Marinated Nicoise Olives and French Green Beans
Served with a Dijon Vinaigrette
Strawberry Cream Puff
\$16.50 per person

Menu Four

Herb Grilled Free Range Chicken Breast on Fusilli Pasta Salad
Tossed with Feta Cheese, Dried Apricots and Sun Dried Tomatoes
Baby Spinach Salad
with Marinated Mushrooms and a Walnut Vinaigrette
Raspberry Mousse in Chocolate Cups with Candied Pistachios
\$17.50 per person

Menu Five

Barbecue Brisket of Beef
Savory Corn Bread Muffins
Creamy Potato Salad
Wedge of Iceberg Lettuce
with Thousand Island Dressing
Red Velvet Cupcake
\$17.50 per person

Menu Six

Chicken Fajitas with Grilled Sweet Peppers and Onions,
Sour Cream, and Salsa Roja
(Vegetarian Option-Substitute Grilled Portabello Mushrooms)
Flour Tortillas
Spanish Rice Salad
Mixed Greens
with Tomatoes and Avocado Ranch
Cinnamon Churros
\$19.00 per person
(Substitute Beef Fajitas)
\$21.00pp

Menu Seven

Blackened Grilled Salmon
Served on a Lemon Orzo Salad with Diced Roast Red Peppers
Israeli Cucumber Salad with Mint and Tomatoes
Vanilla Pound Cake with Macerated Berries and Whipped Cream
\$17.50 per person

Menu Eight

Beef Bourguignon
Parsley Buttered Noodles
Seasonal Roasted Vegetables
Mixed Green Salad
with Julienned Carrots and a Red Wine Vinaigrette
Hazelnut Eclairs
\$16.00 per person

Menu Nine

Grilled Chipotle Lime Marinated Loin of Beef Served with Cilantro Aioli
Roast Garlic Mashed Potatoes
Marinated Jicama, Red and Green Peppers, and Smoked Grape Tomatoes
With Mixed Greens
Tossed with a Rioja Vinaigrette
Tres Leches Cake with Biscochito Garnish
\$21.50 per person

Menu Ten

Beef with Broccoli and Cashews
Vegetable Fried Rice
Sesame Snow Peas
Chocolate Dipped Fortune Cookies
\$18.50 per person
(Substitute Vegetable Fried Rice \$14.50)

Menu Eleven

Choose a combination of two for \$13.00 per person, or have a choice from each category for \$16.50 per person.

Sandwiches

Choose two sandwiches to be served.

Grilled Chicken and Grilled Vegetables with Basil Pesto

Caprese-Fresh Tomato, Mozzarella, and Fresh Basil sprinkled with Extra Virgin Olive Oil and Salt and Pepper

Roast Beef with Brie and Horseradish Aioli

Salmon Salad with Tarragon Aioli

All sandwiches on assorted Ciabatta rolls.

Salad

Caesar Salad with Sage Croutons

Seasonal Greens with Orange Sections, Toasted Sunflower Seeds
Tossed with a Citrus Vinaigrette

Soup

Broccoli Cheddar

Green Chile Vegetable Stew

Roasted Tomato Soup

DESSERT

Chef's Choice Dessert Platter



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Buffet Menus II

The Following Menus are Priced for 20 Persons or More

Menu One

Hors D'oeuvres

Sundried Tomato and Manchego Risotto Balls

Buffet

Vegetarian Strudel

*Layers of Goat Cheese and Phyllo Baked with Seasonal Vegetables, Fresh Thyme,
and Rosemary*

Spinach Salad

Spiced Pecans, Feta cheese and Shaved Red Onion with Balsamic Vinaigrette

Steamed Broccoli with Compound Butter

Dessert

Baked Apples with Golden Raisins

Served with Vanilla Crème Anglaise

\$24 per person

Menu Two

Hors D'oeuvres

Pissaladiere

*Puff Pastry Wedges with Tomatoes, Black Olives,
Caramelized Onions and New Mexican Goat Cheese*

Buffet

Free Range Chicken Cacciatora

with Mushrooms, Onions, Tomatoes, Herbs and White Wine

Steamed Herb Jasmine Rice

Sautéed Asparagus with Roasted Red Peppers Slivers

Mesclun Greens with Kalamata Olives, Shaved Parmesan

Champagne Vinaigrette

Garlic Bread

Dessert

Espresso Chocolate Mousse

with Cinnamon Crisp Cookies

\$25.50 per person

Menu Three

Hors D'oeuvres

Chicken Potstickers with Spicy Mustard Sauce

Buffet

Cold Soy Sesame Glazed Salmon on Asian Noodles

Tossed with Water Chestnuts, Carrots, Red Bell Peppers, Scallions

Marinated Green Beans Tossed with Sesame Seeds

Mixed Greens with Mandarin Orange Sections, Wasabi Peas and
Ginger Vinaigrette

Dessert

Tropical Mango Mousse in Chocolate Cups

With a Sprinkling of Candied Ginger

\$28.50 per person

Menu Four

Hors D'oeuvres

Three Potato Pancakes with Apple Chutney and Sour Cream

Buffet

Natural Roasted Chicken Herbs de Provence

with Tarragon Cream Sauce

Roasted Baby New Potatoes

Sautéed Haricot Verts and Petite Carrots

Mixed Field Green Salad, Cherry Tomatoes, Marinated Cucumbers
with Balsamic Vinaigrette

Rustic Bread

Dessert

Carrot Cake with Cream Cheese Frosting

\$27.50 per person

Menu Five

Hors D'oeuvres

Roasted Poblano and Queso Fresco Quesadilla

Buffet

Red Chile Rubbed Grilled New York Loin of Beef

with Cilantro Roasted Garlic Pesto

Grilled Zucchini and Summer Squash

Scalloped Potatoes with Caramelized Onions

Chopped Salad

Marinated Jicama and Tomatoes with Avocado Ranch Dressing

Dessert

Natillas garnished with Biscochitos

\$32 per person



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Traditional New Mexican Buffets

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Menu One

Hors D'oeuvres

Tri-Colored Tortilla Chips with Pico de Gallo

Buffet

Blue Corn, Monterey Jack and Roasted Vegetable Enchiladas
with Chopped Green Chile

Smoked Corn and Black Bean Rice Salad with
Chopped Sweet Red Bell Peppers

Santa Fe Caesar with Green Chile Caesar Dressing, Sage Croutons and
Shaved Manchego

Sliced Rustic Bread with Butter

Dessert

Red Chile Chocolate Ganache Torte with Fresh Whipped Cream
\$17.00 per person

Menu Two

Hors D'oeuvres

Smoked Corn and New Mexican Goat Cheese Empanaditas

Buffet

Grilled Marinated Ancho Steak Tacos
*Served with Shredded Lettuce, Housemade Salsa,
Diced Tomatoes, Sour Cream Cheddar Cheese
Corn Tortillas*

Grilled Zucchini and Summer Squash with Lemon Thyme Butter

Santa Fe Green Rice with Chopped Jalapeños and Cilantro

Dessert

Mexican Wedding Cookies and Biscochitos

\$25.00 per person

Menu Three
Hors D'oeuvres

Roasted Poblano and Goat Cheese Quesadillas

Blue Corn Cups filled with Santa Fe Salmon Ceviche

Buffet

Red Chile Pork Tamales
Chicken Taquitos with Salsa Roja

Black Beans with Ancho Chiles

Spanish Red Rice

Mixed Green Salad with Marinated Jicama Matchsticks, Orange Sections,
Feta Crumbles, and Toasted Pine Nuts
Tossed with a Tangy Lime Vinaigrette

Jalapeño Asadero Cornbread Muffins with Honey Butter

Dessert

Santa Fe Sopas with Cajeta Sauce
Caramel Bread Pudding with Raisins, Piñon, Queso Fresco
And served with a Caramel Sauce

\$26.50 per person

Menu Four

Hors D'oeuvres

Honey Habañero Shrimp Skewers

Juniper and Peppercorn Rubbed Beef Tenderloin served on Brioche Toasts
With Tart Cherry Aioli

Buffet

Chicken Fajitas with Grilled Sweet Peppers and Onions
Sour Cream, Salsa Fresca, Guacamole and Flour Tortillas
and

Red Chile, Yellow Corn and Steak Enchiladas

Achiote Chile Roasted Potatoes
Classic Calabacitas

Mesclun Greens with Roasted Pumpkin, Spiced Pepitas,
Herbed Goat Cheese Buttons and Hazelnut Vinaigrette

Whole Grain Rolls with Lavender Butter

Dessert

Flan de Naranja garnished with
Fresh Berries

\$38.00 per person