



ELDORADO
HOTEL & SPA

Breakfast Menus



Breakfast Tables

Minimum of 25 guests please

All breakfast tables include:

Chilled orange, grapefruit, cranberry and V8® juices.
Freshly brewed local, organic regular and decaffeinated coffee.
Assorted teas and herbal infusions.

Fiesta Continental Breakfast - \$23

Fresh fruits and berries of the season
Daily creations from the bakery
Sweet cream butter and fresh fruit preserves
Selection of breakfast cereals with skim and 2% milk

Sangre De Cristo Continental Breakfast - \$28

Fresh fruits and berries of the season
Daily creations from the bakery
New York style bagels with plain and strawberry flavored
whipped cream cheeses
Sweet cream butter and fresh fruit preserves
Assorted individual fruit flavored yogurts

Your selection of one hot item:

Home style country buttermilk biscuits, country cream gravy
Belgian waffles, whipped cream, butter & warm maple syrup
Farm fresh scrambled eggs, ham and swiss on flaky croissant
Farm fresh scrambled eggs, sausage and jack cheese on biscuit
Egg, potato, cheese burrito with spicy salsa picante
Heart-healthy warm oatmeal served with kiln dried raisins and
brown sugar

Jemez Mountains Breakfast - \$36

Fresh fruits and berries of the season
Daily creations from the bakery
New York style bagels with plain and strawberry flavored
whipped cream cheeses
Sweet cream butter and fresh fruit preserves

Thinly sliced smoked salmon with capers, shaved red onion,
chopped egg and sliced tomatoes
Selection of breakfast cereals with skim and 2% milk
Assorted individual fruit yogurts

Plump style sausage links and mesquite smoked bacon
Rosemary roasted breakfast potatoes
Farm fresh scrambled eggs with chives
Artichoke, spinach, red pepper and boursin cheese frittata

(no substitutions please)

Santa Fe - \$34

Fresh fruits and berries of the season
Daily creations from the bakery
Sweet cream butter and fruit preserves
Selection of breakfast cereals with skim and 2% milk
Whole bananas

Your selection of one:

Farm fresh scrambled eggs folded with cheddar cheese
Farm fresh scrambled eggs folded with tomatoes, sweet pep-
pers and onions
Farm fresh scrambled eggs with chives
Farm fresh scrambled eggs with sautéed wild mushrooms and
herbs

Your selection of two:

Country style sausage link
Sausage patties
Mesquite smoked bacon
Sugar cured ham
Chicken apple sausage

Your selection of one:

Rosemary roasted breakfast potatoes
O'Brien potatoes with sautéed peppers and onions
South of the border au gratin potatoes
Country grits with toppings of cheddar cheese, scallions and
crumbled bacon

Add 22% Taxable Service Charge and 8.1875% Sales Tax to all prices / all prices are subject to change.

Notice \$75 labor fee for all buffets with guaranteed attendance below 25 guests.

Add-ons

Omelet Creation Station - \$12

Requires (1) attendant per 50 guests at
\$100 per attendant.

Farm fresh eggs or egg substitute
Diced sugar cured ham, cheddar cheese, jack cheese,
red and green peppers, red onions, spinach, tomatoes,
sautéed mushrooms and pico de gallo

Farm Fresh Scrambled Eggs - \$5

Folded with cheddar cheese
served with salsa picante

Breakfast Burrito - \$6

Egg, potato, cheese breakfast burrito
with salsa picante

Hearty Breakfast Sandwiches - \$7

Farm fresh scrambled eggs, ham and
swiss on flaky croissant
Or
Farm fresh scrambled eggs, sausage and
cheddar cheese on biscuit

Eldorado House Granola - \$5

Cinnamon Sugared French Toast - \$5

Sweet butter and warm maple syrup

Belgian Waffles - \$5

Whipped cream, sweet butter and warm maple syrup

Smoked Salmon - \$9

Thinly sliced smoked salmon with capers, shaved red
onion, chopped egg, sliced tomatoes

Quesadillas - \$7

Bacon, eggs, and melted cheese served with salsa
picante and hot sauce

Heart Healthy Oatmeal - \$4

Golden raisins and brown sugar

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A la Carte Refreshments

Beverages

Freshly brewed local, organic regular and decaffeinated coffee - *\$.56 gallon / \$36 half gallon*

Assorted teas and herbal infusions - *\$.56 gallon / \$32 half gallon*

Chilled juices of orange, grapefruit cranberry and V8® juices - *\$.30 quart*

Assorted Coke® soft drinks (regular, diet and caffeine free) - *\$.3 .50 each*

Perrier® sparkling water with sliced lemons and limes - *\$.5 each*

Eldorado bottle water (still) - *\$.3.50 each*

Assorted Izzie® Sparkling Juices - *\$.5 each*

Red Bull® and Sugar Free Red Bull® energy drinks - *\$.5.50 each*

Voss® artisan water service - *\$.14 liter*

Fiji® artesian water service - *\$.12 liter*

Snacks

Daily creations from the bakery - *\$.46 dozen*

New York style bagels with plain and strawberry flavored whipped cream cheeses - *\$.46 dozen*

Warm pecan sticky buns with vanilla icing drizzle - *\$.46 dozen*

Assorted granola bars and PowerBars® - *\$.40 dozen*

Seasonal whole fresh fruit - *\$.3.50 each*

Big sized cookies - *\$.46 dozen*

Assorted brownies and blondies - *\$.45 dozen*

Home made yellow and blue corn tortilla chips with fire roasted salsa - *\$.5 per person*

- Add guacamole - *\$.3 per person*

Guacamole and chile con queso - *\$.6 per person*

Freshly baked soft jumbo pretzels with traditional coarse salt and mustard - *\$.46 dozen*

Individual snack chips and pretzels - *\$.4 each*

Eldorado snack mix - *\$.4 per person*

Cracker Jacks® brand caramel coated popcorn and peanuts - *\$.4 each*

Assorted chocolate candy bars and confections - *\$.4 each*

Fresh buttered popcorn - *\$.5 per person*

Lightly salted mixed nuts - *\$.5 per person*

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Specialty Breaks

Based on 30 minutes - Per Person

All breaks include:

Freshly brewed local, organic regular and decaffeinated coffees.

Assorted teas and herbal infusions.

\$4 per person will be applied for each additional 30 minutes requested.

The Isotopes - \$16

Freshly baked soft jumbo pretzels with traditional coarse salt and mustard
Buttered popcorn
Cracker Jacks® and slated peanuts
Milky Way® and Three Musketeers® Bars

Dreaming of Margaritaville - \$18

House made yellow & blue corn tortilla chips with a trio of salsas
Red chile chicken taquitos with black bean chile dip
Cajeta spiked churros
Armando's auga fresca (flavored waters)

Add Margaritas - \$8 per cocktail

Requires (1) bartender per 75 guests at \$100 per bartender

Mediterranean Escape - \$16

Traditional Greek hummus
Baba ghanoush
Pita bread and vegetable sticks
Cucumber mint yogurt dip
Assorted olives

The Deep Freeze - \$16

Haagen Dazs® ice cream bars
Low fat sorbet bars
Assorted mini ice cream novelties

"In the Bag" Frito Chili Pies - \$8

Chili Con Carne with shredded cheddar cheese, diced onions, jalapeno rings and sour cream

The Energy Break - \$16

Red Bull® and Sugar Free Red Bull® energy drinks Gatorade® PowerBars®
Chocolate peanut butter and caramel nut blast bars
Seasonal whole fresh fruit
Trail mix

The Cookie Jar - \$12

Assortment of freshly baked big sized cookies, blondies and brownies. Ice cold 2% milk, whole milk and home made chocolate milk.

Guacamole Fiesta - \$17

Requires (1) attendant per 50 guests at \$100 per attendant
Guacamole made tableside
Home made yellow and blue corn tortilla chips with a trio of salsas
Grilled southwest black bean and roasted pepper quesadillas with sour cream

Candy Shop - \$9

Assorted chocolate candy bars and confections Cracker Jack® brand caramel coated popcorn and peanuts

Design your own Trail Mix - \$14

Sunflower seeds, granola, peanuts, smoked wasabi peas, kiln dried cranberries, raisins, M&M's® and chocolate chips

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Lunch Menus



Plated Lunches

All lunches include:

Freshly brewed local, organic regular and decaffeinated coffee
Assorted teas, herbal infusions and iced tea
(Dessert items may not be used for breaks)

2 Course Minimum / 3 Course Option

Grilled Chicken Caesar - \$33 / \$38

Grilled chicken breast, hearty romaine, roasted sweet red peppers, black olive crostini, and parmesan Caesar style dressing
Rolls and sweet cream butter

Chipotle Grilled Shrimp - \$36 / \$41

Chipotle grilled shrimp, hearty romaine, roasted sweet red peppers, black beans, and pepperjack cilantro lime vinaigrette
Rolls and sweet cream butter

Tuna Nicoise - \$38 / \$43

Hearty field greens, yellow fin tuna, poached new potatoes, egg, kalamata olives, haricot vert, garlic croutons and tomato tarragon vinaigrette
Rolls and sweet cream butter

California Chopped Salad - \$33 / \$38

Romaine and iceberg lettuces layered with grilled chicken, bleu cheese, egg, tomato, avocado, and sweet red onion and champagne vinaigrette
Rolls and sweet cream butter

Route 66 Deli Plate - \$33 / \$38

Black Angus roast beef, sugar-cured ham, smoked turkey, pastrami with cheddar and swiss cheeses, lettuce, tomatoes, onions, kosher style pickles, mayonnaise, grain mustard, whole wheat, hearty white, sourdough, pumpernickel pullman bread and potato salad

3 Course Minimum

Italian Chicken - \$43

Chicken breast, prosciutto, sage, italian fromage, soft polenta, fennel slaw with marsala demi

Southwest Mesquite Rubbed Chicken - \$42

Authentic ancho chili mole

Petit Filet of Beef - \$49

Shiitake demi glace

Caribbean Spiced Pork Loin - \$39

Pineapple black bean pico de gallo with balsamic honey reduction

Tortilla Crusted Salmon - \$39

Grilled corn salsa and mole verde

By Sea and by Land - \$49

Cowboy spiced flatiron steak and tequila lime grilled shrimp

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Lunch

All lunches include:

Freshly brewed local, organic regular, decaffeinated coffee

Assorted teas and herbal infusions, and iced tea

Dessert items may not be used for breaks

Starters

Crisp greens, napa, julienne carrots, mandarin oranges and crunchy wontons with miso dressing.

Field greens, julienne carrots, cherry tomatoes, hot house cucumbers, spiced pumpkin seeds, and balsamic dressing

Chipotle potato soup with snipped chives

Wild mushroom bisque with chive crème fraîche

New Mexican black bean soup garnished with cilantro sour cream, Old House chicken tortilla, queso and crisp tortillas

Farmer's market tomato, basil, and fresh mozzarella salad, oven dried tomatoes, French endive basil with balsamic drizzle

Southwestern caesar salad of hearty romaine, black beans, roasted corn with chili dusted croutons and spiced caesar dressing

Dessert Selections

Baba au rhum, sweet cake soaked in rum and topped with chantilly and seasonal fruit

Diva mousse martini with seasonal berries

Lemon tart

Tiramisu, lady fingers soaked in espresso with mascarpone cheese, grated chocolate and seasonal berries

White chocolate cheesecake, strawberry sauce, whipped cream and fruit garnish

Deep dish southern bourbon pecan pie, shortbread crust, vanilla bean sauce and whipped cream

Chocolate mousse torte with chocolate drizzle and fruit sauce

Classic vanilla creme brûlée with seasonal berries and belgian cookie

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Lunch Buffet

All lunches include:

Freshly brewed local, organic regular and decaffeinated coffee.
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Route 66 Deli - Monday - \$34

Soup du Jour

Potato salad with celery, sweet red onions, applewood smoked bacon and aged cheddar
Penne pasta salad with baby spinach, roasted peppers, kalamata olives and balsamic vinaigrette
Seasonal tomato salad with cubed mozzarella tossed in extra virgin olive oil and basil
Field greens, julienne carrots, cherry tomatoes, hot house cucumbers, spiced pumpkin seeds with buttermilk ranch and raspberry vinaigrette

Display of deli meats featuring Black Angus roast beef, sugar-cured ham, hickory smoked turkey and grilled chicken breast
Sliced swiss, cheddar and monterey jack cheeses
Traditional garnishes of leaf lettuce, sliced tomatoes, sweet red onions, kosher pickles and appropriate condiments
Selection of whole wheat, hearty white, sourdough, pumpernickel and Jewish rye breads

White chocolate cheesecake and decadent fudge torte

The Capital - \$53

Smoked tomato and lobster bisque

Seasonal greens, frisee, endive with tomato tarragon and champagne vinaigrette
Grilled portobello mushroom, asparagus, hearts of palm, roasted peppers with balsamic vinegar
Seafood pasta salad with rock shrimp and scallops

Pepper crusted tenderloin of beef with cabernet shiitake demi
Fajita spiced rubbed planked salmon with pico de gallo
Herb buttered baby red and blue potatoes
Dijon mustard and vine ripe tomato chutney
Assorted rolls and sweet cream butter

New York style cheesecake, diva ganache chocolate torte and mini french pastries

Italian Comida - \$41

Housemade caesar salad of hearty romaine, garlic croutons, parmesan cheese roasted peppers with creamy caesar style dressing
Antipasto of tomato, mozzarella, artichoke hearts, grilled asparagus with basil and olive oil dressing
Panzanella salad of tuscan bread, onions, tomatoes, cucumbers, peppers, basil, extra virgin olive oil, vinegar and Italian seasonings

Penne pasta, baby tomatoes, sugar peas, kalamata and pesto crema
Parmesan crusted breast of chicken with roasted tomato basil sauce
Oven baked pizzas of pepperoni and quatro fromage with peppers and mushrooms
Fire roasted Italian vegetables
Garlic bread sticks and european rolls

Tangy sweet lemon cream cake and cannolis with chocolate & pistachios

Enhancements -

Minestrone classico with parmesan and pesto - \$5

White bean soup with sausage and kale - \$6

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Lunch Buffet - Continued

All lunches include:

Freshly brewed local, organic regular and decaffeinated coffee.
Assorted teas, herbal infusions and iced tea.
Dessert items may not be used for breaks.

Rio Grande - \$43

Southwest salad of hearty romaine with black beans, roasted corn, chili dusted croutons and cowboy parmesan dressing

Grilled vegetable and jack cheese quesadillas with salsa picante

Mesquite rubbed breast of chicken with chipotle demi glace and citrus crema

Steak fajitas served with cast iron-seared fajita vegetables

Warm flour tortillas, pico de gallo, shredded cheddar cheese, guacamole, sour cream and char-grilled roma tomato salsa

Spanish style rice and borracho beans

Housemade corn tortilla chips

Tres leches cake, cajeta caramel churros and cinnamon crisps with honey

Enhancements -

Old House chicken tortilla soup with queso and crisp tortillas - \$5

Sonoran black bean soup with lime crema - \$5

Baja spiced whole sides of salmon - \$7

Canyon Road - \$38 for two options / \$42 for 3 options

Fresh field greens, plum tomatoes, cucumbers, carrots, herb croutons with ranch dressing and herb vinaigrette

Options:

Grilled 1/2 pound fresh Black Angus burger

Turkey burgers

Jumbo all beef "Kosher" hot dogs

Grilled chicken breast

Bratwurst

Smoked polish sausage

Spicy chili with meat and beans

Sauerkraut

Assorted cheeses and bacon

Lettuce, tomatoes and red onion rings

Ketchup, mustard, mayonnaise and relish

Fresh oven baked beans

Homemade potato salad with dijon mustard

Traditional creamy coleslaw

Roasted sweet potato wedges

Assorted buns

Deep dish caramel apple pie and strawberry shortcake

Enhancement

Soup du Jour - \$5

Grilled shrimp - \$8

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Lunch Buffet - Continued

All lunches include:

Freshly brewed local, organic regular and decaffeinated coffee.

Assorted teas, herbal infusions and iced tea.

Dessert items may not be used for breaks.

The Plaza - \$33

50 guest maximum

Soup du Jour

Wild rice and dried cherry salad

Eldorado chicken salad

Create your own salad and baked potato bar

Variety of greens to include romaine leaves, bibb and baby greens

Toppings of vine ripe tomatoes, red onion rings, croutons, chopped egg, broccoli, cauliflower, gorgonzola, applewood smoked bacon, cheddar cheese, sour cream, chives, butter emulsions of citrus cilantro, ranch and aged balsamic vinaigrette

Baked Idaho potatoes

Rolls and sweet cream butter

Chef's dessert display

Enhancements

Chilled grilled chicken breast - \$5

Chipotle grilled shrimp - \$8

Fajita rubbed salmon - \$7

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Lunch Boxed

All boxed lunches are served with your choice of soft drink or Eldorado® bottled water, large size gourmet cookie, seasonal whole fresh fruit, pasta salad, chips and traditional condiments. A surcharge of \$3 per person will be applied for more than two selections. You may make two box lunch selections.

Sandwich Options

Turkey Croissant - \$26

Hickory smoked turkey breast, Swiss cheese, leaf lettuce and tomatoes on a buttery croissant

Tomato Mozzarella - \$25

Buffalo mozzarella cheese, heirloom tomatoes, Bermuda red onion basil chutney and herb aioli on ciabatta

Roast Beef - \$27

Black Angus roast beef, boursin cheese, roasted sweet bell peppers, leaf lettuce and tomatoes on herb focaccia bread

Grilled Chicken Breast - \$26

Grilled chicken breast and balsamic caramelized onions with honey mustard spread on multigrain

Grilled Portobello - \$25

Grilled Portobello mushrooms with roasted peppers, onions and balsamic vinaigrette served on ciabatta

Turkey Club Wrap - \$26

Hickory smoked turkey breast, avocados, bacon and cheddar cheese with sun dried tomato-sour cream spread on a flour tortilla

Ham and Cheese - \$26

Black forest ham, Vermont cheddar cheese and Dijon mustard on sourdough

Salad Options

Pan Asian - \$26

Shredded lettuce and grilled chicken, wontons tossed with julienne carrots, green onions, basil, toasted sesame seeds, sprouts, mandarins and fresh cilantro spicy sweet and sour sesame dressing

Greek - \$26

Salad of rosemary chicken breast, cucumbers, red onions, fresh tomatoes, Greek olives tossed with crisp romaine leaves and feta cheese. Served with our homemade lemon-herb vinaigrette, tzatziki sauce and pita chips

Tex-Mex Shrimp Caesar - \$29

Grilled shrimp served on shredded romaine, black beans, corn, tomatoes, aged cheddar and chipotle Caesar dressing

Santa Fe Chopped - \$28

An Eldorado favorite! Local field greens, herb chicken breast, seedless grapes, candied walnuts, celery, gorgonzola cheese and Dijon balsamic vinaigrette

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Reception Menus



Reception

Hors D'Oeuvres

Each selection is priced per piece.
25 piece minimum per selection.

Chilled Selections

Smoked salmon and dill cream cheese roulade on English cucumber - \$4.50

Baby vegetable crudités with spicy yuzu dressing - \$4.50

Sugar cane skewered tuna served with ponzu dip - \$5.00

Rock lobster shooter with mango pico - \$5.50

Southwest smoked chicken in phyllo cup - \$4.50

Chipotle grilled shrimp with tequila spiked cocktail dip - \$5.50

Mini antipasto skewer with tomato, basil, kalamata and mozzarella - \$5.50

Red and yellow tomatoes tossed with julienne basil and extra virgin olive oil on focaccia crouton - \$4.50

Seared rare tuna on cucumber chip - \$5.00

Slow roasted beef tenderloin and boursin cheese sprinkled with fried rosemary and roasted garlic on crostini - \$5.50

Spicy tuna, avocado and crab, and salmon rolls with wasabi, tamari soy and pickled ginger - \$5.50
(100 pieces minimum)

Black bean hummus on pita triangle - \$4.50

Warm Selections

Korean beef skewer with spicy peanut sauce - \$5.50

Buffalo chicken skewer with gorgonzola dip - \$5.50

Spicy potato and pea samosa and mango chutney - \$5.50

"Coco" shrimp skewer with wasabi crema - \$5.50

Mini lump crab cake and roasted red pepper coulis aioli - \$5.50

Shrimp and pork pot sticker with sweet chile plum drizzle - \$5.50

Santa Fe black bean roll with chipotle dip - \$5.50

Thai chicken satay with firecracker dip - \$5.50

Wild mushroom tartlet, brie and chive crema - \$5.50

Crusted herb lamb chop with Dijon tarragon drizzle - \$7.25

Malaysian shrimp spring roll and chile plum dip - \$5.50

International meatball lolly-pops - \$5.50

Served either:

Southern style and barbecue sauce *OR* Swedish style, sour cream demi sauce with fresh chopped herbs

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Reception Stations

All stations are based on a one hour reception buffet. Additional charges will apply for each additional hour.

Stations require a uniformed Chef at \$100 each per one hour.

(1) Chef is required per 100 guests.

Sliders Station - \$24 (based on three pieces per person)

Petit Kobe beef burgers and hickory smoked pulled pork, brioche rolls, chipotle ketchup, hickory bbq sauce, lettuce, tomato, red onions, horseradish pickles, American and pepperjack cheeses

Sushi and Sashimi Station - \$33 (based on 6 pieces per person)

Ahi tuna and salmon sashimi served with pickled ginger, wasabi and soy sauce. Spicy tuna, avocado, crab and salmon rolls

Enhancement

Authentic Sushi Chef preparing items to order - Please see your Catering Manager for details and pricing

Do the Mashed Potato - \$16

Buttermilk whipped Idaho potatoes and thyme whipped Yukon potatoes. Embellishments of crumbled applewood smoked bacon, cheddar cheese, chives, sour cream, crumbled bleu cheese, roasted elephant garlic, marinated chopped chicken, "old bay" spiced rock shrimp, roasted mushrooms served and filled in a crispy potato cup

Authentic Thai Satay Station - \$24

(based on 6 pieces per person) Marinated beef and chicken satay on sizzling grills served Bangkok street vendor style, with sweet hot chile lime dipping sauce and soy ginger sauce

Stir Fry Station - \$22

Pork and chicken wok'd in soy ginger glaze with bamboo shoots, bok choy, baby corn, water chestnuts, peppers, cashews and snow peas. Served with steamed white rice, fortune cookies and chopsticks

Enhancement

Street vendor spring rolls with sweet chile plum dip - \$5

Crab wontons - \$5.50

Viva la Fiesta! - \$24 (based on three pieces per person)

Spicy chicken quesadillas, carne asada steak tacos pan flashed with onion and chiles, warm corn tortillas with shredded cabbage, limes, pico de gallo, tomatillo salsa, cheddar cheese, sour cream, guacamole and jalapenos

All American Pasta Station - \$23

Cheese tortellini and penne with sugar peas, kalmia, and baby tomatoes. Served with either alfredo sauce or pomodoro sauce. Fresh basil, cracked garlic, parmesan cheese and red chile flakes. Bread sticks and focaccia bread

Enhancements

Grilled chicken breast - \$5

Garlic sautéed black tiger shrimp - \$5.50

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Signature Displays

Per Person, Based on one hour

Artisan Cheese Display - \$16

Chef's seasonal selection of imported and domestic cheeses. Fruit garnish, water crackers, miniature rye and pumpernickel breads

Fruit and Berries - \$14.00

Chilled seasonal fresh fruits of golden pineapple, cantaloupe, honeydew, seedless grapes and the season's freshest berries served with yogurt dip

Enhancement

White and milk chocolate fondue, whipped cream and brown sugar - \$5

Vegetable Harvest - \$11

An array of fresh vegetables, cracked black pepper buttermilk dip and roasted hummus

Grilled Vegetable Antipasto - \$14.00

Fire roasted vegetables of portobello mushrooms, asparagus, sweet bell peppers, carrots, scallions, cherry tomatoes, cauliflower, zucchini, yellow squash, mexican jicama, marinated artichoke hearts, kalamata olives and lemon pepper aioli

Fruits of the Sea - \$22 (4 pieces per person)

Chilled snow crab claws, black tiger shrimp horseradish, lemon and dill accompanied by cilantro-spiked cocktail sauce, creole remoulade and fresh citrus

Shooters - \$17

Your selection of two: lobster with Sambal-Cognac barbecue sauce. Oyster with jalapeno bloody mary. Grilled jumbo prawn with bourbon cocktail sauce. Queen scallop with sour apple schnapps and splash of vodka

Carving Stations

Carving stations require a uniformed Chef at \$100 per one hour.

(1) Chef is required per 100 guests.

Supreme of Smoked Turkey - \$400 (serves 25)

Smoked boneless breast of turkey enhanced with a turkey-herb stuffing. Carved tableside with your choice of chipotle spiked turkey gravy. Black bean pico de gallo and corn bread

Barbacoa Style Pork Loin - \$500 (serves 50)

Boneless pork loin prepared in the "guerrero" style, braised with traditional mexican chilies and spices. Traditional condiments of fresh cilantro, sweet mexican onions, fresh limes, tomato "picado", jalapenos, fresh corn and flour tortillas

Beef Tenderloin "Au Poivre" - \$400 (serves 20)

A trilogy of roasted black, white and green peppercorns infused within the slow roasted tenderloin of beef and served with red wine demi glace. Creamy horseradish, honey mustard and petit french rolls

Slow Roasted Prime Rib "Two-Ways" - 750 (serves 30)

Signature cut of ribeye prepared with garlic and rosemary "spiked" and seasoned with your choice of creole blackening spices or herb-salt crust. Served with smoked peppercorn au jus, grated horseradish, horseradish crema, Dijon mustard, and petit french rolls

Rare Seared Ahi Tuna - \$450 (serves 20)

Flash seared center cut ahi loin, chive tamari soy, asian mustard and crispy wontons

Salmon en Croute - \$450 (serves 20)

Side of fresh salmon filled with spinach and mushrooms. Wrapped and baked in puff pastry with lemon hollandaise sauce

Dr Pepper® Glazed Country Ham - 350 (serves 30)

Slow cooked country ham marinated and glazed in Dr Pepper® and honey. Served with dijon, creole and yellow mustards and petit french rolls

Roasted Leg of Lamb - \$350 (serves 25)

Herb crusted leg of lamb roasted with thyme and rosemary. Served with Pesto aioli and rosemary jus and ciabatta rolls

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Bar Packages

Bartenders are required at all events where alcohol is being served.

(1) Bartender required for every 75 guests for host bar.

(1) Bartender required for every 100 guests for cash bar.

(1) Cashier required for every 100 guests for cash bar.

\$150 bar set-up, \$50 per bartender.

(2) hour minimum

Wine and Beer

House wines of chardonnay, merlot, cabernet and white zinfandel.

Domestic and imported beers.

Soft drinks, sparkling and mineral waters.

Premium Brands

Dewars Scotch

Jack Daniels Bourbon

Bacardi Rum

Absolut Vodka

Beefeaters Gin

Seagram's 7 Whiskey

Sauza Gold Tequila

House Wines of Chardonnay, Merlot,

Cabernet and White Zinfandel

Domestic and Imported Beers

Soft drinks, sparkling and still water

Deluxe Brands

Chivas Regal Scotch

Maker's Mark Bourbon

Meyers Dark Rum

Stolinaya Vodka

Tanqueray Gin

Seagram's VO Whiskey

Cuervo 1800 Tequila

House Wines of Chardonnay, Merlot,

Cabernet and White Zinfandel

Domestic and Imported Beers

Soft drinks, sparkling and still water

Cordials

Baileys Irish Crème

Grand Marnier

Kahlua Amaretto

Cognac

Martinis

Traditional Martini

Appletini

Cosmopolitan

Cocktail Service

Priced Per Person, Per Beverage

HOSTED BAR ON CONSUMPTION

Premium drinks \$9.00

Margaritas \$8.00

Silver Coin Margaritas \$9.50

Martinis \$11.00

Domestic Beer \$4.50

Premium & Imported Beer \$5.00

House wine selection \$8.00

Soft drinks \$3.00

Bottled waters \$3.50

Fruit juices \$3.00

Cordials starting at \$10.00

TEQUILA TASTING

choice of one brand

Patron: silver, reposado, anejo

Tesoro: silver, reposado, anejo

Don Julio: silver, reposado, anejo

\$15.00

CASH (NO HOST) BAR

Cash bar prices are inclusive of tax.

Gratuities are at the guest's discretion.

Premium drinks \$11.00

Margaritas \$11.00

Silver Coin Margaritas \$13.00

Cordials starting at \$11.00

Martinis \$13.00

Domestic Beer \$6.00

Premium & Imported Beer \$7.00

House wine selection \$10.00

Soft drinks \$4.00

Bottled waters \$5.00

Fruit juices \$4.00

SPECIALTY BARS

Mojito, custom martini, espresso and more

Priced upon request

Specialty Wines

White

Gruet, Blanc de Noirs, New Mexico, NV	\$36
<i>Lemony acidic on the palate with a lingering creamy finish</i>	
Charles Bove, Brut, Sparkling Chenin Blanc, Loire, NV	\$42
<i>Refreshing fruit bouquet with slightly sweet finish</i>	
Marquis de Caceres, Rose, Rioja 2007	\$32
<i>Dry fruit & pepper on the nose with a berry & vanilla finish</i>	
Rudolf Müller, Shine, Riesling, Mosel 2007	\$32
<i>Crisp & spicy aroma with elements of peach & ripe pear</i>	
Pricipessa Gavia, Gavi, Piedmont 2007	\$35
<i>Dry with crisp with delicate acidity & gentle finish</i>	
Nobilo, Pinot Gris, New Zealand 2007	\$36
<i>Pineapple & a hint of flint on the nose with apple & melon on the palate</i>	
Oberon, Sauvignon Blanc, Napa Valley 2008	\$38
<i>Lively lemon & citrus notes with racy acidity</i>	
Ponzi, Pinot Blanc, Willamette Valley 2008	\$42
<i>Vibrant melon & honeysuckle with creamy finish</i>	
Four Vines, Naked, Chardonnay, Santa Barbara 2008	\$36
<i>Crisp & unoaked with elements of white peach & pear</i>	
Rodney Strong, Chalk Hill, Chardonnay, Sonoma 2007	\$42
<i>Toasted oak & vanilla with buttery finish</i>	

Red

Foris Vineyards, Pinot Noir, Rogue Valley 2007	\$42
<i>Well structured with ripe fruit & silky finish</i>	
La Crema, Pinot Noir, Monterey 2008	\$38
<i>Wild strawberry & tea leaves with earth & mineral tones</i>	
M. Chapoutier, Belleruche, Cote du Rhône 2006	\$35
<i>Cherry nose with rich fruits & elements of anise & pepper</i>	
Steele, Zinfandel, Mendocino 2009	\$34
<i>Lush fruit with spice & black pepper</i>	
Desert Wind, Merlot, Columbia Valley 2006	\$38
<i>Lush with red stone fruit with an earthy finish</i>	
Michael David, Petite Petit, Lodi 2007	\$37
<i>Fruit forward with cherry & plum with well balanced tannins</i>	
Doña Paula, Malbec, Mendoza 2008	\$36
<i>Rich with currant, cocoa & coffee with excellent structure</i>	
Silver Palm, Cabernet Sauvignon, North Coast 2006	\$36
<i>Black berry & cherry elements with rich lingering finish</i>	
Los Vascos, Reserve, Cabernet Sauvignon, Colchagua 2007	\$40
<i>Pleasantly spicy with rich elements of black currant & cherries</i>	



ELDORADO
HOTEL & SPA

Dinner Menus



Plated Dinners

All dinner selections are accompanied by your selection of salad or soup.
Chef's choice of market fresh vegetables, appropriate starch and assorted dinner rolls.

Dessert selection

Freshly brewed local, organic regular coffees and decaffeinated coffees.

Assorted teas and herbal infusions.

Soups

Smoked tomato bisque with snipped chive crème fraiche and herb cornbread

Southwestern style chicken tortilla soup with crisp tortillas and queso fresco

Classic lobster bisque with dill crème fraiche

Ginger carrot soup with green scallion cream

Poblano corn chowder

Salads

Belgian endive and boston bibb lettuces, marinated asparagus, portobello mushrooms with
pepper confetti sun dried tomato vinaigrette

Crisp romaine leaves, shaved parmesan cheese, cracked black pepper, tomato confetti and
black olive crostini creamy caesar dressing

“BLT” salad of green leaf lettuce, crumbled applewood smoked bacon and roma tomatoes with
grissini green goddess dressing

Baby spinach and arugula salad, roasted red beets and chevre with balsamic reduction

Frisee, redoak and watercress salad with shaved pear, spiced walnuts, cambazola cheese and champagne vinaigrette

Add 22% taxable service charge and 8.1875% sales tax to all prices / all prices are subject to change.
Notice \$75 labor fee for all buffets with guaranteed attendance below 25 guests.

Plated Dinner Enhancements

Upgrade your dinner menu by adding one of the following selections:

Chilled Appetizers

Seared rare tuna over pickled Napa salad, miso honey sauce - \$16

Chipotle grilled shrimp cocktail, jicama slaw and cilantro spiked cocktail sauce - \$16

Heirloom tomato and mozzarella arugula salad drizzled with basil infused oil and balsamic - \$11

Marinated hearts of palm, Boston bibb lettuce, boursin cheese mousseline and kalamata vinaigrette - \$11

Warm Appetizers

Wild mushroom and brie tart, roasted sweet pepper salad and scallion cream - \$12

Coconut-crusted jumbo prawns, pineapple salsa and Thai-curry drizzle - \$16

Legacy grill Maryland crab cake of sweet pickled meat, wilted greens, garlic aioli, and pimento corn salsa - \$16

Prosciutto wrapped jumbo sea scallop, creamy parmesan polenta and sweet bell pepper coulis - \$16

Intermezzo

Eldorado spritz of minted-lime simple syrup married with sparkling cider - \$5

Champagne sorbet - \$5

Lemon sorbet - \$5

Raspberry sorbet - \$5

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Plated Dinner Entrees

Fowl

Tuscan-roasted breast of chicken, fennel slaw and marsala mushroom crema - \$59

Mesquite rubbed and grilled breast of chicken and chipotle demi glace - \$59

Chicken roulade filled with wild mushroom duxelles and cabernet demi glace - \$59

Pan seared duck breast, dried fruit garnish and brandied orange jus - \$60

Seafood

Smoked peppercorn crusted king salmon fillet and chardonnay chive butter sauce - \$60

Almond crusted and pan seared tilapia fillet with lemon caper velouté - \$59

Yellow fin tuna with toasted black sesame seeds and cucumber wasabi vinaigrette - \$69

Citrus basted sea bass with vodka tomato cream - \$70

Coconut crusted mahi-mahi with mango salsa - \$70

Meats

Wood grilled filet of beef and green peppercorn demi glace - \$74

Cold smoked and sea salt crusted grilled dry aged New York strip with wild mushroom ragout - \$74

Grilled herb rubbed filet mignon, crisp breaded goat cheese, fennel slaw and pink peppercorn reduction - \$74

Herb crusted lamb chops with rosemary lamb jus - \$76

Caribbean spiced pork tenderloin and spiced rum coconut jus - \$65

Mixed Grill

Classic petit filet of beef and Maryland crab cake with sauce béarnaise - \$80

Sixteen spiced beef tenderloin and sea bass filet with chipotle maple demi - \$80

Pan asian beef tenderloin and lemon grass ginger shrimp and chile plum reduction - \$81

Pan seared petit filet and lemon butter roasted lobster tail with pinot reduction - \$90

Vegetarian Options

(Prices based on group's dinner cost.)

Wild mushroom and spinach cannelloni with tomato basil sauce. Roasted tomato and goat cheese tart

Penne pasta with roasted vegetables, garlic olive oil

Portobello and marinated grilled vegetable tower

Forest mushroom risotto, baby tomatoes and basil

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Plated Dinner Entrees

Desserts

“The Bomb”, dark chocolate mousse filled with marinated cherries, crème brûlée and a crisp hazelnut cookie

New York style individual cheesecake served with strawberry sauce, whipped cream and fruit garnish

Individual raspberry & mascarpone cream adelia

Lemon tart with toasted marshmallows and a mango drizzle

Chocolate pyramid with hazelnut crisp and chocolate sauce

Patisserie trio of chiffon cheesecake, fruit tart and triple chocolate torte

Classic vanilla crème brûlée with marinated seasonal berries and Belgian cookie

After Dinner Enhancements

Viennese Table - \$22

Elaborate display of tortes and patisserie including petit fours, chocolate dipped strawberries, truffles and miniature French pastries

Freshly brewed regular and decaffeinated coffee and teas and herbal infusions

Chocolate shavings, orange zest, cinnamon sticks, rock sugar wands and whipped cream

Bananas Foster Flambé - \$16

Bananas Foster flamed in the room and served in martini glasses over Haagen-Dazs® vanilla bean ice-cream

Dessert Platter - \$13

Chocolate truffles, petit fours and chocolate dipped strawberries

Cheese Platter - \$14

International cheese sampler plate with poppy seed flatbread and crackers

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Dinner Buffets

All dinner tables include:

Freshly brewed local, organic regular coffees and decaffeinated coffees
Assorted teas and herbal infusions.

A Taste of New Mexico - \$70

Chopped romaine salad folded with roasted corn, black beans, bell pepper confetti served with southwest caesar dressing.
Ensalada of jicama, nopales, sweet red onion and ranchero cheese with lime dressing.

House smoked pork ribs with molasses barbecue sauce.

Santa Fe Pale Ale® roasted breast of chicken with pico de gallo and cilantro fresco.

Hickory smoked brisket.

Onions, pickles, jalapenos, mustard and tangy barbeque sauce.

Southern style pecan pie.

Peach cobbler a la mode.

Roasted baby Yukon potatoes with salt crust.

Fresh green beans with herbed butter.

Ranch style beans.

Warm cheddar biscuits and jalapeno cornbread.

Enhancements

Sopa de Posole - \$10

Hominy, shredded pork, chilies and traditional Mexican seasonings. Garnishes of cabbage, oregano, cilantro, avocado, radish, and lime wedges.

NY strip steak - \$20

NY strip steak grilled to perfection.

Requires a uniformed Chef at \$100 each

(1) Chef is recommended per 100 guests

Create your Own Buffet

2 entrée - \$67 / 3 entrée - \$77 / 4 entrée - \$87

Soup du Jour

Local lettuces, tomatoes, cucumbers and carrots with roasted shallot vinaigrette.

Fire roasted vegetables of Portobello mushrooms, asparagus, sweet bell peppers, carrots, scallion, cherry tomatoes, cauliflower, zucchini, yellow squash, Mexican jicama, marinated artichoke hearts, kalamata olives and lemon-pepper aioli.

Entrée Selections - select up to 4

Wasabi crusted mahi mahi with soy miso emulsion.

Cedar plank salmon filet with basil lime butter sauce.

Blackened voodoo swordfish with crawfish gumbo.

Stuffed chicken Florentine with mushroom sauce.

Grilled chicken with charred tomato and smoked onion succotash.

Portobello mushroom lasagna.

Strip loin with blackberry demi and creamy horseradish.

Marinated flatiron steak with peppercorn sauce.

Smoked apple brined pork loin with black molasses demi.

Side Selections - select 3

Jasmine rice.

Five grain rice pilaf with toasted almonds.

Vermont white cheddar macaroni & cheese.

Herb roasted tri-colored fingerling potatoes with caramelized onions.

Roasted garlic mashed potatoes.

Horseradish au gratin potatoes.

Sweet potato mash.

Broccolini and spaghetti squash.

Market fresh vegetables on sizzling griddle.

Steamed baby bok choy with buerre blanc sauce.

Sauteed haricot verts with shallots.

Rolls and sweet cream butter

Chef's Choice of Dessert Display

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Dinner Buffets Continued

All dinner tables include:

Freshly brewed local, organic regular coffees and decaffeinated coffees
Assorted teas and herbal infusions.

Global Bazaar - \$91

Served Appetizer course

Blackened tuna served with baby seasonal lettuces, tomato tarragon vinaigrette and balsamic syrup

Stations:

The Carvery

Requires a uniformed Chef for carving at \$100 each

(1) Chef is recommended per 100 guests

Applewood smoked tenderloin of beef with sauce béarnaise

Salmon en croute with Dijon dill sauce

Market fresh vegetables

Whipped roasted red pepper and garlic potatoes

Viva Italia

Shrimp penne, sugar peas, baby tomatoes, wild mushroom ravioli, butternut sage cream with tomato basil sauce

Warm asiago fondue served with sliced baguette garlic breadsticks

Pan-Asia

Miso glazed sea bass with green onions

Street vendor spring rolls with sweet chile plum dip

Lemon grass scented basmati rice. Thai chicken and coconut yellow curry

Served Dessert Course

Patisserie trio of seasonal fruit tart, brulee cheesecake and diva ganache torte

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Dinner Buffets Enhancements

Cheesecake Bar - \$13

New York style cheesecake, dulce de leches caramel cheesecake and white chocolate cheesecake with toppings to include raspberry sauce, strawberry sauce, chocolate sauce, caramel, mini chocolate chips and chopped pecans

Chocolate Fountain - \$13

Chocolate flowing from a fountain with mountains of fruit, berries, pretzels, marshmallows, cream puffs and pound cake

Crème Brulee Bar - \$13

Vanilla, chocolate mocha, and citrus crème brulees with toppings of whipped cream, fresh berries and biscotti

Bananas Foster Flambé - \$17

Bananas sautéed with dark rum, brown sugar, and cinnamon served with Haagen-Dazs® vanilla bean ice cream