

☼ **BREAKFAST BUFFETS** ☼

Includes assorted chilled fruit juices, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

LA FONDA

Harvey House French toast and buttermilk pancakes served with warm maple syrup

Eggs Benedict

Grilled breakfast potatoes, applewood-smoked bacon and sausage links

Assorted breakfast breads, fruit preserves and butter

Platter of freshly sliced seasonal fruit

Individual assorted fruit yogurts

\$26 per person

SANTA FE

Scrambled eggs with a choice of three accompaniments (served in or on the side):

chilaquiles, red or green chile, chorizo sausage, asadero cheese, mushrooms,

scallions, or fire-roasted green chile

Grilled breakfast potatoes, applewood-smoked bacon or sausage links,

and warm flour tortillas

Assorted breakfast breads, fruit preserves and butter

Platter of freshly sliced seasonal fruit

\$22 per person

HEALTHY START

Platter of freshly sliced seasonal fruit, bran muffins, granola

and oatmeal served with low-fat milk and individual assorted fruit yogurts

Scrambled Egg Beaters® with a choice of three accompaniments (served in or on the side):

onions, tomatoes, scallions, bell peppers, fire-roasted green chile or spinach

Turkey sausage links

\$21 per person

DELUXE CONTINENTAL

Flaky croissants, assorted muffins, cinnamon rolls, cheese and fruit Danish,

scones, English muffins and assorted bagels

Fruit preserves, butter and honey

Individual assorted fruit yogurts

Platter of freshly sliced seasonal fruit

\$21 per person

**Standard buffet service is one-and-one-half hours for a minimum of 30 people.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.**

There are no artificial trans fats in any of the food served by La Fonda.

 **ENHANCE YOUR BUFFET** 

BELGIAN WAFFLE STATION

Chef-prepared fresh Belgian waffles served with strawberries, blueberries, sliced bananas, whipped butter, whipped cream, pecans and warm maple syrup

\$11 per person, plus \$100 chef attendant fee per waffle station

OMELETTE STATION

Chef-prepared fresh, fluffy omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses

\$10 per person, plus \$100 chef attendant fee per omelette station

BUFFET BREAKFAST ENHANCEMENTS

Breakfast burritos with scrambled eggs, chorizo and Mexican cheese

\$9 per person

Breakfast croissants with scrambled eggs, ham and cheddar cheese

\$7 per person

Buttermilk biscuits and country gravy

\$5 per person

Brioche French toast with maple syrup

\$5 per person

Blueberry pancakes with maple syrup

\$5 per person

Oatmeal with fresh berries and brown sugar

\$5 per person

Egg Beaters® available upon request.

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❁ **PLATED BREAKFASTS** ❁

All plated breakfasts include freshly squeezed orange juice, grilled breakfast potatoes, assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, and a basket of breakfast breads, butter and fruit preserves.

NEW MEXICAN

Frittata with fire-roasted green chile, scallions, chorizo sausage and asadero cheese
Served with choice of applewood-smoked bacon, sausage links or ham shank
Fresh seasonal fruit garnish
\$20 per person

HARVEY HOUSE

Harvey House French toast with warm maple syrup
Choice of applewood-smoked bacon, sausage links or ham shank
Fresh seasonal fruit garnish
\$19 per person

CORONADO

Scrambled eggs served with choice of applewood-smoked bacon, sausage links or ham steak
Fresh seasonal fruit garnish
\$18 per person

LA PLAZUELA

Biscuits and gravy accompanied by scrambled eggs and
choice of applewood-smoked bacon, sausage links or ham shank
\$18 per person

Egg Beaters® available upon request.

❁ **LA FONDA BRUNCH** ❁

Includes assorted chilled fruit juices, iced tea, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

Tomato salad with mozzarella, petite greens, balsamic syrup and olive oil
La Fonda Caesar salad
Seasonal fresh fruit salad
Lemon pesto pasta salad

Freshly baked muffins, pastries and scones with whipped butter and preserves
Yogurt, granola and fresh seasonal berries
Freshly baked assorted breads and butter

Carved prime rib with au jus and creamy horseradish
Virginia ham
Oven-poached fillet of salmon with papaya coulis and avocado salsa
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Fingerling potatoes Lyonnaise
Steamed asparagus with hollandaise
Eggs Benedict
Brioche French toast with maple syrup
Applewood-smoked bacon and fresh farm sausage

Fudge brownies, mini cupcakes, freshly baked cookies,
petite chocolate mousse parfaits and chocolate-dipped strawberries
\$50 per person

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 **ENHANCE YOUR BRUNCH** 

OMELETTE STATION

Chef-prepared fresh omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses
\$9 per person, plus \$100 chef attendant fee per omelette station

Spanish cheese display consisting of Campo de Montalban,
Le Perle Blue, Miticana, and Naked Goat
Accompanied by quince membrillo, honey- and chile-roasted Marcona almonds,
orange blossom honey and truffled mushroom compote
\$8 per person

BAGEL BAR

Bagel bar consisting of warm assorted bagels, flavored cream cheeses, smoked salmon,
red onions, sliced tomatoes and capers
\$7 per person

Whole poached salmon accompanied by sliced cucumbers,
lemon and lime wedges, and crème fraîche
\$7 per person

Chef-prepared guacamole served with corn tortilla chips
\$5 per person, plus \$100 chef attendant fee

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BREAKS

You may enhance your breaks with à la carte items; see ENHANCE YOUR BREAK

ALL-DAY BREAK PLAN

MORNING

Flaky croissants, assorted muffins, cheese and fruit Danishes,
assorted breakfast breads, butter and fruit preserves
Platter of freshly sliced seasonal fruit
Assorted chilled fruit juices
Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

MID-MORNING

Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

AFTERNOON

Assorted cookies, double-chocolate brownies and potato chips
Assorted soft drinks and still and sparkling waters
Freshly brewed iced tea and freshly brewed regular and decaffeinated coffee

\$28 per person

CONTINENTAL BREAKFAST

Flaky croissants, assorted muffins, cheese and fruit Danishes,
assorted breakfast breads, butter and fruit preserves
Platter of freshly sliced seasonal fruit
Assorted chilled fruit juices
Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

\$18 per person

AFTERNOON TEA

Assorted tea sandwiches, scones, cakes and cookies
Assorted hot herbal and black teas

\$17 per person

CHOCOHOLIC BREAK

Chocolate fondue with seasonal berries and fruit, chocolate chip cookies,
double-chocolate brownies, assorted chocolate candy bars,
chocolate milk and hot chocolate

\$18 per person

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BREAKS

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HEALTHY BREAK

Assorted Frusion® smoothies, Nutri-Grain® bars,
granola bars, trail mix and assorted whole fruits

Still and sparkling waters

\$16 per person

SANTA FEAN

Corn tortilla chips, house salsa, guacamole, chile con queso, mini burritos
and vegetable crudités with red chile ranch dressing

Assorted soft drinks, lemonade and iced tea

\$16 per person

ROUTE 66 BREAK

Green chile cheeseburger sliders

Corn dogs

Accompaniments:

Mustard, spicy ketchup, chipotle mayonnaise, dill pickles

Assorted bags of chips

Jalapeño poppers

Single boxes of Cracker Jack

Root beer floats

\$24 per person

WESTERN BREAK

Barbecue pulled-pork sliders

Fresh-ground Buffalo sliders with and without smoked cheddar

Accompaniments:

Mustard, ketchup, chipotle mayonnaise, sweet pickles and coleslaw

Jalapeño poppers

Bags of barbecue and jalapeño potato chips

Lemonade, iced tea and sweet tea

\$21 per person

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 **BREAKS** 

You may enhance your breaks with à la carte items; see ENHANCE YOUR BREAK (next page)

“THE LAND OF ENCHANTMENT” BREAK

House-made guacamole, salsa and tortilla chips
Chicken quesadillas with chipotle sour cream
Jalapeño poppers
Bizcochitos and natillas
Assorted Blue Sky natural sodas
\$20 per person

SPORTS BREAK

Chicken drumettes with blue cheese and ranch dressings and celery sticks
Corn dogs with a choice of spicy ketchup and mustard
Soft pretzels with mustard and cheese sauce
Bags of popcorn and potato chips
Assorted Gatorades, sodas and bottled water
\$21 per person

 **ENHANCE YOUR BREAK** 

You may enhance any of your breaks with à la carte items.

- White chocolate–dipped and milk chocolate–dipped strawberries \$5 each
- Häagen-Dazs® ice cream bars \$5 each
- Assorted energy bars \$4 each
- Assorted fruit yogurts \$4 each
- Assorted candy bars \$4 each
- Assorted whole fresh fruits \$4 each
- Cracker Jack™ \$4 each
- Fancy mixed nuts \$4 each
- Frozen fruit bars \$4 each
- Granola bars \$4 each
- Nutri-Grain® bars \$4 each
- Potato chips \$2 each
- Pretzels \$2 each

BAKED GOODS BY THE DOZEN

- Lemon bars \$48
- Assorted fruit strudels \$44
- Large flaky croissants \$42
- Cheese and fruit Danishes \$40
- Cinnamon rolls \$40
- Assorted sliced breakfast breads \$36 (per dozen slices)
- Assorted cookies \$34
- Double-chocolate brownies \$32
- Bagels and cream cheese \$30
- Small flaky croissants \$30
- Assorted petit fours \$24
- Assorted muffins \$24

BEVERAGES

- Specialty-blend coffee \$46 per gallon
- Decaffeinated coffee \$46 per gallon
- Assorted hot herbal teas or black tea \$46 per gallon
- Iced tea \$46 per gallon
- Lemonade \$46 per gallon

- Energy drinks \$5 each
- Iced coffee drinks \$5 each
- Assorted bottled juices \$4 each
- Assorted smoothies \$4 each
- Assorted soft drinks \$4 each
- Still bottled water \$4 each
- San Pellegrino mineral water, 1 liter \$5 each
- San Pellegrino mineral water, 1/2 liter \$3 each

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🌸 **LUNCH BUFFETS** 🌸

All buffets include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea and choice of one dessert.

CLASSIC LA FONDA

Freshly tossed mixed baby greens with vegetable garnishes and assorted dressings
Char-grilled salmon fillet served with papaya butter sauce
Chicken breast filled with bacon, red onions, green chile, Jack and cheddar cheeses, lightly breaded, flash fried, baked and accompanied by mild green chile cream sauce
Oven-roasted new potatoes and seasonal vegetables
Freshly baked rolls and butter
\$32 per person

La Fonda BBQ

Ranch potato salad and cole slaw
Mixed greens and assorted dressings
Barbeque brisket, chicken and sausages
Ranch beans, corn on the cob and sautéed green beans
Freshly baked rolls, jalapeño cornbread muffins and butter
\$30 per person

CORONADO

Fresh garden greens with vegetable garnishes and assorted dressings
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Pan-seared mahi-mahi fillet topped with piñon butter crust and served with roasted yellow bell pepper coulis
Roasted garlic mashed potatoes and seasonal vegetables
Freshly baked rolls and butter
\$28 per person

LA FIESTA PLAZA

Fresh garden greens with jicama, red bell peppers, red onions, and queso fresco
Served with assorted dressings
Cheese enchiladas served with red, green or “Christmas” (red and green) chile
Chicken or beef or vegetable fajitas (select one) with grilled red onions and bell peppers
Pinto or black beans, plus Spanish rice, posole and calabacitas rancheras
Warm flour tortillas and butter
\$27 per person

**Enhance your La Fiesta Plaza Buffet with either beef or chicken enchiladas or both.
Additional \$3 per person per additional entrée item.**

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❁ **LUNCH BUFFETS** ❁

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SANTA FE DELI

Sliced Black Forest ham, Black Angus roast beef, smoked turkey breast and salami
Sliced cheddar, Gruyère and Provolone cheeses
Sandwich accompaniments include: assorted mustards, chipotle-garlic mayonnaise,
leaf lettuce, sliced tomatoes, red onions, sweet pickle slices and pepperoncini
Seven-grain and sourdough bread
Cole slaw, potato salad and potato chips
\$25 per person

ENHANCE YOUR LUNCH BUFFET WITH A SOUP

Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of mushroom
Seasonal melon
Mango gazpacho
Each selection \$8 per person

❁ **PLATED LUNCHESES** ❁

All plated lunches include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, fresh seasonal vegetable and choice of one dessert.

NEW YORK STRIP

Char-grilled and accompanied by roasted shallot and red wine demi-glace, chef's-choice vegetable
and grilled fingerling potatoes
\$34 per person

CLASSIC CHICKEN LA FONDA

Breast of chicken filled with bacon, red onions, green chile,
Jack and cheddar cheese, lightly breaded, flash fried and oven baked
Accompanied by mild green chile cream sauce, chef's-choice vegetable
and oven-roasted new potatoes
\$30 per person

SALMON

Pan-seared fillet served with lemon-cilantro beurre blanc, chef's-choice vegetable
and roasted piñon couscous
\$29 per person

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❁ PLATED LUNCHESES ❁

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CHAR-GRILLED CHICKEN OR SALMON CAESAR SALAD

Char-grilled chicken or salmon served atop romaine lettuce and tossed with Cotija cheese Caesar dressing, pear tomatoes, red onion and sourdough croutons
\$28 per person

LA FONDA COBB SALAD

Chopped romaine hearts tossed with apple cider vinaigrette and topped with roasted turkey breast, seasonal tomatoes, avocados, jicama, applewood-smoked bacon and Maytag Blue Cheese
\$25 per person

FREE-RANGE CHICKEN BREAST

Oven-roasted and served with mango cream, green chile chutney, chef's-choice vegetables and roasted-garlic mashed potatoes
\$28 per person

PORK TENDERLOIN

Chile-rubbed and char-grilled, and served with barbecue vinaigrette, chef's-choice vegetables and black bean mango relish
\$27 per person

Enchilada Casserole

Your choice of spicy beef, chicken or Mexican cheese enchiladas covered with your choice of Hatch green chile, Chimayo red chile or both; served with calabacitas rancheros and pinto beans
\$26 per person

Top Sirloin

Roasted, sliced and served with mushroom red-wine sauce, chef's-choice vegetables and garlic mashed potatoes
\$28 per person

VEGETABLE PLATE

Roasted cashew cake served with roasted tomato sauce, rainbow quinoa pilaf, roasted red pepper hummus, steamed broccoli, black bean salad and crispy polenta
\$27 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa and roasted tomato coulis
\$25 per person

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❁ **PLATED LUNCHES** ❁

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ENHANCE YOUR PLATED LUNCH WITH A SALAD
Additional \$5 per person per selected salad

Fresh tossed baby greens with cherry tomatoes, shaved red cabbage, cucumber slices, and mushrooms

or

Fresh tossed garden greens (iceberg, romaine, and spinach) with shredded carrots, red onions, black olives, and Roma tomatoes

or

Fiesta salad (iceberg, romaine, and spinach) with shredded jicama, red onions, red peppers, queso fresco, and toasted piñon nuts

or

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese, sliced red onion, and apple cider vinaigrette

Please choose two dressing selections:

Red chile ranch, classic ranch, fresh herb vinaigrette, apple cider vinaigrette, raspberry vinaigrette, honey mustard-lime vinaigrette, and creamy blue cheese
Oil and vinegar are also available

ENHANCE YOUR PLATED LUNCH WITH A SOUP

Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of mushroom
Seasonal melon
Mango or Cucumber gazpacho

Additional \$8 per person per selected soup

 **BOXED LUNCHES** 

Served with fresh whole fruit, pasta salad or potato chips, cookie or double-chocolate brownie, and still or sparkling water, or a soft drink. Napkins and utensils included.

DELI SANDWICH

Tender sliced Angus roast beef with cheddar and Swiss cheese, sliced red onion, horseradish mayonnaise, stone-ground mustard and sliced tomatoes

Choice of French or seven-grain bread

\$20 per person

LA PLAZUELA CLUB

Sliced honey ham and smoked turkey breast, crispy bacon, green chile, avocado, asadero cheese,

sliced tomato and garlic mayonnaise in a flour tortilla

\$18 per person

Ethel's Chicken Salad Sandwich

Served on a flaky croissant with arugula

\$19 per person

Salami & Virginia Ham

Served on a hoagie roll with marinated peppers, sliced red onions and Provolone cheese

\$18 per person

Grilled Vegetable Wrap

Grilled Portobello mushrooms, zucchini, yellow squash and bell peppers, topped with asadero cheese and baby spinach

with roasted garlic aioli in a whole wheat tortilla

\$17 per person

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❁ HORS D'OEUVRE STATIONS ❁

TACO STATION

Crispy fried pork carnitas served in fresh white corn tortillas with cilantro-jalapeño-onion mixto,
red and green salsas, Mexican cheeses and fresh lime

Grilled tacos de huachinango (red snapper) served in fresh white corn tortillas with
avocado-papaya salsa, red and green salsas, and fresh limes

Chips with salsa and guacamole

\$23 per person

plus \$100 chef attendant fee

PASTA STATION

Ziti pasta tossed with Bolognese sauce, Portobello mushrooms,
roasted tomatoes and four Italian cheeses

Rigatoni tossed with olive oil, basil pesto, parmesan cheese,
crimini mushrooms and sundried tomatoes

Assorted breadsticks

\$23 per person

plus \$100 chef attendant fee

CEVICHE STATION

Red snapper, scallop and shrimp ceviches

Build yours with diced avocado, cucumber, green onion, tomato,
roasted yellow bell peppers, red onion and cilantro

Accompanied by fried flour and corn tortilla strips and saltine crackers

\$25 per person

plus \$100 chef attendant fee

SLIDER STATION

Barbecued pulled pork, sweet pickles and fresh cole slaw on Hawaiian bread

Fresh ground buffalo with smoked cheddar and chipotle mayonnaise on Kaiser buns

Served with barbecue and jalapeño potato chips

\$24 per person

plus \$100 chef attendant fee

PIZZA STATION

Pepperoni, mozzarella, mushrooms and roasted tomato sauce

Duck sausage, red onion, goat's cheese and barbecue sauce

Basil pesto, sundried tomatoes, spinach and mozzarella cheese

All pizzas served on Boboli crusts

\$22 per person

plus \$100 chef attendant fee

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 **COLD HORS D'OEUVRES** 

Must be ordered in quantities of 50

Cocktail shrimp served on crispy tortilla, topped with spicy cocktail sauce
\$6 each

Roasted beef tenderloin on toasted French bread with roasted shallot and fresh herb mayonnaise
\$6 each

Avocado and rock-shrimp shooters
\$5 each

Seared ahi tuna on crispy brioche with wasabi mayonnaise and pickled ginger
\$5 each

Smoked salmon on toasted brioche with lemon-dill cream
\$5 each

Tuna tartare spoon service
\$5 each

Salmon ceviche shooters
\$5 each

Seared pork tenderloin on croustade with pineapple-papaya salsa
\$4 each

Smoked chicken breast served on toasted French bread with mango-avocado salsa
\$4 each

Serrano ham–wrapped asparagus with melon
\$4 each

Bruschetta with chopped Roma tomatoes, garlic, fresh basil and fresh mozzarella cheese
\$3 each

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 **COLD HORS D'OEUVRES** 

continued

Crostini topped with sun-dried tomatoes, feta cheese, Kalamata olives and caramelized onions
\$3 each

Cucumber gazpacho shooters
\$3 each

Pita bread topped with a mixture of capers, feta cheese, roasted eggplant and roasted peppers
\$3 each

Santa Fe pinwheels with roasted red pepper, Spanish goat cheese and basil pesto
\$3 each

 **HOT HORS D'OEUVRES** 

Must be ordered in quantities of 50

Beef tenderloin skewer with garlic-mustard glaze
\$6 each

Char-grilled baby lamb chops with béarnaise sauce
\$6 each

Coconut shrimp with piña colada sauce
\$6 each

Grilled shrimp skewers with ponzu sauce
\$6 each

Dungeness crab cakes with a spicy rémoulade
\$5 each

Chicken breast skewer with mango-habanero glaze
\$4 each

Grilled Portobello mushroom with Roma tomato, roasted red pepper, and Monterey Jack and goat cheese in a flaky puff pastry
\$4 each

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 **HOT HORS D'OEUVRES** 

continued

Honey Dijon salmon in puff pastry

\$4 each

Pear and Brie cheese baked in phyllo

\$4 each

Seafood-stuffed mushroom cap

\$4 each

Smoked-chicken quesadilla with chipotle sour cream

\$4 each

Shrimp spring roll with plum sauce

\$4 each

Fig and mascarpone cheese in puff pastry

\$4 each

Jalapeño poppers

\$3 each

Spanakopita

Spinach, onions, herbs and cheeses in phyllo

\$3 each

Spicy chicken empanada

\$3 each

Vegetable spring roll with wasabi aioli

\$3 each

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THEMED RECEPTIONS

ROUTE 66 RECEPTION

Barbecue pulled pork, sweet pickles and fresh cole slaw on Hawaiian bun

Fresh-ground buffalo with smoked cheddar on Kaiser buns

Corn dogs

Accompaniments:

Mustard, spicy ketchup, chipotle mayonnaise, dill pickles, sweet pickles and cole slaw

Chips and guacamole, jalapeño poppers

Single boxes of Cracker Jack

Root beer floats

\$34 per person

ASIAN

Tuna, Santa Fe and vegetarian rolls served with soy sauce, wasabi and pickled ginger

Beef and chicken satay accompanied by Thai peanut sauce and red curry sauce

Roasted duck and baby Bibb lettuce wraps topped with orange-honey reduction

Vegetable egg rolls accompanied by sweet-and-sour and hot-mustard sauces

Shiitake-ginger chicken stir-fry served with snow peas, water chestnuts,

bean sprouts and cashews in a sweet sesame ginger sauce

Sweet rice and coconut maki rolls with mandarin oranges

\$48 per person

SOUTHWESTERN

Tacos carnitas (slow-roasted, crispy fried pork)

and tacos de huachinango (red snapper) served with assorted salsas.

Roasted duck quesadillas with goat cheese and barbecue vinaigrette

Shrimp diablo tossed with roasted tomatillo-chipotle salsa

Achiote-smoked chicken breast on croustade topped with roasted pineapple-avocado salsa

Tostaditos with fresh guacamole, salsa, chile con queso and spicy bean dip

Bizcochitos and natillas

\$44 per person

Themed reception service is for one-and-one-half hours for a minimum of 50 people.

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❁ **THEMED RECEPTIONS** ❁

continued

Western Reception

Barbecue beef brisket and baby back ribs
Spicy deviled eggs, ranch potato salad
Black bean roasted corn salad
Barbecue baked beans, corn on the cob
Jalapeño cornbread
Apple crisp à la mode
Lemonade, iced tea and sweet tea

\$30 per person

“The Land of Enchantment” Reception

Tacos carnitas and tacos de huachinango (red snapper)
Chicken quesadillas with chipotle sour cream
House-made guacamole, salsa and tortilla chips
Jalapeño poppers
Chile con queso
Bizcochitos and natillas
Assorted Blue Sky natural sodas

\$30 per person

ITALIAN

Antipasto platter consisting of prosciutto, salami, Asiago and Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini.
Pizza with roasted duck, fresh tomatoes, caramelized onion and goat cheese
Steamed mussels in white wine, garlic and fresh basil
Cheese-filled tortellinis tossed in pesto cream
Fried calamari served with a spicy cocktail sauce
Rice pudding with Sambuca-drenched raisins

\$44 per person

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RECEPTION CARVING STATIONS

Each carving station includes red chile and plain silver-dollar rolls, grainy mustard, honey Dijon mustard, red chile mayonnaise and creamy horseradish.

Roasted beef tenderloin served with caramelized shallot and red wine reduction
\$300 each (serves 20 persons)

Achiote-rubbed pork loin served with grilled pineapple-avocado salsa
\$250 each (serves 40 persons)

Roasted pit ham served with dried cherry-guajillo glaze
\$250 each (serves 50 persons)

Roasted top round beef served with au jus lie
\$250 each (serves 50 persons)

Roasted turkey breast served with cranberry compote
\$200 each (serves 25 persons)

\$100 chef fee per carving station

SALSAS AND DIPS

Chef-prepared guacamole served with crispy corn tortilla chips
\$5 per person
plus \$100 chef attendant fee

Crab and shrimp dip served with crostinis, pita slices and assorted crackers
\$5 per person

Artichoke and spinach dip served with bread sticks, pita slices and assorted crackers
\$4 per person

Spicy bean dip served with crispy corn tortilla chips
\$4 per person

Chile con queso served with crispy corn tortilla chips
\$4 per person

Green and red salsas served with crispy corn tortilla chips
\$4 per person

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 **SPECIALTY DISPLAYS** 

FRESHLY SLICED SEASONAL FRUIT

With honey yogurt dipping sauce
\$15 per person

IMPORTED CHEESE DISPLAY*

Mahon Reserve (Spain)
Guinness with Cheddar (England)
Claudel Brie (France)
Naked Goat (Spain)
Campo de Montalban (Spain)
Chevre Blanc with Herbs (France)
Roaring 40s Blue (New Zealand)
Sliced French bread
Assorted crackers
\$18 per person
With fresh-sliced seasonal fruit
\$22 per person

DOMESTIC CHEESE DISPLAY*

Cave-aged cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Grand Queso Manchego
Marisa™ sheep's milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French bread
Assorted crackers
\$19 per person
With freshly sliced seasonal fruit
\$23 per person

**Cheese displays may be customized to accommodate your requirements.*

Specialty display service is for one-and-one-half hours.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **SPECIALTY DISPLAYS** 
continued

ANTIPASTO

Prosciutto, salami, aged Asiago and sharp Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini

\$16 per person

VEGETABLE CRUDITÉS

Broccoli, cauliflower and asparagus, red and yellow bell peppers, carrots, zucchini, radishes, cucumber and cherry tomatoes

Accompanied by classic ranch or chipotle ranch dip

\$10 per person

Specialty display service is for one-and-one-half hours.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
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❁ DINNER BUFFETS ❁

*All buffets include freshly brewed herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea and a choice of one dessert.*

AMERICAN

Freshly tossed garden salad with mixed baby greens,
shredded carrots, red cabbage and assorted dressings
Spinach salad with hot bacon dressing, garnished with red onions,
sliced egg, shiitake mushrooms and croutons
Mesclun salad garnished with apples, goat cheese and balsamic reduction vinaigrette



Roasted beef tenderloin accompanied by red wine-crimini mushroom demi-glace
Pan-seared free-range chicken breast served with roasted shallot-tarragon pan sauce
Oven-roasted medallions of salmon served with a Meaux mustard and fresh dill cream



Oven-roasted new potatoes
Brown rice with toasted pecans and scallions
Chef's selection of fresh vegetables



Assorted hearth breads

\$58 per person

Two entrée selections \$48 per person

SOUTHWESTERN

Fresh garden greens tossed with shredded jicama, red peppers,
red onions, queso fresco and assorted dressings
Roasted corn and black bean salad with a charred tomato-cumin dressing
Baby spinach, arugula and frisée tossed with toasted piñon nuts,
queso Valdeón and chipotle-orange vinaigrette



Roasted pork loin served with papaya mojo and green chile coriander relish
Char-grilled flat iron steak accompanied by roasted bell pepper and onion rajas
Oven-roasted fillet ofachiote-rubbed salmon served with roasted shallot-avocado vinaigrette



Roasted garlic-chipotle mashed potatoes
Tomatillo-cilantro green rice
Chef's selection of fresh vegetables
Fresh bolillos and butter

\$52 per person

Two entrée selections \$46 per person

**Standard buffet service is one-and-one-half hours for a minimum of 30 people.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
*There are no artificial trans fats in any of the food served by La Fonda.***

❁ **DINNER BUFFETS** ❁

continued

ITALIAN

Freshly sliced tomatoes, buffalo mozzarella and fresh greens served with balsamic vinaigrette
La Fonda Caesar salad

Antipasto platter consisting of prosciutto, salami, Asiago and
Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini



Parmesan-cruste chicken breast served with a sun-dried tomato and roasted garlic cream sauce
Rigatoni pasta with classic Bolognese and Alfredo sauces
Grilled swordfish Sicilian style



Butter-saffron orzo
Gnocchi with garlic, butter, pecorino cheese and parsley
Chef's selection of fresh vegetables
Garlic bread and focaccia with butter

\$53 per person

Two entrée selections \$43 per person

NEW MEXICAN

Fresh shredded jicama tossed in chipotle-orange vinaigrette
and

Fresh tossed garden greens accompanied by queso Cotija,
sliced mushrooms, cherry tomatoes and sliced cucumbers
Served with red chile ranch dressing and fresh herb vinaigrette



Please select three entrée items

Cheese enchiladas served with red and green chile

Chicken enchiladas served with red or green chile

Beef enchiladas served with red or green chile

Spicy pork tamales served with red chile

Grilled chicken fajitas

Grilled beef fajitas

Carne adovada



Calabacitas rancheras

Spanish rice

Pinto or black beans



Corn tortilla chips, salsa, sour cream, warm tortillas and butter

\$48 per person

Two entrée selection \$40 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

Western Barbecue Buffet

Mixed greens with assorted dressings

Ranch potato salad

Black bean–roasted corn salad

Spicy deviled eggs

Barbecue beef brisket, smoked turkey, baby back ribs
and smoked sausage served with tangy barbecue sauce

Barbecue baked beans, roasted new potatoes, corn on the cob and sautéed green beans

Freshly baked rolls, jalapeño cornbread muffins and butter

\$45 per person

**Standard buffet service is one-and-one-half hours for a minimum of 30 people
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.**

There are no artificial trans fats in any of the food served by La Fonda.

❁ PLATED DINNERS ❁

All plated dinners include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, salad selection, fresh seasonal vegetables, assorted hearth breads and choice of one dessert.

APPETIZER SELECTIONS

La Fonda Shrimp Cocktail

Spicy horseradish-tomatillo cocktail sauce and papaya-avocado relish
\$16 per person

Dungeness Crab and Roasted Garlic Flan

With spicy crab salad and cilantro cream
\$16 per person

Roasted Duck Tamal

Corn masa, huitlacoche, goat cheese and grilled green onion, wrapped and steamed in banana leaf and served with sweet onion-chipotle cream and tomato concassé
\$15 per person

Red Snapper Mango Ceviche

Avocado, red onion, roasted yellow bell pepper, cilantro, tomato and Serrano chile served with lime-hinted tortilla strips
\$14 per person

Duck Confit Quesadilla

With asadero cheese and served with chipotle sour cream, pico de gallo and guacamole
\$13 per person

SOUP SELECTIONS

Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of mushroom
Seasonal melon
Mango gazpacho
Each selection \$8 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

❁ PLATED DINNERS ❁

SALAD SELECTIONS

Freshly tossed baby greens with cherry tomatoes, shaved red cabbage, cucumber slices and mushrooms

Fresh field greens with blue cheese crumbles, piñon nuts, shredded carrots, red onions, black olives and Roma tomatoes

Freshly tossed fiesta salad (iceberg lettuce, romaine lettuce and spinach) with shredded jicama, red onions, red peppers, queso fresco and toasted piñon

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese, sliced red onion and apple cider vinaigrette

Please choose no more than two dressing selections

Red chile ranch, classic ranch, fresh herb vinaigrette, raspberry vinaigrette, honey mustard-lime vinaigrette, creamy blue cheese and apple cider vinaigrette
Oil and vinegar also available

Substitute

La Fonda Signature Salad

Grilled pear, sliced and accompanied by petite greens, papaya vinaigrette, shaved Manchego cheese and paprika-smoked almonds

Additional \$4 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

❁ **PLATED DINNERS** ❁

continued

ENTRÉES

Filet Mignon

Char-grilled eight-ounce filet served with caramelized shallot and red wine reduction, chef's-choice vegetable and creamy roasted-garlic mashed potatoes

\$46 per person

Filet Mignon and Tamal

Char-grilled six-ounce filet with steamed red chile pork tamal, served with roasted tomato salsa, asadero cheese, chef's-choice vegetable and calabacitas rancheras

\$44 per person

Prime Rib

Slow-roasted and served with caramelized onion jus lie, chef's-choice vegetable and herb-roasted new potatoes

\$42 per person

Flat Iron Steak

Char-grilled and served with fingerling potato hash, chef's-choice vegetable and apple cider demi-glace

\$39 per person

Swordfish

Char-grilled fillet served on top of creamy roasted-garlic and wild-mushroom polenta, with chef's-choice vegetable with lemon-tarragon butter sauce

\$38 per person

Classic Chicken La Fonda

Breast of chicken filled with bacon, red onion, green chile, and Jack and cheddar cheese, lightly breaded, flash fried, and oven-baked
Accompanied by mild green chile cream sauce, chef's-choice vegetable and garlic mashed potatoes

\$36 per person

Salmon

Char-grilled Atlantic salmon served with quinoa pilaf, chef's-choice vegetable and roasted yellow pepper vinaigrette

\$36 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

 **PLATED DINNERS** 
continued

Free-Range Chicken Breast

Char-grilled and served with white truffle-orange blossom honey demi-glace, chef's-choice vegetable and oven-roasted new potatoes

\$34 per person

Pork Tenderloin

Pan-seared medallions accompanied by roasted-corn black-bean salad, chef's-choice vegetable and barbecue chipotle vinaigrette

\$32 per person

VEGETARIAN SELECTIONS*

VEGETABLE PLATE 1

Roasted cashew cake served with roasted tomato sauce, lentil salad, red pepper hummus, steamed broccoli, black bean salad and creamy sweet potato polenta

\$32 per person

VEGETABLE PLATE 2

Char-grilled cauliflower steak topped with sautéed leeks, sweet corn and shiitake mushrooms, accompanied by sautéed spinach and turnip greens, rainbow quinoa pilaf and spicy papaya-soy cream

\$32 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa and roasted tomato coulis

\$32 per person

POBLANO PLATE

Roasted chile poblano filled with roasted root vegetables, leeks, tofu and shiitake mushrooms
Accompanied by endive and red onion salad, sautéed spinach and turnip greens, saffron couscous, yam mash and roasted red pepper coulis

**Available for parties with ten or more vegetarian needs*

\$36 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

❁ **PLATED DINNERS** ❁

Duets

Petite Filet and Petite Coldwater Lobster

Char-grilled filet mignon

Oven-broiled lobster tail

Served with caramelized shallot and red wine reduction and lemon butter sauce, accompanied by creamy roasted-garlic mashed potatoes

Market price per person

Petite Filet and Atlantic Salmon

Char-grilled filet mignon

Oven-poached salmon fillet

Served with wild-mushroom demi-glace and mango vinaigrette, accompanied by roasted-garlic buttermilk mashed potatoes

\$50 per person

Petite Filet and Free-Range Chicken Breast

Pan-seared filet mignon

Char-grilled chicken breast

Served with roasted piñon compound butter and barbecue vinaigrette, accompanied by creamy roasted-garlic wild-mushroom polenta

\$48 per person

Petite Filet and Jumbo Shrimp

Char-grilled filet mignon

Stuffed jumbo shrimp

Served with apple cider demi-glace and lemon butter sauce, accompanied by fingerling potato hash

\$52 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

❁ **DINNER PRIX FIXE MENUS** ❁

SELECTION ONE

Appetizer

Cumin-crusted duck breast with prickly-pear gastrique and red-onion confit

Salad

Garlic cheese crisp filled with petite greens, poached pear, pear tomatoes and roasted sweet corn, and served with apple cider vinaigrette

Entrée

Char-grilled prime New York strip steak, accompanied by roasted tomato-chile demi-glace, roasted butternut squash cake, sautéed sugar snap peas, leeks and fresh chanterelles

Dessert

Flourless Mexican chocolate torte with vanilla-strawberry compote

\$75 per person

SELECTION TWO

Appetizer

Jamón serrano–wrapped diver scallops, pan seared and served on creamy wild-mushroom risotto with an orange blossom honey demi-glace

Salad

Chickpeas and goji berries served over mâche, heirloom tomatoes, local feta cheese, and sweet corn vinaigrette and balsamic reduction

Entrée

Pan-seared prime flat iron steak, accompanied by port wine reduction, warm fingerling potato salad and broccoli flan

Dessert

Moist chocolate flan cake, served with vanilla whipped cream, strawberry compote and port wine syrup

\$65 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

❁ **DESSERTS** ❁

A choice of one of the following desserts is included in the price of plated lunches and dinners.

Banana Chocolate Chip Cake

Banana cake layered with rich custard,
sweet bananas and dark chocolate chips

Bête Noire

Flourless chocolate torte

Raspberry White Chocolate Cheesecake

White chocolate cheesecake with raspberry sauce

Carrot Cake

Rich, moist carrot cake filled with raisins, walnuts and pineapple,
topped with smooth cream cheese frosting

Chocolate Spoon Cake

Chocolate pudding between two layers of moist, chocolate-drenched cake

Crème Brûlée

Rich and creamy vanilla custard with a crunchy caramel shell

Crème Brûlée Cheesecake

Served with caramel sauce and raspberries

Key Lime Pie

Tartly refreshing in a granola crust

Lemon Curd Cake

Layered lemon cake with a luscious, cool lemon mousseline and Meyer lemon curd

Lemon Raspberry Tart

With whipped cream and white chocolate shavings

German Chocolate Cake

Moist rich cake with a golden brown coconut filling,
milk chocolate icing, milk chocolate ganache and toasted pecans

Tiramisu

Mascarpone cream on rum- and coffee-soaked sponge cake

Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda

July, 2014

❁ DESSERT STATIONS ❁

Continued

Substitute one of the following desserts for an additional per-person charge.

House-Made Ice Creams

Please choose only one flavor

Mexican chocolate, vanilla bean, roasted banana, peppermint or espresso

Additional \$4 per person

Raspberry Enchiladas

This La Fonda classic consists of crêpes filled with fresh raspberry mascarpone cheese, drizzled with chocolate and raspberry sauces, and topped with grated white chocolate

Additional \$4 per person

Triple Mousse

Raspberry, chocolate and vanilla mousses in a martini glass with cream anglaise, raspberry sauce and tuile

Additional \$4 per person

Cherries Jubilee

Cherries flambéed with Kirschwasser (cherry liqueur) and served as a sauce over house-made vanilla ice cream

\$10 per person, plus \$100 chef attendant fee

Bananas Foster

Classic banana flambé served with a sauce of butter, brown sugar, cinnamon, dark rum and banana liqueur

Accompanied by house-made vanilla ice cream

\$12 per person, plus \$100 chef attendant fee

Ice Cream Station

Chocolate, strawberry and vanilla ice creams served with hot chocolate, butterscotch, caramel, strawberry and raspberry sauces
Toppings for ice creams include roasted peanuts, M&M's®, candy sprinkles, chocolate chips, peanut butter chips, mini marshmallows and fresh whipped cream

\$8 per person, plus \$100 chef attendant fee

Mini Dessert Bar

Assorted mousse "shots," chocolate-chunk brownies, lemon crumb squares, brûlée cheesecake bars, and assorted cookies and cupcakes

\$15 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

 **HOST AND CASH BAR SERVICE** 

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

CORDIALS

B & B • Grand Marnier • Kahlua • Courvoisier VSOP • Frangelico
Bailey's Irish Cream • Amaretto di Saronno • Sambuca

Host Bar: \$8

MIXED PREMIUM DRINKS

Maker's Mark • Chivas Regal • Bacardi Gold • Crown Royal
Stolichnaya • Beefeaters • Cuervo 1800

Host Bar: \$8

MIXED CALL DRINKS

Jack Daniel's • Dewar's • Bacardi • Absolut • José Cuervo • Tanqueray

Host Bar: Starting at \$7

MICRO BREWS

Rio Grande Lager • Santa Fe Pale Ale • Santa Fe Nut Brown

Host Bar: \$5

IMPORTED BEERS

Corona • Negra Modelo • Heineken • Dos X Lager • Stella Artois

Host Bar: Starting at \$5

DOMESTIC BEERS

Bud Light • Coors Light • Miller Light • Michelob Ultra • O'Doul's

Host Bar: \$4

 **HOST AND CASH BAR SERVICE** 

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

HOUSE WINES

Chardonnay • White Zinfandel • Malbec • Cabernet Sauvignon

Host Bar: \$7 per glass

SOFT DRINKS

Coke • Diet Coke • Sprite • Ginger ale

Host Bar: \$3 per bottle

BOTTLED MINERAL AND STILL WATER

Perrier and La Fonda Natural Spring Water

Host Bar: \$3 per bottle

FRUIT JUICES

Orange juice, grapefruit juice and cranberry juice

Host Bar: \$3 per glass

 **SPECIALTY DRINKS** 

One gallon yields approximately 20 servings

Available for Host Bars only • Pricing does not include sales tax or service charge.

Bloody Marys

Grey Goose Bloody Mary \$8.75 • Ketel One Bloody Mary \$8.25

Stolichnaya Bloody Mary \$8.25 • Absolut Bloody Mary \$8 • House Bloody Mary \$6.50

Mimosas

Gruet Mimosa \$7 • House Mimosa \$6

Margaritas

Patron - \$190 per gallon • Silver Coin - \$170 per gallon • Gold - \$160 per gallon

Turquoise - \$140 per gallon • House - \$135 per gallon

Fruit Sangria

\$75 per gallon

Host Bar pricing does not include sales tax or service charge.

🌸 Champagne & Sparkling Wines 🌸

| | | | |
|--|----------|--|----------|
| 49 Gruet Rosé Brut, New Mexico | \$44 | 58 Dom Perignon Champagne, France 2000 | \$240 |
| ❖ 50 Gruet Brut, New Mexico | \$9/\$38 | ❖ 60 Kila Cava, Spain | \$9/\$35 |
| 51 Domaine Chandon Blanc de Noir, Napa | \$50 | 62 Gruet Brut 375, New Mexico | \$26 |
| 52 Roederer Estate Brut, Anderson Valley | \$50 | ❖ 63 Kenwood Yulupa Cuvee Brut, Sonoma | \$7/\$25 |
| 53 Perrier Jouet Grand Brut, France | \$92 | 64 Duval - Leroy Champagne Brut 375, France | \$47 |
| 55 Laurent-Perrier Champagne Brut L-P, France | \$99 | 65 Schramsberg Blanc de Blancs Brut, California 2011 | \$91 |
| 56 Taittinger Champagne Brut, France | \$92 | 66 Louis Roederer Cristal Champagne, France 2002 | \$350 |
| 57 Veuve Clicquot Ponsardin Champagne Brut, France | \$89 | 67 Llopart Rosé Brut Reserva, Spain 2007 | \$50 |

🌸 White Wine Selection 🌸

| | | | |
|--|-----------|---|----------|
| ❖ 106 DeLoach Chardonnay, Heritage Reserve, California 2012 | \$8/\$34 | ❖ 152 Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 2013 | \$9/\$38 |
| 107 Casa Lapostolle Chardonnay, Cuvee Alexander, Atalayas Vineyard, Chile 2009 | \$48 | 153 Boschendal Sauvignon Blanc, Grand Cuvee, South Africa 2012 | \$40 |
| 108 La Crema Chardonnay, Sonoma Coast 2012 | \$62 | 154 Dog Point Vineyards Sauvignon Blanc, Marlborough, New Zealand 2012 | \$45 |
| ❖ 109 Cousino-Macul Chardonnay, Chile 2012 | \$8/\$31 | 155 Twomey Sauvignon Blanc, Napa Valley 2010 | \$48 |
| 110 Foxglove Chardonnay, Napa 2011 | \$38 | 156 Argum Sauvignon Blanc, Spain 2012 | \$38 |
| ❖ 111 Chateau Ste Michelle Chardonnay, Columbia Valley 2012 | \$9/\$34 | 157 Cakebread Cellars Sauvignon Blanc, Napa Valley 2012 | \$68 |
| ❖ 112 Alamos Chardonnay, Mendoza, Argentina 2011 | \$7/\$26 | 158 Hall Sauvignon Blanc, Napa Valley 2012 | \$63 |
| 113 Franciscan Chardonnay, Napa 2012 | \$44 | 159 The Crossings Sauvignon Blanc, Awatere Valley, Marlborough 2012 | \$35 |
| ❖ 114 Sonoma-Cutrer Chardonnay, Russian River Ranches 2012 | \$12/\$47 | 161 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2013 | \$47 |
| 116 Rutherford Hill Chardonnay, Napa Valley Appellation 2010 | \$65 | 162 Stags Leap Wine Cellars Sauvignon Blanc, Napa Valley 2009 | \$48 |
| 117 Catena Chardonnay, Mendoza, Argentina 2009 | \$48 | ❖ 163 Ferrari Carano Fume Blanc, Sonoma 2012 | \$9/\$35 |
| 118 Clos Du Val Chardonnay, Carneros, Napa 2010 | \$51 | 168 Bollini Pinot Grigio, Trentino, Italy 2011 | \$35 |
| 120 Alma Rosa Chardonnay, El Jabali Vineyard Santa Rita Hills 2011 | \$48 | ❖ 169 Anselmi Pinot Grigio, Italy 2012 | \$9/\$34 |
| 121 Patz & Hall Chardonnay, Napa 2009 | \$82 | ❖ 170 Chateau Ste Michelle Pinot Gris, Columbia Valley, Washington 2012 | \$8/\$32 |
| 140 Allende Rioja, Briones, Spain 2010 | \$62 | ❖ 171 Zonin Pinot Grigio, Delle Venezie 2012 | \$8/\$32 |
| ❖ 142 Muga Rioja, Spain 2012 | \$11/\$43 | 172 Rijckaert Pouilly-Fuissé, France 2007 | \$76 |
| ❖ 150 Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile 2012 | \$8/\$30 | 177 Gunderloch Gewurztraminer, Germany 2008 | \$49 |
| ❖ 151 Simi Sauvignon Blanc, Sonoma 2011 | \$9/\$35 | ❖ 178 J. Lohr Riesling, Monterey County 2012 | \$8/\$28 |
| | | ❖ 180 Beringer White Zinfandel, Napa 2012 | \$7/\$25 |
| | | ❖ 181 Bieler Père et Fils Rosé, France 2010 | \$8/\$30 |

❖ Available by the glass

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July, 2014

❁ Red Wine Selection ❁

| | | | |
|---|-----------|--|-----------|
| 301 Ferrari-Carano Trésor, Red Wine, Sonoma County 2010 | \$79 | ❖ 521 J. Lohr Cabernet Sauvignon, Seven Oaks 2011 | \$9/\$38 |
| 302 Sierra Cantabria Reserva Única Riojan Valley, Spain 2008 | \$65 | 522 Joseph Carr Cabernet Sauvignon, St. Helena 2010 | \$44 |
| 303 Sierra Cantabria Crianza Rioja, Spain 2009 | \$46 | ❖ 523 Rodney Strong Cabernet Sauvignon, Alexander Valley, Sonoma 2011 | \$11/\$42 |
| 305 Ca'Marcanda Promis, Red Wine, Italy 2010 | \$98 | 524 Simi Cabernet Sauvignon, Landslide, Alexander Valley 2010 | \$48 |
| 306 Justin Isoceles, Paso Robles, California 2009 | \$106 | 525 Galante Cabernet Sauvignon, Red Rose Hill, Carmel Valley 2010 | \$58 |
| 307 Casa Lapostolle Clos Apalta, Chile 2006 | \$151 | 526 Cakebread Cellars Cabernet Sauvignon, Napa Valley 2010 | \$143 |
| 308 Col Solare Meritage, Columbia Valley 2003 | \$154 | 527 Beaulieu Vineyard Rutherford Cabernet Sauvignon, Napa Valley 2011 | \$76 |
| 310 Quintessa Rutherford, Napa Valley 2003 | \$218 | 528 Faust Cabernet Sauvignon, Napa 2011 | \$111 |
| 311 Tres Picos Borsao Garnacha, Spain 2011 | \$43 | 535 Silver Oak Cabernet Sauvignon, Alexander Valley 2009 | \$127 |
| 352 Rosenblum Zinfandel, Rockpile Vineyard 2009 | \$80 | 538 Opus One Meritage, Napa Valley 2006 | \$280 |
| 354 Bucklin Old Hill Ranch Zinfandel, Sonoma 2009 | \$67 | ❖ 650 Vega Sindoa Cabernet Sauvignon, Bodegas Nekeas, Spain 2010 | \$10/\$38 |
| ❖ 355 Wine Guerrilla Zinfandel, Sonoma County 2011 | \$9/\$35 | 654 Bodegas Muga Reserve Rioja, Spain 2009 | \$59 |
| 356 Bogle Vineyards Old Vine Zinfandel, California 2011 | \$34 | 655 Finca Allende Rioja, Spain 2007 | \$66 |
| ❖ 379 Chime Pinot Noir, California 2012 | \$9/\$36 | 656 Romanico Toro, Bodega Teso La Monja, Spain 2011 | \$43 |
| ❖ 380 McManis Pinot Noir, California 2012 | \$8/\$35 | 657 Montebro Priorat Crianza, Spain 2010 | \$46 |
| ❖ 381 Kim Crawford Pinot Noir, Marlborough New Zealand 2012 | \$10/\$38 | 658 San Vicente Rioja, Spain 2008 | \$100 |
| 382 Cakebread Cellars Pinot Noir, Anderson Valley 2010 | \$118 | ❖ 659 Via Nova Mencía, Valdeorras, Spain 2012 | \$11/\$42 |
| 383 Twomey Pinot Noir, Santa Barbara County 2009 | \$102 | 660 Dominio De Atauta, Spain 2009 | \$81 |
| ❖ 384 Gruet Pinot Noir, Cuvee Gilbert Gruet, New Mexico 2009 | \$10/\$38 | 662 Finca Dofi Priorat, Alvaro Palacios, Spain 2000 | \$141 |
| 385 La Crema Pinot Noir, Sonoma Coast 2012 | \$74 | 672 Vina San Roman, Toro, Spain 2002 | \$97 |
| 387 Alma Rosa Pinot Noir, Santa Rita Hills 2011 | \$71 | 674 Numanthia Termes, Toro, Spain 2004 | \$108 |
| 388 Patz & Hall Pinot Noir, Sonoma Coast 2011 | \$92 | 678 Juan Gil Monastrell, Jumilla, Spain 2011 | \$42 |
| 391 Benton Lane Pinot Noir, Willamette Valley, Oregon 2011 | \$56 | 679 Humberto Canale Malbec, Rio Grande Patagonia, Argentina 2012 | \$28 |
| 394 Merry Edwards Pinot Noir, Russian River Valley 2011 | \$106 | 680 Ruta 22 Malbec, Patagonia, Argentina 2011 | \$32 |
| 400 Kunde Estate Merlot, Sonoma Valley 2007 | \$38 | ❖ 681 Alamos Malbec, Mendoza, Argentina 2012 | \$8/\$28 |
| ❖ 401 Kenwood Merlot, Sonoma 2010 | \$10/\$38 | 683 Pascual Toso Malbec, Mendoza Argentina 2011 | \$38 |
| 402 Twomey Merlot, Napa Valley 2009 | \$102 | ❖ 684 Alto Las Hormigas Malbec, Mendoza, Argentina 2012 | \$9/\$36 |
| 403 Montes Alpha Merlot, Colchagua, Chile 2010 | \$48 | ❖ 685 Bodini Malbec, Mendoza, Argentina 2012 | \$9/\$36 |
| 405 Duckhorn Merlot, Napa 2009 | \$102 | 686 Catena Malbec, Mendoza, Argentina 2011 | \$53 |
| 516 Casa Lapostolle Cabernet Sauvignon, Chile 2011 | \$48 | 688 Mendel Unus, Malbec, Argentina 2009 | \$60 |
| 517 Hall Cabernet Sauvignon, Napa Valley 2010 | \$112 | 689 Tikal Amorio Malbec, Argentina 2010 | \$67 |
| 518 Ferrari-Carano Cabernet Sauvignon, Alexander Valley 2011 | \$76 | ❖ 690 Vintequero Carménere, Reserva, Colchagua, Chile 2011 | \$9/\$34 |
| ❖ 520 Vintequero Cabernet Sauvignon, Reserva Colchagua, Chile 2010 | \$10/\$38 | ❖ 715 J. Lohr Syrah, South Ridge, California 2011 | \$9/\$35 |

❖ Available by the glass

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July, 2014

GENERAL INFORMATION

All food and beverage charges are subject to a 22 percent service charge and an 8.1875 percent sales tax (sales tax subject to change without notice). Menus are limited to one entrée selection with the only exception being buffet meals. The hotel reserves the right to make substitutions based on product availability, and will inform you of such changes. La Fonda also reserves the right to exercise artistic judgment, where advisable, to successfully produce this event.

GUARANTEES

The Catering and Convention Services Department must be notified of the exact number of guests at least three business days prior to the function (example: Tuesday for Monday). This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. La Fonda will not be able to reduce the guarantee number after the Final Guarantee is given. If your attendance increases after the Final Guarantee is received, La Fonda will make every effort to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given.

MUSICAL ENTERTAINMENT

A variety of musical entertainment options are available. La Fonda's catering managers can assist with recommendations. Due to the layout of the hotel and the need to accommodate hotel guests, hours of entertainment will vary based on the location of your event.

OFF-SITE EVENTS

EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 100–250 guests, \$300; 251–500 guests, \$400; 501–750 guests, \$500; 751–1,000 guests, \$600. There may be an additional fee if the hotel provides tables, chairs, linens and centerpieces.

LABOR FEES

For most events, La Fonda's 22 percent service charge will be adequate. Additional charges will apply for events that take place over a 22-mile radius from the hotel or that extend beyond four hours. Servers and bartenders will be charged at \$30 each per hour.

TRANSPORTATION FEES

Rental fees for food, equipment and staff transportation will be charged. Fees range from \$250 to \$500 per vehicle, plus mileage. Vehicle rental is based on the number of guests in attendance and the location of the event.

LIQUOR PERMITS

Liquor permits are required by law to serve alcohol off property. The cost for permit and processing is \$200, plus tax.