

KLAUS HAPPEL  
Executive Chef



HILTON SANTA FE BUFFALO THUNDER  
2019 GOVERNMENT PER DIEM  
MENU SELECTION

HILTON SANTA FE BUFFALO THUNDER  
20 Buffalo Thunder Trail  
Santa Fe, New Mexico  
505.455.5555  
[www.HILTONbuffalothunder.com](http://www.HILTONbuffalothunder.com)



**BUFFET BREAKFAST**

House-Made Breakfast Pastries  
 Assorted Cereals with a selection of Milk  
 Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Black Tea  
 \$14 per person

**BUFFET BREAKFAST**

House-Made Breakfast Burritos  
 Fluffy Scrambled Eggs, Breakfast Potatoes, Cheddar Cheese  
 Side of Green Chile  
 Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Black Tea  
 \$14 per person

**MORNING BREAK**

Select One Item:

- Assorted Granola Bars and Trail Mix
- Greek Yogurt Parfaits with Granola and Berries
- House-Made Breakfast Pastries and Muffins

Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Black Tea  
 \$8 per person

**AFTERNOON BREAK**

Select One Item:

- Selection of House-Made Cookies
- Selection of Bagged Savory Snacks
- Assorted Granola Bars and Trail Mix

Freshly Brewed Iced Tea and Lemonade  
 \$8 per person

**PRE-SET PLATED LUNCH**

Select One Entrée:

Grilled Chicken Caesar Salad  
 Hearts of Romaine, Grilled Chicken Breast, Parmesan, Croutons, Caesar Dressing

Whole Wheat Turkey Sandwich  
 Roasted turkey, Lettuce, Tomato with Potato Salad

Asian Shrimp Salad  
 Baby spinach, Mandarin Oranges, Crispy Chow Mein Noodle, Sesame Ginger Vinaigrette and House Baked Rolls

Chef's Choice of Dessert

Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Iced Tea  
 \$16 per person

**TWO COURSE PLATED LUNCH**

Mixed Green Salad with Vinaigrette  
 OR  
 Assorted Cookies

Select One Entrée:

Grilled Chicken with Mashed Potatoes and Seasonal Vegetables

Roasted Pork Loin with Barbeque Sauce  
 With Mashed Potatoes and Seasonal Vegetables

Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Iced Tea  
 \$16 per person

**LUNCH BUFFET**

Mixed Green Salad with Vinaigrette & Ranch Dressing

Chicken Caesar Salad Wrap:  
 Chicken Breast, Hearts of Romaine, Croutons, Parmesan Cheese & Caesar Dressing

Vegetarian Hummus Wrap:  
 Grilled Vegetables & Peppers, Hummus  
 Salted Kettle Chips  
 House-Made Cookies

Freshly Brewed Regular and Decaf Coffee  
 Selection of Herbal and Iced Tea  
 \$16 per person

## RECEPTION

Choose One Item:

- Tri-Colored Corn Tortilla Chips with Salsa Fresca and Chile con Queso
- Seasonal Fresh Vegetable Crudités with Ranch dressing
- House-Made Popcorn and Pretzels

\$10 per person

## PLATED DINNER

Select One Salad:

Southwestern Salad

Assorted Lettuces, Carrots, Tomatoes, shredded Jack Cheese, and Peppercorn Ranch Dressing

Caesar Salad

Hearts of Romaine, Parmesan Cheese, Croutons and Caesar Dressing

Select One Entrée:

Grilled Chicken Breast

Red Chile Demi-Glace, Roasted Baby Bakers and Seasonal Vegetables

Pan Seared Salmon Filet

Saffron sauce, Roasted Baby Bakers and Seasonal Vegetables

Roasted Pork Loin with

Red Wine Demi-Glace, Roasted Baby Bakers and Seasonal Vegetables

Chef's Seasonal Dessert

Freshly Baked Dinner Rolls with Sweet Cream Butter

Freshly Brewed Regular and Decaf Coffee

Selection of Herbal and Black Tea

Two Courses \$26 per person

Three Courses \$30 per person

Three Courses with Choice of 2 Entrees \$38.00 per person

## DINNER BUFFET

Tossed Mixed Green Salad with Ranch Dressing

House-Made Green Chile Chicken and Cheese

Enchiladas

House-Made Red Chile Cheese Enchiladas

Ranchero Whole Pinto Beans and Spanish rice

Traditional New Mexican Calabacitas

Warm Flour Tortillas

Chef's Selection of House Made Dessert

Freshly Brewed Regular and Decaf Coffee

Selection of Herbal and Black Tea

\$26 per person