



## BREAKFAST BUFFETS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM  
SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, & ASSORTED TEAS  
ORANGE, CRANBERRY & GRAPEFRUIT JUICE  
MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE  
PRICES & QUANTITIES BASED ON 60 MINUTES OF SERVICE

### CANYON CONTINENTAL

Assorted Cereals with Low-Fat 2% Milk and Whole Milk  
Breakfast Breads, Croissants, Danish, and Muffins  
\$23 Per Person

### TURQUOISE CONTINENTAL

Seasonal Fruit Display  
Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
Yogurt Parfaits with Granola and Berries  
Breakfast Breads, Croissants, Danish, and Muffins  
\$25 Per Person

### WO' P'IN BREAKFAST

Pineapple, Cantaloupe, and Honey Dew  
Granola  
Whole Grain Low-Fat Muffins & Heart Healthy Breakfast Breads  
Farm-Fresh Scrambled Egg Whites, Sautéed Mushrooms, Spinach, and Feta  
Turkey Sausage  
Sweet Potato Hash with Onions and Peppers  
Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
\$35 Per Person

### OLD MEXICO TRAIL BREAKFAST

Seasonal Fruit Display with Honey-Scented Yogurt  
Assorted Breakfast Pastries  
Beef Carne Asada  
Farm-Fresh Scrambled Eggs with  
Cheddar and Pepper Jack Cheeses  
Country-Style Breakfast Potatoes  
Traditional Mexican Chilaquiles  
Salsa Fresca and Guacamole  
Warm Corn and Flour Tortillas  
\$35 Per Person



## BIG MESA BREAKFAST

Orange, Cranberry, and Grapefruit Juice

Choice of One:

Whole Seasonal Fruit  
Seasonal Fruit Display  
Fresh Seasonal Fruit Salad

Choice of Four:

Assorted Danish  
Assorted Muffins  
Croissants  
Pain au Chocolate  
Cinnamon Rolls  
Spinach and Feta Turnovers  
Assorted Bagels with Cream Cheese  
Assorted Cereals with Low-Fat 2% Milk and Whole Milk  
House-Made Granola and Assorted Yogurts  
Whole Grain Low-Fat Muffins & Heart Healthy Breakfast Breads



Choice of One:

Farm-Fresh Scrambled Eggs with Cheese & Scallions,  
Southwestern Quiche  
Traditional Chilaquiles  
Classic Eggs Benedict \$8 Additional

Choice of One:

Country-Style Breakfast Potatoes with Onions and Peppers  
Cheddar Cheese Grits  
Sweet Potatoes Hash with Red Onions and Peppers

Choice of Two Selections:

Sausage Patties  
Traditional Sausage Links  
Applewood Smoked Bacon  
Country Style Ham  
Chorizo Sausage

\$40 Per Person



## PLATED BREAKFASTS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM  
BREAKFAST SERVED WITH ORANGE JUICE, FRESHLY BREWED REGULAR &  
DECAFFEINATED COFFEE, ASSORTED TEAS, BREAKFAST BREAD BASKET WITH  
ASSORTED DANISH, MUFFINS & CROISSANTS

### HUEVOS RANCHEROS

Farm-Fresh Scrambled Eggs  
Layered Corn Tortillas with Applewood Smoked Bacon, Cheddar Cheese, and Pinto Beans  
Country-Style Breakfast Potatoes  
New Mexico Red Chile  
\$27 Per Person

### GHOST RANCH

Low-Fat Greek Yogurt Parfait with Granola and Berries  
House-Made Quiche  
Country-Style Potatoes  
Applewood Smoked Bacon  
\$29 Per Person

### RANCH HOUSE STEAK & EGGS

Farm-Fresh Scrambled Eggs with Cheddar & Pepper Jack Cheeses & Scallions  
Accompanied with a 6oz Sirloin Steak  
Country-Style Breakfast Potatoes with Onions and Peppers  
\$33 Per Person



## BREAKFAST ENHANCEMENTS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM  
ENHANCEMENTS AVAILABLE AS UPGRADE TO ANY BREAKFAST MENU

Eggs Benedict  
\$12 Per Person

Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
\$8 Per Person

Pancakes or French Toast  
Sweet Dairy Butter and Maple Syrup  
\$8 Per Person

Seven Grain Ciabatta Breakfast Sandwich  
Farm-Fresh Egg Whites, Chives, and Tomato  
\$9 Per Sandwich

Assorted Fresh Fruit Smoothies  
Low-Fat Greek Yogurt  
Served in Mason Jars  
\$10 Per Person



Build-Your-Own Parfait  
Low-Fat Greek Yogurt, Berry Compote, Fresh Seasonal Berries,  
Granola, and Stone Fruit Chutney  
\$10 Per Person

Breakfast Croissant  
Sausage, Egg and Cheese  
\$9 Per Croissant

Breakfast Biscuit  
Farm-Fresh Scrambled Eggs, Cheddar Cheese, and Sausage  
Buttermilk Biscuit  
\$10 Per Sandwich

Breakfast Burrito  
Farm-Fresh Scrambled Eggs, Sausage, Potatoes, and Cheddar Cheese  
Sides of New Mexico Red and Green Chile  
\$10 Per Burrito

Smoked Atlantic Salmon Display  
Capers, Onions, Sliced Tomatoes, Bagels and Cream Cheese  
\$18 Per Person



## BREAKFAST A LA CARTE

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM

Assorted Fruit Yogurts  
\$6 Per Yogurt

Assorted Bagels & Cream Cheese  
\$49 Per Dozen

Assorted Cereals  
Low-Fat 2% Milk and Whole Milk  
\$49 Per Dozen

Homemade Iced Jumbo Cinnamon Rolls  
\$49 Per Dozen

Large Cheese Danish with Assorted Fruit toppings  
\$49 Per Dozen

Assorted Breakfast Danishes, Croissants and Muffins  
\$49 Per Dozen

Assorted Breakfast Muffins  
\$49 Per Dozen

Assorted Breakfast Breads  
Orange Poppy, Lemon Glazed,  
Marble Chocolate Chip, and Cinnamon Streusel  
\$49 Per Dozen

Sugar-Dusted Sopapillas with Honey  
\$49 Per Dozen

Seasonal Fresh Fruit & Berry Display  
\$15 Per person



# MORNING ACTION STATIONS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM  
\$150 CHEF ATTENDANT FEE PER ACTION STATION  
SERVICE FOR 50 GUESTS

Made-to-Order Omelets  
Farm-Fresh Scrambled Eggs  
Applewood Smoked Bacon and Virginia Ham  
Jalapenos, Mushrooms, Onions, Peppers, Spinach, and Tomatoes  
Cheddar, Feta, and Swiss Cheeses  
\$18 Per Person



Made-to-Order Waffles  
Assorted Fruits & Berries  
Warm Maple Syrup  
Fresh Whipped Cream & Sweet Cream Butter  
\$18 Per Person

## BREAKS

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED TEAS  
PRICES AND QUANTITIES ARE BASED ON 30 MINUTES OF SERVICE

### SMOOTHIE BAR

Fresh Fruit Smoothies  
Low-Fat Greek Yogurt  
Served in Mason Jars  
Banana-Strawberry  
Mixed Berry and Mango  
\$18 Per Person



### Health Nut

Broccoli, Carrots, Ruby Radish, Celery, Sweet Peppers  
Hummus Dip and Peppercorn Ranch  
Banana Chips, Dried Stone Fruit, and Trail Mix  
Cucumber Infused Water, Assortment of Herbal Teas  
\$18 Per Person

### Candy Shop

M&M's, Snickers, Lemonheads, Whoppers, Gummi Bears,  
Gum Drops, Hershey's Kisses, Red Hots, Lollipops, Reese's Pieces, Kit Kats, Sweet Tarts  
Assorted Soft Drinks  
\$18 Per Person

### Energy Boost

Assorted Fruit Smoothies  
Granola & Power Bars  
Assorted Nuts  
Assorted Energy Drinks, Sparkling and Non-Sparkling Waters  
\$21 Per Person

## COOKIE MONSTER

Fresh from our Bakery  
Chocolate Chip, Oatmeal, Peanut Butter,  
White Chocolate Macadamia Nut  
House Made Brownies & Blondies  
Low-Fat 2% Milk and Whole Milk  
\$18 Per Person



## MAKE YOUR OWN TRAIL MIX

Banana Chips, Dried Cranberries, Granola, M&M's, Mixed Nuts,  
Dark Chocolate Chips, Miniature Marshmallows, and Assorted Seeds  
\$18 Per Person

## Afternoon Tea

House-Made Almond Biscotti and House-Made Chocolate Biscotti  
Pound Cake and Scones with Devonshire Cream  
Assorted Hot Herbal Teas  
\$18 Per Person



## Afternoon Siesta

Chicken Quesadillas  
Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
Sugar-Dusted Sopapillas with Honey  
Non-Alcoholic Sangria & Horchata  
\$18 Per Person

## 7<sup>th</sup> Inning Stretch

Miniature Corn Dogs, Pretzel Bites with Brown & Yellow Mustard  
Kettle Chips and Popcorn  
Nachos and Cheese  
\$18 Per Person

## FRITO PIES

Classic Frito Corn Chips  
New Mexico Red Chile with Pinto Beans and Ground Beef  
Cheddar Cheese, Onions, Lettuce, Tomatoes, and Sour Cream  
\$16 Per Person



## ANTIPASTI

Coppa Salami, Pecorino, Prosciutto,  
Artichokes, Grilled Vegetables, Olives,  
Ciabatta, Focaccia, and Pesto Garlic Aioli  
\$29 Per Person



# BEVERAGE PACKAGES

## ALL-DAY BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas  
Assorted Soft Drinks, Bottled Water, Iced Tea, and Lemonade  
\$33 Per Person

## ALL-DAY HOT BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas  
\$29 Per Person



# BREAK ENHANCEMENTS



Assorted House-Made Cookies  
\$49 Per Dozen

Brownies and Blondies  
\$49 Per Dozen

Lemon Bars  
\$49 Per Dozen

Assorted Macarons  
\$49 Per Dozen

Petit Fours  
\$49 Per Dozen

Assorted Tea Cookies  
\$49 Per Dozen

Individual Bags of Trail Mix  
\$3.50 Per Bag

Individual Bags of Potato Chips  
\$3.50 Per Bag

Individual Granola Bars  
\$3.50 Per Granola Bar

Whole Fruit  
\$3 Per Piece

Coconut Water  
\$8 Per Bottle

Still Water or Sparkling Water  
\$4 Per Bottle

Candy Bars  
\$3.50 Each

Iced Tea or Lemonade  
\$40 Per Gallon

Fresh Juices  
\$55 Per Gallon

Soft Drinks  
\$3.75 Per Soft Drink

Assorted Energy Drinks  
\$8 Per Beverage

Regular Coffee  
\$65 Per Gallon

Decaffeinated Coffee  
\$65 Per Gallon

Assorted Teas  
\$65 Per Gallon

# MEETING PLANNER PACKAGES

Packages Include  
All-Day Beverages

Regular & Decaffeinated Coffee, Assorted Teas, Assorted Soft Drinks, Bottled Water, Iced Tea, and Lemonade

## ALL DAY PACKAGE I

Breakfast Service  
Turquoise Continental

Morning Break Service  
Assorted Fruit Smoothies  
Granola & Power Bars

Lunch Service  
Deli Board Lunch Buffet

Afternoon Break Service  
Afternoon Tea Break

\$82 Per Person

## ALL DAY PACKAGE II

Breakfast Service  
Old Mexico Trail Breakfast Buffet

Morning Break Service  
Assorted Breakfast Breads  
Sugar-Dusted Sopapillas with Honey

Lunch Service  
Brew House Lunch Buffet

Afternoon Break Service  
Cookie Monster Break

\$85 Per Person

## ALL DAY PACKAGE III

Breakfast Service  
Big Mesa Breakfast Buffet

Morning Break Service  
Breakfast Biscuits  
Homemade Iced Jumbo Cinnamon Rolls

Lunch Service  
Pueblo Feast Lunch Buffet

Afternoon Break Service  
Smoothie Bar Break

\$95 Per Person





# BOXED LUNCH SELECTIONS

CHOICE OF TWO SANDWICHES

INCLUDES FRESH FRUIT, BAG OF CHIPS, COOKIE, BOTTLED WATER OR SOFT DRINK, NAPKIN, AND WRAPPED UTENSILS

## FRENCH DEMI BAGUETTE

Roasted Turkey, Dilled Havarti, Lettuce and Tomato

## KAISER ROLL

Turkey, Manchego, Roasted Eggplant, Dijon and Mayo

## CIABBATTA

Ham, Bacon, Tomatoes, Cucumber, Dijon-Mayo

## ITALIAN BREAD

Salami, Prosciutto, Fresh Basil, Roasted Peppers, and Buffalo Mozzarella

## MULTI GRAIN HOAGIE

Roast Beef, Brie, Arugula, Horseradish and Mayo

## ITALIAN BREAD

Portobello, Roasted Peppers, and Goat Cheese Spread

## CHIPOTLE WRAP

Bacon, Lettuce, Tomatoes, and Avocado

## CHICKEN CAESAR SALAD

Romaine Lettuce, Croutons, Tomatoes, and Parmesan

## COBB SALAD

Spring Mix Lettuce, Tomato, Crisp Bacon, Chicken Breast, Hard-Boiled Eggs, Avocado, and Roquefort

\$31 Per Person as Boxed Lunches

\$35 Per Person as a Buffet

## ENHANCEMENTS

Fruit Salad instead of Fresh Fruit \$2

Snickers Candy Bar instead of Cookie \$3

Pasta Salad instead of Chips \$3



# LUNCH BUFFETS

AVAILABLE SERVICE FROM 11:00AM TO 2:00PM  
SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED TEAS  
WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER  
MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE  
PRICES AND QUANTITIES BASED ON 60 MINUTES OF SERVICE

## ADD SOUP TO ANY BUFFET

Minestrone  
Chicken and Rice  
Poblano Pepper and Chicken  
Traditional Posole  
Tomato Basil Bisque  
\$8 Per Person



## DELI BOARD LUNCH

Spring Mix Salad with Carrots, Tomatoes, Balsamic Vinaigrette, and Italian Dressing  
Traditional Potato Salad  
Ham, Genoa Salami, Roast Beef, and Turkey  
Cheddar, Pepper Jack, and Swiss Cheeses  
Farmhouse Breads, Sourdough, and Whole Wheat  
Lettuce, Pickles, Red Onions, and Tomatoes  
Mayonnaise and Mustard  
Cheese Cake and Brownies  
\$38 Per Person



## SALAD CREATION STATION

Romaine, Spinach, Arugula and Mesclun Greens  
Shredded Carrots, Diced Beets, Sliced Mushrooms, Garbanzo Beans,  
Kalamata Olives, Bean Sprouts, Sweet Roasted Baby Peppers,  
Red Onions, Grape Tomatoes, Sliced Radishes  
Ranch, Blue Cheese, Balsamic, Peppery Parmesan, and Raspberry Vinaigrette  
Golden Raisins, Crumbled Blue Cheese, Crumbled Feta, Multigrain Croutons,  
Crispy Lo-Mein Noodles, Walnuts and Pumpkin Seeds  
Chicken, Tuna, and Egg Salads  
Carrot Cake and Flourless Chocolate Cake  
\$38 Per Person

## TUSCAN LUNCH

Warm Garlic Bread Sticks  
Caesar Salad with Croutons and Parmesan Cheese  
Tomato and Mozzarella Salad with Basil and Red Onions  
Sautéed Chicken with Marsala  
Jumbo Cheese Ravioli with Italian Sausage in Marinara  
Ratatouille  
Tiramisu and Lemon Berry Cake  
\$40 Per Person



### BREW HOUSE LUNCH

Paprika Potato Salad  
House-Made Coleslaw  
Chipotle Braised Chicken  
Slow Cooked Baby Back Ribs  
Haricot Verts  
Baked Beans  
Cheesy Mac and Cheese  
Banana Cream Pie and Chocolate Chip Bread Pudding  
\$48 Per Person



### PUEBLO FEAST

Tri-Colored Tortilla Chips with Fire Roasted Salsa and House Guacamole  
New Mexico Chopped Salad, Chipotle Ranch  
Christmas Chile Cheese Enchiladas  
Seasoned Ground Beef  
Chicken Fajitas  
Shredded Jack & Cheddar Cheeses  
Mexican Rice Pinto Beans, Black Beans, Black Olives, Diced Tomatoes  
Shredded Lettuce, Sour Cream, Sliced Jalapenos  
Warm Flour Tortillas, and Crispy Taco Shells  
Caramel Flan and Assorted Fruit Empanadas  
\$48 Per Person



### TRAILSIDE BBQ

Pasta , and Potato Salads  
Mixed Greens with Chipotle Ranch and Balsamic Vinaigrette  
Grilled Hamburgers & Hotdogs "With All The Fixins"  
Grilled Chicken Breast  
Seasoned Potato Wedges  
Ranch Beans  
Corn on the Cob  
Cherry Cobbler and Pecan Blondies  
\$48 Per Person



### DOCKSIDE BUFFET

Chopped Salad with Balsamic Vinaigrette  
Creamy Slaw  
Crispy Skin Snapper Filet with Piquillo Pepper Sauce  
Seared Salmon with Artichokes and Creamy Dill Sauce  
Fire Roasted Corn Succotash  
Cilantro Rice  
Fresh Vegetable Medley  
Raspberry Cheesecake and Boston Cream Pie  
\$44 Per Person



# PLATED LUNCHES

AVAILABLE SERVICE FROM 11:00AM TO 2:00PM  
SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT  
WARM ARTESIAN ROLLS WITH SWEET DAIRY BUTTER  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND ICED TEA

## SOUPS

Minestrone  
Chicken and Rice  
Poblano Pepper and Chicken  
Traditional Posole  
Tomato Basil Bisque



## SALADS

Crispy Hearts of Romaine, Croutons, Grape Tomatoes, Kalamata Olives, Tangy Caesar Dressing  
Artisanal Greens with Grape Tomatoes, Croutons and Feta Cheese, and Balsamic Vinaigrette  
Baby Spinach with Dried Cranberries, Gorgonzola, Caramelized Walnuts, Pomegranate Vinaigrette  
Southwest Salad with Tomatoes, Roasted Corn with Jalapenos, Black Beans with Cilantro Vinaigrette

## ENTRÉES

Airline Chicken Breast  
Garlic Mashed Potatoes and Roasted Carrots  
Red Wine Demi-Glace  
\$48 Per Person



Salmon Piccata  
Buttermilk Mashed Yukon Potatoes  
Lemon Crème  
Haricot Verts  
\$48 Per Person



Crispy Skin Snapper Filet  
Cilantro Rice, Fire Roasted Corn  
Piquillo Pepper  
\$48 Per Person



Pork Tenderloin  
Green Chile Mac and Cheese  
Roasted Vegetables  
\$48 Per Person

Braised Beef Short Ribs  
Garlic Herbed Mashed Potatoes  
Roasted Vegetables  
\$48 Per Person

## DESSERTS

Tiramisu  
Double Chocolate Bread Pudding  
Carrot Cake  
Layered Chocolate Mousse Cake with Strawberry Coulis  
Caramel Flan  
New York Style Cheesecake with Raspberry Coulis



# DINNER BUFFETS

AVAILABLE SERVICE FROM 4:00PM TO 9:00PM  
SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED TEAS  
WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER  
MINIMUM OF 25 GUESTS REQUIRED FOR BUFFET SERVICE  
PRICES AND QUANTITIES BASED ON 60 MINUTES OF SERVICE

## MODERN BUFFET

Choice of Two Salads or Soups, Two Entrées, and Two Desserts  
\$70 Per Person

Choice of Three Salads or Soups, Three Entrées, and Three Desserts  
\$80 Per Person

### SOUP

Minestrone  
Chicken and Rice  
Poblano Pepper and Chicken  
Traditional Posole  
Tomato Basil Bisque



### SALAD

Baby Spinach, Crumbled Blue Cheese, Smoked Bacon Bits, and Mustard Seed Vinaigrette  
Caesar, Romaine, Croutons, Grape Tomatoes, Parmesan Cheese, and Creamy Garlic Dressing  
Arugula, Poached Pears, Gorgonzola Cheese, Toasted Almonds with Raspberry Dressing  
Baby Greens, Pecans, Dried Cranberries, with Lemon and Herb Oil

### ENTRÉES *(All Served With Chef's Selection Of Fresh Vegetable & Starch)*

Pan Seared Striped Bass, Wilted Kale, Fennel, and Tomato Ragout  
Garlic and Herb Marinated Chicken with Caramelized Onion Jus  
Roasted Beef Strip Loin, Cipollini Onions, and Merlot Reduction  
Sautéed Salmon Filet, Blistered Grape Tomatoes, and Saffron Reduction  
Grilled Flat Iron Steak, Green Chile, and Melted Jack Cheese Blend  
Portobello Mushroom Steak with Tomato Ragu



### DESSERTS

Tiramisu  
Double Chocolate Bread Pudding  
Carrot Cake  
Layered Chocolate Mousse Cake with Strawberry Coulis  
Caramel Flan  
New York Style Cheesecake with Raspberry Coulis



### NEW MEXICAN DINNER BUFFET

Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
New Mexico Chopped Salad with Chipotle Ranch Dressing  
New Mexico Green Chile Chicken Enchiladas  
New Mexico Red Chile Cheese Enchiladas  
Carne Adovada with Red Chile  
Calabacitas  
Pinto Beans  
Spanish Rice  
Warm Flour Tortillas  
Red Chile Flourless Chocolate Cake, Traditional Flan, Sopapillas with Honey  
\$70 Per Person



### MEXICAN DINNER BUFFET

Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
Mixed Greens, Queso Fresco, Toasted Pecans, and Cilantro Vinaigrette  
Avocado, Cucumbers, Tomatoes, Shaved Red Onion, and Cumin Vinaigrette  
Black Bean and Roasted Corn Salad  
Carne Asada, Peppers, Onions, and Cilantro Pesto  
Roasted Chicken Thighs with Chipotle Barbeque Sauce  
Sautéed Salmon with Green Chile-Yogurt Sauce  
Spanish Rice and Pinto Beans  
Churros with Assorted Sauces, Flan with Fresh Berries, Mexican Fruit Cake  
\$75 Per Person



### INTERNATIONAL DINNER BUFFET

Watermelon and Feta Cheese Salad  
Waldorf Salad  
Baby Spinach, Cashews, Teardrop Tomatoes, Red and Yellow Peppers, and Ginger Sesame Dressing  
Braised Beef Short Ribs in Guava Barbeque Sauce  
Jerk Chicken Thighs with Mango Relish  
Pan Seared Mahi Mahi, Baby Bok Choi, and Miso Broth  
Spinach and Artichoke Ravioli, Cherry Tomatoes, Baby Shrimp, with Beurre Blanc  
Wasabi Mashed Potatoes  
Roasted Root Vegetables  
Pineapple Upside-Down Cake with a Rum Sauce  
German Chocolate Cake with Chocolate Sauce  
Red Velvet Cake  
\$85 Per Person



# PLATED DINNERS

AVAILABLE SERVICE FROM 4:00PM TO 9:00PM  
SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT  
WARM ARTESIAN DINNER ROLLS  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, AND ICED TEA

## SOUPS

Minestrone  
Chicken and Rice  
Poblano Pepper and Chicken  
Traditional Posole  
Tomato Basil Bisque



## SALADS

Baby Spinach, Crumbled Blue Cheese, Smoked Bacon Bits, and Mustard Seed Vinaigrette  
Caesar, Romaine, Croutons, Grape Tomatoes, Parmesan Cheese, and Creamy Garlic Dressing  
Arugula, Poached Pears, Gorgonzola Cheese, Toasted Almonds, and Raspberry Dressing  
Baby Greens, Pecans, Dried Cranberries, with Lemon and Herb Oil

## ENTRÉES

Green Chile Cheese Relleno, and Traditional Pork Tamale  
Chimayo Red Chile Enchilada  
Shredded Braised Brisket Soft Taco  
Spanish Rice and Pinto Beans  
Warm Flour Tortilla  
\$68 Per Person



Roasted Stuffed Chicken Breast  
French Brie and Apples, Wild Rice Pilaf, and Baby Vegetables  
Sage Crème  
\$68 Per Person



Roasted Pork Loin  
Wild Rice, Roasted Jack Daniels Peaches, and Baby Vegetables  
\$70 Per Person

Thyme Roasted Airline Chicken Breast  
Manchego Masha and Roasted Asparagus  
Mushroom Crème  
\$68 Per Person

Sautéed Salmon Filet  
Coconut Forbidden Rice, Asparagus, and Grapefruit Citrus Beurre Blanc  
\$70 Per Person



Roasted Red Snapper Filet  
Fingerling Potatoes with Haricot Vert  
Parsnip Puree  
\$70 Per Person

Rioja Braised Beef Short Ribs  
Rosemary Mashed Potatoes  
Romanesco Broccoli  
\$70 Per Person



Grilled Flat Iron Steak  
Chipotle Sweet Potatoes and Assorted Baby Vegetables  
Dried Cherry Sauce  
\$70 Per Person

Sautéed Filet of Beef  
Gratin Potatoes, Roasted Baby Carrots, and Asparagus  
Port Wine Demi-Glace  
\$75 Per Person



Petit Filet Mignon and Lump Crab Cake  
Mushroom Risotto  
Baby Vegetables  
Truffle Jus  
\$75 Per Person



#### VEGETARIAN

Vegetarian Selections Will Reflect the Price of the Main Entrée Selected

Roasted Eggplant, Zucchini, Portobello Napoleon with Marinara  
Mushroom Risotto Cake, Asparagus, and Sundried Tomato  
Faro, Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, and Fresh Cilantro  
Ratatouille, Provencal Olive Sauce, Crumbled Goat Cheese, and Crostini

#### DESSERT

Tiramisu  
Double Chocolate Bread Pudding  
Carrot Cake  
Layered Chocolate Mousse Cake with Strawberry Coulis  
Caramel Flan  
New York Style Cheesecake with Raspberry Coulis





# HORS D 'OEUVRES

ALL HORS D 'OEUVRES \$8 PER PIECE  
 MINIMUM ORDER OF (50) PIECES PER SELECTION  
 ADDITIONAL PIECES IN MULTIPLES OF (25)  
 (BUTLER SERVICE \$75 Per SEVENTY-FIVE ATTENDEES)

## HOT

- Beef Wellington
- Crab Cake with Spicy Remoulade
- Chorizo Stuffed Mushroom
- Coconut Lobster Skewer with Red Pepper Aioli
- Chicken and Waffles with Hot Sauce and Maple Syrup
- Chicken Quesadilla Pinwheel with Guacamole
- Spanakopita
- Candied Apple Pork Belly Skewer
- Tandoori Shrimp Skewer
- Chicken, Shiitake Mushrooms, Port Wine Glaze on Crostini

## Cold

- Shaved Beef Tenderloin, Horseradish Cream on Crostini
- Portobello Mushroom and Asparagus Phyllo Purse
- Prosciutto Wrapped Asparagus
- Vegan Ratatouille Puff
- Tuna Tartar with Wasabi on Wonton
- Marinated Artichoke, Sun-Dried Tomato, Mozzarella and Kalamata Olive Skewer
- Smoked Salmon, Crème Fraiche on Focaccia
- Tomato, Mozzarella, Fresh Basil, Lemon Oil on Crostini
- Brie and Pear in Phyllo
- Chicken Waldorf Salad on Walnut Bread



# RECEPTION DISPLAYS AND STATIONS

PORTIONED FOR SMALL PLATE RECEPTION SERVICE

## CHARCUTERIE

- Domestic and International Cheeses
  - Grilled Vegetables, Marinated Artichokes, Olives Capicola, Prosciutto, Salami, Cornichons, Dijon Mustard
  - Candied Walnuts, Fruit Chutney, Artisan Crackers and Breads
- |        |            |         |
|--------|------------|---------|
| Small  | 25 Guests  | \$500   |
| Medium | 50 Guests  | \$900   |
| Large  | 100 Guests | \$1,300 |



## TORTILLA CHIPS AND SALSA

- Tri-Color Corn Tortilla Chips, House Guacamole, and Fire Roasted Salsa
- \$15 Per Person

## CRUDITÉS

- Garden Fresh Vegetables
- Blue Cheese and Ranch Dip
- \$18 Per Person

## CHEESE BOARD

- Selection of Imported and Domestic Cheeses
- Seasonal Fresh and Dried Fruit
- Artisan Breads and Crackers
- \$20 Per Person



ANTIPASTI

Mozzarella with Basil Antipasti  
Kebobs and Olives  
Parma Ham with Cantaloupe Melon  
Grilled Asparagus  
\$20 Per Person



SEAFOOD DISPLAY

Poached Jumbo Shrimp, Oysters on Half Shell, Snow Crab Claws, Tuna Sashimi  
Mignonette, Lemons, Tabasco, and Cocktail Sauce  
50 Guests Minimum  
"Market Price"

MASHED POTATO BAR

Served in Martini Glasses  
Chipotle Sweet Potatoes, Yukon Gold, and Country Style Garlic Idaho Potatoes  
Green Onions, Jalapenos, Smoked Bacon, and Sour Cream  
Crumbled Feta and Shredded Cheddar Cheeses  
50 Guests Minimum  
\$28 Per Person

NEW MEXICAN TAPAS

Calabacita Salad  
"Albondigas" Meatballs with Green Chile and Shredded Cheddar Cheese  
Red Wine Braised Short Ribs  
Chorizo and Pappas Empanada  
Chicken Taquitos with Salsa Fresca  
New Mexican Sopapillas with Honey  
50 Guests Minimum  
\$28 Per Person



SLIDER BASH

Kobe Slider, Green Chile, Cheddar Cheese, Chile-Cheddar Bun  
Pulled Pork, Chipotle Barbeque Sauce, Gouda Cheese on a Hawaiian Sweet Roll  
Crab Cake BLT on Brioche  
Waffle Fries and Tater Tots  
Pickles, Ketchup, Dijon Mustard and Mayo  
50 Guests Minimum  
\$28 Per Person



TACO STATION

Poblano Skirt Steak and Achiote Chicken  
Hand-Pressed Warm Flour and Corn Tortillas  
Sautéed Onions and Peppers, Pickled Vegetables, Guacamole  
Salsa Fresca, Pico De Galo, and Sour Cream  
50 Guests Minimum  
\$28 Per Person



PASTA STATION

Choice of Two (2) Items

PASTAS

Penne Pasta, Ziti, and Linguini, Cheese Tortellini

SAUCES

Marinara, Alfredo, Pesto

Toppings

Italian Sausage, Marinated Chicken, Shrimp, Sundried Tomatoes, Mushrooms, Peppers, Broccoli,  
Red Onions, Marinated Artichokes, Parmesan Cheese

Caesar Salad & House Croutons

50 Guests Minimum

(Chef Attendant Required \$150 Per Seventy-Five Guests)

\$35 Per Person

# CARVING STATIONS

STATIONS PORTIONED FOR SMALL PLATE RECEPTION SERVICE  
CHEF ATTENDANT FEE \$150

Blackened Pork Loin  
Creole Mustard  
Sweet Hawaiian Rolls  
Served 20 People  
\$400



Tom Turkey  
Giblet Gravy, Cranberry Relish  
Parker House Rolls  
Serves 20 People  
\$400

Mustard & Honey Crusted Leg of Lamb  
Curry Aioli  
Grilled Naan Bread  
Serves 15 People  
\$375



Salmon "Coulibiac"  
Stuffed with Rice, Mushrooms & Spinach  
Saffron Crème  
Serves 25 People  
\$625

Herb Crusted Beef Tenderloin  
Port Wine Demi-Glace and Béarnaise  
Kaiser Rolls  
Serves 18 People  
\$630

Roasted Prime Rib of Certified Angus Beef  
Cornbread and Chorizo Stuffing  
Au Jus, Horseradish Cream, Dijon Mustard  
Silver Dollar Rolls  
Serves 25 People  
\$875



# BEVERAGE AND BAR SERVICE

BARTENDER AND SET-UP FEE IS \$150 PER 100 GUESTS

## ALL BARS INCLUDE

BRAND NAMES BASED ON AVAILABILITY OR SPECIAL REQUEST

### NAME BRAND BAR

Gordon's Vodka  
Gilbey's Gin  
Ron Castillo Rum  
El Zarco Silver Tequila  
Black Velvet Whiskey  
Early Times Bourbon  
Grant's Family Scotch

### PREMIUM BAR

Smirnoff Vodka  
New Amsterdam Gin  
Myers's Platinum Rum  
Sauza Silver Tequila  
Seagram's 7  
Jim Beam Bourbon  
Cutty Sark Scotch

### ULTRA PREMIUM BAR

Johnnie Walker Red  
Stolichnaya Vodka  
Tanqueray 10 Gin  
Bacardi Superior Rum  
Sauza Hornitos Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Korbel Brandy



## HOSTED BAR CONSUMPTION

### NAME BRANDS

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$8  
Cocktails \$9

### PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$9  
Cocktails \$10

### ULTRA PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$12  
Cocktails \$13

## HOSTED BAR HOURLY PACKAGE

### NAME BRANDS

First Hour \$16 per Person  
Additional Hour \$8

### PREMIUM

First Hour \$18 per Person  
Additional Hour \$9

### ULTRA PREMIUM

First Hour \$22 per Person  
Additional Hour \$11

## NO HOST CASH BAR

(22% Service Fee and 8.3% Sales Tax Included)

### NAME BRANDS

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$9  
Cocktails \$10

### PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$11  
Cocktails \$13

### ULTRA PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$12  
Cocktails \$14

# GENERAL INFORMATION

## BANQUET FOOD AND BEVERAGE

Current prices are indicated on the Catering Menus and are guaranteed 90 days prior to the date of the event/function. All banquet food and beverage items must be supplied by the Resort. At your request, catering sales or event services managers will be happy to create and design menus, working with our culinary team to meet specific needs that may not be addressed in the menu selections presented.

## SERVICE CHARGE AND TAX

In addition to the prices presented, the customary 22% taxable service charge and 8.3% applicable tax will be added on all Resort services as well as banquet food and beverage. Service charge and tax subject to change.

## GUARANTEES

We require that you notify your catering sales or event services manager of the exact number of banquet or reception guests three business days prior to the start of your event/function. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the event/function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered to be your guarantee. For every event/function we will set an additional seating of 3% above the guaranteed number of guests, up. Our culinary team prepares your banquet food and beverage items for the guaranteed number only. If additional meals are added after a guarantee has been provided (i.e. substitutions, replacements, and special orders), these meals will be considered an addition to the guarantee. No food may be removed from the event/function by any guest.

## FUNCTION SPACE

We reserve the right to alter space assignments based upon the increases or decreases in the number of expected guests. All outdoor food functions must be buffet service. We are unable to reserve banquet space for events/functions that will utilize general admission ticketing. It is your responsibility to acquire all necessary licenses and permits required by the Pueblo of Pojoaque. If minimum revenue is not met in banquet food and beverage, the remaining balance will be billed as meeting room rental. No fog or confetti machines are permitted on the property.

## BEVERAGE SERVICES

The sale, service, and consumption of alcoholic beverages are regulated by the Pueblo of Pojoaque Alcoholic Beverage Commission. The Resort, as an alcoholic beverage licensee, is subject to regulations promulgated by the Pueblo of Pojoaque Alcoholic Beverage Commission, violations of which may jeopardize the Resort's license. Consequently, it is the Resort's policy that no beverage of any kind can be brought into the Resort by patrons or guests.

#### CHECK APPROVAL

All itemized banquet food and beverage checks must be signed at the conclusion of the event/function. If the check is not signed, the billing count of the Resort will be accepted.

#### SEATING

Banquet seating will be at round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

#### DECORATIONS/ENTERTAINMENT

Your catering sales or event services manager will be happy to assist you with your floral, decorating, and entertainment needs. If you select your own décor company, approval must be obtained from your catering sales or event services manager prior to affixing anything to walls, floors, and/or ceilings.

#### AUDIO VISUAL EQUIPMENT

Equipment and services are available from Encore®, a professional audiovisual company, located within the Resort. Charges for equipment and labor may be obtained from your catering sales or event services manager.

#### SECURITY

You may be required, at your expense, to provide security guards for certain events/functions including high school and college student events. Security guards are in addition to chaperones. Resort security officers are available at \$40 per hour per officer, based on availability. You may also contract security services with an outside company that has been pre-approved by the Resort. Your catering sales or event services manager can provide you with details.

#### COAT CHECK

Coat check services are available. There is a fee of \$250 per attendant.

#### PACKAGE HANDLING & DELIVERY

Your catering sales or event services manager can provide you with a list of services and charges.

#### PARKING

The Resort and the Buffalo Thunder Casino provide complimentary self-parking for guests.

#### ADDITIONAL LABOR CHARGES

- \$500 for double set (indoor/outdoor space)
- \$300 for meeting room set changes after room has been set per client's original instructions
- \$250 cleaning fee for space used for major event (i.e. exhibits, heavy décor, audio visual, etc.)
- \$150 property usage fee for all audiovisual equipment rented from off-site audiovisual firms
- \$100 per half hour for banquet time change fluctuation
- \$75 per room charge for re-keying locks in banquet rooms
- \$45 per piece for linen replacement
- \$35 per banner for hanging