



EAT-DRINK-BE SOCIAL

Catering Menu

TAX PLUS 20%SERVICE CHARGE WILL BE ADDED TO ALL CATERING FOOD AND BEVERAGE CHARGES

Continental Breakfast

Beverage Station

Selection of Chilled Juice: Orange, Apple and Cranberry
New Mexico Piñón Coffee Bar, Hot Tea Service upon
request

Fruit & Pastries

Mixed Fruit: Berries, Melon, Pineapple, and Grapes
Assorted Mini Breakfast Danish, Muffins, and Croissants
\$25 per person

Continental Add On's:

Breakfast Burritos

Sausage Burrito: Egg, Cheese, Potato, Flour Tortilla, and Sausage
Or

Veggie Burrito: Egg, Cheese, Spinach, Corn, Flour Tortilla
Hatch Green Chile Sauce on the Side

Yogurt Station

Granola, Nuts, Raisins, Non-Fat Yogurt & Fresh Berries, Honey
\$8per person

MEETING BREAKS

Assorted Granola Bars, Fruit Yogurts, Assorted Candy Bars
\$12 per person

Assorted Bagels, Cream Cheese and Jam, Muffins and Assorted Danish
\$15 per person

Freshly Baked Cookies: Oatmeal Raisin, White Chocolate Macadamia, Chocolate Chip and Peanut Butter or Fudge Brownies
\$15 per person

Display Stations

Whole Seasonal Fresh Fruit or Sliced Fresh Fruit
\$10 per person

Cheese Display with Assorted Crackers
\$12 per person

Vegetable Crudites w/Ranch or Green Chile Hummus w/Pita Chips
\$14 per person

Chips, Salsa, Guacamole, and Queso
\$14 per person

Beverages

New Mexico Piñón Coffee, Iced Tea or Lemonade **\$25 per Gallon**

Assorted Soft Drinks & Bottled Water **\$4 Each**

Red Bull Energy Drinks **\$6 Each**

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MEETING ADD-ONS

Minimum 15 People

Coffee and Assorted Hot Teas **\$25 PER GALLON**

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Freshly Brewed Iced Tea with Lemon **\$25 PER GALLON**

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Assorted Sodas and Bottled Waters **\$4 EACH** / Red Bull **\$6 EACH**

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Chilled Fruit Juices **\$18 PER CARAFE**

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Lemonade **\$25 PER GALLON**

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Individual Fruit Yogurts **\$4 EACH**

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Assorted Freshly Baked Cookies **\$15 PER DOZEN**

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Double Fudge Chocolate Brownies **\$15 PER DOZEN**

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Seasonal Fresh Fruit and Berry Display **\$10 PER PERSON**

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Whole Fresh Fruit **\$3 EACH**

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Assorted Energy Bars, Candy Bars, and Granola Bars **\$4 EACH**

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Chips, Salsa, and Guacamole **\$12 PER PERSON**

*

Cheese Display with Assorted Crackers **\$14 PER PERSON**

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Boxed Lunch

\$18 per person

Includes:

Soft Drinks or Bottled Water
Fruit: Apple or Orange
Kettle Potato Chips
Chocolate Chip Cookie

Sandwiches

Choose up to Two

Honey Ham, Swiss, Lettuce, Tomato, Provolone, Honey Mustard

Smoked Turkey Breast, Shaved Red Onion, Cheddar Cheese, Lettuce, Pesto Mayo

Roast Beef, Provolone, Arugula, Horseradish Spread

Sliced Avocado, Tomatoes, Red Onions, Cream cheese, zesty Vinaigrette

Bread Selections

Ciabatta Roll, Whole Wheat

*gluten free is available upon request

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LUNCH BUFFET

DELI BUFFET

\$25 PER PERSON

Sandwich Accompaniments to Lettuce, Sliced Tomato, Red Onion, Mustard, Mayonnaise and Pickle Spears

Ham, Roast Beef, Smoked Turkey, Grilled Veggie's

Assorted Sliced Cheeses to Include Pepper Jack, Swiss and Cheddar

Coleslaw or Potato Salad

Fresh Fruit Salad

Double Fudge Chocolate Brownies or Cookies

Freshly Brewed Iced Tea with Lemon

Bread Selections

Ciabatta Roll, Whole Wheat,

*gluten free is available upon request

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NEW MEXICAN BUFFET

Build your own Frito Pie

Red Chile w/Beef and Beans, Corn chips, Shredded Cheese, Lettuce, Tomatoes, Onions

Spanish Rice

Freshly Brewed Iced Tea with Lemon

Churro's

\$25 PER PERSON

Build your own Taco Bar

Seasoned Ground Beef, Taco Shells, Shredded Cheese, Lettuce, Tomatoes, Onions, House made Salsa

Spanish Rice

Freshly Brewed Iced Tea with Lemon

Churro's

\$25 PER PERSON

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Enchiladas

Red /or Green Chile Enchiladas: Cheese, Beef or Chicken
Warm Flour Tortillas, Farmers Market Salad, Pinto Beans, Spanish Rice
Flan w/ Sliced Strawberries & Cream or Churro's

-Or-

Grilled Fajitas

Beef, Chicken, or Vegetarian Fajitas
Warm Flour Tortillas, House made Salsa, Shredded Cheese, Sour Cream and Guacamole
Farmers Market Salad, Calabacitas
Flan w/ Sliced Strawberries & Cream or Churro's
Freshly Brewed Iced Tea with Lemon

\$35 PER PERSON

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DINNER BUFFET

Soup or Salad, One Entrée Selection, 1 Side and Dessert
\$40 PER PERSON

Soup or Salad, Two Entrée Selections, 2 Sides and Dessert
\$55 PER PERSON

Choice of Soup or Salad

SOUPS

Posole

Tomato Basil Bisque

SALADS

Farmers Market Salad

Caesar Salad

ENTREES

Green Chile Piñón Meatloaf

Herb Roasted Chicken

Chicken Fettucine Alfredo

Red or Green Cheese Enchiladas

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SIDES

Calabacitas

Beans

Rice

Coleslaw

Potato Salad

French Fries

Mashed Potatoes and Gravy

Grilled Veggies

DESSERTS

Cookies/Brownies

Churro's

Chocolate Mousse

Flan w/ Strawberries & Cream

Served with

Freshly Brewed Iced Tea with Lemon

A LA CARTE

Minimum 15 People

Tortilla Chips with Salsa, Guacamole and Queso - \$7 PER PERSON

Cheese Quesadilla - \$7 PER PERSON, add Beef or Chicken+ \$4

Cheese Nachos - \$7 PER PERSON, add Beef or Chicken+ \$4

Beef Sliders - \$7 PER PIECE

Wings - \$3.50 PER PIECE

Pork Empanadas - \$4 PER PIECE

BEVERAGE SERVICE

HOSTED or CASH BAR

Specialty Drinks - \$10

Premium Mixed Drinks - \$16

House Wines - \$9

Imported and Micro Beers - \$7

Domestic Beer - \$6

Assorted Soft Drinks - \$4

Bottled Water - \$4

Iced Tea - \$25 per Gallon

New Mexico Piñón Coffee - \$25 per Gallon

BARTENDER/BAR SET UP FEE OF \$125 WILL APPLY

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