



EL MONTE
S A G R A D O

TAOS

Catering Menus



A Heritage Hotels & Resorts Property

MEET THE CHEF

CRISTINA MARTINEZ, EXECUTIVE CHEF



Cristina Martinez discovered her passion for fine cuisine at an early age. As a Native New Mexican, she began cooking for her family's church on weekends, which led to her opening her own catering company at eighteen years of age. Inspired by European, French, and Asian influences, Cristina honed her skills at Le Cordon Bleu in California, where she graduated with honors. Cristina brought her talents back to New Mexico and held positions at Hotel Albuquerque, The Lodge at Santa Fe, Pueblo Harvest Café, and most recently, serving as the Executive Chef of the Artichoke Café for the past four years.

Chef Cristina is generous with her time and talents and has participated in and won numerous charitable culinary events including Chef Knockout, Duke It Out, 505 Food Fight and the Souper Bowl. In her limited spare time, Cristina enjoys the arts and explores her other talents as a painter, musician and singer.

BREAKFAST BUFFETS

Includes orange juice, starbucks coffee, decaffeinated coffee & teavana hot tea

Continental | \$27

Minimum of 15 guests

freshly made european pastries, muffins
freshly sliced fruits & berries, local honey
house-made all organic granola
organic yogurt

El Monte's Deluxe Breakfast Buffet | \$37

Minimum of 15 guests

freshly made european pastries, muffins
freshly sliced fruits & berries, local honey
house-made all organic granola
organic yogurt
scrambled eggs with aged cheddar cheese, applewood
smoked bacon, sausage
seasoned baby red breakfast potatoes with peppers &
onions
assorted breakfast breads, seasonal jam, whipped sweet
cream butter
steel cut oatmeal, brown sugar, cinnamon, dried fruits,
assorted cream & milk

New Mexican Classic | \$35

Minimum of 15 guests

scrambled eggs with aged cheddar cheese
red & green chile
carne adovada
sour cream
chile dusted potatoes
shredded lettuce
diced tomatoes
aged cheddar & jack cheese
warm fresh flour & corn tortillas

Fresh Healthy Spa Retreat Breakfast | \$45

Minimum of 15 guests

assorted fresh organic raw veggies
green goddess vegan dip
soft organic tofu scramble with house-made soyrizo
wilted spinach & egg whites
gluten free super seed buckwheat pancakes with
blueberries
wheat tortillas
fresh sliced fruit
organic greek yogurt
crushed fresh avocado with sea salt

The Deluxe Bagel Bar | \$30

Minimum of 15 guests

assorted toasted bagels
smoked salmon, whiskey cured salmon,
bacon
horseradish cream cheese spread
blueberry cream cheese spread
plain cream cheese spread
caramelized onion spread
seasonal jams
chives
berries
radishes
capers
thinly sliced onions
cucumbers
heirloom tomatoes
olives
roasted peppers

All pricing is per person, per day. A taxable 23% Service Charge and New Mexico State Tax applies. (subject to change)
\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BREAKFAST ENHANCEMENTS

Breakfast Pastries | \$6 each

Breakfast Muffins | \$5 each

blueberry or cranberry walnut

Cereal with Milk | \$5 each

Breakfast Burritos | \$15

eggs, potatoes, cheese, choice of bacon or sausage & red or green chile

Bagel Bar | \$25

All Natural Steel Cut Oats | \$12

with creams, sugars, & berries

Fruit & Granola Yogurt Bar | \$15

Belgian Waffle Bar | \$15

fresh whipped cream, warm maple syrup, berry compote

Boxed Breakfast | \$25

burrito or breakfast sandwich with fruit, granola, yogurt, juice

Omelet Station | \$18 Per Person

farm fresh eggs or egg whites

turkey sausage, sage sausage, bacon, ham, aged cheddar, swiss, jack cheese, feta, tomatoes, spinach, diced bell peppers, onions, squash

Chef Attended Stations

\$175 for all attended stations

Min 25 people for 2 hours, 1 attendant per 75 people

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

BUFFET LUNCHES

Minimum 15 people \$8 extra per guest if under 20 people

Includes Iced Tea & Water

Gourmet Deli Buffet | \$39

sliced ham, honey smoked turkey, chicken salad
sliced tomatoes, lettuce, onions, cucumbers
deli rye bread, wheat bread, sourdough bread, buttery croissants
sliced extra sharp cheddar, swiss, monterey jack cheese
choice of salad: potato salad, marinated cucumber salad, house garden salad bar, pasta salad, carrot-raisin salad
deli mustard, whole grain mustard, roasted garlic aioli, sriracha aioli, pickles, cookies, brownies, gourmet kettle chips

Ghost Ranch BBQ Luncheon | \$65

add chef fee for attended grill \$125

grilled bbq chicken, smoked hot link sausages, grilled wagyu burgers or add "beyond meat" burgers with accoutrements, assorted freshly baked brioche buns
caramelized onions, green chile, cheddar cheese, sautéed mushrooms
choice of salad: coleslaw, potato salad, garden salad, marinated cucumber & tomato salad, orzo pasta salad
gourmet kettle chips
bbq ranch style beans
green chile mac & cheese
fresh cornbread with honey whipped butter
assorted delectable parfaits

Fajita Bar | \$46

chips & salsa
marinated grilled flank steak, chicken breast (or combo of two)
mojo shrimp add \$3 per person
sautéed peppers & onions
spanish rice
borracho beans or black bean refried beans
aged cheddar & monterey jack cheese
pico de gallo, guacamole, sour cream, chiffonade lettuce
fresh flour & corn tortillas
chef's choice dessert

Beautiful New Mexico Flavors | \$59

southwest garden salad, roasted corn, tomatoes, onions, blue corn chips, jalapeño vinaigrette or red chile ranch red chile enchiladas
green chile chicken enchiladas
pork or vegetarian tamales
chile rellenos
spanish rice
calabacitas
borracho beans
warm tortillas
sour cream
classic flan with cinnamon & whipped cream or mexican chocolate cake

Farmers Market Luncheon | \$54

roasted pepper hummus, crudité, grilled pita bread
mixed green salad, bleu cheese, candied pecans, dried cranberries, champagne vinaigrette
heirloom tomato caprese salad, fresh mozzarella, basil, balsamic reduction, sea salt
grilled eggplant & zucchini, marinated artichoke hearts, feta
organic tricolored quinoa tabbouleh
grilled skirt steak
seared salmon or trout
chef's choice dessert

Add Delightful Soup | \$10

chicken tortilla or vegan, tomato-basil bisque, corn chowder with bacon, southwest black bean, cream of wild mushroom

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LUNCHEON PLATTERS

priced per person

Whiskey Cured Salmon | \$25

smoked maple cured salmon, dill cream cheese, capers, tomatoes, olives, roasted peppers, cucumbers, crostini, shaved red onion

Mediterranean | \$24

hummus, marinated artichoke hearts, quinoa tabbouleh, grilled pita, olive oil, marinated tomatoes with roasted garlic & olives

Chilled Seafood Display | Market Price

shrimp cocktail, crab claws, oysters on the half shell, lobster salad with crackers

Imported & Domestic Cheese & Cured Meat Platter | \$28

house-made jam, whole grain mustard, candied nuts, dried fruits, crackers & crostini, pickles

ON THE GO EXPRESS LUNCHESES \$37

Served in an Individual box or plated. Minimum 5 day pre-order.

CHOOSE TWO FROM CLASSIC GOURMET OPTIONS

(plus one vegetarian option)

Classic Gourmet Deli Sandwiches

includes: individual bag of gourmet kettle potato chips, whole apple or orange, cookie, & choice of salad: seasonal fruit salad, orzo pasta salad, potato salad, house green salad with vinaigrette

HONEY ROASTED GLAZED HAM

cheddar cheese, whole grain mustard, lettuce, tomato, on ciabatta

SMOKED TURKEY CLUB

provolone, avocado, tomato, lettuce, applewood smoked bacon, on sourdough

GRILLED PORTOBELLO & ROASTED VEGGIE

red pepper aioli, on focaccia

PESTO CHICKEN

mozzarella, tomato, arugula, on ciabatta

ROAST BEEF

brie, cranberry aioli, spinach, on croissant

CHICKEN CAESAR WRAP OR SALAD

romaine, parmesan, house caesar dressing

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

“OUT OF THE BOX” BOX STYLE LUNCHES
OR PLATED | \$42
served with fresh sliced fruit, dessert

CHOOSE TWO FROM “OUT OF THE BOX” OPTIONS

CURRY CHICKEN SALAD
with lettuce cups

EL MONTE COBB SALAD
smoked turkey, avocado, grilled tomato, roasted corn, applewood smoked bacon, point Reyes bleu cheese,
jalapeño-balsamic vinaigrette

CHILLED SESAME RICE NOODLE SALAD
assorted organic fresh veggies, crispy tofu, peanut dressing

TUNA POKE
seaweed salad, edamame, avocado, sugar snap peas, wasabi vinaigrette, spicy mayo, crispy wonton strips

SMOKED SALMON
horseradish cream, cucumbers, pickled onions, capers, tomatoes, roasted peppers, crostini

SLOW ROASTED BEET CARPACCIO
local goat cheese, spinach, pepitas, blackened onion vinaigrette

QUINOA & KALE SALAD
chickpeas, fresh seasonal veggies, tahini vinaigrette

“THE BENTO BOX”
miso grilled salmon, seaweed salad, brown rice, pickled veggies, ginger dressed greens

PLATED LUNCH MENUS

THE CHIMAYÓ EXPERIENCE | \$69

Choice of salad or soup & two entrées with chef's choice of dessert

SANTA FE SALAD

crisp greens, heirloom tomatoes, jack & cheddar cheese, blue corn strips, chipotle-herb dressing

SWEETHEART SALAD

baby spinach, butter leaf, sliced strawberries, goat cheese, pepitas, jalapeño vinaigrette

CLASSIC CAESAR

sourdough croutons, parmesan

STEAKHOUSE WEDGE SALAD

smoked bacon, bleu cheese, cherry tomatoes, creamy herb dressing

GREEN GODDESS SALAD

onion, red cabbage, artichokes, asparagus, jicama, edamame, mixed greens

RED GRAPE & ARTISAN FIELDS SALAD

candied walnuts, house-made ricotta, champagne vinaigrette

CAPRESE SALAD

fresh mozzarella, tomato, fresh basil, sea salt, extra virgin olive oil, balsamic reduction

OR

CHICKEN TORTILLA SOUP

avocado, tortilla strips

WILD MUSHROOM SOUP

truffle oil chives

CARROT-APPLE CURRY SOUP

greek yogurt-cilantro crema

BLACK BEAN SOUP

vegan tortilla

ENTRÉES

BLACKENED SALMON

warm fennel-tomato vinaigrette, sweet corn risotto

OVEN ROASTED HERBED AIRLINE CHICKEN BREAST

sweet potato mash, orange glaze

CHICKEN ROULADE

sundried tomato pesto, dijon-beurre blanc, whipped new potatoes

FLAT IRON BISTRO STEAK

red wine demi-glace, duck fat roasted rosemary potato hash

ROASTED PORK TENDERLOIN

mushroom marsala sauce, goat cheese polenta

GRILLED EGGPLANT NAPOLEON

fresh mozzarella, tomato coulis

OR SALAD WITH PROTEIN

served with chef's recommended seasonal vegetables, freshly baked dinner rolls, whipped sweet cream butter
vegetarian, vegan, & gluten free options available

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INSPIRING BREAKS

The Coffee Shop | \$19 per person

coffee service with assorted creams & sweeteners, biscoff biscuits, almond biscotti, chocolate shavings & whipped cream

Spa | \$16 per person

fresh sliced fruit with yogurt, fresh veggies with hummus & fruit juices

Milk & Cookies | \$18 per person

assorted freshly baked cookies, brownies, truffles, milk

The Bistro | \$25 per person

domestic & imported cheese platter with cured meats, crackers, jam, dried & fresh fruits, nuts, pickled veggies

Rejuvenate | \$19 per person

bottled smoothies, seaweed snacks, nut mix, taos bakes granola bars

Chips & Dips | \$18 per person

fresh salsa, chile con queso, guacamole

À La Carte

fresh tortilla chips with house salsas \$8 per guest

add guacamole \$5 add chile con queso \$5

guacamole & chips \$10 per guest

chile con queso & chips \$10 per guest

roasted peanuts \$5 per guest

nut & snack mix \$8 per guest

whole fresh fruit \$4 per guest

sliced fresh fruit \$5 per guest

greek yogurt \$6 per guest

BAKED GOODS & DESSERTS

freshly baked cookies \$38 per dozen

bluecorn-berry shortcake break \$45 per cake

truffles \$42 per dozen

chocolate dipped strawberries \$42 per dozen

gourmet dessert bars \$39 per dozen

brownies \$38 per dozen

local granola bars \$6 ea

fresh popped popcorn \$5 per guest

BREAK PLATTERS

Seasonal Fresh Fruit | \$135 serves 10

chilled & sliced assorted fruit display, served with brown sugar crème fraîche dip

Crudité | \$100 serves 10

fresh assorted raw organic veggies with green goddess dip

Chips & Dips | \$140 serves 10

fresh blue corn & yellow corn tortilla chips served with pico de gallo, salsa, guacamole

Middle Eastern Favorites | \$170 serves 10

roasted red pepper hummus, quinoa-tabbouleh, grilled veggies, feta, grilled pita bread, lemon wedges

Artisan Cheese | \$180 serves 10

assorted domestic & imported cheeses, dried fruits, pickled veggies, mustard, crackers

Le Chocolatier | \$175 serves 10

chocolate dipped fresh strawberries, assorted truffles & candies

Tea Sandwiches | \$35 for ten pieces

smoked salmon with cream cheese

watercress & cucumber

curry chicken salad

ham & brie

House-made Salt & Vinegar Potato Chips

\$50 serves 10

with herb dip

CHEF ATTENDED ACTION STATIONS

Chef Attended Stations

\$175 for all attended stations

Min 25 people for 2 hours, 1 attendant per 75 people

includes freshly baked rolls, butter, tea & coffee

SLOW ROASTED PRIME RIB | \$46

horseradish cream, au jus

HONEY GLAZED HAM | \$34

mustard sauce, pineapple glaze

HERB CRUSTED LAMB RACK | \$59

aged balsamic, mint-chimichurri

APPLE BRINED PORK LOIN | \$24

orange-chutney, mustard-buerre blanc

LIVE PASTA STATION | \$39

a selection of two pastas, three sauces, & an assortment of toppings where our chef's create unique pasta dishes for your guests

WHOLE ROASTED SUCKLING PIG Market Price

rolls, smoked jalapeño-honey bbq w/pickles

minimum 10 guests, maximum 15 guests

OTHER WHOLE SLOW ROASTED PRIMALS | Market Price

WHOLE HOG

WHOLE LAMB

GOOSE

DUCK

locally sourced, availability & pricing will vary

Add Trays of Sides | \$9 per person

GREEN CHILE MAC & CHEESE

SOUR CREAM WHIPPED POTATOES

ROASTED ROSEMARY POTATOES

PENNE WITH BASIL PESTO CREAM SAUCE

WILD MUSHROOM RISOTTO

HARICOT VERTS MEDLEY

GRILLED ASPARAGUS & PEPPERS

CALABACITAS

Add Gourmet Fresh Salads | \$15

DELUXE GARDEN SALAD

fresh assorted veggies, croutons, cheddar & jack cheese

CAESAR SALAD

house-made caesar, focaccia croutons, pecorino romano blend

CAPRESE SALAD

fresh mozzarella, heirloom tomatoes, fresh basil, evoo, balsamic reduction, sea salt

GREEK SALAD

tomatoes, greek olives, cucumbers, bell peppers, feta

MIXED GREENS

apples, pecans with bleu cheese crumbles

choice of dressings: jalapeño vinaigrette,

white balsamic vinaigrette, creamy herb dressing

Add Delightful Soup | \$10

chicken tortilla or vegan

tomato-basil bisque

corn chowder with bacon

southwest black bean

cream of wild mushroom

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

HORS D'OEUVRES

\$7 each, per person

LAND

black bean purée, avocado pico de gallo on a tostada
medjool dates with prosciutto & goat cheese
beef empanada, salsa verde
roasted beef tenderloin, horseradish cream on crostini, fried rosemary, microgreens
pork dumpling, chile plum dip
new mexican red chile cocktail meatball
asparagus & prosciutto canapé with mustard aioli on artisanal crostini
red chile duck confit with seasonal fruit marmalade, jalapeño, on pita point
green chile, bacon & cheddar croquette

SEA

chipotle grilled shrimp with spiked tequila bloody maria & cucumber relish
lobster salad on endive
spicy ahi tuna on crisp wonton with wasabi avocado mousse
local whiskey cured salmon with horseradish cream on cucumber
red chile prosciutto wrapped scallop with pickled shallots & cornichon
crab cake with preserved lemon aioli & fresh herbs
smoked trout salad with celery, shallots, aioli on vinegar potato chip

VEGETARIAN

caprese skewers, tomato, basil, & mozzarella
crostini with brie & fig jam
crispy arancini, truffle cheese & roasted pepper dip
skewered baked squash with cumin roasted carrots & cilantro vinaigrette
stuffed mushrooms with asparagus, spinach & cheese
spanakopita with spinach & feta wrapped in phyllo
bruschetta with heirloom tomatoes, garlic, basil & balsamic drizzle
vegetable spring roll with miso cured vegetables & ginger-chile sauce
roasted garlic, bell pepper, goat cheese on crostini

DINNER BUFFETS

includes two hors d'oeuvres, one dessert, and starbucks coffee, decaffeinated coffee & teavana hot tea

EL MONTE EXPERIENCE: A GLOBAL DELIGHT | \$110

SALAD (choose 1)

butter leaf, tomato, cucumber, local goat cheese, balsamic vinaigrette

OR

baby spinach, romaine hearts, heirloom tomatoes, applewood smoked bacon, bleu cheese dressing

BUFFET ENTRÉES (choice of 2)

mediterranean roasted seabass with lemon scented kale & giant white beans

chicken piccata, grilled artichokes

grilled ribeye with mushroom marsala sauce

penne alla marinara

whipped sour cream & rosemary potatoes

grilled asparagus & roasted peppers

wild mushroom soup

garlic-buttery rolls

SOUTHWEST COVERED WAGON | \$99

SOUP or SALAD (choose 1)

garden greens with roasted squash, roasted corn, red bell pepper, pepitas, red chile-herb dressing

southwest caesar, baby romaine hearts, roasted tomatoes, spicy caesar

chicken tortilla soup

red chile posole

BUFFET ENTRÉES

choose 1: chile rellenos or pork tamales

choose 1: cast iron seared fajitas with chicken & seared beef

or smoked jalapeño bbq brisket & chicken

vegetarian enchiladas served with red & green chile, cheddar & monterey jack cheese

spanish style rice, borracho beans

green chile mac & cheese

warm flour tortillas (with fajitas), pico de gallo, shredded cheddar cheese, guacamole, crema, fresh salsa

cornbread with honey butter

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

PLATED DINNERS

THE CHIMAYÓ EXPERIENCE | \$99

Hors d'Oeuvres (choice of 2 from hors d'oeuvres menu)

Salad (choice of 1)

Santa Fe Salad | crisp greens, heirloom tomatoes, jack & cheddar cheese, blue corn strips, chipotle-herb dressing

Sweetheart Salad | baby spinach, butter leaf, sliced strawberries, goat cheese, pepitas, jalapeño vinaigrette

Classic Caesar Salad | sourdough croutons, pecorino romano, house-made caesar dressing

Steakhouse Wedge Salad | smoked bacon, bleu cheese crumbles, cherry tomatoes, creamy herb dressing

Green Goddess Salad | mixed greens, onion, red cabbage, artichokes, asparagus, jicama, edamame

Red Grape & Artisan Field Greens Salad | candied walnuts, house-made ricotta, preserved lemon vinaigrette

Fresh Mozzarella Caprese Salad | tomatoes, fresh basil, sea salt, extra virgin olive oil, balsamic reduction

Entreés (choice of 2 plus 1 vegetarian option)

Scottish Salmon Piccata | israeli couscous, artichoke hearts, tomatoes, local greens, caper-white wine pan sauce

Oven Roasted Herbed Airline Chicken Breast | sweet potato mash, orange glaze

Chicken Roulade | sundried tomato pesto, dijon-beurre blanc, whipped potatoes

Flat Iron Bistro Steak | red wine demi-glace, duck fat roasted rosemary-potato hash

Roasted-Curried Vegetables | roasted local carrots, grilled zucchini, roasted peppers, roasted cauliflower, lemon scented lentils, cashews, cilantro yogurt sauce

Served with chef's recommended seasonal vegetables, freshly baked dinner rolls, whipped sweet cream butter

Minimum of 15 guests

vegetarian, vegan & gluten free options available

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met

PLATED DINNER

SANGRE DE CRISTO EXPERIENCE | \$110

Hors d'Oeuvres (choice of 2 from hors d'oeuvres menu)

Salad (choice of 1)

Santa Fe Salad | crisp greens, heirloom tomatoes, jack and cheddar cheese, blue corn strips, chipotle-herb dressing

Sweetheart Salad | baby spinach, butter leaf, sliced strawberries, goat cheese, pepitas, jalapeño vinaigrette

Classic Caesar Salad | sourdough croutons, pecorino romano, house-made caesar dressing

Steakhouse Wedge Salad | smoked bacon, bleu cheese, cherry tomatoes, creamy herb dressing

Green Goddess Salad | mixed greens, onion, red cabbage, artichokes, asparagus, jicama, edamame

Red Grapes & Artisan Field Greens Salad | candied walnuts, house-made ricotta, preserved lemon vinaigrette

Fresh Mozzarella Caprese Salad | tomatoes, fresh basil, sea salt, extra virgin olive oil, balsamic reduction

Entrées (choice of 3 with 1 vegetarian included)

Butter Roasted Seabass | mediterranean couscous, lemon beurre blanc

Prime 10oz NY Strip Steak Au Poivre | mushroom-brandy cream sauce, seasonal vegetable, herb pesto roasted fingerlings, onion strings

Red Chile Seared Beef Tenderloin | pomegranate demi-glace, green chile mac & cheese

Roasted-Curried Vegetables | roasted local carrots, grilled zucchini, roasted peppers, roasted cauliflower, lemon scented lentils, cashews, cilantro yogurt sauce

Oven Roasted Chicken Breast | roasted poblano & wild mushroom risotto, tomato, roasted corn & basil salad

served with chef's recommended seasonal vegetables, freshly baked dinner rolls, whipped sweet cream butter

Choice of dessert

Minimum of 15 guests

vegetarian, vegan & gluten free options available

Individual entrée orders must be pre-selected and provided in writing 5 business days prior to the event.

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FAMILIAR AL ESTILO ESPAÑOLA

SPANISH STYLE FAMILY MEAL | \$110

2 PASSED SPANISH TAPAS

tomato, garlic crostini, roasted corn salsa
manchego croquettes, lemon-caper butter sauce

SPANISH TAPAS PLATTER

roasted olives, manchego, spanish chorizo, boquerones, marcona almonds, salmorejo sauce,
roasted garlic, figs

SEATED DINNER

farmers market salad - radish & tomato

ENTRÉE

slow roasted herb marinated leg of lamb

OR

roasted mojo pork

patatas bravas with garlic-saffron aioli

Paella with shrimp & chicken

roasted piquillo peppers, local goat cheese,
lemon chard, broccolini

champignons

DESSERT

flourless chocolate cake with cinnamon & red chile caramel

OR

crema catalana with churros

wine pairings available

minimum 20 guests, maximum 50 guests

DESSERT SELECTIONS

SELECTIONS FOR LUNCHESES & DINNERS

(choose 2)

flourless chocolate cake

layered chocolate cake

crème brûlée cheesecake

strawberry shortcake

lemon tartlet bites

toffee apple pie

assorted gourmet dessert bars

strawberry parfait

turtle cheese cake

bourbon pecan pie

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met*

COMPLETE MEETING PACKAGES

\$109 Per Person

Minimum of 20 Guests

BREAKFAST

chef's selection of breakfast pastries & breads,
fresh fruit, eggs, breakfast potatoes, oatmeal,
bacon & sausage

orange juice, starbucks coffee, decaffeinated coffee
& teavana hot tea

LUNCH

chef's selection green salad

CHOICE OF 2 ENTRÉES:

chicken, beef, salmon or trout

served with chef's seasonal vegetables & side

bread & butter

assorted desserts

AM BREAK

assorted granola bars

assorted fresh fruit

ALL DAY BEVERAGES

freshly brewed starbucks

assorted soft drinks

PM BREAK

chef's selection of assorted cookies & snack mix

EXECUTIVE MEETING PACKAGES

\$75 | per person

Maximum of 10 guests

BREAKFAST

assorted muffins & pastries,
house-made organic granola,
greek yogurt & local honey
coffee, decaf, herbal teas (for breakfast only; continuous
beverage service available for \$70/gallon).

LUNCH

CHOICE OF ENTRÉE

Anaconda Beef Burger
(bacon, cheddar, jack, lettuce, tomato, onions, brioche bun,
dijon aioli)

OR

Grilled Chicken Sandwich
(bacon, cheddar, jack, lettuce, tomato, onions, brioche bun,
dijon aioli)

OR

“Beyond Meat” Burger
(vegetarian with avocado, roasted beets, tomato, lettuce,
pickles, chipotle aioli, wheat bun)
comes with house side salad

CHOICE OF DESSERT

flourless chocolate tort

OR

toffee apple pie

includes iced tea

PM BREAK

(Choose 2):

assorted granola bars

assorted candy bars

bag of popcorn

bag of pretzels

bag of chips

NON-ALCOHOLIC BEVERAGES

HOT

starbucks coffee, decaffeinated coffee,
teavana hot tea, lemons & local honey | \$70 gallon

hot chocolate | \$40 gallon

hot cider | \$40 gallon

COLD

iced tea | \$30 gallon

freshly squeezed lemonade | \$30 gallon

aqua frescas: basil-watermelon, cantaloupe-mint or horchata | \$40 gallon

fruit infused water | \$30 gallon

aroma cold brew | \$80 gallon

BOTTLES

jarritos (mexican soda) | \$5 each

assorted coca-cola products | \$4 each

red bull | \$7 each

acqua panna | small \$5 each, large \$9 each

s.pellegrino | small \$5 each, large \$9 each

perrier | \$3 each

TERMS AND CONDITIONS

FOOD AND BEVERAGE

The Hotel prohibits any food or beverage including alcoholic beverages of any kind to be brought into the hotel by the patron or any of the patron's guests or invitees.

FINAL GUARANTEE NUMBERS

Final numbers are due five (5) business days prior to the event date. This number will be considered the final guarantee. The hotel will not be responsible for service of more than three (3) percent over the guaranteed number.

BANQUET CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the event. If the banquet check is not signed, the client is agreeing to pay all charges posted to the account in full.

SERVICE CHARGE

All food, beverage, audio visual, and incidental charges are subject to a taxable 23% service charge and current local and state taxes.

DECORATIONS/ENTERTAINMENT

Our Catering and Convention Services department will be happy to assist you with floral, decorating and entertainment needs. If you select your own décor company, approval must be obtained prior to affixing anything to walls, floors, and or ceilings.

SERVING TIMES

Your event will be set and ready to go thirty minutes prior to the scheduled start time. Buffet service will run for the following time periods. An extension of service times are subject to additional labor fees.

Hot Breakfast Buffets - 90 minutes

Continental Breakfast Buffets - 60 minutes

Coffee Break Service - 60 minutes

Lunch Buffets - 90 minutes

Dinner Buffets - 120 minutes

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\$5 Per Guest Surcharge on Buffets When Minimum is Not Met*