



EL MONTE
S A G R A D O

TAOS

Exceptional Events Menu

Note that our menus change with the seasons, availability and at the creative direction of our Chef. All prices and menu items are subject to change until signed Banquet Event Orders (BEOs) are received by the Exceptional Events Manager. Our Chef is committed to using locally grown and organic products when available in the menu items listed.

Continental Breakfast

Minimum of 12 people required; 20% per person surcharge for smaller groups

La Costilla Breakfast

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Served with Whipped Butter and Preserves,
Sliced Seasonal Fresh Fruits and Berries
Assorted Breakfast Cereals
2% and Skim Milk
Freshly Brewed Coffee – Regular and Decaffeinated
Selection of Hot Teas
\$18 ++ per person

El Monte Breakfast

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Assorted Bagels Served with Cream Cheese, Whipped Butter, Premium Marmalades and Preserves
Sliced Seasonal Fresh Fruits and Berries
Assorted Breakfast Cereals
2% and Skim Milk
Assorted Yogurts and House made Granola
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$20 ++ per person

Rio Grande Breakfast

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Warm Cinnamon Rolls
Assorted Bagels Served with House Smoked Salmon,
Cream Cheese, Whipped Butter, Premium Marmalades and Preserves
Sliced Seasonal Fresh Fruits and Berries
Assorted Breakfast Cereals
2% and Skim Milk
Assorted Yogurts and House made Granola
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$24 ++ per person

Breakfast Buffets

\$100 surcharge for breakfast buffets for fewer than 20 guests

Land of Enchantment

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Green Chile and Cheddar Scrambled Eggs
Breakfast Sausage
Apple Wood Smoked Bacon
Pueblo Style Skillet Potatoes
Assorted Breakfast Cereals
2% and Skim Milk
Assorted Yogurts and House made Granola
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$28.00 ++ per person

Kit Carson

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Eggs El Monte served with Chile Scented Hollandaise
House-made Red and Green Chile
Griddled Chorizo Sausage
Pueblo Style Skillet Potatoes
French Toast served with Whipped Butter and Hot Maple Syrup
Assorted Breakfast Cereals
2% and Skim Milk
Assorted Yogurts and House made Granola
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$32++per person

Pueblo Peak Mountain Brunch

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Warm Cinnamon Rolls
Individual Yogurt and Granola Parfaits ~ Colorful Layers of Yogurt Topped with Granola
French Toast served with Whipped Butter and Hot Maple Syrup
Green Chile and Cheddar Scrambled Eggs
Blue Corn Enchiladas with Roasted Mushrooms, Pepper Jack Cheese and Calabacitas
Spanish Serrano Ham
Smoked Bacon
Country Sausage
Pueblo Style Skillet Potatoes
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$38++per person

Breakfast Buffets Cont.

Mercado Latino Market Brunch

Breakfast Juices: Orange, Grapefruit, Cranberry and Tomato
A Selection of Freshly Baked Breakfast Pastries
Warm Cinnamon Rolls
Imported and Local Artisan Cheeses
Chicken Mole with Chimayo Chiles and Roasted Tomatoes
Huevos Rancheros with Warm Tortillas, Black Beans and Ancho Chiles
Pancakes served with Whipped Butter and Hot Maple Syrup
Spanish Serrano Ham
Smoked Bacon
Country Sausage
Pueblo Style Skillet Potatoes
Apple Cobbler, Assorted Cookies and Milk Chocolate Brownies
Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Hot Teas
\$52++per person

Breakfast Enhancements

(Priced Per Person Unless Otherwise Noted)

Bagels Smoked Salmon and Cream Cheese	\$7.00 ++pp
French Toast with Maple Syrup	\$5.00 ++pp
Pancakes with Maple Syrup	\$5.00 ++pp
Smoked Bacon	\$4.00 ++pp
Country Sausage	\$4.00 ++pp
Cinnamon Rolls with Crème Fondant	\$4.00 ++pp
Granola and Yogurt Parfait	\$3.00 ++pp
Selection of Cereals and Milk	\$3.00 ++pp
Mini “Hand Held” Breakfast Burritos	\$4.00 ++pp

Breakfast Action Stations

Chef Fee required at \$100 flat rate

The Classic Crepe

Chef Attended Made to Order Crepes
With Seasonal Selection of Fresh Strawberries, Blueberries, Chocolate, Ham,
Sweet Mascarpone and Gruyere Cheeses
\$8++ per person

Belgian Waffle Station

Chef Attended made to Order Waffle Station
With Homemade Waffles, Fresh Season Berries,
Chopped Pecans, Maple Syrup, Whipped Cream and Powdered Sugar
\$9++ per person

Omelet Station

Chef Attended Made to Order Omelets with a Selection of Ham, Peppers, Bacon, Mushrooms,
Tomatoes, Queso Fresco, Green Chile and Spinach
\$10 ++ per person

Gourmet Steak and Eggs Station

Seared Omaha Tenderloin Served on Top of Toasted Brioche
With Scrambled Eggs topped with Red Chile Hollandaise
\$12++per person

Plated Breakfast Selections

All Breakfast Entrees served with a Selection of: Assorted Juices, Whole and Skim Milk, Freshly Baked Breakfast Pastries with Whipped Butter, Premium Marmalades and Preserves Freshly Brewed Coffee – Regular & Decaffeinated and Selection Hot Teas

High Mountain Desert

Scrambled Eggs with Fresh Chives
El Monte Breakfast Potatoes
And choice of:
Smoked Bacon
Griddle Sausage
Smoked Pit Ham
\$18 ++per person

Tumbleweed

Malted Belgian Waffle with Fresh Seasonal Berries
Served with Maple Syrup
And choice of:
Smoked Bacon
Chorizo Sausage
Smoked Pit Ham Steak
\$20 ++ per person

Eggs El Monte

Eggs El Monte served with Chile Scented Hollandaise
Choice of:
Smoked Bacon
Link Sausage
Smoked Pit Ham Steak
Skillet Potatoes
\$22 ++per person

Tenderloin and Eggs

Grilled Tenderloin Filet with
Poached Eggs and Spicy Hollandaise Sauce
El Monte Breakfast Potatoes
\$26 ++ per person

Refreshment Breaks

Starbucks Regular & Decaffeinated Coffee	\$39.00 ++ per gallon
Freshly Brewed Iced Tea with Lemon Wedges	\$35.00 ++ per gallon
Fresh Lemonade	\$34.00 ++ per gallon
Whole and Skim Milk	\$20.00 ++ per gallon
Organic Whole and Organic Skim Milk	\$30.00 ++ per gallon
Bottled Waters	\$5.00 ++ each
Assorted Bottled or Canned Sodas	\$3.00 ++ each
Assorted Bottled Juices	\$3.00 ++ each
Organic and Odwalla Juices	\$5.00 ++ each

A La Carte Break Items

Sliced Seasonal Fresh Fruits and Berries	\$4.00 ++ per person
Trail Mix	\$3.00 ++ per person
Assorted Jumbo Freshly Baked Cookies	\$24.00 ++ per dozen
A Selection of Breakfast Pastries	\$24.00 ++ per dozen
Seasonal Fresh Whole Fruit	\$2.00 ++ per piece
House-made Tortilla Chips with House made Guacamole/Salsa	\$5.00 ++ per person
Assorted Miniature Candies	\$2.00 ++ per person
Assorted Mixed Nuts	\$2.00 ++ per person

Specialty Breaks

Spa Break

Assorted Granola Bars and Health Bars, Sliced Seasonal Fresh Fruit, Fruit Juices, Mineral Waters and Carbonated Beverages, A Selection of Hot Teas
\$8 ++ per person

At The Movies

Plain and Peanut M & M's, Assorted Freshly Baked Cookies, A Variety of Candy Bars, Freshly Popped Popcorn, Bottled Soft Drinks, Regular & Decaffeinated Coffee, A Selection of Hot Teas
\$10 ++ per person

Chocoholic

Juicy Ripe Strawberries Dipped in Chocolate, Walnut Double Chocolate Brownies, Freshly Baked Chocolate Chip Cookies, Chocolate and Almond Biscotti, Bottled Soft Drinks, Freshly Brewed Coffee- Regular and Decaffeinated, A Selection of Hot Teas and Hot Chocolate
\$12 ++ per person

Nature Walk

Whole Bran Muffins, Trail Mix, Whole Fruit, Granola Bars, Bottles Water Assorted Odwalla All Natural Beverages and Hot Tea
\$14 ++ per person

The All Day Break

Early Morning

Freshly Baked Pastries, Regular and Decaf Coffee & Mighty Leaf Teas

Mid Morning

Whole Fruit, Granola Bars, Trail Mix, Odwalla Beverages

Afternoon

Freshly Baked Cookies, Fudge Brownies, Sodas, Bottled Waters
\$30 ++ per person

Luncheon Menus

Plated Selections

Pricing is for all courses to be pre-selected. If you would like to discuss offering your guests a choice of appetizers, salads, entrees or dessert, please call our Exceptional Event Manager for pricing. Each Luncheon is a Three Course Meal with: Soup or Salad, Freshly Baked Bread with Whipped Butter, an Entree and Dessert. Freshly Brewed Coffee – Regular & Decaffeinated and Selection of Mighty Leaf Teas

Soup Selections

(Select One Salad or Soup)

Chicken and Chorizo Tortilla Soup
Taos Potato Soup
Tomato Basil Soup
Carrot and Ginger Soup
Seasonal Winter Squash Soup with Candied Pecans (Winter Only)

Salad Selections

(Select One Salad or Soup)

Mixed Field Greens with Roasted Pecan and Blue Cheese Vinaigrette,
Spicy Candied Pecans and Crumbled Blue Cheese

Hearts of Romaine with Wild Mountain Berries, Gorgonzola and Orange Thyme Dressing

Wedge Salad with Iceberg Lettuce, Marinated Tomato Wedges,
Roasted Corn and Spicy Ranch Dressing

Entree Lunch Selections

(Select One Entrée/Three Course Pricing)

Southwest Poblano Chile Relleno

Sweet Corn Vegetarian Tamale, Red and Green Chile, Anasazi Beans and Rice
\$22 ++per person

Mushroom and Cheese Enchiladas

Oaxaca Style Mole, Black Beans, Guacamole, Sour Cream & Pico De Gallo
\$22 ++per person

The Taos Tumbleweed

Shredded Romaine, Diced Tomato, Avocado, Bacon, Blue Cheese,
Chopped Egg and Red Chile Dusted Fried Potato Strings
\$24 ++per person

Roasted Free Range Chicken

Tomato and Chipotle Chile Glaze and Seasonal Market Vegetables
\$26 ++per person

Penne Pasta with Green Chile Dusted Shrimp

Plum Tomatoes, Cilantro and Jalapeno Pesto
\$26 ++per person

Dessert Selections

(Select One)

Flourless Chocolate Cake
Upside Down Apple Pie
Mascarpone Cheesecake
Crème Brule

Box Lunch Menus

The Taos Box

Your Choice of One of the Following Stacked Deli Sandwiches:
Oven Roasted Breast of Turkey, Virginia Baked Ham or Peppered Roast Beef
All Sandwiches Served on a Fresh Bun with a Dill Pickle
Individual Bag of Chips
Fresh Whole Fruit
Freshly Baked Cookie
Carbonated Beverage or Bottled Water
\$18 ++per person

El Monte Wrap Up

Celebration Club Wrap
Fresh Oven Roasted Turkey Breast, Honey Baked Ham, Bacon,
Crisp Lettuce, Tomatoes and Pepper Jack Cheese
All Wrapped in a Flour Tortilla
Individual Bag of Chips
Fresh Whole Fruit
Small Container Pasta Salad
Freshly Baked Cookie
Carbonated Beverage or Bottled Water
\$22 ++per person

Buffet Luncheons

There is a \$100.00 Service Charge for Buffet Service under 20 persons Luncheon Buffets Include a Basket of Freshly Baked Breads and Condiments Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Teas

The Gardens Deli Buffet

Gourmet Deli:
Fresh Sliced Deli Selections of:
Virginia Baked Ham, Fresh Roasted Turkey Breast, Peppered Roast Beef and Pastrami
Assorted Sliced Cheese Platter
Accompanied by:
Market Fresh Fruit Salad
Marinated Tomatoes, Roasted Onions and Sliced Cucumbers
Roasted Red Skin Chive and Sour Cream Potato Salad
Compliments:
Sliced Tomatoes, Onions, Lettuce & Kosher Dill Pickles
The Sweet Sides:
A Selection of Freshly Baked Cookies
Assorted Dessert Bars
\$24 ++ per person

Plaza Buffet

Chilled Selections:
Balsamic Dressed Field of Greens
Jicama and Napa Cabbage Slaw, Cilantro and Lime Vinaigrette
Herbed Red Skin Potato Salad
The Hot Sides:
Grilled Breast of Chicken with Fresh Yellow and Red Beefsteak Tomatoes and Garlic Salsa
Grilled Salmon with Poblano Cream Sauce
Accompanied by:
Grilled Seasonal Fresh Vegetables
The Sweet Side:
Assorted Freshly Baked Pies and Cakes
\$26 ++ per person

New Mexican Buffet

Chilled Selections:

Roasted Corn and Chicken Salad with Chipotle Lime Vinaigrette
Double Wedge Salad with Southwestern Ranch Dressing and Roasted Corn
Marinated Shrimp Salad with Saffron and Cilantro Rice

The Hot Sides:

Chicken and Chorizo Tortilla Soup
Beef Enchiladas El Monte with Queso Fresco and Red Chile Sauce
Pulled Pork Carnitas with Black Beans and Ranchero Sauce
Seasonal Vegetables Calabacitas
Red Chile and Oregano Posole

The Sweet Sides:

Choke Cherry Flan
Tres Leches Bread Pudding
\$28 ++ per person

Dinner Menus

Plated Selections

Pricing is for all courses to be pre-selected. If you would like to discuss offering your guests a choice of appetizers, salads, entrees or dessert, please call our Catering and Conference Services Manager for pricing.

Each Dinner is a Three or Four Course Meal to include an Appetizer Selection (Four Course Offering), Soup/Salad, Entrée and Dessert. All dinner selections are served with Freshly Baked Bread with Whipped Butter and Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Tea

Signature Appetizer

(Select One)

Hot Selections

Tomato and Mozzarella Brochette with Basil Oil on Focaccia Bread
Ginger Chicken Satay Teriyaki Style
Gingered Beef Satay Teriyaki Style
Baked Herb Crusted Goat Cheese on Crostini
Spanakopita, Spinach and Feta Cheese Wrapped Phyllo Dough
Vegetable Fried Spring Rolls with Sweet Chili Sauce
Breaded Chorizo Stuffed Mushrooms
Assorted Mini Quiches
Green Chile and Chicken Empanadas
Fried Vegetable Pakora

Cold Selections

Smoked Salmon Mouse on Cucumber Chips
Red Chili Herbed Goat Cheese Crostini
Prosciutto and Seasonal Melon, Balsamic Syrup
Smoked Chicken Tostada with Avocado Salad
Basil Marinated Buffalo Mozzarella Skewers
Artichoke and Cream Cheese Tartlet
Baguette Crostini with Spinach Dip

Salad Selections

(Select One)

Sandoval Salad

Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette

Mixed Greens Salad

Assortment of Seasonal Greens and Romaine Hearts, Tomatoes, Shredded Sharp Cheddar Cheese, Balsamic Dressing

The Southwest Wedge Salad

Iceberg Lettuce Served with Marinated Tomatoes, Roasted Corn, Spicy Ranch Dressing

The Monte Caesar

Crisp Romaine Lettuce and Freshly Grated Parmesan tossed accented with Fresh Baked Sourdough Croutons and Anchovies, Creamy house made Caesar Dressing

Granny Smith Apple Salad

Crumbled Blue Cheese, Candied Walnuts and Shredded Apple
Apple Vinaigrette

Entrée Selections

POULTRY

Spit Roasted Honey and Ginger Rubbed Chicken Breast
Served with Sundried Tomato Polenta & Asparagus

3 course

\$45++

4 course

\$55++

Prosciutto & Basil Wrapped Breast of Chicken
Served with Goat Cheese Risotto & Green Beans

\$45++

\$55++

Chicken Roulade
Served with Butter Whipped Potatoes &
Honey Roasted Baby Carrots

\$45++

\$55++

SEAFOOD

Grilled Salmon
Served with a Wild Rice Pilaf &
Smoked Tomato Chipotle Sauce

\$55++

\$65++

Chilean Sea Bass & Cilantro Truffle Oil
Chorizo & Pepper Roasted Baby Potatoes
Butter Haricot Vert with Saffron Cream Sauce

\$65++

\$75++

MEAT

Mustard & Honey Glazed Pork Tenderloin
Served with Sweet and Sour Red Cabbage,
Beer Battered Onion Rings

\$55++

\$65++

Grilled Beef Tenderloin
Served with Balsamic Demi Glaze, Grilled Asparagus
Creamed Mashed Potato

\$65++

\$75++

Olive and Blue Cheese Crusted Filet Mignon
Cabernet Balsamic Demi Glaze & Caramelized Onion
Comfit, Au Gratin Potatoes

\$75++

\$85++

VEGETARIAN

Vegetable Risotto with Black Truffle Oil and Asparagus	\$45++	\$55++
Mozzarella Baked Portabella Mushroom Served with Marinated and Grilled Vegetables with Basil & Cilantro oil and Wild Rice	\$45++	\$55++
Buckwheat Noodles Poached in Tomato Water with Seared Paneer Cheese, Sautéed Garlic, Wilted Spinach & Broccoli Florets	\$45++	\$55++

Dessert Selections

(Select One)

Fresh Berry Cheesecake

Vanilla Bean Crème Brule with Biscochitos

Strawberries Grand Marnier with Chantilly Cream

Bourbon Pecan Pie

Italian Gelato Served with Biscotti

Dinner Buffets

There is a \$100.00 Service Charge for Buffet Service under 20 persons

Pueblo Buffet

Chilled Selections:

Mixed Field Greens with Candied Pecans and Crumbled
Blue Cheese topped with Balsamic Vinaigrette

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o Hearts of Romaine with Citrus, Candied Pecans, Gorgonzola and Prickly Pear Dressing

The Hot Sides:

Blue Corn Hatch Green Chile Cheese Enchiladas

Grilled Marinated Beef and Chicken Fajitas:

Grilled Peppers, Onions, Guacamole, Sour Cream, Salsa, Shredded Cheese, Scallions and Tomatoes

Accompanied By:

Calabacitas, refried Pinto Beans, Spanish rice
Crisp Tri-Colored Tortilla Chips with Salsa, Guacamole
Green Chile Corn Muffins, Warm Tortillas
Butter and Red Chile Honey

The Sweet Sides:

Warm House Made Churros
Mascarpone Cheesecake
Flourless Chocolate Torte with Raspberry Sauce
Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Teas

\$55 ++per person

Taos Plaza Buffet

Chilled Selections:

Daily Market Inspired Soup

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Baby Spinach, Fresh Mountain Strawberries, Blue Cheese, Scallions & Raspberry Vinaigrette and a Selection of Sliced Fresh Tropical Fruit

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Vine Ripened Tomato, Vidalia Onions and Avocado Salad with Balsamic Vinaigrette

The Hot Sides:

Ancho Chile and Cheddar Stuffed Chicken Breast

Mahi- Mahi with a Mango-Cilantro Relish

Marinated Beef Medallions with Grilled Mushrooms & Mushroom Jus Garlic Roasted Potatoes with Caramelized Onions

Accompanied By:

Chef's Selection of Vegetables

The Sweet Sides:

Chocolate Torte

Mascarpone Cheesecake

Bourbon Pecan Pie

Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Teas

\$65 ++ per person

New West Buffet

Chilled Selections:

Spinach, Red and White Endive Salad & Candied Walnuts, Blue Cheese Crumbles, and Orange Segments, Topped with Spicy Ranch Dressing and Lemon Oil

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Confit of Duck and Wild Rice Salad with Sage Brown Butter Vinaigrette

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Jicama and Napa Cabbage Salad with Cilantro-Lime Dressing

The Hot Sides:

New West Smothered Chicken with Sweet Potato Medallions

Marinated Skirt Steak with Mojo Sauce

Shrimp Rellenos with Smoky Tomato Sauce

Accompanied By:

Wild and Jasmine Rice Pilaf

Chef's Selection of Vegetables

The Sweet Sides:

Warm House Made Churros

Mascarpone Cheesecake

Flourless Chocolate Torte with Raspberry Sauce

Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Teas

\$70 ++ per person

Anaconda Buffet

Chilled Selections:

Organic Greens with Herbed Polenta Croutons and Minted Apple Dressing

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Grilled Squash, Bell Peppers and Tomato topped with Buffalo Mozzarella

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El Monte Caesar Salad

The Hot Sides:

Smoked Apricot Glazed Muscovy Duck Breast

Grilled Petit Prime Filet Tournedos with Tamarind and Port Reduction

Roasted Chilean Sea Bass with Sun Dried Tomato Gremolata and Anaheim Chile Bisque

Accompanied By::

Roasted Fingerling Potatoes

Petite Roasted Spring Vegetables

The Sweet Sides:

Mini Mixed Desserts

Artisan Cheese Display

Petite Lemon Tartlets

Freshly Brewed Coffee – Regular & Decaffeinated, and Selection of Hot Teas

\$70 ++ per person

Reception

Hot Hors d' oeuvres

Choose Butler Passed Service for \$30.00 per hour

Chorizo Stuffed Mushrooms	\$3.50 ++ per piece
Green Chile and Chicken Empanadas	\$3.50 ++ per piece
Gingered Beef Satay Teriyaki Style	\$3.50 ++ per piece
Spanakopita, Spinach and Feta Cheese Wrapped Phyllo Dough	\$3.50 ++ per piece
Skewers of Pork Tenderloin with Mango Salsa	\$3.50 ++ per piece
Mini Green Chile Frittata	\$3.50 ++ per piece
Southwestern Duck Spring Rolls with Sweet Chile Sauce	\$3.50 ++ per piece
Miniature Beef Wellington	\$4.00 ++ per piece
Lump Crab Cakes with Cajun Remoulade	\$4.00 ++ per piece
Coconut Shrimp with Orange Horseradish	\$4.00 ++ per piece

Cold Hors d' oeuvres

Jumbo Shrimp with Tomatillo Cocktail Sauce	\$4.00 ++ per piece
Coronets of Genoa Salami with Herbed Goat Cheese	\$4.00++ per piece
Artichoke and Cream Cheese Tartlet	\$4.00 ++ per piece
Baguette Crostini with Spinach Dip	\$4.00 ++ per piece
Beef Tenderloin, Blue Cheese and Crisp Tortilla Points	\$5.00 ++ per piece
Crab Tostada	\$5.00 ++ per piece

hors d'oeuvres Displays

Chilled Vegetable Display

Asparagus, Squashes, Cauliflower, Broccoli, Cherry Tomatoes, Beets, Carrots, Celery and Peppers
Traditional and Spicy Peppercorn Ranch
SMALL (25 Guests) - \$150.00
MEDIUM (50 Guests) - \$250.00
LARGE (100 Guests) - \$400.00

Fresh Domestic and Exotic Fruit Display

Honey Yogurt Sauce
SMALL (25 Guests) - \$150.00
MEDIUM (50 Guests) - \$250.00
LARGE (100 Guests) - \$400.00

International Cheese Display

A Selection of Brie, Bel Paese, Double Gloucester and Stilton Port Salute, Goat Cheese, Colby Jack and Havarti with Caramelized Walnuts, Fresh Fruit, Gourmet Crackers and Sliced French Baguettes.
SMALL (25 Guests) - \$175.00
MEDIUM (50 Guests) - \$300.00
LARGE (100 Guests) - \$500.00

Italian Antipasto Display

To include Chef's Selection of Hand carved Mediterranean Meats and Grilled Local Vegetables with Olives and Focaccia
SMALL (25 Guests) - \$175.00
MEDIUM (50 Guests) - \$300.00
LARGE (100 Guests) - \$500.00

Baked Whole Brie en Croute

Baked with Dried Berries and Pecans, Apricot Compote, Sliced French Bread
(Serves 20 Guests)
\$80.00 each

Carving Stations

*All Carving Stations are Chef Attended Stations, \$100 surcharge for fewer than 20 people
\$100.00 ++ Chef Attendant Fee Per Station*

Garlic Roasted Leg of Lamb

Fresh Garlic Rubbed Leg of Lamb with Rosemary Lamb Jus
\$11 ++ per person

New Mexican Pork Loin

Sonora Spiced Roasted Loin Pork with Citrus Pico de Gallo, Grain Mustard Remoulade and Warm Tortillas,
\$11 ++ per person

Salt and Pepper Crusted Prime Rib of Beef

Roasted on the Bone Prime Rib of Beef, Grated Horseradish, Cognac Cream Sauce, Whole Grain Mustard, Au Jus and Soft Rolls
\$15 ++ per person

Tenderloin of Beef

Herb Roasted Tenderloin of Beef with Whole Grain Mustard, Horseradish
Cognac Cream and Soft Rolls
\$22 ++ per person

Action Stations

*All Carving Stations are Chef Attended Stations, \$100 surcharge for fewer than 20 people
\$100.00 ++ Chef Attendant Fee per Station*

Bananas Foster Flambé

Sautéed Bananas, Crème de Banana, Cinnamon, Rum, Brown Sugar,
Served with Tahitian Vanilla Bean Ice Cream
\$10 ++ per person

Southwest Fajita

Marinated Beef and Chicken
Grilled Vegetables, Soft Flour Tortillas, Salsa, Guacamole, Queso Fresco,
& Appropriate Garniture
\$12 ++ per person

French Crepes with Seasonal Berries

Vanilla Pastry Cream, Grand Marnier Flambé
\$12 ++ per person

Italian Pasta

Tortellini, Penne or Bow Tie Pastas
Sautéed with a Selection of Fresh Seasonal Vegetables and Herbs
Accented with Your choice of Chorizo Sausage, Shrimp or Chicken
Served with Alfredo, Tomato Basil and Smoky Tomato Sauce
\$15 ++ per person

Seafood Scampi

Shrimp and Scallops Sautéed in Roasted Garlic,
Accented with Tomato, Mushroom and Vidalia Onions
Finished with Fresh Basil, Olive Oil and White Wine
\$15 ++ per person