



317 Kit Carson Road Taos, NM 87571
Catering and Conference Services: Tracy Mueller Direct: 575-737-9882

SACRED WEDDING MENUS 2011

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 Catering and Manager. Our Chef is committed to using locally grown and organic products when available. Up to three entrée counts must be given two weeks in advance of event date.

Reception

During the Cocktail Reception, we will serve your guests a selection of any three of the following Hot & Cold Hors d'oeuvres.

Hot Selections

Tomato and Mozzarella Bruschetta 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

Cold Selections

Smoked Salmon Mousse 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

Sandoval Salad

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

The Monte Caesar

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

Tomato Caprese Salad

Seasonal Greens with Beef Steak Tomatoes, Buffalo Mozzarella
Chef's Own Balsamic Vinaigrette

Home Made Soup Selections

Tomato and Basil Soup

Served with Fresh Basil and Italian Herbs

Wild Mushroom Soup

Shitake, White and Portabella Mushrooms with Thyme and Oregano

Crab Bisque

Served with Basil and Lemongrass

Tortilla Soup

Chicken, Black Beans and Chorizo

Pistou Soup

Fresh Vegetables w/Vegetable Stock and House Made Pesto

Plated Starter Course

Tomato and Chicken on Focaccia

Grilled Chicken Breast and Tomato Salsa, with Shredded Mozzarella Cheese and Basil Pesto Oil

Vegetable Feta Quiche

Served with Organic Mixed Greens

Porcini Risotto

Traditional Arborio Risotto with Mushrooms, served with Fresh Parmesan, Truffle Oil Drizzle

Grilled Asparagus and Prosciutto Ham

Served w/Lemon and Olive Oil Vinaigrette

Crab Cake

4oz Crab Cake on Petite Balsamic Dressed Salad with Remoulade

Sorbet Intermezzo

(Cost \$6 pp)

Lemon Sorbet

Candied Lemon Zest

Prickly Pear Sorbet

Pear Drizzle

Champagne Sorbet

Sugared Grapes

Raspberry Sorbet

Candied Raspberry Garnish

Entrée Selections

POULTRY

	<u>3 course</u>	<u>4 course</u>
Grilled and Marinated Organic Chicken Breast served with Nicoise and Ratatouille and Roasted Red Bliss Potatoes.	\$50++	\$60++

Prosciutto & Basil Wrapped Breast of Chicken served with Goat Cheese Risotto and Haricot Verts.	\$55++	\$65++
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Roasted Stuffed Cornish Hen with Wild Pecan Rice, a Port Wine Sauce, Spinach and Baby Carrots.	\$55++	\$65++
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SEAFOOD

Grilled Salmon served with a Jasmine Rice and a Smoked Chipolte Sauce.	\$55++	\$65++
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Halibut Filet with a Green Chile and a Citrus Beurre Blanc Sauce.	\$55++	\$65++
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Seared Colorado Rainbow Trout with Chive Lemon Almond Butter, Fingerling Potatoes and Haricot Verts.	\$65++	\$75++
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MEAT

Honey Glazed Pork Tenderloin served with Apricot Teriyaki Sauce, Bok Choy and Basmati Rice	\$55++	\$65++
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Freshly Organic Seared Bison NY Cut served with Balsamic Demi Glaze, Grilled Asparagus and Sweet Mashed Potatoes.	\$75++	\$85++
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Olive and Blue Cheese Crusted Filet Mignon served with Caramelized Onion, Cabernet Balsamic Demi Glaze, Au Gratin Potatoes and Chefs Choice of Vegetables.	\$75++	\$85++
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VEGETARIAN

Mozzarella Baked Portabella Mushroom served with Marinated Grilled Vegetables, Basil Cilantro Oil and Wild Rice.	\$45++	\$55++
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Stuffed Steamed Whole Artichoke with Mushroom Ragout.	\$45++	\$55++
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Vegetable Lasagna with Seasonal Vegetables.	\$45++	\$55++
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Rio Grande Duets

	<u>3 course</u>	<u>4 course</u>
Grilled Salmon & Herb Roasted Chicken Breast, <i>Sautéed Wild Mushrooms, Parmesan Polenta with a Balsamic Drizzle</i>	\$65++	\$75++
Grilled Chicken with Provencal Sauce & Rosemary Skewered Shrimp with a Lemon Beurre Blance Sauce <i>and Chive Mashed Potatoes and Chef's Choice of Vegetables.</i>	\$65++	\$75++
Grilled Filet Medallion with Bordelaise Sauce & Atlantic Salmon with Red Chile Hollandaise, <i>Fingerling Potatoes with Haricot Verts.</i>	\$75++	\$85++
Seared Filet Mignon w/ Green Peppercorn Sauce & Crab Stuffed Shrimp <i>with Couscous and Buttered Snow Peas.</i>	\$95++	\$105++

Trio Grillade

Marinated and Grilled Beef Tenderloin, Lamb Chop & Chicken Breast <i>served with Garlic Mashed Potatoes and Chef's Choice of Vegetables.</i>	\$85++	\$95++
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Dinner Buffet Options

Freshly Brewed Regular, Decaffeinated Coffee and Selection of Hot Teas

LAND OF ENCHANTMENT BUFFET

Salads:

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

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Corn & Bean Salad

*Mixed Beans, Onions, Roasted Corn, Tomatoes and Cilantro
with Apple Cider Reduction*

Entrees:

Green Chile Cheese Enchiladas

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*Grilled Marinated Beef and Chicken Fajitas served with 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 and Red Chile*

Total Cost Per Person \$65++

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KIT CARSON BUFFET

Salads:

Tomato Avocado and Spinach Salad with Cilantro Vinaigrette

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*Wedge Salad with Roasted Corn, Tomato and Poblano Pepper topped
with Southwest Ranch*

Entrees:

Black Bean Soup with Jalapeno Sour Cream

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Salmon with Pineapple Mango Salsa

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Grilled Habanero Marinated Pork Loin

Accompanied By:

Vegetable Tamales

Grilled Vegetables

Crisp Tri-Colored Tortilla Chips with Salsa and Guacamole

Total Cost per Person \$75++

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Please add 22% Service Charge and 8.19% Sales Tax.

Dinner Buffet Options (continued)

BLUE LAKE BUFFET

Salads:

Organic Greens with Herbed Polenta Croutons and Minted Apple Dressing

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Assorted Beet Salad with Citrus Vinaigrette and Goat Cheese

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Corn, Jicama and Bean Salad topped with a Southwest Dressing

Entrees:

Colorado Rainbow Trout w/Chipotle Hollandaise Sauce

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Sliced Juniper Roasted Marinated Beef Tenderloin

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Free Range Turkey with Cranberry Compote

Accompanied By:

Jasmine Rice Pilaf

Roasted Sweet Corn, Black Beans and Pinto Beans

Grilled Seasonal Vegetables

Corn Bread with Whipped Honey Butter

Total Cost per Person 85++

MEDITERRANEAN CELEBRATION BUFFET

Salads:

Romaine with Parmesan and Croutons and Traditional Caesar Dressing

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Beef Steak Tomato, Basil and Fresh Mozzarella with a Balsamic Vinaigrette

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Antipasto Display: To include Chef's Selection of Hand Carved Mediterranean Meats and Grilled Local Vegetables with Olives and Foccacia

Entrees:

Penne Pasta Tossed with Onion, Roasted Peppers, Olives, Artichokes and Tomato Basil Sauce

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Italian Chicken Cacciatore

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Veal Picatta with Lemon Caper Sauce

Accompanied By:

Creamy Risotto with Pancetta and Sun Dried Tomatoes

Vegetable Ratatouille

Foccacia Bread, Tapenade and Warm Garlic Bread

Total Cost per Person \$80++

Reception

(Attendant Fee \$100.00 per Station)

The Reception must be based on the Guaranteed Count

FLAMBE

\$12++per person

Choice of Bananas Foster, Assorted Berries or Cherries Jubilee
Served w/Rum, Brown Sugar and Served w/Tahitian Vanilla Bean
Ice Cream

TUSCAN STYLE PASTA

\$12++per person

Cheese Stuffed Tortellini or Penne Pasta with a choice of Sauces:
Alfredo Sauce, Bolognese Sauce, Marinara Sauce and or Pesto Sauce

Displayed Enhancements

CHILLED LOCAL & SEASONAL VEGETABLE DISPLAY

Traditional and Spicy Peppercorn Ranch

SMALL (25 Guests) - \$150.00++

MEDIUM (50 Guests) - \$250.00++

LARGE (100 Guests) - \$400.00++

FRESH FRUITS DISPLAY

SMALL (25 Guests) - \$150.00++

MEDIUM (50 Guests) - \$250.00++

LARGE (100 Guests) - \$400.00++

INTERNATIONAL CHEESE DISPLAY

PREMIUM SELECTION OF INTERNATIONAL CHEESE

SMALL (25 Guests) - \$200.00++

MEDIUM (50 Guests) - \$350.00++

LARGE (100 Guests) - \$575.00++

ITALIAN ANTIPASTO DISPLAY

To include Chef's Selection of Hand carved Mediterranean Meats and Grilled Local
Vegetables with Olives and Foccacia

SMALL (25 Guests) - \$200.00++

MEDIUM (50 Guests) - \$350.00++

LARGE (100 Guests) - \$575.00++

CHOCOLATE FOUNTAIN DISPLAY

w/Pound Cake, Fresh Fruit, Pretzels and Marshmallows

(Serves 20 Guests)

\$10++

Chef's Carving Station

*(Chef Attendant Required)
Carver Charge - \$75 per Hour*

Boneless Leg of Lamb Served with Roasted Garlic, and Charmula Sauce	\$240 ++(serves 15-20)
Whole Roasted Turkey Served with Dijon Mustard Cream Sauce & Cranberry Relish	\$300++ (Serves 20-25)
Tenderloin of Beef Served with Demi Glaze & Horseradish Cream Sauce	\$325++ (Serves 15-20)
House Smoked Loin of Boneless Pork Served with Apricot Mango Chutney	\$360++ (Serves 20-30)
Beef Tenderloin Wellington Served w/Au Jus	\$395++(Serves 15-20)
Prime Rib Served with Demi Glaze and Horseradish Sauce	\$495++ (Serves 20-35)
Whole Bone-In Honey Baked Glazed Ham Served with Honey Rum Pineapple Sauce	\$500++ (serves 40-60)

CHILDREN'S MEALS

Children from 3-12 years old.
All meals include Milk or Juice.

CHOICE OF ONE:

Chicken Tenders

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Steamed Vegetable Plate

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Grilled Chicken Breast Sandwich

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Spaghetti and Meatballs

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Macaroni and Cheese

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Cheese Quesadilla

CHOICE OF TWO:

Apple Slices, Orange Quarters, Banana,
Peanut Butter & Celery,
French Fries, Mashed Potatoes,
Cookie or Brownie

\$24.95++ Per Child

Vendor Meals

Vouchers Provided to Vendors for use at Anaconda Bar the Day of the Wedding.
Paid for by Couple.

\$25 Inclusive