



La Fonda
On the Plaza

2018 Banquet Menus

TERMS & CONDITIONS

All food and beverage charges are subject to 22% Service Charge and prevailing Gross Receipts Tax, (currently 8.4375%). All Service Charge is taxable. Plated menus are limited to one entrée selection (unless noted). La Fonda on the Plaza reserves the right to make substitutions based on product availability and will inform you of such changes. La Fonda also reserves the right to exercise artistic judgment, where advisable, to successfully produce this event.

GUARANTEES

The Catering and Convention Services Department must be notified of the exact number of attendee's at least three business days prior to the function (example: Tuesday for Monday). This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. La Fonda will not be able to reduce the guarantee number after the Final Guarantee is given. If your attendance increases after the Final Guarantee is received, La Fonda will make every effort to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given.

FOOD AND BEVERAGE

La Fonda prohibits any food or beverage including alcoholic beverages of any kind to be brought into the hotel by the patron or any patron's guests or attendees.

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 Master Account in full.

DECORATIONS & ENTERTAINMENT

A variety of musical, floral and entertainment options are available. La Fonda's convention services and catering managers can assist with recommendations and can put you in touch with our preferred, licensed vendors. Our preferred vendors have already provided La Fonda with their business license and insurance policies. All other vendors will need to contact La Fonda's convention services or catering manager prior to arrival to provide their business license and insurance. Due to the layout of the hotel and the need to accommodate hotel guests, hours of entertainment will vary based on the location of your event.

LOST ITEMS

La Fonda will not assume or accept any responsibility for damages to or loss of any items brought into the hotel event space.

OFF-SITE EVENTS

EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 100–250 guests, \$300; 251–500 guests, \$400; 501–750 guests, \$500; 751–1,000 guests, \$600. There may be an additional fee if the hotel provides tables, chairs, linens and centerpieces.

LABOR FEES

For most events, La Fonda's 22% Service Charge will be adequate. Additional charges will apply for events that take place over a 22-mile radius from the hotel or that extend beyond four hours. Servers and bartenders will be charged at \$30 each per hour.

TRANSPORTATION FEES

Rental fees for food, equipment and staff transportation will be charged. Fees range from \$250 to \$500 per vehicle, plus mileage. Vehicle rental is based on the number of guests in attendance and the location of the event.

LIQUOR PERMITS

Liquor permits are required by law to serve alcohol off property. The cost for permit and processing is \$200, plus prevailing Gross Receipts Tax.

 **BREAKFAST BUFFETS** 

Includes assorted chilled fruit juices, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

LA FONDA

Harvey House French Toast And Buttermilk Pancakes Served With Warm Maple Syrup
Eggs Benedict, Scrambled Eggs, Grilled Breakfast Potatoes,
Applewood-Smoked Bacon And Sausage Links
Assorted Breakfast Breads, Fruit Preserves And Butter
Platter Of Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts
\$28 per person

SANTA FE

Scrambled Eggs With A Choice Of Three Accompaniments (Served On The Side):
Chilaquiles, Red Or Green Chile, Chorizo Sausage, Asadero Cheese, Mushrooms,
Scallions, Or Fire-Roasted Green Chile
Grilled Breakfast Potatoes, Applewood-Smoked Bacon Or Sausage Links,
And Warm Flour Tortillas
Assorted Breakfast Breads, Fruit Preserves And Butter
Platter Of Freshly Sliced Seasonal Fruit
\$24 per person

HEALTHY START

Platter Of Freshly Sliced Seasonal Fruit, Bran Muffins, Granola
And Oatmeal Served With Low-Fat Milk And Individual Assorted Fruit Yogurts
Scrambled Eggs With A Choice Of Three Accompaniments (Served On The Side):
Onions, Tomatoes, Scallions, Bell Peppers, Fire-Roasted Green Chile Or Spinach
Turkey Sausage Links
\$22 per person

DELUXE CONTINENTAL

Flaky Croissants, Assorted Muffins, Cinnamon Rolls, Cheese And Fruit Danish,
Scones, English Muffins And Assorted Bagels
Fruit Preserves, Butter And Honey
Individual Assorted Fruit Yogurts
Platter Of Freshly Sliced Seasonal Fruit
\$22 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.

 **ENHANCE YOUR BUFFET** 

BELGIAN WAFFLE STATION

Chef-Prepared Fresh Belgian Waffles Served With Strawberries, Blueberries, Sliced Bananas, Whipped Butter, Whipped Cream, Pecans And Warm Maple Syrup
\$11 per person, plus \$100 chef attendant fee per waffle station

OMELETTE STATION

Chef-Prepared Fresh, Fluffy Omelettes Served With Ham, Bacon, Tomatoes, Scallions, Onions, Mushrooms, Fire-Roasted Green Chile, Salsa, And Monterey Jack And Cheddar Cheeses
\$10 per person, plus \$100 chef attendant fee per omelette station

BUFFET BREAKFAST ENHANCEMENTS

Breakfast Burritos With Scrambled Eggs, Chorizo And Mexican Cheese
\$9 per person

Breakfast Croissants With Scrambled Eggs, Ham And Cheddar Cheese
\$7 per person

Buttermilk Biscuits And Country Gravy
\$5 per person

Brioche French Toast With Maple Syrup
\$5 per person

Blueberry Pancakes With Maple Syrup
\$5 per person

Oatmeal With Fresh Berries And Brown Sugar
\$5 per person

Egg Beaters® available upon request.

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.

 **PLATED BREAKFASTS** 

All plated breakfasts include freshly squeezed orange juice, grilled breakfast potatoes, assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, and a basket of breakfast breads, butter and fruit preserves.

NEW MEXICAN

Frittata With Fire-Roasted Green Chile, Scallions, Chorizo Sausage And Asadero Cheese
Served With Choice Of Applewood-Smoked Bacon, Sausage Links Or Ham Shank

Fresh Seasonal Fruit Garnish

\$22 per person

HARVEY HOUSE

Harvey House French Toast With Warm Maple Syrup
Choice Of Applewood-Smoked Bacon, Sausage Links Or Ham Shank

Fresh Seasonal Fruit Garnish

\$21 per person

CORONADO

Scrambled Eggs Served With Choice Of Applewood-Smoked Bacon, Sausage Links Or Ham
Steak

Fresh Seasonal Fruit Garnish

\$20 per person

LA PLAZUELA

Biscuits And Gravy Accompanied By Scrambled Eggs And
Choice Of Applewood-Smoked Bacon, Sausage Links Or Ham Shank

\$20 per person

Egg Beaters® available upon request.

 **LA FONDA BRUNCH** 

Includes assorted chilled fruit juices, iced tea, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

Tomato Salad With Mozzarella, Petite Greens, Balsamic Syrup And Olive Oil
La Fonda Caesar Salad
Seasonal Fresh Fruit Salad
Lemon Pesto Pasta Salad

Freshly Baked Muffins, Pastries And Scones With Whipped Butter And Preserves
Yogurt, Granola And Fresh Seasonal Berries
Freshly Baked Assorted Breads And Butter

Carved Prime Rib Aith Au Jus And Creamy Horseradish
Virginia Ham
Oven-Poached Fillet Of Salmon With Papaya Coulis And Avocado Salsa
Char-Grilled Chicken Breast With Barbecue-Chipotle Vinaigrette
Fingerling Potatoes Lyonnaise
Steamed Asparagus With Hollandaise
Eggs Benedict
Brioche French Toast With Maple Syrup
Applewood-Smoked Bacon And Fresh Farm Sausage

Fudge Brownies, Mini Cupcakes, Freshly Baked Cookies,
Petite Chocolate Mousse Parfaits Wnd Chocolate-Dipped Strawberries
\$50 per person

 **ENHANCE YOUR BRUNCH** 

OMELETTE STATION

Chef-Prepared Fresh Omelettes Served With Ham, Bacon, Tomatoes, Scallions, Onions,
Mushrooms,

Fire-Roasted Green Chile, Salsa, And Monterey Jack And Cheddar Cheeses

\$9 per person, plus \$100 chef attendant fee per omelette station

Spanish Cheese Display Consisting Of Campo De Montalban,

Le Perle Blue, Miticana, And Naked Goat

Accompanied By Quince Membrillo, Honey- And Chile-Roasted Marcona Almonds,

Orange Blossom Honey And Truffled Mushroom Compote

\$8 per person

BAGEL BAR

Bagel Bar Consisting Of Warm Assorted Bagels, Flavored Cream Cheeses, Smoked Salmon,
Red Onions, Sliced Tomatoes And Capers

\$7 per person

Whole Poached Salmon Accompanied By Sliced Cucumbers,

Lemon And Lime Wedges, And Crème Fraîche

\$7 per person

Chef-Prepared Guacamole Served With Corn Tortilla Chips

\$5 per person, plus \$100 chef attendant fee

**Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.**

 **BREAKS** 

*You may enhance your breaks with à la carte items
see **ENHANCE YOUR BREAK***

ALL-DAY BREAK PLAN

MORNING

Flaky Croissants, Assorted Muffins, Cheese And Fruit Danishes,
Assorted Breakfast Breads, Butter And Fruit Preserves
Platter Of Freshly Sliced Seasonal Fruit
Assorted Chilled Fruit Juices
Freshly Brewed Regular And Decaffeinated Coffee
Assorted Hot Herbal And Black Teas

MID-MORNING

Freshly Brewed Regular And Decaffeinated Coffee
Assorted Hot Herbal And Black Teas

AFTERNOON

Assorted Cookies, Double-Chocolate Brownies And Potato Chips
Assorted Soft Drinks And Still And Sparkling Waters
Freshly Brewed Iced Tea And Freshly Brewed Regular And Decaffeinated Coffee

\$30 per person

CONTINENTAL BREAKFAST

Flaky Croissants, Assorted Muffins, Cheese And Fruit Danishes,
Assorted Breakfast Breads, Butter And Fruit Preserves
Platter Of Freshly Sliced Seasonal Fruit
Assorted Chilled Fruit Juices
Freshly Brewed Regular And Decaffeinated Coffee
Assorted Hot Herbal And Black Teas

\$20 per person

AFTERNOON TEA

Assorted Tea Sandwiches, Scones, Cakes And Cookies
Assorted Hot Herbal And Black Teas

\$18 per person

CHOCOHOLIC BREAK

Chocolate Fondue With Seasonal Berries And Fruit, Chocolate Chip Cookies,
Double-Chocolate Brownies, Assorted Chocolate Candy Bars,
Chocolate Milk And Hot Chocolate

\$19 per person

 **BREAKS** 

(continued)

You may enhance your breaks with à la carte items

see **ENHANCE YOUR BREAK**

ALL-DAY BEVERAGE STATION

Freshly Brewed Regular And Decaffeinated Coffee

Assorted Hot Herbal And Black Teas

Assorted Soft Drinks

\$15 per person

HEALTHY BREAK

Assorted Frusion® Smoothies, Nutri-Grain® Bars,

Granola Bars, Trail Mix And Assorted Whole Fruits

Still And Sparkling Waters

\$16 per person

SANTA FEAN

Corn Tortilla Chips, House Salsa, Guacamole, Chile Con Queso, Mini Burritos

And Vegetable Cruautés With Red Chile Ranch Dressing

Assorted Soft Drinks, Lemonade And Iced Tea

\$16 per person

ROUTE 66 BREAK

Green Chile Cheeseburger Sliders

Corn Dogs

Accompaniments:

Mustard, Spicy Ketchup, Chipotle Mayonnaise, Dill Pickles

Assorted Bags Of Chips

Jalapeño Poppers

Single Boxes Of Cracker Jack

Root Beer Floats

\$25 per person

WESTERN BREAK

Barbecue Pulled-Pork Sliders

Fresh-Ground Buffalo Sliders With And Without Smoked Cheddar

Accompaniments:

Mustard, Ketchup, Chipotle Mayonnaise, Sweet Pickles And Coleslaw

Jalapeño Poppers

Bags Of Barbecue And Jalapeño Potato Chips

Lemonade, Iced Tea And Sweet Tea

\$23 per person

 **BREAKS** 

(continued)

*You may enhance your breaks with à la carte items
see **ENHANCE YOUR BREAK** (next page)*

“THE LAND OF ENCHANTMENT” BREAK

House-Made Guacamole, Salsa And Tortilla Chips
Chicken Quesadillas With Chipotle Sour Cream
Jalapeño Poppers
Bizcochitos And Natillas
Assorted Blue Sky Natural Sodas
\$22 per person

SPORTS BREAK

Chicken Drumettes With Blue Cheese And Ranch Dressings And Celery Sticks
Corn Dogs With A Choice Of Spicy Ketchup And Mustard
Soft Pretzels With Mustard And Cheese Sauce
Bags Of Popcorn And Potato Chips
Assorted Gatorades, Sodas And Bottled Water
\$23 per person

 **ENHANCE YOUR BREAK** 

You may enhance any of your breaks with à la carte items.

- White Chocolate–Dipped And Milk Chocolate–Dipped Strawberries \$6 Each
- Klondyke® Ice Cream Bars \$5 Each
- Assorted Energy Bars \$5 Each
- Assorted Fruit Yogurts \$5 Each
- Assorted Candy Bars \$5 Each
- Assorted Whole Fresh Fruits \$5 Each
- Cracker Jack™ \$5 Each
- Fancy Mixed Nuts \$5 Each
- Frozen Fruit Bars \$5 Each
- Granola Bars \$5 Each
- Nutri-Grain® Bars \$5 Each
- Potato Chips \$3 Each
- Pretzels \$3 Each

BAKED GOODS BY THE DOZEN

- Lemon Bars \$49
- Assorted Fruit Strudels \$45
- Large Flaky Croissants \$43
- Cheese And Fruit Danishes \$41
- Cinnamon Rolls \$41
- Assorted Sliced Breakfast Breads \$37 (Per Dozen Slices)
- Assorted Cookies \$35
- Double-Chocolate Brownies \$33
- Bagels And Cream Cheese \$31
- Small Flaky Croissants \$31
- Assorted Petit Fours \$25
- Assorted Muffins \$25

BEVERAGES

- Specialty-Blend Coffee \$49 Per Gallon
- Decaffeinated Coffee \$49 Per Gallon
- Assorted Hot Herbal Teas Or Black Tea \$49 Per Gallon
- Iced Tea \$49 Per Gallon
- Lemonade \$49 Per Gallon
- Energy Drinks \$6 Each
- Iced Coffee Drinks \$6 Each
- Assorted Bottled Juices \$5 Each
- Assorted Smoothies \$5 Each
- Assorted Soft Drinks \$5 Each
- Still Bottled Water \$5 Each
- San Pellegrino Mineral Water, 1/2 Liter \$5 Each

 **LUNCH BUFFETS** 

All buffets include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea.

CLASSIC LA FONDA

Freshly Tossed Mixed Baby Greens With Vegetable Garnishes And Assorted Dressings
Char-Grilled Salmon Fillet Served With Papaya Butter Sauce
Chicken Breast Filled With Bacon, Red Onions, Green Chile, Jack And Cheddar Cheese,
Lightly Breaded, Flash Fried, Baked And Accompanied By Mild Green Chile Cream Sauce
Oven-Roasted New Potatoes And Seasonal Vegetables
Freshly Baked Rolls And Butter
\$35 per person

LA FONDA BARBECUE

Ranch Potato Salad And Cole Slaw
Mixed Greens And Assorted Dressings
Barbeque Brisket, Chicken And Sausage
Ranch Beans, Corn On The Cob And Sautéed Green Beans
Freshly Baked Rolls, Jalapeño Cornbread Muffins And Butter
\$33 per person

CORONADO

Fresh Garden Greens With Vegetable Garnishes And Assorted Dressings
Char-Grilled Chicken Breast With Barbecue-Chipotle Vinaigrette
Pan-Seared Mahi-Mahi Fillet Topped With Piñon Butter Crust And Served With
Roasted Yellow Bell Pepper Coulis
Roasted Garlic Mashed Potatoes And Seasonal Vegetables
Freshly Baked Rolls And Butter
\$31 per person

LA FIESTA PLAZA

Fresh Garden Greens With Jicama, Red Bell Peppers, Red Onions, And Queso Fresco
Served With Assorted Dressings
Cheese Enchiladas Served With Red And Green Chile
Chicken Fajitas With Grilled Red Onions And Bell Peppers
Pinto Beans, Plus Spanish Rice, Posole And Calabacitas Rancheras
Warm Flour Tortillas And Butter
\$30 per person

**Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.**

 **LUNCH BUFFETS** 
(continued)

SOUP & SALAD LUNCH BUFFET

Cream Of Roasted Butternut Squash Soup
Roasted Tomato And Basil Soup

Create Your Own Salad:

Romaine And Field Greens

Grape Tomatoes, Black Beans, Hard-Boiled Egg,

Cheddar And Bleu Cheese, Jicama,

Julienne Carrots, Sunflower Seeds,

Dried Cranberries, Grilled Chicken And Diced Ham

Olive Oil And Vinegar, Caesar And Balsamic Dressings

Fresh Baked Jalapeno Cornbread Muffins, Sourdough Bread And Butter

Fresh Sliced Seasonal Fruit With Honey Dipping Sauce

\$35.00 per person

ENHANCE YOUR LUNCH BUFFET WITH A SOUP

(one soup selection per buffet)

Roasted Poblano Corn Chowder

Cream Of Roasted Butternut Squash

Cream Of Mushroom

Seasonal Melon

Mango Gazpacho

Each selection \$8 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.

 **TWO-COURSE PLATED LUNCHES** 

All plated lunches include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, fresh seasonal vegetable and choice of one dessert (see page 36).

Please select up to (2) two plated entrée options

NEW YORK STRIP

Char-Grilled And Accompanied By Roasted Shallot And Red Wine Demi-Glace, Chef's-Choice Vegetable And Grilled Fingerling Potatoes

\$40 per person

CLASSIC CHICKEN LA FONDA

Breast Of Chicken Filled With Bacon, Red Onions, Green Chile, Jack And Cheddar Cheese, Lightly Breaded, Flash Fried And Oven Baked Accompanied By Mild Green Chile Cream Sauce, Chef's-Choice Vegetable And Oven-Roasted New Potatoes

\$30 per person

SALMON

Pan-Seared Fillet Served With Lemon-Cilantro Beurre Blanc, Chef's-Choice Vegetable And Roasted Piñon Couscous

\$30 per person

CHAR-GRILLED CHICKEN OR SALMON CAESAR SALAD

Char-Grilled Chicken Or Salmon Served Atop Romaine Lettuce And Tossed With Cotija Cheese Caesar Dressing, Pear Tomatoes, Red Onion And Sourdough Croutons

\$30 per person

LA FONDA COBB SALAD

Chopped Romaine Hearts Tossed With Apple Cider Vinaigrette And Topped With Roasted Turkey Breast, Seasonal Tomatoes, Avocados, Jicama, Applewood-Smoked Bacon And Maytag Blue Cheese

\$25 per person

FREE-RANGE CHICKEN BREAST

Oven-Roasted And Served With Mango Cream, Green Chile Chutney, Chef's-Choice Vegetables And Roasted-Garlic Mashed Potatoes

\$30 per person

PORK TENDERLOIN

Chile-Rubbed And Char-Grilled, And Served With Barbecue Vinaigrette, Chef's-Choice Vegetables

And Black Bean Mango Relish

\$31 per person

 **TWO-COURSE PLATED LUNCHES** 
(continued)

ENCHILADA CASSEROLE

Your Choice Of Spicy Beef, Chicken Or Mexican Cheese Enchiladas Covered With Your Choice Of Hatch Green Chile, Chimayo Red Chile Or Both; Served With Calabacitas Rancheros And Pinto Beans
\$26 per person

TOP SIRLOIN

Roasted, Sliced And Served With Mushroom Red-Wine Sauce, Chef's-Choice Vegetables And Garlic Mashed Potatoes
\$37 per person

ROASTED CASHEW CAKE

Served With Roasted Tomato Sauce, Rainbow Quinoa Pilaf, Roasted Red Pepper Hummus, Steamed Broccoli, Black Bean Salad And Crispy Polenta
\$27 per person

VEGETARIAN TAMALES

Steamed And Served With Calabacitas Rancheras, Black Bean Mash, Mango Salsa And Roasted Tomato Coulis
\$25 per person

 **LUNCH ON THE RUN** 

*Served with fresh whole fruit, assorted potato chips, assorted cookies and a soft drink.
To-go containers, napkins and utensils included.*

SANTA FE DELI

Sliced Black Forest Ham, Black Angus Roast Beef, Smoked Turkey Breast And Salami
Sliced Cheddar, Gruyère And Provolone Cheeses

Sandwich Accompaniments Include: Assorted Mustards, Chipotle-Garlic Mayonnaise,
Leaf Lettuce, Sliced Tomatoes, Red Onions, Sweet Pickle Slices And Pepperoncini
Seven-Grain And Sourdough Bread

\$24 per person

If you are in need of to-go boxed lunches for an off-site activity, please see your Convention Services Manager for options.

HORS D'OEUVRE STATIONS

TACO STATION

Crispy Fried Pork Carnitas Served In Fresh White Corn Tortillas With Cilantro-Jalapeño-Onion Mixto, Red And Green Salsas, Mexican Cheeses And Fresh Lime
Grilled Tacos De Huachinango (Red Snapper) Served In Fresh White Corn Tortillas With Avocado-Papaya Salsa, Red And Green Salsas, And Fresh Limes
Chips With Salsa And Guacamole

\$23 Per Person

Plus \$100 Chef Attendant Fee

FAJITA STATION

Marinated Beef, Chicken, Shrimp And Vegetables, Grilled With Sweet Onions And Peppers; Garnishes Include Shredded Lettuce, Pico De Gallo, Shredded Mexican Cheese, Sour Cream, Guacamole And Fresh Flour Tortillas.

\$32 Per Person

Plus \$100 Chef Attendant Fee

QUESADILLA STATION

Smoked Chicken, Roasted Turkey, Duck Confit, And Mexican Cheese; Garnishes Include Shredded Lettuce, Pico De Gallo, Guacamole And Sour Cream.

\$32 Per Person

Plus \$100 Chef Attendant Fee

PASTA STATION

Ziti Pasta Tossed With Bolognese Sauce, Portobello Mushrooms, Roasted Tomatoes And Four Italian Cheese
Rigatoni Tossed With Olive Oil, Basil Pesto, Parmesan Cheese, Crimini Mushrooms And Sundried Tomatoes
Assorted Breadsticks

\$23 Per Person

Plus \$100 Chef Attendant Fee

CEVICHE STATION

Red Snapper, Scallop And Shrimp Ceviche
Served With Diced Avocado, Cucumber, Green Onion, Tomato, Roasted Yellow Bell Peppers, Red Onion And Cilantro
Accompanied By Fried Flour And Corn Tortilla Strips And Saltine Crackers

\$25 Per Person

Plus \$100 Chef Attendant Fee

 **HORS D'OEUVRE STATIONS** 
(Continued)

SLIDER STATION

Barbecued Pulled Pork, Sweet Pickles And Fresh Cole Slaw On Hawaiian Bread
Fresh Ground Buffalo With Smoked Cheddar And Chipotle Mayonnaise On Kaiser Buns
Served With Barbecue And Jalapeño Potato Chips

\$24 Per Person

Plus \$100 Chef Attendant Fee

PIZZA STATION

Pepperoni, Mozzarella, Mushrooms And Roasted Tomato Sauce
Duck Sausage, Red Onion, Goat's Cheese And Barbecue Sauce
Basil Pesto, Sundried Tomatoes, Spinach And Mozzarella Cheese
All Pizzas Served On Boboli® Crusts

\$22 Per Person

Plus \$100 Chef Attendant Fee

 **COLD HORS D'OEUVRES** 
Must be ordered in quantities of 50

Cocktail Shrimp Served On Crispy Tortilla, Topped With Spicy Cocktail Sauce
\$6 each

Roasted Beef Tenderloin On Toasted French Bread With Roasted Shallot And Fresh Herb
Mayonnaise
\$8 each

Avocado And Rock-Shrimp Shooters
\$6 each

Seared Ahi Tuna On Crispy Brioche With Wasabi Mayonnaise And Pickled Ginger
\$7 each

Smoked Salmon On Toasted Brioche With Lemon-Dill Cream
\$6 each

Shrimp Diablo, Served On Crispy Tortilla, Topped With Cocktail Sauce
\$6 each

Tuna Tartare Spoon Service
\$7 each

Salmon Ceviche Shooters
\$6 each

Seared Pork Tenderloin On Croustade With Pineapple-Papaya Salsa
\$5 each

Smoked Chicken Breast Served On Toasted French Bread With Mango-Avocado Salsa
\$5 Each

Serrano Ham–Wrapped Asparagus With Melon
\$5 each

Bruschetta With Chopped Roma Tomatoes, Garlic, Fresh Basil And Fresh Mozzarella Cheese
\$4 each

 **COLD HORS D'OEUVRES** 
(continued)

Crostini Topped With Sun-Dried Tomatoes, Feta Cheese, Kalamata Olives And Caramelized Onions
\$4 each

Cucumber Gazpacho Shooters
\$4 each

Pita Bread Topped With A Mixture Of Capers, Feta Cheese, Roasted Eggplant And Roasted Peppers
\$4 each

Santa Fe Pinwheels With Roasted Red Pepper, Spanish Goat Cheese And Basil Pesto
\$4 each

 **HOT HORS D'OEUVRES** 
Must be ordered in quantities of 50

Beef Tenderloin Skewer With Garlic-Mustard Glaze
\$8 each

Char-Grilled Baby Lamb Chops With Béarnaise Sauce
\$8 each

Coconut Shrimp With Piña Colada Sauce
\$6 each

Grilled Shrimp Skewers With Ponzu Sauce
\$6 each

Dungeness Crab Cakes With A Spicy Rémoulade
\$6 each

Chicken Breast Skewer With Mango-Habanero Glaze
\$5 each

Grilled Portabella Mushroom With Roma Tomato, Roasted Red Pepper, And Monterey Jack And Goat Cheese In A Flaky Puff Pastry
\$7 each

 **HOT HORS D'OEUVRES** 
(continued)

Pear And Brie Cheese Baked In Phyllo
\$5 each

Seafood-Stuffed Mushroom Cap
\$5 each

Smoked-Chicken Quesadilla With Chipotle Sour Cream
\$5 each

Shrimp Spring Roll With Plum Sauce
\$6 each

Santa Fe Chicken Spring Roll
\$5 each

Shrimp Jammers, Filled With Cream Cheese, Jalapeno And Shrimp
\$5 each

Fig And Mascarpone Cheese In Puff Pastry
\$5 each

Jalapeño Poppers
\$4 each

Spanakopita
Spinach, Onions, Herbs And Cheeses In Phyllo
\$4 each

Spicy Chicken Empanada
\$4 each

Vegetable Spring Roll With Wasabi Aioli
\$4 each

 **THEMED RECEPTIONS** 

ROUTE 66 RECEPTION

Barbecue Pulled Pork, Sweet Pickles And Fresh Cole Slaw On Hawaiian Buns

Fresh-Ground Buffalo With Smoked Cheddar On Kaiser Buns

Corn Dogs

Accompaniments:

Mustard, Spicy Ketchup, Chipotle Mayonnaise, Dill Pickles, Sweet Pickles And Cole Slaw

Chips And Guacamole, Jalapeño Poppers

Single Boxes Of Cracker Jack

Root Beer Floats

\$34 per person

ASIAN

Tuna, Santa Fe And Vegetarian Rolls Served With Soy Sauce, Wasabi And Pickled Ginger

Beef And Chicken Satay Accompanied By Thai Peanut Sauce And Red Curry Sauce

Roasted Duck And Baby Bibb Lettuce Wraps Topped With Orange-Honey Reduction

Vegetable Egg Rolls Accompanied By Sweet-And-Sour And Hot-Mustard Sauce

Shiitake-Ginger Chicken Stir-Fry Served With Snow Peas, Water Chestnuts,

Bean Sprouts And Cashews In A Sweet Sesame Ginger Sauce

Sweet Rice And Coconut Maki Rolls With Mandarin Oranges

\$48 per person

SOUTHWESTERN

Tacos Carnitas (Slow-Roasted, Crispy Fried Pork)

And Tacos De Huachinango (Red Snapper) Served With Assorted Salsas.

Roasted Duck Quesadillas With Goat Cheese And Barbecue Vinaigrette

Shrimp Diablo Tossed With Roasted Tomatillo-Chipotle Salsa

Achiote-Smoked Chicken Breast On Croustade Topped With Roasted Pineapple-Avocado Salsa

Tostaditos With Fresh Guacamole, Salsa, Chile Con Queso And Spicy Bean Dip

Bizcochitos And Natillas

\$44 per person

Standard reception station service is one-and-one-half hours for a minimum of 30 people.

There is a \$5.00 per person surcharge for groups under 30 people.

 **THEMED RECEPTIONS** 
(continued)

WESTERN RECEPTION

Barbecue Beef Brisket And Baby Back Ribs
Spicy Deviled Eggs, Ranch Potato Salad
Black Bean Roasted Corn Salad
Barbecue Baked Beans, Corn On The Cob
Jalapeño Cornbread
Apple Crisp À La Mode
Lemonade, Iced Tea And Sweet Tea
\$30 per person

“THE LAND OF ENCHANTMENT” RECEPTION

Tacos Carnitas And Tacos De Huachinango (Red Snapper)
Chicken Quesadillas With Chipotle Sour Cream
House-Made Guacamole, Salsa And Tortilla Chips
Jalapeño Poppers
Chile Con Queso
Bizcochitos And Natillas
Assorted Blue Sky Natural Sodas
\$30 per person

ITALIAN

Antipasto Platter Consisting Of Prosciutto, Salami, Asiago And Provolone Cheese,
Marinated Mushrooms And Artichoke Hearts, Olives And Pepperoncini.
Pizza With Roasted Duck, Fresh Tomatoes, Caramelized Onion And Goat Cheese
Steamed Mussels In White Wine, Garlic And Fresh Basil
Cheese-Filled Tortellini Tossed In Pesto Cream
Fried Calamari Served With A Spicy Cocktail Sauce
Rice Pudding With Sambuca-Drenched Raisins
\$44 per person

Standard reception station service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.

 **RECEPTION CARVING STATIONS** 

Each carving station includes red chile and plain silver-dollar rolls, grainy mustard, honey Dijon mustard, red chile mayonnaise and creamy horseradish.

Roasted Beef Tenderloin Served With Caramelized Shallot And Red Wine Reduction
\$375 each (serves 20 persons)

Achiote-Rubbed Pork Loin Served With Grilled Pineapple-Avocado Salsa
\$250 each (serves 40 persons)

Roasted Pit Ham Served With Dried Cherry-Guajillo Glaze
\$250 each (serves 50 persons)

Roasted Top Round Beef Served With Au Jus Lie
\$250 each (serves 50 persons)

Roasted Turkey Breast Served With Cranberry Compote
\$200 each (serves 25 persons)

\$100 chef fee per carving station

 **SALSAS AND DIPS** 

Chef-Prepared Guacamole Served With Crispy Corn Tortilla Chips
\$5 per person
plus \$100 chef attendant fee

Crab And Shrimp Dip Served With Crostinis, Pita Slices And Assorted Crackers
\$5 per person

Artichoke And Spinach Dip Served With Bread Sticks, Pita Slices And Assorted Crackers
\$4 per person

Spicy Bean Dip Served With Crispy Corn Tortilla Chips
\$4 per person

Chile Con Queso Served With Crispy Corn Tortilla Chips
\$4 per person

Green And Red Salsas Served With Crispy Corn Tortilla Chips
\$4 per person

 **SPECIALTY DISPLAYS** 

FRESHLY SLICED SEASONAL FRUIT

With Honey Yogurt Dipping Sauce
\$15 per person

IMPORTED CHEESE DISPLAY

Mahon Reserve (Spain)
Guinness With Cheddar (England)
Claudel Brie (France)
Naked Goat (Spain)
Campo De Montalban (Spain)
Chevre Blanc With Herbs (France)
Roaring 40s Blue (New Zealand)
Sliced French Bread
Assorted Crackers
\$18 per person

With Fresh-Sliced Seasonal Fruit
\$22 per person

DOMESTIC CHEESE DISPLAY

Cave-Aged Cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Grand Queso Manchego
Marisa™ Sheep's Milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French Bread
Assorted Crackers
\$19 per person
With Freshly Sliced Seasonal Fruit
\$23 per person

Specialty display service is for one-and-one-half hours
There is a \$5.00 per person surcharge for groups under 30 people.

 **SPECIALTY DISPLAYS** 
(continued)

ANTIPASTO

Prosciutto, Salami, Aged Asiago And Sharp Provolone Cheeses, Marinated Mushrooms And
Artichoke Hearts, Olives And Pepperoncini
\$16 per person

VEGETABLE CRUDITÉS

Broccoli, Cauliflower And Asparagus, Red And Yellow Bell Peppers, Carrots,
Zucchini, Radishes, Cucumber And Cherry Tomatoes
Accompanied By Classic Ranch Or Chipotle Ranch Dip
\$10 per person

Specialty display service is for one-and-one-half hours.
There is a \$5.00 per person surcharge for groups under 30 people.

DINNER BUFFETS

*All buffets include freshly brewed herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea and choice of one dessert.*

AMERICAN

Freshly Tossed Garden Salad With Mixed Baby Greens,
Shredded Carrots, Red Cabbage And Assorted Dressings
Spinach Salad With Hot Bacon Dressing, Garnished With Red Onions,
Sliced Egg, Shiitake Mushrooms And Croutons
Mesclun Salad Garnished With Apples, Goat Cheese And Balsamic Reduction Vinaigrette



Roasted Beef Tenderloin Accompanied By Red Wine-Crimini Mushroom Demi-Glace
Pan-Seared Free-Range Chicken Breast Served With Roasted Shallot-Tarragon Pan Sauce
Oven-Roasted Medallions Of Salmon Served With A Meaux Mustard And Fresh Dill Cream



Oven-Roasted New Potatoes
Brown Rice With Toasted Pecans And Scallions
Chef's Selection Of Fresh Vegetables



Assorted Hearth Breads

\$60 per person

Two entrée selections \$50 per person

SOUTHWESTERN

Fresh Garden Greens Tossed With Shredded Jicama, Red Peppers,
Red Onions, Queso Fresco And Assorted Dressings
Roasted Corn And Black Bean Salad With A Charred Tomato-Cumin Dressing
Baby Spinach, Arugula And Friséet Tossed With Toasted Piñon Nuts,
Queso Valdeón And Chipotle-Orange Vinaigrette



Roasted Pork Loin Served With Papaya Mojo And Green Chile Coriander Relish
Char-Grilled Flat Iron Steak Accompanied By Roasted Bell Pepper And Onion Rajas
Oven-Roasted Fillet Of Achiote-Rubbed Salmon Served With Roasted Shallot-Avocado
Vinaigrette



Roasted Garlic-Chipotle Mashed Potatoes
Tomatillo-Cilantro Green Rice
Chef's Selection Of Fresh Vegetables
Fresh Bolillos And Butter

\$54 per person

Two entrée selections \$48 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
There is a \$5.00 per person surcharge for groups under 30 people.

 **DINNER BUFFETS** 

(continued)

ITALIAN

Freshly Sliced Tomatoes, Buffalo Mozzarella And Fresh Greens Served With Balsamic Vinaigrette

La Fonda Caesar Salad

Antipasto Platter Consisting Of Prosciutto, Salami, Asiago And Provolone Cheeses, Marinated Mushrooms And Artichoke Hearts, Olives And Pepperoncini



Parmesan-Crusted Chicken Breast Served With A Sun-Dried Tomato And Roasted Garlic Cream Sauce

Rigatoni Pasta With Classic Bolognese And Alfredo Sauces
Grilled Swordfish Sicilian Style



Butter-Saffron Orzo

Gnocchi With Garlic, Butter, Pecorino Cheese And Parsley
Chef's Selection Of Fresh Vegetables
Garlic Bread And Focaccia With Butter

\$55 per person

Two entrée selections \$45 per person

NEW MEXICAN

Fresh Shredded Jicama Tossed In Chipotle-Orange Vinaigrette
Fresh Tossed Garden Greens Accompanied By Queso Cotija,
Sliced Mushrooms, Cherry Tomatoes And Sliced Cucumbers
Served With Red Chile Ranch Dressing And Fresh Herb Vinaigrette



Cheese Enchiladas Served With Red And Green Chile
Grilled Chicken Fajitas
Carne Adovada



Calabacitas Rancheras
Spanish Rice
Pinto Beans



Corn Tortilla Chips, Salsa, Sour Cream, Warm Tortillas And Butter

\$50 per person

Two entrée selection \$42 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people
There is a \$5.00 per person surcharge for groups under 30 people.

 **DINNER BUFFETS** 
(continued)

WESTERN BARBECUE BUFFET

Mixed Greens With Assorted Dressings

Ranch Potato Salad

Black Bean–Roasted Corn Salad

Spicy Deviled Eggs

Barbecue Beef Brisket, Smoked Turkey, Baby Back Ribs

And Smoked Sausage Served With Tangy Barbecue Sauce

Barbecue Baked Beans, Roasted New Potatoes, Corn On The Cob And Sautéed Green Beans

Freshly Baked Rolls, Jalapeño Cornbread Muffins And Butter

\$47 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people
There is a \$5.00 per person surcharge for groups under 30 people.

 **PLATED DINNER ENHANCEMENTS** 

All plated dinners include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, salad selection, fresh seasonal vegetables, assorted hearth breads and choice of one dessert.

APPETIZER SELECTIONS

La Fonda Shrimp Cocktail

Spicy Horseradish-Tomatillo Cocktail Sauce And
Papaya-Avocado Relish

\$22 per person

Dungeness Crab And Roasted Garlic Flan

With Spicy Crab Salad And Cilantro Cream

\$19 per person

Roasted Duck Tamal

Corn Masa, Huitlacoche, Goat Cheese And Grilled Green Onion, Wrapped And
Steamed In Banana Leaf And Served With Sweet Onion-Chipotle Cream And Tomato Concassé

\$18 per person

Roasted Quail Tamal

Corn Masa, Huitlacoche, Goat Cheese And Grilled Green Onion, Wrapped And Steamed In A
Banana Leaf And Served With Chipotle Cream And Tomato Concassé

\$18 per person

Red Snapper Mango Ceviche

Avocado, Red Onion, Roasted Yellow Bell Pepper, Cilantro, Tomato And Serrano Chile
Served With Lime-Hinted Tortilla Strips

\$14 per person

Duck Confit Quesadilla

With Asadero Cheese And Served With Chipotle Sour Cream,
Pico De Gallo And Guacamole

\$18 per person

SOUP SELECTIONS

Roasted Poblano Corn Chowder
Cream Of Roasted Butternut Squash
Cream Of Mushroom
Seasonal Melon
Mango Gazpacho

Each selection \$10 per person

 **THREE-COURSE PLATED DINNERS** 

*All plated dinners include assorted hot herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea, salad selection,
fresh seasonal vegetables, assorted hearth breads and choice of one dessert.*

SALAD SELECTIONS

Freshly Tossed Baby Greens With Cherry Tomatoes, Shaved Red Cabbage,
Cucumber Slices And Mushrooms

Fresh Field Greens With Blue Cheese Crumbles, Piñon Nuts, Shredded Carrots,
Red Onions, Black Olives And Roma Tomatoes

Freshly Tossed Fiesta Salad (Iceberg Lettuce, Romaine Lettuce And Spinach)
With Shredded Jicama, Red Onions, Red Peppers,
Queso Fresco And Toasted Piñon

Spinach Salad With Spiced Walnuts, Sun-Dried Cranberries, New Mexico Feta Cheese,
Sliced Red Onion And Apple Cider Vinaigrette

Please Choose No More Than Two Dressing Selections

Red Chile Ranch, Classic Ranch, Fresh Herb Vinaigrette, Raspberry Vinaigrette, Honey
Mustard-Lime Vinaigrette, Creamy Blue Cheese And Apple Cider Vinaigrette
Oil And Vinegar Also Available

 **THREE-COURSE PLATED DINNERS** 

(continued)

Please select up to (2) entrée options

ENTRÉES

Filet Mignon

Char-Grilled Eight-Ounce Filet Served With Caramelized Shallot And Red Wine Reduction,
Chef's-Choice Vegetable And Creamy Roasted-Garlic Mashed Potatoes

\$55 per person

Filet Mignon And Tamal

Char-Grilled Six-Ounce Filet With Steamed Red Chile Pork Tamal, Served With Roasted
Tomato Salsa, Asadero Cheese, Chef's-Choice Vegetable And Calabacitas Rancheras

\$48 per person

Flat Iron Steak

Char-Grilled And Served With Fingerling Potato Hash, Chef's-Choice Vegetable
And Apple Cider Demi-Glace

\$46 per person

Swordfish

Char-Grilled Fillet Served On Top Of Creamy Roasted-Garlic And Wild-Mushroom Polenta,
With Chef's-Choice Vegetable With Lemon-Tarragon Butter Sauce

\$47 per person

Classic Chicken La Fonda

Breast Of Chicken Filled With Bacon, Red Onion, Green Chile, And
Jack And Cheddar Cheese, Lightly Breaded, Flash Fried, And Oven-Baked
Accompanied By Mild Green Chile Cream Sauce, Chef's-Choice Vegetable
And Garlic Mashed Potatoes

\$38 per person

Salmon

Char-Grilled Atlantic Salmon Served With Quinoa Pilaf, Chef's-Choice Vegetable
And Roasted Yellow Pepper Vinaigrette

\$42 per person

 **THREE-COURSE PLATED DINNERS** 

(continued)

Free-Range Chicken Breast

Char-Grilled And Served With White Truffle-Orange Blossom Honey Demi-Glace, Chef's-Choice Vegetable And Oven-Roasted New Potatoes

\$36 per person

Pork Tenderloin

Pan-Seared Medallions Accompanied By Roasted-Corn Black-Bean Salad, Chef's-Choice Vegetable And Barbecue Chipotle Vinaigrette

\$36 per person

VEGETARIAN SELECTIONS

ROASTED CASHEW CAKE

Roasted Cashew Cake Served With Roasted Tomato Sauce, Lentil Salad, Red Pepper Hummus, Steamed Broccoli, Black Bean Salad And Creamy Sweet Potato Polenta

\$35 per person

CAULIFLOWER STEAK

Char-Grilled Cauliflower Steak Topped With Sautéed Leeks, Sweet Corn And Shiitake Mushrooms, Accompanied By Sautéed Spinach And Turnip Greens, Rainbow Quinoa Pilaf And Spicy Papaya-Soy Cream

\$35 per person

VEGETARIAN TAMALES

Steamed And Served With Calabacitas Rancheras, Black Bean Mash, Mango Salsa And Roasted Tomato Coulis

\$35 per person

POBLANO PLATE

Roasted Chile Poblano Filled With Roasted Root Vegetables, Leeks, Tofu And Shiitake Mushrooms

Accompanied By Endive And Red Onion Salad, Sautéed Spinach And Turnip Greens, Saffron Couscous, Yam Mash And Roasted Red Pepper Coulis

\$38 per person

 **THREE-COURSE PLATED DINNERS** 

Duets

Petite Filet And Petite Coldwater Lobster

Char-Grilled Filet Mignon

Oven-Broiled Lobster Tail

Served With Caramelized Shallot And Red Wine Reduction And
Lemon Butter Sauce, Accompanied By Creamy Roasted-Garlic Mashed Potatoes

Market price per person

Petite Filet And Atlantic Salmon

Char-Grilled Filet Mignon

Oven-Poached Salmon Fillet

Served With Wild-Mushroom Demi-Glace And Mango Vinaigrette,
Accompanied By Roasted-Garlic Buttermilk Mashed Potatoes

\$55 per person

Petite Filet And Free-Range Chicken Breast

Pan-Seared Filet Mignon

Char-Grilled Chicken Breast

Served With Roasted Piñon Compound Butter And Barbecue Vinaigrette,
Accompanied By Creamy Roasted-Garlic Wild-Mushroom Polenta

\$52 per person

Petite Filet And Jumbo Shrimp

Char-Grilled Filet Mignon

Stuffed Jumbo Shrimp

Served With Apple Cider Demi-Glace And Lemon Butter Sauce, Accompanied By Fingerling
Potato Hash

\$60 per person

 **DINNER PRIX FIXE MENUS** 

SELECTION ONE

Appetizer

Cumin-Crusted Duck Breast With Prickly-Pear Gastrique And Red-Onion Confit

Salad

Garlic Cheese Crisp Filled With Petite Greens, Poached Pear, Pear Tomatoes And Roasted Sweet Corn, Served With Apple Cider Vinaigrette

Entrée

Char-Grilled Prime New York Strip Steak, Accompanied By Roasted Tomato-Chile Demi-Glace, Roasted Butternut Squash Cake, Sautéed Sugar Snap Peas, Leeks And Fresh Chanterelles

Dessert

Flourless Mexican Chocolate Torte With Vanilla-Strawberry Compote

\$75 per person

SELECTION TWO

Appetizer

Jamón Serrano–Wrapped Diver Scallops, Pan Seared And Served On Creamy Wild-Mushroom Risotto With An Orange Blossom Honey Demi-Glace

Salad

Chickpeas And Goji Berries Served Over Mâche, Heirloom Tomatoes, Local Feta Cheese, With Sweet Corn Vinaigrette And Balsamic Reduction

Entrée

Pan-Seared Prime Flat Iron Steak, Accompanied By Port Wine Reduction, Warm Fingerling Potato Salad And Broccoli Flan

Dessert

Moist Chocolate Flan Cake, Served With Vanilla Whipped Cream, Strawberry Compote And Port Wine Syrup

\$65 per person

DESSERTS

*A choice of one of the following desserts is included in the price of
Two-course plated lunch and plated and buffet dinners.*

Bête Noire

Flourless Chocolate Torte

Big Apple Pie

Tart, Fresh, Crisp Apples With Cinnamon Apple Cider And Crunchy
Granola'd Crumbs

Carrot Cake

Layered Rich, Moist Carrot Cake Filled With Raisins, Walnuts And Pineapple,
Finished With Smooth Cream Cheese Frosting And A Drizzle
Of White Chocolate Ganache

Chocolate Spoon Cake

Chocolate Pudding Between Two Layers Of Moist, Chocolate-Drenched Cake

Chocolate Toffee Mousse Pie

Golden Toffee Crunches With Creamy Chocolate Mousse, Rich With Coffee Liqueur

Crème Brûlée

Rich And Creamy Vanilla Custard With A Crunchy Caramel Shell

Salted Caramel Brûlée Cheesecake

Served With Caramel Sauce And Raspberries

Five High Chocolate Cake

Five Layers Of Dark, Moist Chocolate Cake With Smooth Chocolate Filled
And Dark Chocolate Ganache

Key Lime Pie

Authentic Florida Key Lime, Tartly Refreshing In A Granola'd Crust

Lemon Cake With Meyer Lemon Curd

Layered Lemon Cake With A Luscious, Cool Lemon Mousseline And Meyer Lemon Curd

Torta Tiramisu

Mascarpone And Marsala With Lady Fingers And Coffee Liqueur

All above desserts \$5.00 per person (additions for plated and buffet lunches)

DESSERT STATIONS

Raspberry Enchiladas

This La Fonda Classic Consists Of Crêpes Filled With Fresh Raspberry Mascarpone Cheese, Drizzled With Chocolate And Raspberry Sauce, And Topped With Grated White Chocolate
\$5 per person

Triple Mousse

Raspberry, Chocolate And Vanilla Mousse In A Martini Glass With Cream Anglaise, Raspberry Sauce And Tuile
additional \$4 per person

Cherries Jubilee

Cherries Flambéed With Kirschwasser (Cherry Liqueur) And Served As A Sauce Over House-Made Vanilla Ice Cream
\$10 per person, plus \$100 chef attendant fee

Bananas Foster

Classic Banana Flambé Served With A Sauce Of Butter, Brown Sugar, Cinnamon, Dark Rum And Banana Liqueur
Accompanied By House-Made Vanilla Ice Cream
\$12 per person, plus \$100 chef attendant fee

Ice Cream Station

Chocolate, Strawberry And Vanilla Ice Cream Served With Hot Chocolate, Butterscotch, Caramel, Strawberry And Raspberry Sauce
Toppings For Ice Cream Include Roasted Peanuts, M&M's®, Candy Sprinkles, Chocolate Chips, Peanut Butter Chips,
Mini Marshmallows And Fresh Whipped Cream
\$8 per person, plus \$100 chef attendant fee

Mini Dessert Bar

Assorted Mousse "Shots," Chocolate-Chunk Brownies, Lemon Crumb Squares, Brûlée Cheesecake Bars, And Assorted Cookies And Cupcakes
\$15 per person

HOST AND CASH BAR SERVICE

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

CORDIALS

B & B • Grand Marnier • Kahlua • Courvoisier Vsop • Frangelico
Bailey's Irish Cream • Amaretto Di Saronno • Sambuca

\$9 per drink

MIXED PREMIUM DRINKS

Maker's Mark • Chivas Regal • Bacardi Gold • Crown Royal
Stolichnaya • Beefeaters • Cuervo 1800

\$10 per drink

MIXED WELL DRINKS

Jack Daniel's • Dewar's • Bacardi • Absolut • José Cuervo • Tanqueray

\$8 drink

**BEERS TO INCLUDE A SELECTION OF THE FOLLOWING
(BASED ON AVAILABILTY):**

MICRO BREWS

Marble IPA • Marble Red Ale • Rio Grande Lager • Alien Amber • Monk's Ale

\$6 bottle

IMPORTED BEERS

Corona • Negra Modelo • Heineken • Dos X Lager • Stella Artois

\$6 bottle

DOMESTIC BEERS

Bud Light • Coors Light • Miller Light • Michelob Ultra • O'doul's

\$5 bottle

HOUSE WINES

Chardonnay • White Zinfandel • Malbec • Cabernet Sauvignon

\$9 per glass

SOFT DRINKS

Coke • Diet Coke • Sprite • Ginger Ale

\$3 per glass

BOTTLED MINERAL AND STILL WATER

Perrier And La Fonda Natural Spring Water

\$5 per bottle

FRUIT JUICES

Orange Juice, Grapefruit Juice And Cranberry Juice

\$4 per glass

 **SPECIALTY DRINKS** 

One gallon yields approximately 20 servings

Available for Host Bars only • Pricing does *not* include Service Charge and prevailing Gross Receipts Tax.

BLOODY MARYS – PER DRINK

Grey Goose Bloody Mary **\$8** • Ketel One Bloody Mary **\$9**
Stolichnaya Bloody Mary **\$9** • Bloody Mary **\$8**

MIMOSAS

Gruet Mimosa - **\$180 per gallon** • House Mimosa - **\$160 per gallon**

MARGARITAS

Patron - **\$200 per gallon** • Silver Coin - **\$180 per gallon** • Gold - **\$170 per gallon**
Turquoise - **\$150 per gallon** • House - **\$150 per gallon**

FRUIT SANGRIA

House Wine Sangria - **\$95 per gallon**