2019 Banquet Menu
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
Platter of Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts

SANTA FE
Scrambled Eggs with
Red Chile, Chorizo Sausage and Asadero Cheese (Served on the side)
Grilled Breakfast Potatoes, Applewood-Smoked Bacon or Sausage Links,
Warm Flour Tortillas
Assorted Breakfast Breads
Platter of Freshly Sliced Seasonal Fruit

HEALTHY START
Platter of Freshly Sliced Seasonal Fruit, Blueberry Muffins, Granola and Oatmeal, served with Low-Fat Milk and Individual Assorted Fruit Yogurts
Scrambled Eggs served with Tomatoes, Bell Peppers and Spinach
Turkey Sausage Patties

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
**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

**OMELETTE STATION**
Chef-Prepared Fresh, Fluffy Omelettes served with Ham, Bacon, Tomatoes, Scallions, Onions, Mushrooms, Fire-Roasted Green Chile, Salsa, Monterey Jack and Cheddar Cheese

Above stations will have an additional chef attendant fee

**TRADITIONAL BAGEL BAR**
Bagel Bar consisting of warm assorted Bagels, Cream Cheese, Lox, Red Onions, Sliced Tomatoes and Capers

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
PLATED BREAKFASTS
Plated Breakfasts are available for groups of 25 and under.

All plated breakfasts include chilled orange juice, assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, and a basket of breakfast breads.

NEW MEXICAN
Frittata with Fire-Roasted Green Chile, Scallions, Chorizo Sausage and Asadero Cheese served with Applewood-Smoked Bacon, Grilled Breakfast Potatoes and sliced Fresh Seasonal Fruit

HARVEY HOUSE
Harvey House French Toast with Warm Maple Syrup Sausage Grilled Breakfast Potatoes and sliced Fresh Seasonal Fruit

CORONADO
Scrambled Eggs served with Applewood-Smoked Bacon, Grilled Breakfast Potatoes and sliced Fresh Seasonal Fruit

LA PLAZUELA
Biscuits and Gravy accompanied by Scrambled Eggs and Sausage Links, Grilled Breakfast Potatoes and Sliced Seasonal Fruit

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

- Carved Prime Rib with 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

- Chef-Prepared Fresh, Fluffy Omelettes served with
  Ham, Bacon, Tomatoes, Scallions, Onions, Mushrooms, Fire-Roasted Green Chile, Salsa, Monterey Jack and Cheddar Cheese

- Brioche French Toast with Maple Syrup
- Applewood-Smoked Bacon and Fresh Farm Sausage

- Fudge Brownies, Mini Cupcakes, Freshly Baked Cookies,
  Petite Chocolate Mousse Parfaits with Chocolate-Dipped Strawberries

*Plus chef attendant fee*
**ALL-DAY BREAK PLAN**

**MORNING CONTINENTAL BREAKFAST**
Flaky Croissants, Assorted Muffins, Cheese and Fruit Danishes, Assorted Breakfast Breads
Platter of Freshly Sliced Seasonal Fruit
Assorted Chilled Fruit Juices
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Herbal and Black Teas

**MID-MORNING BEVERAGE REFRESH**
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Herbal and Black Teas

**CORONADO LUNCH BUFFET**
Fresh Garden Greens with House-made Herb Vinaigrette and Classic Ranch Dressing
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

**AFTERNOON BREAK**
Assorted Cookies, Double-Chocolate Brownies and Potato Chips
Assorted Soft Drinks, Still and Sparkling Waters
Freshly Brewed Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee
BREAKS (continued)
You may enhance your breaks with à la carte items
see ENHANCE YOUR BREAK

BEVERAGE STATION
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Herbal and Black Teas
Assorted Soft Drinks
Bubbler of Still Ice Water
Bottle Water (included upon request)

Half-day Beverage Station:
Served at the start of your meeting with a mid-morning refresh
(4 hour maximum)

*All-day Beverage Station
Served at the start of your meeting with a mid-morning refresh and afternoon
refresh (6 hour maximum)

INFUSED WATER STATION
Lemon, Cucumber and Raspberry-Lime Infused Water, served in Glass Bubblers

AM SNACK BREAK
Assorted Yogurt, Granola Bars, Whole Fruit, Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee
Assorted Hot Herbal and Black Teas

PM SNACK BREAK
Assorted Cookies, Double-Chocolate Brownies, Trail Mix, Assorted Bags of Chips, Soft Drinks, Assorted
Frappuccino® and Iced Tea

AFTERNOON TEA
Assorted Tea Sandwiches, Scones, Cakes and Cookies
Assorted Hot Herbal and Black Teas

CHOCOHOLIC BREAK
Chocolate Fondue with Seasonal Berries and Fruit, Chocolate Chip Cookies,
Double-Chocolate Brownies, Assorted Chocolate Candy Bars,
Chocolate Milk and Hot Chocolate

HEALTHY BREAK
Assorted Yogurt with Granola and Seasonal Berries
Hummus with Assorted Vegetables for Dipping
Assorted Whole Fruits
Still and Sparkling Waters
You may enhance your breaks with à la carte items
see ENHANCE YOUR BREAK (next page)

**SANTA FEAN**
Corn Tortilla Chips, House Salsa, Guacamole, Chile Con Queso, Mini Burritos
Vegetable Crudités with Red Chile Ranch Dressing
Assorted Soft Drinks, Lemonade and Iced Tea

**WESTERN**
Barbecue Pulled-Pork Sliders
Fresh-Ground Buffalo Sliders with 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

**THE LAND OF ENCHANTMENT BREAK**
House-Made Guacamole, Salsa and Tortilla Chips
Chicken Quesadillas with Chipotle Sour Cream
Jalapeño Poppers
Bizcochitos and Natillas
Fresca® and Iced Tea
ENHANCE YOUR BREAK
You may enhance any of your breaks with à la carte items.

White Chocolate–Dipped And Milk Chocolate–Dipped Strawberries
Klondike® Ice Cream Bars
Assorted Energy Bars
Assorted Fruit Yogurts
Assorted Candy Bars
Assorted Whole Fresh Fruits
Cracker Jack®
Fancy Mixed Nuts
Frozen Fruit Bars
Granola Bars
Nutri-Grain® Bars
Potato Chips
Pretzels

BAKED GOODS BY THE DOZEN
Lemon Bars
Assorted Fruit Strudels
Large Flaky Croissants
Cheese and Fruit Danishes
Cinnamon Rolls
Assorted Sliced Breakfast Breads
Assorted Cookies
Double-Chocolate Brownies
Bagels and Cream Cheese
Small Flaky Croissants
Assorted Muffins

BEVERAGES
Specialty-Blend Coffee
Decaffeinated Coffee
Assorted Hot Herbal Teas or Black Tea
Iced Tea
Lemonade
Energy Drinks
Iced Coffee Drinks
Assorted Bottled Juices
Assorted Smoothies
Assorted Soft Drinks
Still Bottled Water
San Pellegrino Mineral Water
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 House-made Herb Vinaigrette and Classic Ranch Dressing
Char-Grilled Salmon Fillet served with Papaya Butter Sauce
Chicken Breast Filled with Bacon, Red Onions, Green Chile, Jack and Cheddar Cheese, baked and
Accompanied by Mild Green Chile Cream Sauce
Oven-Roasted New Potatoes and Seasonal Vegetables
Freshly Baked Rolls and Butter

LA FONDA BARBECUE
Ranch Potato Salad and Cole Slaw
Mixed Greens with House-made Herb Vinaigrette and Classic Ranch Dressing
Barbeque Brisket, Chicken and Sausage
Ranch Beans, Corn on the Cob and Sautéed Green Beans
Freshly Baked Rolls, Jalapeño Cornbread Muffins and Butter

CORONADO
Fresh Garden Greens with House-made Herb Vinaigrette and Classic Ranch Dressing
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

LA FIESTA PLAZA GF
Fresh Garden Greens with Jicama, Red Bell Peppers, Red Onions, and Queso Fresco
Served with Herb Vinaigrette
Cheese Enchiladas served with Red and Green Chile
Chicken Fajitas with Grilled Red Onions and Bell Peppers
Pinto Beans, Spanish Rice, Pork Posole and Calabacitas Rancheras
Warm Corn Tortillas and Butter *Flour Tortillas available upon request
MARKET PLACE & THE KETTLE
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 Blue Cheese, Jicama,
Julienne Carrots, Sunflower Seeds,
Dried Cranberries, Grilled Chicken and Diced Ham
Olive Oil and Vinegar, Caesar and Balsamic Dressing
Fresh Baked Jalapeno Cornbread Muffins, Sourdough Bread and Butter
Fresh Sliced Seasonal Fruit with Honey Dipping Sauce

SANTA FE DELI
Sliced Black Forest Ham, Black Angus Roast Beef, Smoked Turkey Breast and Salami
Sliced Cheddar, Gruyère and Provolone Cheese
Sandwich accompaniments include: Assorted Mustards, Chipotle-Garlic Mayonnaise,
Leaf Lettuce, Sliced Tomatoes, Red Onions, Sweet Pickle Slices and Pepperoncini
Seven-Grain and Sourdough Bread
Potato Salad and Cole Slaw
Assorted Fresh Whole Fruit and Assorted Bags of Potato Chips

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

Standard buffet service is one-and-one-half hours for a minimum of 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 34).
Please select up to (2) two plated entrée options

NEW YORK STRIP GF
Char-Grilled and accompanied by Roasted Shallot and Red Wine Demi-Glace, Chef’s-Choice Vegetable and Grilled Fingerling Potatoes

CLASSIC CHICKEN LA FONDA
Breast of Chicken filled with Bacon, Red Onions, Green Chile, Jack and Cheddar Cheese, accompanied by Mild Green Chile Cream Sauce Chef’s-Choice Vegetable and Oven-Roasted New Potatoes

ATLANTIC SALMON
Pan-Seared Fillet served with Lemon-Cilantro Beurre Blanc, Chef’s-Choice Vegetable and Roasted Piñon Couscous

CHAR-GRILLED CHICKEN or SALMON CAESAR SALAD GF
Char-Grilled Chicken or Salmon Served atop Romaine Lettuce, tossed with Cotija Cheese, Caesar Dressing, Pear Tomatoes, Red Onion (croutons available upon request)

LA FONDA COBB SALAD GF
Chopped Romaine Hearts tossed with Apple Cider Vinaigrette, topped with Roasted Turkey Breast, Tomatoes, Avocados, Jicama, Applewood-Smoked Bacon and Maytag Blue Cheese

FREE-RANGE CHICKEN BREAST GF
Oven-Roasted and served with Mango Cream, Green Chile Chutney, Chef’s-Choice Vegetables and Roasted-Garlic Mashed Potatoes

PORK TENDERLOIN
Chile-Rubbed and Char-Grilled, served with Barbecue Vinaigrette, Chef’s-Choice Vegetables and Black Bean Mango Relish
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

TOP SIRLOIN
Roasted, sliced and served with Mushroom Red-Wine Sauce, Chef’s-Choice Vegetables and Garlic Mashed Potatoes

ROASTED CASHEW CAKE
Served with Roasted Tomato Sauce, Rainbow Quinoa Pilaf, Roasted Red Pepper Hummus, Steamed Broccoli, Black Bean Salad and Crispy Polenta

VEGETARIAN TAMALES
Steamed and served with Calabacitas Rancheras, Black Bean Mash, Mango Salsa and Roasted Tomato Coulis
RECEPTION ACTION 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 Salsa and Fresh Limes
Chips with Salsa and Guacamole

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.

QUESADILLA STATION
Smoked Chicken, Roasted Turkey, Duck Confit, and Mexican Cheese; garnishes include Shredded Lettuce, Pico De Gallo, Guacamole and Sour Cream.

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

Above stations will have an additional chef attendant fee
**COLD HORSE D’OEUVRES**  
*Must be ordered in quantities of 50*

**Land**

Roasted Beef Tenderloin on Toasted French Bread with Roasted Shallot and Fresh Herb Mayonnaise

Seared Pork Tenderloin on Croustade with Pineapple-Papaya Salsa

Serrano Ham-Wrapped Asparagus with Melon

Smoked Chicken Breast served on Toasted French Bread with Mango-Avocado Salsa

**Sea**

Shrimp Diablo, served on Crispy Tortilla, topped with Cocktail Sauce

Avocado and Rock-Shrimp Shooters

Seared Ahi Tuna on Crispy Brioche with Wasabi Mayonnaise and Pickled Ginger

Tuna Tartare Spoon Service

Smoked Salmon on Toasted Brioche with Lemon-Dill Cream

Salmon Ceviche Shooters

**Vegetarian**

Bruschetta with Chopped Roma Tomatoes, Garlic, Fresh Basil and Fresh Mozzarella Cheese

Crostini topped with Sun-Dried Tomatoes, Feta Cheese, Kalamata Olives and Caramelized Onions

Cucumber Gazpacho Shooters

Pita Bread topped with a mixture of Capers, Feta Cheese, Roasted Eggplant and Roasted Peppers
HOT HORS D’OEUVRES
Must be ordered in quantities of 50

**Land**
Beef Tenderloin Skewer with Garlic-Mustard Glaze

Char-Grilled Baby Lamb Chops with Béarnaise Sauce

Pork Potstickers

Chicken Breast Skewer with Mango-Habanero Glaze

Bacon – Wrapped Chicken with Cheese and Jalapeño

Mini Chicken Cordon Bleu

Smoked-Chicken Quesadilla with Chipotle Sour Cream

**Sea**
Coconut Shrimp with Piña Colada Sauce

Grilled Shrimp Skewers with Ponzu Sauce

Shrimp Jammers, filled with Cream Cheese, Jalapeño and Shrimp

Dungeness Crab Cakes with a Spicy Rémoulade

Seafood-Stuffed Mushroom Cap

Coconut Lobster Skewer with Chef's Choice Sauce

**Vegetarian**
Edamame Potstickers

Potato Au Gratin Dauphinois
HOT HORS D’OEUVRES (continued)

Vegetarian (continued)
Pad Thai Spring Roll

Grilled Portabella Mushroom with Roma Tomato, Roasted Red Pepper, Monterey Jack and Goat Cheese in a Flaky Puff Pastry

Pear and Brie Cheese Baked in Phyllo

Fig and Mascarpone Cheese in Puff Pastry

Spanakopita
Spinach, Onions, Herbs and Cheese in Phyllo

Asiago Asparagus Phyllo

DISPLAY DESSERT HORS D’OEUVRES
Must be ordered in quantities of 50

Black and White Petite Fours

Tropical Mini Cheese Cake Assortment

Raspberry Brie en Croute
THEMED RECEPTIONS

ROUTE 66
Barbecue Pulled Pork, Sweet Pickles and Fresh Cole Slaw on Hawaiian Buns
Fresh-Ground Buffalo with Smoked Cheddar on Kaiser Buns
Corn Dogs accompanied with 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

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

WESTERN
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

THE LAND OF ENCHANTMENT
Tacos Carnitas and Seasoned Ground Beef Tacos, Chicken Quesadillas
With Chipotle Sour Cream
House-Made Guacamole, Salsa and Tortilla Chips
Jalapeño Poppers, Chile Con Queso

TUSCANY
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

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

Achiote-Rubbed Pork Loin served with Grilled Pineapple-Avocado Salsa

Roasted Pit Ham served with Dried Cherry-Guajillo Glaze

Roasted Top Round Beef served with Au Jus

Roasted Turkey Breast Served with Cranberry Compote

Above stations will have an additional chef attendant fee

**SALSAS AND DIPS**

Chef-Prepared Guacamole served with Crispy Corn Tortilla Chips

Additional chef attendant fee

Crab and Shrimp Dip served with Crostinis, Pita Slices and Assorted Crackers

Artichoke and Spinach Dip served with Bread Sticks, Pita Slices and Assorted Crackers

Spicy Bean Dip served with Crispy Corn Tortilla Chips

Chile Con Queso served with Crispy Corn Tortilla Chips

Green and Red Salsa served with Crispy Corn Tortilla Chips
SPECIALTY DISPLAYS

FRESHLY SLICED SEASONAL FRUIT
With Honey Yogurt Dipping Sauce

ARTISAN 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

ARTISAN 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

Specialty display service is for one-and-one-half hours
ANTIPASTO GF
Prosciutto, Salami, Aged Asiago and Sharp Provolone Cheese, Marinated Mushrooms and Artichoke Hearts, Olives and Pepperoncini, served with Gluten Free Crackers

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

Specialty display service is for one-and-one-half hours.
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 served with House-made Herb Vinaigrette and Classic Ranch Dressing
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
**DINNER BUFFETS**

(continued)

**SOUTHWESTERN GF**

Fresh Garden Greens tossed with Shredded Jicama, Red Peppers, Red Onions, Queso Fresco with House-made Herb Vinaigrette and Classic Ranch Dressing

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

Gluten Free Bread and Butter

**TUSCAN**

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 Cheese, 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 Sauce

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
DINNER BUFFETS
(continued)

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
Pork Adovada
Calabacitas Rancheras
Spanish Rice
Pinto Beans
Corn Tortilla Chips, Salsa, Sour Cream, Warm Corn Tortillas* and Butter
*Flour Tortillas available upon request

WESTERN BARBECUE
Mixed Greens with House-made Herb Vinaigrette and Classic Ranch Dressing
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

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

*Please select one salad or one soup*

**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

**SOUP SELECTIONS**

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

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

FLAT IRON STEAK
Char-Grilled and served with Fingerling Potato Hash, Chef’s-Choice Vegetable and Apple Cider Demi-Glace

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

CLASSIC CHICKEN LA FONDA
Breast of Chicken filled with Bacon, Red Onion, Green Chile, Jack and Cheddar Cheese, Accompanied by Mild Green Chile Cream Sauce, Chef’s-Choice Vegetable And Garlic Mashed Potatoes

ATLANTIC SALMON
Char-Grilled Atlantic Salmon served with Quinoa Pilaf, Chef’s-Choice Vegetable And Roasted Yellow Pepper Vinaigrette

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

POK PORK TENDERLOIN
Pan-Seared Medallions accompanied by Roasted-Corn Black-Bean Salad, Chef’s-Choice Vegetable And Barbecue Chipotle Vinaigrette
THREE-COURSE PLATED DINNERS
(continued)

Please select up to (2) entrée options

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

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 Vinaigrette

VEGETARIAN TAMALES
Steamed and served with Calabacitas Rancheras, Black Bean Mash, Mango Salsa and Roasted Tomato Coulis

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
THREE-COURSE PLATED DINNERS

Duets

PETITE FILET & 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

PETITE FILET & 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

PETITE FILET & 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

PETITE FILET & JUMBO SHRIMP
Char-Grilled Filet Mignon
Stuffed Jumbo Shrimp
Served with Apple Cider Demi-Glace and Lemon Butter Sauce, accompanied by Fingerling Potato Hash
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

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
DESSERTS

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

LA BÊTE NOIRE GF
Flourless Chocolate Torte

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 Chocolate-Drenched Cake

LA FONDA HOUSE FLAM
With Almond Tuile and Seasonal Berries

CRÈME BRÛLÉE
Rich and Creamy Vanilla Custard with a Crunchy Caramel Shell

SALTED CARAMEL BRÛLÉE CHEESECAKE
Served with Caramel Sauce and Raspberries

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

BISCOCHITOS AND NATILLAS
Traditional Spanish Custard & New Mexican Butter Cookie
**DESSERT STATIONS**

**RASPBERRY ENCHILADAS**
This La Fonda Classic consists of Crêpes Filled with Fresh Raspberry Mascarpone Cheese, Drizzled with Chocolate and Raspberry Sauce, topped with Grated White Chocolate

**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

Additional chef attendant fee

**MINI DESSERT BAR**
Assorted Mousse “Shots,” Chocolate-Chunk Brownies, Lemon Crumb Squares, Brûlée Cheesecake Bars, and Assorted Cookies and Cupcakes
**HOST AND CASH BAR SERVICE**

One bar and bartender required for every 75 guests.

Host Bar and Cash bars will also have bartender fees plus tax per bar and bartender for one to four hours. La Fonda Bar Policy is the maximum of 4 hours. Bar minimum required for each bar. If minimum is not met the remaining balance will be charged in room rental.

**CORDIALS**

- Grand Marnier
- Kahlua
- Courvoisier Vsop
- Frangelico
- Bailey’s Irish Cream
- Amaretto Di Saronno
- Sambuca

**MIXED SUPER-PREMIUM DRINKS**

- Maker’s Mark
- Chivas Regal
- Bacardi Gold
- Crown Royal
- Stolichnaya
- Beefeaters
- Herradura Tequila

**MIXED PREMIUM DRINKS**

- Jack Daniel’s
- Dewar’s
- Bacardi
- Absolut
- José Cuervo
- Tanqueray

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

**Micro Brews**

- Marble IPA
- Marble Red Ale
- Rio Grande Lager
- Alien Amber
- Monk’s Ale

**Imported Beers**

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

**Domestic Beers**

- Bud Light
- Coors Light
- Miller Light
- Michelob Ultra
- O’doul’s

**House Wines**

- Chardonnay
- White Zinfandel
- Malbec
- Cabernet Sauvignon
SOFT DRINKS
Coke • Diet Coke • Sprite • Ginger Ale

BOTTLED MINERAL AND STILL WATER
Perrier and La Fonda Natural Spring Water

FRUIT JUICES
Orange Juice, Grapefruit Juice and Cranberry Juice

SPECIALTY DRINKS
Available for Host Bars only

BLOODY MARYS
Grey Goose Bloody Mary • Ketel One Bloody Mary
Stolichnaya Bloody Mary • House Bloody Mary

MIMOSAS
Gruet Mimosa • House Mimosa

MARGARITAS
Patron • Silver Coin • Gold
Turquoise • House

FRUIT SANGRIA
House Wine Sangria

BLOOD MARY BAR
Grey Goose Bloody Mary’s with all of the fixings!
**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.

**WATER RESTRICTIONS**
Due to the heightened water restrictions in the City of Santa Fe we are unable to offer water pitchers on the table for meetings. We can offer (1) centralized water station for each group either in the main meeting room or near registration. Thank you for your understanding.
**OFF-SITE EVENTS**

**EQUIPMENT AND SETUP FEES**
Setup charges are based on the number of guests in attendance and the location of the event: 0–100 guests, 300; 101–250 guests, 400; 251–500 guests, 500; 501–750 guests, 600; 751 – 1000 guests, 700. 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.

**PRICING**
All pricing is subject to change without notice.