La Fonda
On the Plaza™
2019 Wedding Menus
**COLD HORS D’OEUVRES**

*Must be ordered in quantities of 50*

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

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

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

*There are no artificial transfats in any of the food served by La Fonda*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*
HOT HORS D’OEUVRES

Must be ordered in quantities of 50

- 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 Jalapeno
- Mini Chicken Cordon Bleu
- Smoked-Chicken Quesadilla with Chipotle Sour Cream
- Coconut Shrimp with Piña Colada Sauce
- Grilled Shrimp Skewers with Ponzu Sauce
- Shrimp Jammers, filled with Cream Cheese, Jalapeno and Shrimp
- Dungeness Crab Cakes with a Spicy Rémoulade
- Seafood-Stuffed Mushroom Cap
- Coconut Lobster Skewer with Chef’s Choice Sauce
- Edamame Potstickers
- Potato Au Gratin Dauphinois

There are no artificial transfats in any of the food served by La Fonda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
HOT HORS D’OEUVRES continued

Pad Thai Spring Roll

Grilled Portabella Mushroom with Roma Tomato, Roasted Red Pepper, and 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

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
**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 GF

Roasted Pit Ham served with Dried Cherry-Guajillo Glaze

Roasted Top Round Beef served with Au Jus Lie

Roasted Turkey Breast served with Cranberry Compote

There will also be a chef fee per carving station

**SALSAS AND DIPS**

Chef-prepared guacamole served with crispy corn tortilla chips GF

plus 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 salsas served with crispy corn tortilla chips

---

There are no artificial transfats in any of the food served by La Fonda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
**SPECIALTY DISPLAYS**

**FRESHLY SLICED SEASONAL FRUIT**
With honey yogurt dipping sauce

**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

**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

*Cheese displays may be customized to accommodate your requirements.

Specialty display service is for one-and-one-half hours

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
There are no artificial transfats in any of the food served by La Fonda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

**SPECIALTY DISPLAYS**

*continued*

**Antipasto**
Prosciutto, Salami, Aged Asiago and Sharp Provolone Cheese, Marinated Mushrooms and Artichoke Hearts, Olives and Pepperoncini

**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, and iced tea.

**AMERICAN**

Freshly Tossed Garden Salad with Mixed Baby Greens,
Shredded Carrots, Red Cabbage served with
House-made Herb Vinagrette 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

**SOUTHWESTERN**

Fresh Garden Greens tossed with Shredded Jicama, Red Peppers,
Red Onions, Queso Fresco served with
House-made Herb Vinagrette and Classic Ranch Dressing
Roasted Corn and Black Bean Salad with a Charred Tomato-Cumin Dressing
Baby Spinach, Arugula and Frisée 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

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

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
**DINNER BUFFETS**

**continued**

**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 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

**NEW MEXICAN**

Fresh shredded jicama tossed in chipotle-orange vinaigrette

and

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

Please select three entrée items
Cheese enchiladas served with red and green chile
Chicken enchiladas served with red or green chile
Beef enchiladas served with red or green chile
Spicy pork tamales served with red chile
Grilled chicken fajitas
Grilled beef fajitas
Carne adovada

Calabacitas rancheras
Spanish rice
Pinto or black beans

Corn tortilla chips, salsa, sour cream, warm tortillas and butter

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

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
DINNER BUFFETS

continued

Western Barbecue
Mixed Greens with House-made Herb Vinagrette 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

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
There are no artificial transfats in any of the food served by La Fonda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
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

There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.
**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

**Pork Tenderloin**
Pan-Seared Medallions accompanied by Roasted-Corn Black-Bean Salad, Chef’s-Choice Vegetable and Barbecue Chipotle Vinaigrette

**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 Cream

**VEGETARIAN TAMALE**
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

*There are no artificial transfats in any of the food served by La Fonda
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*
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

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

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

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
**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, and 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, and 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

---

*There are no artificial transfats in any of the food served by La Fonda*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*
DESSERTS

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 moist, chocolate-drenched cake

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

Prices do not include Service Charge or Gross Receipts Tax.
There are no artificial transfats in any of the food served by La Fonda.
DESSERT STATIONS

Substitute one of the following desserts for an additional charge.

Raspberry Enchiladas
This La Fonda classic consists of crêpes filled with fresh raspberry mascarpone cheese, drizzled with chocolate and raspberry sauces, and topped with grated white chocolate.

Ice Cream Station
Chocolate, strawberry and vanilla ice creams served with hot chocolate, butterscotch, caramel, strawberry and raspberry sauces.
Toppings for ice creams include roasted peanuts, M&M’s®, candy sprinkles, chocolate chips, peanut butter chips, mini marshmallows and fresh whipped cream.
plus chef attendant fee

Mini Dessert Bar
Assorted mousse “shots,” chocolate-chunk brownies, lemon crumb squares, brûléed cheesecake bars, and assorted cookies and cupcakes.

Cherries Jubilee
Cherries flambéed with Kirschwasser (cherry liqueur) and served as a sauce over house-made vanilla ice cream.
plus 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.
plus chef attendant fee

Prices do not include Service Charge or Gross Receipts Tax.
There are no artificial transfats in any of the food served by La Fonda.
**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.*

---

**Cordial**

Grand Marnier • Kahlua • Courvoisier VSOP • Frangelico

Bailey’s Irish Cream • Amaretto di Saronno • Sambuca

---

**Mixed Premium Drinks**

Maker’s Mark • Chivas Regal • Bacardi Gold • Crown Royal

Stolichnaya • Beefeaters • Herradura Tequila

---

**Mixed Call Drinks**

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

---

**Local Hand Crafted Beers**

Rio Grande Lager • Alien Amber • Monk’s Ale

Marble IPA • Marble Red 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

---

*Prices do not include Service Charge or Gross Receipts Tax.*

*There are no artificial transfats in any of the food served by La Fonda.*
**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.

**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 • Bloody Mary

**Mimosas**
Gruet Mimosa • House Mimosa

**Margaritas**
Patron • Silver Coin • Gold • Turquoise • House

**Fruit Sangria**
La Fonda
On the Plaza™

2019 Wedding Brunch 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

**Plus chef attendant fee**

**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

**Plus 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.
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
2019 Late Night Menu
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

**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

**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

**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

A Chef Attendant Fee Will Be Applied To All Above Stations
**HORS D’OEUVRE STATIONS**
(Continued)

**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

**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

**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
Apple Crisp À La Mode
Lemonade, Iced Tea and Sweet Tea

**THE LAND OF ENCHANTMENT**
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
Fresca® and Iced Tea

**SALSAS AND DIPS**
Chef-Prepared Guacamole served with Crispy Corn Tortilla Chips

plus 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**

**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

**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
**GENERAL INFORMATION**

All food and beverage charges are subject to a 22 percent Service Charge and an 8.4375 percent Gross Receipts Tax (Gross Receipts Tax subject to change without notice). Menus are limited to one entrée selection with the only exception being buffet meals. The hotel 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 guests at least three business days prior to the function. 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.

**MUSICAL ENTERTAINMENT**

A variety of musical entertainment options are available. La Fonda’s catering managers can assist with recommendations. 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.

100 E. San Francisco Street • Santa Fe, NM 87501
800-523-5002, #1 • 505-982-5511 • Catering Fax 505-995-2361
Web: [www.lafondasantafe.com](http://www.lafondasantafe.com) • email: sales@lafondasantafe.com