



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

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 **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 Ré-moulade

Seafood-Stuffed Mushroom Cap

Coconut Lobster Skewer with Chef's Choice Sauce 

Edamame Potstickers

Potato Au Gratin Dauphinois

 **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

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 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 

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

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 **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

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 **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.

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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 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

SOUTHWESTERN

Fresh Garden Greens tossed with Shredded Jicama, Red Peppers,
Red Onions, Queso Fresco served 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 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.

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 **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

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 **DINNER BUFFETS** 
continued

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

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 **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, and assorted hearth breads..

APPETIZER SELECTIONS

La Fonda Shrimp Cocktail

Spicy Horseradish-Tomatillo Cocktail Sauce and
Papaya-Avocado Relish

Dungeness Crab and Roasted Garlic Flan

with Spicy Crab Salad and Cilantro Cream

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

Red Snapper Mango Ceviche

Avocado, Red OniOn, Roasted Yellow Bell Pepper, Cilantro, Tomato and Serrano Chile served with Lime-Hinted Tortilla Strips

Duck Confit Quesadilla

With Asadero Cheese and served with Chipotle Sour Cream,
Pico De Gallo and Guacamole

SOUP SELECTIONS

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

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 **PLATED DINNERS** 
continued

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

Substitute

La Fonda Signature Salad


Grilled Pear, Sliced and accompanied by Petite Greens, Papaya Vinaigrette,
Shaved Manchego Cheese and Paprika-Smoked Almonds

 **PLATED DINNERS** 
continued

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

 **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 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

 **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

 **DESSERTS** 

Bête Noire 

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

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, brûlée 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

 **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.

CORDIALS

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.

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 **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.

 **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



La Fonda
On the Plaza™

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

Prosciutto, Salami, Aged Asiago and Sharp Provolone Cheese, Marinated Mushrooms and Artichoke Hearts, Olives and Peperoncini, 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.

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