



2020 BANQUET MENU

☀️ BREAKFAST BUFFETS ☀️

Includes Chilled Fruit Juices | Iced Tea | Assorted Hot Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee

LA FONDA 32

Harvey House French Toast
Buttermilk Pancakes | Warm Maple Syrup
Eggs Benedict | Scrambled Eggs | Grilled
Breakfast Potatoes | Applewood-Smoked
Bacon | Sausage Links | Assorted
Breakfast Breads | Platter of Freshly Sliced
Seasonal Fruit | Individual Assorted Fruit
Yogurts

SANTA FE 26

Scrambled Eggs | Red Chile | Chorizo
Sausage | Asadero Cheese | Grilled
Breakfast Potatoes | Applewood-Smoked
Bacon or Sausage Links | Warm Flour
Tortillas | Assorted Breakfast Breads
Platter of Freshly Sliced Seasonal Fruit

HEALTHY START 24

Platter of Freshly Sliced Seasonal Fruit
Blueberry Muffins | Granola | Oatmeal |
Low-Fat Milk | Individual Assorted Fruit
Yogurts | Scrambled Eggs | Tomatoes |
Bell Peppers | Spinach | Turkey Sausage
Patties

DELUXE CONTINENTAL 24

Flaky Croissants | Assorted Muffins
Cinnamon Rolls | Cheese and Fruit
Danish | Scones | English Muffins
Assorted Bagels | Fruit Preserves
Butter | Honey | Individual Assorted
Fruit Yogurts | Platter of Freshly
Sliced Seasonal Fruit

ENHANCE YOUR BUFFET

BELGIAN WAFFLE STATION 14*

Chef-Prepared Fresh Belgian Waffles
Strawberries | Blueberries | Sliced
Bananas | Whipped Butter | Whipped
Cream | Pecans | Warm Maple Syrup

* Plus 150 Chef Attendant Fee

OMELETTE STATION 14*

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

* Plus 150 Chef Attendant Fee

TRADITIONAL BAGEL BAR 10

Warm Assorted Bagels | Cream Cheese | Lox | Red
Onions | Sliced Tomatoes | Capers

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

All pricing subject to change without notice.

❁ PLATED BREAKFASTS ❁

Includes Plated Breakfasts are available for groups of 25 and under.

Includes Chilled Fruit Juices | Iced Tea | Assorted Hot Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee | Basket of Breakfast Breads

NEW MEXICAN 24

Frittata | Fire-Roasted Green Chile | Scallions | Chorizo Sausage Asadero Cheese | Applewood-Smoked Bacon | Grilled Breakfast Potatoes Sliced Seasonal Fruit

HARVEY HOUSE 22

Harvey House French Toast | Warm Maple Syrup | Sausage | Grilled Breakfast Potatoes | Sliced Seasonal Fruit

CORONADO 20

Scrambled Eggs | Applewood-Smoked Bacon | Grilled Breakfast Potatoes | Sliced Seasonal Fruit

LA PLAZUELA 21

Biscuits and Gravy | Scrambled Eggs | Sausage Links | Grilled Breakfast Potatoes | Sliced Seasonal Fruit

Egg Beaters® available upon request.

🌸 LA FONDA BRUNCH 65* 🌸

Includes Assorted Chilled Fruit Juices | Iced Tea | Assorted Hot Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee

*Plus 150 Chef Attendant Fee

Tomato Salad
Mozzarella | Petite Greens | Balsamic Syrup | Olive Oil

La Fonda Caesar Salad
Seasonal Fresh Fruit Salad
Lemon Pesto Pasta Salad

Freshly Baked Muffins | Pastries | Scones | Whipped Butter | Preserves

Yogurt | Granola | Fresh Seasonal Berries

Carved Prime Rib | Au Jus | Creamy Horseradish

Virginia Ham

Oven-Poached Fillet of Salmon | Papaya Coulis
Avocado Salsa

Char-Grilled Chicken Breast | Barbecue-Chipotle Vinaigrette
Fingerling Potatoes Lyonnaise
Steamed Asparagus with Hollandaise

Chef-Prepared Fresh Fluffy Omelets
Ham | Bacon | Tomatoes | Scallions | Onions
Mushrooms | Fire-Roasted Green Chile | Salsa
Monterey Jack | Cheddar Cheese

Brioche French | Toast Maple Syrup

Applewood-Smoked Bacon | Fresh Farm Sausage

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

❁ ALL-DAY BREAK PLAN 65 ❁

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

CORONADO LUNCH BUFFET

Fresh Garden Greens
House-made Herb Vinaigrette | Classic Ranch Dressing
Char-Grilled Chicken | Breast Barbecue-Chipotle Vinaigrette
Pan-Seared Mahi-Mahi Fillet | Pinon Butter Crust
Roasted Yellow Bell Pepper Coulis
Roasted Garlic Mashed Potatoes
Seasonal Vegetables
Freshly Baked Rolls | Butter

MID-MORNING BEVERAGE REFRESH

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

AFTERNOON BREAK

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

❁ BREAKS ❁

You may enhance your breaks with ala carte items. See Enhance Your Breaks – next page.

BEVERAGE STATIONS

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

Half-Day Beverage Station 8

Served at the start of your meeting with a mid-morning refresh (4 hours maximum)

*All-Day Beverage Station 15

Served at the start of your meeting with a mid-morning refresh and afternoon refresh (6 hours maximum)

INFUSED WATER STATION 8

Lemon | Cucumber | Raspberry-Lime Infused water served in Glass Bubbler

AM SNACK BREAK 15

Assorted Yogurt | Granola Bars | Whole Fruit
Soft Drinks | Freshly Brewed Regular and Decaffeinated Coffee | Assorted Hot Herbal and Black Teas

PM SNACK BREAK 15

Assorted Cookies | Double-Chocolate Brownies
Trail Mix | Assorted Bags of Chips | Soft Drinks
Assorted Frappuccino® | Iced Tea

AFTERNOON TEA 20

Assorted Tea Sandwiches | Scones | Cakes
Cookies | Assorted Hot Herbal and Black Teas

CHOCOHOLIC BREAK 22

Chocolate Fondue | Seasonal Berries Fruit
Chocolate Chip Cookies | Double-Chocolate Brownies | Assorted Chocolate | Candy Bars
Chocolate Milk | Hot Chocolate

HEALTHY BREAK 16

Assorted Yogurt | Granola | Seasonal Berries
Hummus | Assorted Vegetables for Dipping
Assorted Whole Fruits | Still and Sparkling Waters

SANTA FEAN 16

Corn Tortilla Chips | House Salsa | Guacamole
Chile Con Queso | Mini Burritos | Vegetable Crudités
Red Chile Ranch Dressing | Assorted Soft Drinks
Lemonade | Iced Tea

WESTERN 23

Barbecue Pulled-Pork Sliders | Fresh-Ground Buffalo Sliders | Smoked Cheddar | Mustard | Ketchup | Chipotle Mayonnaise | Sweet Pickles | Cole Slaw | Jalapeño Poppers | Bags of Barbecue and Jalapeño Potato Chips | Lemonade | Iced Tea | Sweet Tea

THE LAND OF ENCHANTMENT 22

House-made Guacamole | Salsa | Tortilla Chips
Chicken Quesadillas | Chipotle Sour Cream | Jalapeño Poppers | Fresca® | Iced Tea

❁ ENHANCE YOUR BREAK ❁

You may enhance any of your breaks with these ala carte items.

White Chocolate or Milk Chocolate-Dipped
Strawberries 6 each

SNACKS

Klondike® Ice Cream Bars | Assorted Energy
Bars | Assorted Candy Bars | Assorted Fruit
Yogurts | Assorted Whole Fresh Fruits
Cracker Jack® | Fancy Mixed Nuts | Frozen
Fruit Bars | Granola Bars | Nutri-Grain® Bars
Potato Chips | Pretzels
5 each

BAKED GOODS BY THE DOZEN

Lemon Bars 49
Assorted Fruit Strudels 45
Large Flaky Croissants 43
Cheese | Fruit Danishes or Cinnamon Rolls 41
Assorted Sliced Breakfast Breads 37
Assorted Cookies 35
Double-Chocolate Brownies 33
Bagels | Cream Cheese 31
Small Flaky Croissants 31
Assorted Muffins 30

BEVERAGES

Specialty-Blend Coffee | Decaffeinated Coffee
Assorted Hot Herbal Teas or Black Tea | Iced Tea
Lemonade 55 per gallon

Energy Drinks | Iced Coffee Drinks 6 each

Assorted Bottled Juices | Assorted Smoothies
Assorted Soft Drinks | Still Bottled Water | San
Pellegrino Mineral Water, ½ Liter 5 each

LUNCH BUFFETS

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee

CLASSIC LA FONDA 35

Freshly tossed Mixed Baby Greens
House-made Herb Vinaigrette | Classic Ranch Dressing
Char-Grilled Salmon Fillet | Papaya Butter Sauce
Chicken Breast
Filled with Bacon | Red Onions | Green Chile | Jack & Cheddar Cheese Baked and served with Mild Green Chile Cream Sauce
Oven-Roasted New Potatoes
Seasonal Vegetables
Freshly Baked Rolls Butter

LA FONDA BARBECUE 35

Mixed Greens
House-made Herb Vinaigrette | Classic Ranch Dressing
Ranch Potato Salad
Cole Slaw
Barbeque Brisket | Chicken | Sausage
Ranch Beans
Corn on the Cob
Sautéed Green Beans
Freshly Baked Rolls | Jalapeno Cornbread Muffins
Butter

CORONADO 35

Fresh Garden Greens
House-made Herb Vinaigrette | Classic Ranch Dressing
Char-Grilled Chicken Breast | Barbecue-Chipotle Vinaigrette
Pan-Seared Mahi-Mahi Fillet
Pinon Butter Crust | Roasted Yellow Bell Pepper Coulis
Roasted Garlic Mashed Potatoes
Seasonal Vegetables
Freshly Baked Rolls Butter

LA FIESTA PLAZA 32

Fresh Garden Greens
Jicama | Red Bell Peppers | Red Onions | Queso Fresco | Herb Vinaigrette
Cheese Enchiladas
Red and Green Chile Chicken Fajitas
Grilled Red Onions and Bell Peppers
Pinto Beans
Spanish Rice
Pork Posole
Calabacitas Rancheras
Warm Corn Tortillas | Butter
*Flour Tortillas available upon request
*Bison Fajitas 40

MARKET PLACE & THE KETTLE 35

Cream of Roasted Butternut Squash Soup
Roasted Tomato and Basil Soup
Create Your Own Salad
Romaine | Field Greens | Grape Tomatoes | Black Beans | Hard-Boiled Eggs | Cheddar Cheese | Blue Cheese | Jicama | Julienne | Carrots | Sunflower Seeds | Dried Cranberries | Diced Ham | Grilled Chicken | Olive Oil & Vinegar | Caesar | Balsamic Dressing
Fresh Baked Jalapeno Cornbread Muffins | Sourdough Bread | Butter | Fresh Sliced Seasonal Fruit | Honey Dipping Sauce

SANTA FE DELI 24

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

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❁ TWO-COURSE PLATED LUNCHES ❁

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee
| Choice of One Dessert (See Page 23)
Please select up to (2) Two Plated Entrée Options.

NEW YORK STRIP GF 40

Char-Grilled | Roasted Shallot Red Wine Demi-Glace | Chef's-Choice Vegetable | Grilled Fingerling Potatoes

CLASSIC CHICKEN LA FONDA 30

Chicken Breast Filled with Bacon Red Onions | Green Chile | Jack & Cheddar Cheese Baked and Served with Mild Green Chile Cream Sauce | Chef's-Choice Vegetable | Oven-Roasted New Potatoes

ATLANTIC SALMON 30

Pan-Seared Fillet | Lemon-Cilantro Beurre Blanc Chef's-Choice Vegetable | Roasted Piñon Couscous

CHAR-GRILLED CHICKEN OR SALMON

CAESAR SALAD GF 30

Char-Grilled Chicken or Salmon | Romaine Lettuce Cotija Cheese | Caesar Dressing | Pear Tomatoes Red Onion (croutons available upon request)

LA FONDA COBB SALAD GF 25

Chopped Romaine Hearts | Apple Cider Vinaigrette Roasted Turkey Breast | Tomatoes | Avocados Jicama | Applewood-Smoked Bacon | Maytag Blue Cheese

FREE-RANGE CHICKEN BREAST GF 30

Oven-Roasted | Mango Cream | Green Chile Chutney | Chef's-Choice Vegetables | Roasted-Garlic Mashed Potatoes

PORK TENDERLOIN 31

Chile-Rubbed and Char-Grilled | Barbeque Vinaigrette | Chef's-Choice Vegetables | Black Bean Mango Relish

ENCHILADA CASSEROLE GF 26

Your choice: Spicy Beef | Chicken | Mexican Cheese | Hatch Green Chile | Chimayo Red Chile Calabacitas Rancheras | Pinto Beans

TOP SIRLOIN GF 37

Roasted | Sliced | Mushroom Red-Wine Sauce Chef's-Choice Vegetables | Garlic Mashed Potatoes

ROASTED CASHEW CAKE 27

Roasted Tomato Sauce | Rainbow Quinoa Pilaf Roasted Red Pepper Hummus | Steamed Broccoli Black Bean Salad | Crispy Polenta

VEGETARIAN TAMALES GF 25

Steamed | Calabacitas Rancheras | Black Bean Mash | Mango Salsa | Roasted Tomato Coulis

❁ RECEPTION ACTION STATIONS ❁

TACO STATION 30*

Crispy Fried Pork Carnitas | Fresh White Corn Tortillas
Cilantro-Jalapeño-Onion Mixto | Red and Green
Salsas | Mexican Cheeses | Fresh Limes

Grilled Tacos De Huachinango (Red Snapper) | Fresh
White Corn Tortillas | Avocado-Papaya Salsa | Red and
Green Salsa | Fresh Limes | Chips | Salsa
Guacamole

FAJITA STATION 32*

Grilled | Marinated Beef | Chicken

Shrimp | Vegetables | Sweet Onions

Peppers | Shredded Lettuce | Pico De Gallo

Shredded Mexican Cheese | Sour Cream

Guacamole | Fresh Flour Tortillas

*Bison 40

QUESADILLA STATION 32*

Smoked Chicken | Roasted Turkey | Duck Confit

Mexican Cheese Blend | Shredded Lettuce

Pico De Gallo | Guacamole | Sour Cream

PASTA STATION 26*

Ziti Pasta | Bolognese Sauce | Portobello Mushrooms

Roasted Tomatoes | Four Italian Cheeses

Rigatoni | Olive Oil | Basil Pesto | Parmesan Cheese

Crimini Mushrooms | Sundried Tomatoes

Assorted Breadsticks

*Plus 150 Chef Attendant Fee

❁ COLD HORS D'OEUVRES ❁

Priced per piece. Must be ordered in quantities of 50.

LAND

Roasted Beef Tenderloin 8
Toasted French Bread | Roasted Shallot | Fresh Herb Mayonnaise

Seared Pork Tenderloin 5
Croustade | Pineapple-Papaya Salsa

Serrano Ham-Wrapped Asparagus | Melon GF 5

Smoked Chicken Breast 5
Toasted French Bread | Mango-Avocado Salsa

SEA

Shrimp Diablo 6
Crispy Tortilla | Cocktail Sauce

Avocado Rock-Shrimp Shooters GF 6

Seared Ahi Tuna 7
Crispy Brioche | Wasabi Mayonnaise | Pickled Ginger

Tuna Tartare Spoon Service GF 7

Smoked Salmon 6
Toasted Brioche | Lemon-Dill Cream

Salmon Ceviche Shooters GF 6

VEGETARIAN

Bruschetta 4
Chopped Roma Tomatoes | Garlic | Fresh Basil | Mozzarella Cheese

Crostini 4
Sun-Dried Tomatoes | Feta Cheese | Kalamata Olives | Caramelized Onions

Cucumber Gazpacho Shooters GF 4

Pita Bread 4
Capers | Feta Cheese | Roasted Eggplant | Roasted Peppers

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❁ HOT HORS D'OEUVRES ❁

Priced per piece. Must be ordered in quantities of 50.

LAND

- Beef Tenderloin Skewer | Garlic-Mustard Glaze 8
- Char-Grilled Baby Lamb Chops | Béarnaise Sauce 8
- Mini Chicken Cordon Bleu 6
- Bacon-Wrapped Chicken | Cheese | Jalapeño **GF** 5
- Chicken Breast Skewer | Mango-Habanero Glaze 5
- Smoked-Chicken Quesadilla | Chipotle Sour Cream 5
- Pork Pot Stickers 4
- Pad Thai Chicken Spring Roll 4

VEGETARIAN

- Grilled Portabella Mushroom | Roma Tomato
Roasted Red Pepper | Monterey Jack | Goat
Cheese in a Flaky Puff Pastry 7
- Fig | Mascarpone | Cheese in Puff Pastry 5
- Pear | Brie Cheese Baked in Phyllo 5
- Asiago Asparagus Phyllo 4
- Edamame Pot Stickers 4
- Spanakopita 4
- Spinach | Onions | Herbs | Cheese In Phyllo

SEA

- Coconut Lobster Skewer | Chef's Choice Sauce **GF** 7
- Dungeness Crab Cakes | Spicy Rémoulade 6
- Coconut Shrimp | Piña Colada Sauce 6
- Grilled Shrimp Skewers | Ponzu Sauce **GF** 6
- Shrimp Jammers | Cream Cheese | Jalapeño 5
- Seafood-Stuffed Mushroom Caps 5
- Pad Thai Shrimp Spring Roll 4

❁ DISPLAY DESSERT HORS D'OEUVRES ❁

- Tropical Mini Cheesecake Assortment 6
- Raspberry Brie en Croute 5
- Black and White Petite Fours 4

❁ THEMED RECEPTIONS ❁

ROUTE 66 34

Barbecue Pulled Pork | Sweet Pickles
Fresh Cole Slaw | Hawaiian Buns
Fresh-Ground Buffalo | Smoked Cheddar
Kaiser Buns
Corn Dogs | Mustard | Spicy Ketchup | Chipotle
Mayonnaise | Dill Pickles | Sweet Pickles
Cole Slaw
Chips | Guacamole
Jalapeño Poppers
Single Boxes of Cracker Jack®
Root Beer Floats

WESTERN 30

Barbecue Beef Brisket
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 30

Tacos Caritas | Seasoned Ground Beef Tacos
Chicken Quesadillas | Chipotle Sour Cream
House-made Guacamole | Salsa | Tortilla Chips
Jalapeno Poppers
Chile Con Queso

SOUTHWESTERN 44

Tacos Carnitas (Slow-Roasted Crispy Fried Pork)
Tacos De Huachinango (Red Snapper) | Assorted
Salsas
Roasted Duck Quesadillas | Goat Cheese
Barbecue Vinaigrette
Shrimp Diablo | Roasted Tomatillo-Chipotle Salsa
Achiote-Smoked Chicken Breast | Croustade
Roasted Pineapple-Avocado Salsa
Tostaditos | Fresh Guacamole | Salsa | Chile Con
Queso | Spicy Bean Dip

TUSCAN 44

Antipasto Platter | Prosciutto | Salami | Asiago
Provolone Cheese | Marinated Mushrooms
Artichoke Hearts | Olives | Pepperoncini
Roasted Duck Pizza | Fresh Tomatoes
Caramelized Onion | Goat Cheese
Steamed Mussels in White Wine | Garlic | Fresh
Basil
Cheese-Filled Tortellini | Pesto Cream
Fried Calamari | Spicy Cocktail Sauce
Rice Pudding Sambuca-Drenched Raisins

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

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❁ RECEPTION CARVING STATIONS ❁

Includes Red Chile | Plain Silver-Dollar Rolls | Grainy Mustard | Honey Dijon Mustard
Red Chile Mayonnaise | Creamy Horseradish

ROASTED BEEF TENDERLOIN 400
Caramelized Shallot | Red Wine Reduction
(serves 20 persons)

ACHIOTE-RUBBED PORK LOIN  300*
Grilled Pineapple-Avocado Salsa
(serves 40 persons)

ROASTED PIT HAM 300*
Dried Cherry-Guajillo Glaze
(serves 50 persons)

ROASTED TOP ROUND BEEF 325*
Au Jus
(serves 50 Persons)

ROASTED TURKEY BREAST 250*
Cranberry Compote
(serves 25 Persons)

*Plus 150 Chef Attendant

❁ SALSA AND CHIPS ❁

CHEF PREPARED GUACAMOLE  8*
Crispy Corn Tortilla Chips

*Plus 150 Chef Attendant

CRAB | SHRIMP DIP 8
Crostinis | Pita Slices | Assorted Crackers

ARTICHOKE | SPINACH DIP 7
Bread Sticks | Pita Slices | Assorted
Crackers

SPICY BEAN DIP 6
Crispy Corn Tortilla Chips

CHILE CON QUESO 6
Crispy Corn Tortilla Chips

GREEN AND RED SALSA  6
Crispy Corn Tortilla Chips

❁ SPECIALTY DISPLAYS ❁

FRESHLY SLICED SEASONAL FRUIT 15

Honey Yogurt Dipping Sauce

VEGETABLE CRUDITÉS 10

Broccoli | Cauliflower | Asparagus | Red Bell Peppers | Yellow Bell Peppers | Carrots | Zucchini Radishes | Cucumber | Cherry Tomatoes | Classic Ranch or Chipotle Ranch Dip

ARTISAN IMPORTED CHEESE 18*

Mahon Reserve (Spain)
Guinness with Cheddar (England)
Claudel Brie (France)
Naked Goat (Spain)
Camp De Montalban (Spain)
Chevre Blanc with Herbs (France)
Roaring 40s Blue (New Zealand)
Sliced French Bread | Assorted Crackers

ANTIPASTO 16

Prosciutto | Salami | Aged Asiago Cheese | Sharp Provolone Cheese | Marinated Mushrooms | Artichoke Hearts | Olives | Pepperoncini
Gluten Free Crackers

ARTISAN DOMESTIC CHEESE 19

Cave-Aged Cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Grand Queso Manchego
Marissa™ Sheep's Milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French Bread | Assorted Crackers

* With Sliced Fruit 22

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

All pricing subject to change without notice.

❁ DINNER BUFFETS ❁

Includes Freshly Brewed Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee | Iced Tea | Choice of One Dessert (See Page 23)

AMERICAN 68*

Fresh Garden Salad
Mixed Baby Greens | Shredded Carrots | Red Cabbage | House-made Herb Vinaigrette | Classic Ranch Dressing
Spinach Salad
Hot Bacon Dressing | Red Onions | Sliced Egg
Shiitake Mushrooms | Croutons
Mesclun Salad
Apples | Goat Cheese | Balsamic Reduction Vinaigrette
Roasted Beef Tenderloin | Red Wine-Crimini Mushroom Demi-Glace
Pan-Seared Free-Range Chicken Breast
Roasted Shallot-Tarragon Pan Sauce
Oven-Roasted Medallions of Salmon | Meaux Mustard Fresh Dill Cream
Oven-Roasted New Potatoes
Brown Rice | Toasted Pecans | Scallions
Chef's Selection of Fresh Vegetables
Assorted Hearth Breads

*Two entrée Selections 58

SOUTHWESTERN GF 66*

Fresh Garden Salad
Fresh Garden Greens | Shredded Jicama | Red Peppers | Red Onions | Queso Fresco | House-made Herb Vinaigrette | Classic Ranch Dressing
Roasted Corn Black Bean Salad
Charred Tomato-Cumin Dressing
Baby Spinach and Arugula Frisée
Toasted Piñon Nuts | Queso Valdeón | Chipotle-Orange Vinaigrette
Roasted Pork Loin
Papaya Mojo | Green Chile Coriander Relish
Char-Grilled Flat Iron Steak
Roasted Bell Pepper | Onion Rajas
Oven-Roasted Fillet of Achiote-Rubbed Salmon
Roasted Shallot-Avocado Vinaigrette
Roasted Garlic-Chipotle Mashed Potatoes
Tomatillo-Cilantro Green Rice
Chef's Selection of Fresh Vegetables
Gluten Free Bread Butter

*Two entrée Selections 56

CONTINUED

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

🌸 DINNER BUFFETS 🌸

Includes Freshly Brewed Herbal and Black Teas | Freshly Brewed Regular and Decaffeinated Coffee | Iced Tea | Choice of One Dessert (See Page 23)

CONTINUED

TUSCAN 55*

Fresh Green Salad
Freshly Sliced Tomatoes | Buffalo Mozzarella
Balsamic Vinaigrette
La Fonda Caesar Salad
Antipasto Platter
Prosciutto | Salami | Asiago Cheese Provolone
Cheese | Marinated Mushrooms | Olives
Artichoke Hearts | Pepperoncini
Parmesan-Crusted Chicken Breast | Sun-Dried
Tomato | Roasted Garlic Cream Sauce
Rigatoni Pasta | Classic Bolognese | Alfredo
Sauce
Grilled Swordfish Sicilian Style
Butter-Saffron Orzo
Gnocchi | Garlic | Butter | Pecorino Cheese
Parsley
Chef's Selection of Fresh Vegetables
Garlic Bread | Focaccia | Butter

*Two entrée Selections 45

WESTERN BARBECUE 57

Mixed Green Salad
Herb Vinaigrette | Classic Ranch Dressing
Ranch Potato Salad
Spicy Deviled Eggs
Black Bean-Roasted Corn Salad
Barbecue Beef Brisket | Smoked Turkey
Baby Back Ribs | Smoked Sausage
Tangy Barbecue Sauce
Barbecue Baked Beans
Roasted New Potatoes
Corn on the Cob
Sautéed Green Beans
Freshly Baked Rolls
Jalapeno Corn Bread Muffins | Butter

NEW MEXICAN 58* GF

Fresh Shredded Jicama
Chipotle-Orange Vinaigrette
Fresh Garden Greens
Queso Cotija | Sliced Mushrooms | Cherry
Tomatoes | Sliced Cucumbers | Red Chile Ranch
Dressing | Fresh Herb Vinaigrette
Cheese Enchiladas
Red | Green Chile
Grilled Chicken Fajitas
Pork Adovada
Calabacitas Rancheras
Spanish Rice
Pinto Beans
Corn Tortilla Chips | Salsa | Sour Cream
Corn Tortillas* | Butter
*Flour Tortillas available upon request

*Two entrée Selections 49

*Bison Fajitas 60

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

❁ THREE-COURSE PLATED DINNERS ❁

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee
One Salad Selection | One Soup Selection | Fresh Vegetables | Assorted Hearth Breads | Choice of One
Dessert (See Page 23)

SALAD SELECTIONS - Choose One

Fresh Baby Greens
Cherry Tomatoes | Shaved Red Cabbage
Cucumber Slices | Mushrooms

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

Fiesta Salad
Iceberg Lettuce | Romaine Lettuce
Spinach | Shredded Jicama | Red Onions
Red Peppers | Queso Fresco | Toasted
Piñon Nuts

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

DRESSING SELECTIONS – Choose Two

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

SOUP SELECTIONS – Choose One

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

CONTINUED

❁ THREE-COURSE PLATED DINNERS ❁

CONTINUED

Please Select Up To (2) Two Plated Entrée Options.
Roasted New Potatoes

FILET MIGNON ^{GF} 65

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

Bison Upgrade:

6oz: 70 | 7oz: 80

FILET MIGNON | TAMAL ^{GF} 60

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

FLAT IRON STEAK 52

Char-Grilled | Fingerling Potato Hash | Chef's-Choice Vegetable | Apple Cider Demi-Glace

SWORDFISH 60

Char-Grilled Fillet | Creamy Roasted-Garlic and Wild-Mushroom Polenta | Chef's Choice Vegetable | Lemon-Tarragon Butter Sauce

CLASSIC CHICKEN LA FONDA 52

Chicken Breast Filled with Bacon | Red Onions Green Chile | Jack & Cheddar Cheese | Baked and Served with Mild Green Chile Cream Sauce | Chef's-Choice Vegetable | Garlic Mashed Potatoes

ATLANTIC SALMON ^{GF} 54

Char-Grilled Atlantic Salmon | Quinoa Pilaf Chef's-Choice Vegetable | Roasted Yellow Pepper Vinaigrette

FREE-RANGE CHICKEN BREAST 50

Char-Grilled | White Truffle-Orange Honey Demi-Glace | Chef's-Choice Vegetable | Oven

PORK TENDERLOIN 50

Pan-Seared Medallions | Roasted-Corn Black-Bean Salad | Chef's-Choice Vegetable | Barbecue Chipotle Vinaigrette

VEGETARIAN SELECTIONS

ROASTED CASHEW CAKE 40

Roasted Cashew Cake | Roasted Tomato Sauce Lentil Salad | Red Pepper Hummus | Steamed Broccoli | Black Bean Salad | Creamy Sweet Potato Polenta

CAULIFLOWER STEAK ^{GF} 40

Char-Grilled Cauliflower Steak | Sautéed Leeks Sweet Corn | Shiitake Mushrooms | Sautéed Spinach and Turnip Greens | Rainbow Quinoa Pilaf Spicy Papaya-Soy Vinaigrette

VEGETARIAN TAMALES ^{GF} 42

Steamed | Calabacitas Rancheras | Black Bean Mash | Mango Salsa | Roasted Tomato Coulis

POBLANO PLATE ^{GF} 42

Roasted Chile Poblano Filled with Roasted Root Vegetables | Leeks | Tofu | Shiitake Mushrooms Endive | Red Onion Salad Sautéed Spinach Turnip Greens | Saffron Couscous | Yam Mash | Roasted Red Pepper Coulis

HUITLACOCHÉ TAMAL 42

Grilled Sweet Corn | Pistachios | Green Chile Cream | Barley Salad | Grilled Apples | Figs Red Onions | Fresh Seasonal Vegetables

All pricing subject to change without notice.

❁ THREE-COURSE PLATED DINNERS ❁

❁ DUETS ❁

Includes Assorted Hot Herbal and Black Teas | Iced Tea | Freshly Brewed Regular and Decaffeinated Coffee
One Salad Selection | One Soup Selection | Fresh Vegetables | Assorted Hearth Breads | Choice of One
Dessert (See Page 23)

PETITE FILET & PETITE COLDWATER LOBSTER MARKET PRICE

Char-Grilled Filet Mignon | Caramelized
Shallot-Red Wine Reduction

Oven-Broiled Lobster Tail | Lemon Butter
Sauce

Creamy Roasted-Garlic Mashed Potatoes

PETITE FILET & FREE-RANGE CHICKEN BREAST 60

Pan-Seared Filet Mignon

Roasted Piñon Compound Butter

Char-Grilled Chicken Breast | Barbecue Vinaigrette

Creamy Roasted-Garlic Wild-Mushroom Polenta

PETITE FILET & ATLANTIC SALMON 64

Char-Grilled Filet Mignon | Wild-Mushroom
Demi-Glace

Oven-Poached Salmon Fillet | Mango
Vinaigrette

Roasted-Garlic Buttermilk Mashed Potatoes

PETITE FILET & JUMBO SHRIMP 65

Char-Grilled Filet Mignon

Apple Cider Demi-Glace

Stuffed Jumbo Shrimp | Lemon Butter Sauce

Fingerling Potato Hash

BISON UPGRADE:

Center Cut 10oz. NY: 75

Tomahawk 24oz: 140

 DINNER PRIX FIXE MENUS 

SELECTION ONE 80

APPETIZER

Cumin-Crusted Duck Breast | Prickly-Pear
Gastrique Red-Onion Confit

SALAD

Garlic Cheese Crisp Filled with Petite
Greens | Poached Pear | Pear Tomatoes
Roasted Sweet Corn | Apple Cider
Vinaigrette

ENTRÉE

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

DESSERT

Flourless Mexican Chocolate Torte
Vanilla-Strawberry Compote

SELECTION TWO 75

APPETIZER

Jamón Serrano-Wrapped Diver Scallops |
Pan Seared Creamy Wild-Mushroom Risotto
Orange Blossom Honey Demi-Glace

SALAD

Chickpeas | Goji Berries | Mâche | Heirloom
Tomatoes | Local Feta Cheese | Sweet Corn
Vinaigrette | Balsamic Reduction

ENTRÉE

Pan-Seared Prime Flat Iron Steak | Port Wine
Reduction | Warm Fingerling Potato Salad |
Broccoli Flan

DESSERT

Moist Chocolate Flan Cake | Vanilla
Whipped Cream | Strawberry Compote
Port Wine Syrup

❁ DESSERTS ❁

Included in the price of Two-Course Plated Lunch | Three-Course Plated Dinner | Buffet Dinner
Please Choose One Dessert

LA BÊTE NOIRE GF

Flourless Chocolate Torte

CARROT CAKE

Layered | Rich | Moist Cake with Raisins |
Walnuts | Pineapple | Smooth Cream Cheese
Frosting | Drizzle of White Chocolate Ganache

CHOCOLATE SPOON CAKE

Chocolate Pudding between two layers of
Chocolate – Drenched Cake

LA FONDA HOUSE FLAN

Almond Tuile | Seasonal Berries

SALTED CARAMEL BRÛLÉE CHEESECAKE

Caramel Sauce | Raspberries

CRÈME BRÛLÉE

Rich | Creamy Vanilla Custard | Crunchy Caramel
Shell

KEY LIME PIE

Authentic Florida Key Lime | Granola Crust

LEMON CAKE WITH MEYER LEMON CURD

Layered Lemon Cake | Cool Lemon Mouseline |
Meyer Lemon Curd

BISCOCHITOS AND NATILLAS

Traditional Spanish Custard | New Mexican Butter
Cookie

All above Desserts 8

❁ DESSERT STATIONS ❁

RASPBERRY ENCHILADAS 8

Crêpes Filled with Fresh Raspberry
Mascarpone Cheese | Drizzled Chocolate
Raspberry Sauce | Grated White Chocolates

MINI DESSERT BAR 15

Assorted Mousse “Shots” | Lemon Crumb Squares
Chocolate – Chunk Brownies | Brûlée Cheesecake
Bars | Assorted Cookies | Cupcakes

ICE CREAM STATION 15*

Chocolate | Strawberry | Vanilla Ice Cream
Hot Chocolate | Butterscotch | Caramel
Strawberry Sauce | Raspberry Sauce
Roasted Peanuts | M&M's® | Candy Sprinkles
Chocolate Chips | Peanut Butter Chips
| Mini Marshmallows | Fresh Whipped Cream

* Plus 150 Chef Attendant Fee

All pricing subject to change without notice.

✿ HOST AND CASH BAR SERVICE ✿

One bar and bartender required for every 75 guests.

Host Bar: 150 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.

500 Bar minimum for each bar. If minimum is not met, the remaining balance will be charged in room rental.

CORDIALS 10

Grand Marnier | Kahlúa | Courvoisier VSOP
Frangelico | Bailey's Irish Cream | Sambuca
Amaretto Di Saronno

MIXED SUPER-PREMIUM DRINKS 12

Johnny Walker Black | Maker's Mark
Rhum Clement VSOP | Patron Silver
Tanqueray No. 10 | Grey Goose

MIXED PREMIUM DRINKS 11

Jack Daniel's | Dewar's | Bacardi Silver | Absolut
El Jimador Silver | Crown Royal | Tanqueray

MIXED HOUSE DRINKS 10

New Amsterdam Vodka | Exotico | Evan Williams
Bacardi Silver | New Amsterdam Gin | Johnny
Walker Red

SOFT DRINKS 5

Coke | Diet Coke | Sprite | Ginger Ale

BOTTLED MINERAL | STILL WATER 5

Perrier | La Fonda Natural Spring Water

FRUIT JUICES 4

Orange Juice | Grapefruit Juice | Cranberry Juice

BEER

Includes a Selection of the Following
Based on Availability

MICRO BREWS 6

Rio Grande Lager | Alien Amber | Monk's Ale

IMPORTED BEERS 6

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

DOMESTIC BEERS 5

Bud Light | Coors Light | Miller Light | Michelob Ultra
O'Doul's

HOUSE WINES 10

Canyon Road: Chardonnay | Pinot Grigio | Merlot
Cabernet

UPGRADE

GRUET WINES:

Sparkling | Chardonnay:
40 **bottle** | 12 **glass**

Pinot Noir:
40 **bottle** | 13 **glass**

❁ SPECIALTY DRINKS ❁

One-gallon yields approximately 20 servings. Available for Host Bars Only
Pricing does not include Service Charge or prevailing Gross Receipts Tax.

BLOODY MARYS (per drink)

Grey Goose Bloody Mary	12
Absolut Bloody Mary	11
House (Svedka) Bloody Mary	10

BLOODY MARY BAR 8

Grey Goose Bloody Mary's with all of the fixings!

*Plus 150 Bar Attendant

FRUIT SANGRIA

Red | White | Bubble Sangria
95 per gallon

MIMOSAS

Gruet Mimosa	180 per gallon
House Mimosa	160 per gallon

MARGARITAS

Patron Silver Coin	220 per gallon
Gold	175 per gallon
Turquoise	150 per gallon
House	150 per gallon

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; and 751 – 1000 guests, 700. There may be an additional fee if La Fonda 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.