

# ❁ COLD HORS D'OEUVRES ❁

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

## LAND

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

Seared Pork Tenderloin  
Croustade | Pineapple-Papaya Salsa

Serrano Ham-Wrapped Asparagus | Melon GF

Smoked Chicken Breast  
Toasted French Bread | Mango-Avocado Salsa

## SEA

Shrimp Diablo  
Crispy Tortilla | Cocktail Sauce

Avocado Rock-Shrimp Shooters GF

Seared Ahi Tuna  
Crispy Brioche | Wasabi Mayonnaise | Pickled Ginger

Tuna Tartare Spoon Service GF

Smoked Salmon  
Toasted Brioche | Lemon-Dill Cream

Salmon Ceviche Shooters GF

## VEGETARIAN

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

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

Cucumber Gazpacho Shooters GF

Pita Bread  
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  
Char-Grilled Baby Lamb Chops | Béarnaise Sauce  
Mini Chicken Cordon Bleu  
Bacon-Wrapped Chicken | Cheese | Jalapeño **GF**  
Chicken Breast Skewer | Mango-Habanero Glaze  
Smoked-Chicken Quesadilla | Chipotle Sour Cream  
Pork Pot Stickers  
Pad Thai Chicken Spring Roll

### VEGETARIAN

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

### SEA

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

## ❁ RECEPTION CARVING STATIONS ❁

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

### ROASTED BEEF TENDERLOIN

Caramelized Shallot | Red Wine Reduction  
(serves 20 persons)

### ACHIOTE-RUBBED PORK LOIN GF \*

Grilled Pineapple-Avocado Salsa  
(serves 40 persons)

### ROASTED PIT HAM \*

Dried Cherry-Guajillo Glaze  
(serves 50 persons)

### ROASTED TOP ROUND BEEF \*

Au Jus  
(serves 50 Persons)

### ROASTED TURKEY BREAST \*

Cranberry Compote  
(serves 25 Persons)

\*Plus 150 Chef Attendant

## ❁ SALSA AND CHIPS ❁

### CHEF PREPARED GUACAMOLE GF \*

Crispy Corn Tortilla Chips

\*Plus 150 Chef Attendant

### CRAB | SHRIMP DIP

Crostinis | Pita Slices | Assorted Crackers

### ARTICHOKE | SPINACH DIP

Bread Sticks | Pita Slices | Assorted Crackers

### SPICY BEAN DIP

Crispy Corn Tortilla Chips

### CHILE CON QUESO

Crispy Corn Tortilla Chips

### GREEN AND RED SALSA GF

Crispy Corn Tortilla Chips

## ❁ SPECIALTY DISPLAYS ❁

### FRESHLY SLICED SEASONAL FRUIT

Honey Yogurt Dipping Sauce

### VEGETABLE CRUDITÉS

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

### ARTISAN IMPORTED CHEESE \*

Mahon Reserve (Spain)  
Guinness with Cheddar (England)  
Caudel 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 GF

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

### ARTISAN DOMESTIC CHEESE

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.

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## ❁ DINNER BUFFETS ❁

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

### AMERICAN \*

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

### SOUTHWESTERN GF \*

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

CONTINUED

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

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

CONTINUED

## TUSCAN \*

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

## WESTERN BARBECUE \*

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 \*

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

\*Bison Fajitas

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## ❁ 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

### 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

# PLATED DINNERS

CONTINUED

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

## FILET MIGNON GF

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

Bison Upgrade:

6oz: | 7oz:

## FILET MIGNON | TAMAL GF

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

## FLAT IRON STEAK

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

## SWORDFISH

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

## CLASSIC CHICKEN LA FONDA

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

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

## FREE-RANGE CHICKEN BREAST

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

## PORK TENDERLOIN

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

## VEGETARIAN SELECTIONS

### ROASTED CASHEW CAKE

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

## CAULIFLOWER STEAK GF

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

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

## POBLANO PLATE GF

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

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

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## ❁ 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

#### 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

Pan-Seared Filet Mignon

Roasted Piñon Compound Butter

Char-Grilled Chicken Breast | Barbecue Vinaigrette

Creamy Roasted-Garlic Wild-Mushroom Polenta

#### PETITE FILET & ATLANTIC SALMON

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

Oven-Poached Salmon Fillet | Mango  
Vinaigrette

Roasted-Garlic Buttermilk Mashed Potatoes

#### PETITE FILET & JUMBO SHRIMP

Char-Grilled Filet Mignon

Apple Cider Demi-Glace

Stuffed Jumbo Shrimp | Lemon Butter Sauce

Fingerling Potato Hash

#### BISON UPGRADE:

Center Cut 10oz. NY:

Tomahawk 24oz:

 DINNER PRIX FIXE MENUS 

SELECTION ONE

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

SELECTION TWO

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

## ❁ 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

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

### MIXED SUPER-PREMIUM DRINKS

Johnny Walker Black | Maker's Mark  
Rhum Clement VSOP | Patron Silver  
Hendricks | Grey Goose

### MIXED PREMIUM DRINKS

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

### MIXED HOUSE DRINKS

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

### SOFT DRINKS

Coke | Diet Coke | Sprite | Ginger Ale

### BOTTLED MINERAL | STILL WATER

Perrier | La Fonda Natural Spring Water

### FRUIT JUICES

Orange Juice | Grapefruit Juice | Cranberry Juice

### BEER

Includes a Selection of the Following  
*Based On Availability*

### MICRO BREWS

Marble Cerveza | Marble Red Ale | Marble Double  
White | Marble IPA | Santa Fe Pale 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

Canyon Road: Chardonnay | Pinot Grigio | Merlot  
Cabernet

### UPGRADE

#### GRUET WINES:

Sparkling | Chardonnay | Pinot Noir

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## ❁ 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

Absolut Bloody Mary

House (Svedka) Bloody Mary

### BLOODY MARY BAR

Grey Goose Bloody Mary's with all the fixings!

\*Plus 150 Bar Attendant

### FRUIT SANGRIA

Red | White | Bubble Sangria

### MIMOSAS

Gruet Mimosa

House Mimosa

### MARGARITAS

Patron Silver Coin

Gold

Turquoise

House