



# BANQUET MENU 2022





# BREAKFAST BUFFETS

INCLUDES PLATTER OF FRESHLY SLICED SEASONAL FRUIT,  
CHILLED FRUIT JUICES, ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

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▷▷▷ LA FONDA 34  
harvey house french toast, buttermilk pancakes, warm maple syrup,  
eggs benedict, scrambled eggs, grilled breakfast potatoes,  
applewood-smoked bacon, sausage links, assorted breakfast breads,  
individual assorted fruit yogurts

▷▷▷ SANTA FE 30  
scrambled eggs, red chile, pork chorizo, asadero cheese,  
grilled breakfast potatoes, applewood-smoked bacon,  
warm flour and corn tortillas, assorted breakfast breads

▷▷▷ HEALTHY START 30  
blueberry muffins, granola, oatmeal, low-fat milk, individual  
assorted fruit yogurts, scrambled eggs, tomatoes, bell pepper, spinach,  
turkey sausage patties.

▷▷▷ STEAK AND EGGS 36  
scrambled eggs, char-grilled sirloin, cholula hollandaise, grilled  
breakfast potatoes, flour and corn tortillas, assorted breakfast  
breads

▷▷▷ DELUXE CONTINENTAL 30  
flaky croissants, assorted muffins, cinnamon rolls, cheese and fruit danish,  
scones, english muffins, assorted bagels, cream cheese, fruit preserves,  
butter, honey, individual assorted fruit yogurts



# BREAKFAST ENHANCEMENTS

ONLY AVAILABLE AS AN ADD-ON TO A BREAKFAST BUFFET

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- ▷▷▷ BELGIAN WAFFLE 14  
fresh belgian waffles, strawberries, blueberries, sliced bananas, whipped cream, pecans, warm maple syrup
  
- ▷▷▷ TRADITIONAL BAGEL BAR 10  
warm assorted bagels, cream cheese, lox, red onions, sliced tomatoes, capers
  
- ▷▷▷ BREAKFAST BISCUITS SANDWICHES 12  
buttermilk biscuits, scrambled eggs, american cheese, canadian bacon
  
- ▷▷▷ CHICKEN AND WAFFLES 14  
buttermilk waffles, fried chicken tenders, applewood-smoked bacon, sausage gravy, maple syrup, whipped butter, chives
  
- ▷▷▷ DONUT WALL 10  
locally made artisan donuts
  
- ▷▷▷ SMOKED HAM CARVING STATION 10  
- plus 150 chef attendant fee, chef attendant required. one attendant per 75 guests
  
- ▷▷▷ MINI SKILLET FRITTATAS 12  
bacon, potatoes, green chile, asadero cheese
  
- ▷▷▷ MINI AVOCADO TOAST 18  
tomato-bacon jam, avocado, cherry tomatoes, arugula, english muffin  
*upgrade: add bacon 5*

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# BRUNCH BUFFET

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## ▷▷▷ LA FONDA BRUNCH 80

### TOMATO SALAD

mozzarella, petite greens, balsamic syrup, olive oil

### SEASONAL FRUIT SALAD

### FRESH FROM THE BAKERY

assorted muffins, pastries, scones, whipped butter, preserves

### YOGURT, GRANOLA, FRESH SEASONAL BERRIES

### CARVED PRIME RIB\*

au jus, creamy horseradish

### BAGEL BAR

assorted bagels, assorted cream cheese, arugula, pickled onions, regular onions, capers, smoked salmon

### SCRAMBLED EGGS AND EGGS BENEDICT

grilled breakfast potatoes, steamed asparagus with hollandaise

### MINI AVOCADO TOAST

tomato-bacon jam, avocado, bacon, scrambled eggs, cherry tomatoes, arugula, english muffin

### BRIOCHE FRENCH TOAST

maple syrup, applewood-smoked bacon and farm fresh sausage

### CHICKEN AND WAFFLES

buttermilk waffles, fried chicken tenders, applewood-smoked bacon, sausage gravy, maple syrup, whipped butter, chives

### CHICKEN BISCUITS

### DESSERTS

fudge brownies, assorted mini cheesecakes, fresh baked cookies, chocolate dipped strawberries

\*150 chef attendant fee. chef attendant required. one attendant per 75 guests

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# BREAKS

## ▷▷▷ ALL DAY BREAK PLAN 69

### MORNING CONTINENTAL BREAKFAST

flaky croissants, assorted muffins, cheese and fruit danish, assorted breakfast breads, platter of freshly sliced seasonal fruit, assorted chilled fruit juices, freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas

### MID-MORNING BEVERAGE REFRESH

freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas

### LUNCH BUFFET OF YOUR CHOICE

### AFTERNOON BREAK

assorted cookies, fudge brownies, potato chips, assorted soft drinks, still and sparkling waters, freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas



### BAKED GOODS BY THE DOZEN

LEMON BARS	49
CHEESE AND FRUIT DANISH	41
ASSORTED SLICED BREAKFAST BREADS	37
ASSORTED COOKIES	35
FUDGE BROWNIES	33
BAGELS AND CREAM CHEESE	31
FLAKY CROISSANTS	31

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# BREAKS

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- ▷▷▷ MORNING SNACK BREAK 15  
assorted yogurts, granola bars, whole fruit, soft drinks, freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas
- ▷▷▷ AFTERNOON SNACK BREAK 20  
assorted cookies, fudge brownies, trail mix, assorted bags of chips, assorted soft drinks, assorted frappuccino®, iced tea
- ▷▷▷ MILK, COOKIES AND CANDY 25  
assorted cookies and candy bars with chocolate milk, mexican chocolate milk, strawberry milk and whole milk
- ▷▷▷ AFTERNOON TEA 20  
assorted tea sandwiches, scones, cakes, cookies, assorted hot herbal and black tea
- ▷▷▷ WESTERN 25  
barbecue pulled-pork sliders, smoked chicken legs, fresh ground buffalo sliders, smoked cheddar, mustard, ketchup, chipotle mayonnaise, sweet pickles, close slaw, jalapeno poppers, bags of barbecue and jalapeno potato chips, lemonade, iced tea and sweet tea
- ▷▷▷ THE LAND OF ENCHANTMENT 25  
house-made guacamole, house salsa, tortilla chips, mini burritos, chicken quesadilla, chipotle sour cream, jalapeno poppers, fresca and iced tea
- ▷▷▷ SEAFOOD TOWER 35  
shrimp, dungeness crab, lobster claws, spicy cocktail sauce and truffle mayonnaise
- ▷▷▷ FRESH-PRESSED JUICE OR SMOOTHIE BAR 15  
assorted fresh pressed verde® juice or assorted house smoothies

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# LUNCH BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

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- ▷▷▷ CLASSIC LA FONDA 35  
mixed baby greens, house-made herb vinaigrette and red chile ranch dressings  
chimayo chile glazed salmon with tomatillo salsa  
redbird farms® chicken breasts filled with bacon, red onions, green chile, jack and cheddar cheese, served with a mild green chile cream sauce  
oven-roasted new potatoes  
seasonal vegetables  
baked rolls and butter

- ▷▷▷ LA FONDA BARBECUE 35  
wedge lettuce, heirloom tomatoes, applewood-smoke bacon, feta cheese, sour-dough croutons, house-made herb vinaigrette and red chile ranch dressings  
roasted sweet corn and black bean salad  
red cabbage slaw  
fingerling potato salad  
baked beans  
buttery green beans and bacon  
barbecue chicken, baby back ribs, brisket with chipotle barbecue sauce  
jalapeno corn bread muffins and butter

- ▷▷▷ SOUP AND SALAD 35  
green-chile corn chowder  
tortilla 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 and vinegar, caesar and balsamic dressings  
fresh sliced seasonal fruit, honey dipping sauce  
fresh baked blue corn muffins, sourdough rolls, butter

»»» CONTINUE

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# LUNCH BUFFETS

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FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

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## ▷▷▷ SANTA FE DELI 30

chipotle deviled eggs  
freshly tossed mixed greens, red chile ranch dressing and shallot-balsamic vinaigrette  
sliced deli meats of honey ham, roast beef, roasted turkey breast and salami  
cheddar cheese, swiss, provolone sliced cheese  
assorted mustards, regular mayonnaise, jalapeno-garlic mayonnaise  
leaf lettuce, onions, tomatoes, pickles  
potato salad  
assorted sandwich breads  
whole fruit and kettle chips

## ▷▷▷ LA FIESTA PLAZA 32

freshly tossed mixed greens, house-made herb vinaigrette and red chile ranch dressing  
roasted sweet corn and black bean salad  
cheese enchiladas with christmas chile  
chicken and beef fajitas with grilled onions and bell peppers  
pinto beans  
pork posole  
spanish rice  
calabacitas rancheras  
warm flour and corn tortillas with butter





# LUNCH PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
PLEASE SELECT ONE OF EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED,  
THE HIGHER PRICE WILL PREVAIL

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## ▷▷▷ STARTERS

### TORTILLA SOUP

rotisserie chicken, avocado, cilantro, queso fresca, lime

### GREEN CHILE CORN CHOWDER

### FRESHLY TOSSED MIXED GREENS

with red chile ranch dressing

### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, red onion, balsamic vinaigrette

## ▷▷▷ ENTREES

### CLASSIC CHICKEN LA FONDA 32

redbird farms® chicken breast filled with red onions, bacon, green chile, cheddar and jack cheese mix, green chile cream sauce, buttermilk mashed potatoes, fresh seasonal vegetables

### RAINBOW TROUT 35

blue corn crusted, pan fried, cilantro-lemon butter sauce, roasted shallots, fingerling potatoes, green beans and crispy bacon

### TOP SIRLOIN 40

char-grilled with cilantro chimichurri, roasted potatoes and onions, grilled seasonal vegetables, crumbled goat cheese

### ENCHILADA CASSEROLE 30

mexican cheese, hatch green chile chimayo red chile, calabacitas rancheras, pinto beans

### ROASTED POBLANO 30

filled with grilled sweet corn, leeks, shitakes and tofu, roasted red pepper coulis, roasted vegetable barley, sweet potato-chickpea puree

»»» CONTINUE

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# LUNCH PLATED

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FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE  
PLEASE SELECT ONE OF EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED,  
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## ▷▷▷ DESSERTS

### CARROT CAKE

carrot sponge cake, cream cheese icing

### CHOCOLATE CRUNCH

chocolate mousse, praline wafers

### CHERRY CHEESECAKE

oreo® crust, chocolate mousse

### LEMON TART

shortbread, glazed lemon curd

### TIRAMISU

coffee lady fingers, mascarpone mousse



# HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.  
MAY BE PASSED OR DISPLAYED.

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## COLD

ROAST BEEF TENDERLOIN 10

toasted french bread, roasted shallots, fresh herb mayonnaise

SEARED PORK TENDERLOIN 7

toasted french bread, roasted shallots, fresh herb mayonnaise

SERRANO HAM-WRAPPED ASPARAGUS 7

SMOKED CHICKEN BREAST 7

toasted french bread, mango-avocado salsa

SHRIMP DIABLO 8

crispy tortilla, cocktail sauce

AVOCADO ROCK SHRIMP SHOOTER 8

TUNA TARTARE 9

on a spoon

SMOKED SALMON 9

toasted brioche, lemon-dill cream

BRUSCHETTA 6

chopped roma tomatoes, garlic, fresh basil, mozzarella cheese

CROSTINI 6

sun-dried tomatoes, feta cheese, kalamata olives, caramelized onions

CUCUMBER GAZPACHO SHOOTER 6

PITA BREAD 6

capers, feta cheese, roasted eggplant, roasted peppers

»» CONTINUE

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# HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.  
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## HOT

PEAR AND BRIE 6  
baked in phyllo

SPANAKOPITA 6  
spinach, onions, herbs, cheese in phyllo

MAUI SHRIMP SPRING ROLL 6

PEKING DUCK SPRING ROLL 8

VEGETABLE SPRING ROLL 6

CHORIZO STUFFED DATES 6

BRAISED SHORT RIB 8

TEQUILA CHICKEN TAQUITO 7

CORN AND EDAMAME QUESADILLA 7

PORCINI MUSHROOM CROQUETTE 7

MALIBU COCONUT SHRIMP 8



# RECEPTION STATIONS

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- ▷▷▷ **STREET TACOS** 34  
pork carnitas, red snapper, red cabbage slaw, pickled red onions, queso fresco, pico de gallo, tomatillo salsa, avocado-papaya salsa, lime crema, fresh limes, fresh white corn tortillas
- ▷▷▷ **QUESADILLAS** 30  
spicy chicken, mexican cheese blend, duck confit, creamy goat cheese, roasted poblano, monterrey jack, pico de gallo, sour cream, guacamole, house salsa, fresh flour tortillas
- ▷▷▷ **CHIP AND DIP BAR** 25  
crispy corn tortilla chips, crostinis, artisan crackers, guacamole, house salsa, roasted jalapeno salsa, chile con queso, refritos, artichoke and crab dip
- ▷▷▷ **CHURRO CART (LA TERRAZA ONLY)**  
churros made to order, three flavors of dipping sauce, chocolate, caramel, and strawberry. \$600 minimum (up to 50 people). Additional options and upgrades available. Please contact your la fonda event manager for details.



# RECEPTION SPECIALTY DISPLAYS

MINIMUM OF 25 PEOPLE. MINIMUM OF TWO DISPLAYS. PRICED PER PERSON

- ▷▷▷ FRESHLY SLICED SEASONAL FRUIT 18  
honey dipping sauce
  
- ▷▷▷ VEGETABLE CRUDITÉ 15  
pear tomatoes, asparagus, cucumber, broccoli, cauliflower, baby carrots, sugar snap peas, radishes, green beans, roasted hummus, thick creamy red chile ranch dressing
  
- ▷▷▷ CHARCUTERIE BOARD 20  
prosciutto, hard salami, spanish chorizo, jamon serrano, duck pate, marcona almonds, grainy mustard, gherkins, fig jam, artisan crackers, french bread
  
- ▷▷▷ CHEESEBOARD 20  
goat milk chevre, grand queso manchego, campo de montalban, maytag blue cheese, cave-aged cheddar, quince membrillo, grapes, marcona almonds, artisan crackers, french bread
  
- ▷▷▷ ANTIPASTO TRAY 18  
marinated mushrooms, artichoke hearts, pepperoncini, assorted olives, gherkins, cocktail onions, spicy pickled vegetables
  
- ▷▷▷ SEAFOOD TOWER 35  
jumbo shrimp cocktail, jumbo lump crab, lobster claw meat, truffle remoulade, spicy cocktail sauce, caperberries, sea beans, charred lemon
  
- ▷▷▷ ICE CREAM STATION 20  
vanilla, salted caramel and chocolate gelato, ice cream bars, orange sherbet push-ups, waffle cones and cups, salted caramel sauce, hot fudge sauce, strawberry sauce, toasted almond slivers, chocolate sprinkles, m&m's®, reese's® peanut butter cups, white chocolate chips, chocolate chips, whipped cream, maraschino cherries
  
- ▷▷▷ ASSORTED MINI DESSERTS 18  
cheesecake lollipops, macarons, fudge brownie bites, chocolate hazelnut beignets, lemon tarts, carrot cakes, assorted cookies

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# RECEPTION CARVING STATIONS

ALL SERVED WITH RED CHILE SILVER DOLLAR ROLLS,  
ROASTED GARLIC MAYONNAISE, GRAINY MUSTARD

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- ▷▷▷ SMOKED BRISKET 400  
smokey chipotle barbecue sauce (serves 30)
  
- ▷▷▷ ROASTED TOP ROUND 400  
au jus, creamy horseradish (serves 50)
  
- ▷▷▷ ACHIOTE PORK TENDERLOIN 300  
grilled pineapple-avocado salsa (serves 40)
  
- ▷▷▷ SLOW ROASTED TURKEY BREAST 250  
pan gravy, cranberry compote (serves 25)
  
- ▷▷▷ CARVING HAM 250  
new mexico green chile-honey glaze (serves 25)
  
- ▷▷▷ HERB-GARLIC CRUSTED BEEF TENDERLOIN 550  
red chile horseradish cream (serves 20)
  
- ▷▷▷ NEW MEXICO LEG OF LAMB 400  
red chile-mint chimichurri (serves 25)
  
- ▷▷▷ JAMON IBERICO  
jamón ibérico is the ultimate cured ham, with a decadently rich nutty flavor that evokes the countryside of spain. ibérico ham comes from an ancient breed of pig found only on the iberian peninsula and are known as cerdo ibérico, or 'pata negra. please see your la fonda event manager for availability and pricing.

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# DINNER BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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## ▷▷ BUILD YOUR OWN BUFFET 70 CHOOSE TWO OF EACH COURSE

### STARTERS

#### FRESH MIXED BABY GREENS

cherry tomatoes, shaved red cabbage, cucumber slices, mushrooms, red chile ranch dressing

#### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

#### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, red onion, balsamic vinaigrette

#### LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, red onion and caesar dressing

#### TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

#### ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks

#### MANGO GAZPACHO

crème fraiche, green grapes

### ENTRÉES

#### PORK LOIN

southwest rubbed papaya-avocado salsa

#### SCOTTISH SALMON

prickly pear butter sauce

#### 1855 TOP SIRLOIN

roasted poblano chimichurri

#### REDBIRD FARMS® CHICKEN BREAST

ancho chile mole, roasted pineapple salsa

#### BRAISED BECK AND BULOW BUFFALO SHORT RIBS

sauce natural

#### SEASONAL GRILLED VEGETABLE PASTA

basil pesto

»» CONTINUE

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FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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## SIDES

OVEN ROASTED NEW POTATOES

ROASTED GARLIC BUTTERMILK MASHED POTATOES

GRILLED RED PEPPER POLENTA

BROWN RICE PILAF  
scallions, almonds, red onion

BUTTERED BROCCOLINI

STEAMED ASPARAGUS

GRILLED VEGETABLES

SAUTEED SUGAR SNAP PEAS

## DESSERT

CHEFS CHOICE OF ASSORTED MINI DESSERTS  
mini brownie bites, mini cheesecakes, macaroons, carrot cake, lemon tarts

## ▷▷▷ NORTHERN NEW MEXICAN 60

baby greens, jicama, red onions, red bell pepper, queso fresco, red chile ranch dressing and fresh herb vinaigrette

arugula, baby spinach, frisée, red chile pistachios, cotija cheese, red wine vinaigrette

jicama apple salad, orange chipotle vinaigrette

stacked cheese enchilada casserole, christmas chile

green chile pork tamales

chicken fajitas, bell pepper and sweet corn

spanish rice, pinto beans, calabacitas rancheras

red and green chile

flour and corn tortillas

corn tortilla chips, salsa, pico de gallo, sour cream, shredded lettuce, shredded cheese

natillas, bizcochitos, chocolate cups

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FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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## ▷▷▷ SANTA FE BARBECUE 65

wedge salad, roasted corn, and black bean salad  
spicy deviled eggs  
brisket, baby back ribs, chicken quarters, smokey chipotle barbecue sauce  
ranch beans  
buttermilk sweet corn  
oven roasted new potatoes  
sauteed green beans  
blue corn muffins, jalapeno corn bread, butter  
chocolate pinon brownies  
root beer floats – ibc® root beer and vanilla gelato

## ▷▷▷ SOUTHWESTERN 66

fresh garden salad, 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



# DINNER PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

PLEASE SELECT ONE SOUP OR SALAD, AND ONE ENTRÉE.  
IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL



## STARTERS

### FRESH MIXED BABY GREENS

cherry tomatoes, shaved red cabbage, cucumber slices, mushrooms, red chile ranch dressing

### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, red onion, balsamic vinaigrette

### LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, red onion and caesar dressing

### TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

### ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks

### MANGO GAZPACHO

crème fraiche, green grapes



## ENTRÉES

### CHAR-GRILLED PORK TENDERLOIN 50

jalapeno-honey mustard, roasted corn and black bean salad, broccolini, chipotle barbecue vinaigrette

### ROASTED CLASSIC CHICKEN LA FONDA 52

redbird farms® chicken breast filled with red onions, bacon, green chile, cheddar and jack cheese mix, green chile cream sauce, buttermilk mashed potatoes, fresh seasonal vegetables

### CHAR-GRILLED FILET MIGNON 65

asparagus bundle, potato cakes, spanish cherry reduction

*bison upgrade: 6oz: or 7oz. – market price*

### PAN FRIED IDAHO RAINBOW TROUT 40

blue corn dusted, calabacitas rancheras, grilled yukon gold potatoes, cilantro-lemon butter sauce

»» CONTINUE

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FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

PLEASE SELECT ONE SOUP **OR** SALAD, AND ONE ENTRÉE.  
IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL

CHILE-SEARED SALMON 54

sweet corn asparagus succotash, wild mushroom couscous, caramelized lemon, sweet corn sauce

GRILLED CAULIFLOWER STEAK 40

huitlacoche tamale, warm barley salad, broccolini, black bean sauce

ROASTED POBLANO 42

roasted spaghetti squash, root vegetables, quinoa pilaf, roasted red pepper coulis

CHAR-GRILLED TOP SIRLOIN 50

grilled yukon gold potatoes, grilled squash, peppers and onions, avocado chimichurri

FILET AND TAMAL 65

char-grilled six-ounce filet, steamed red chile pork tamal, roasted tomato salsa asadero cheese, chef's-choice vegetable calabacitas rancheras



## DESSERTS

AUTHENTIC CHOCOLATE LAVA CAKE 11

CRÈME BRULÉ 11

creamy vanilla custard, caramel shell

APPLE TARTLET 12

whipped cream, cinnamon dust, mint chiffonade, chocolate shavings, fig balsamic

CHOCOLATE TRILOGY CAKE 11

raspberry coulis

CARAMEL CHOCOLATE MOUSSE 11

salted caramel sauce, chocolate shavings

NATILLAS AND BIZCOCHITOS 12

traditional spanish custard, chocolate cup, new mexican butter cookie

RASPBERRY ENCHILADAS 13

raspberry mascarpone filled crepes, chocolate sauce, raspberry sauce, white chocolate shavings

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# BEVERAGES A LA CARTE

## ▷▷ BEVERAGE STATIONS

HALF-DAY BEVERAGE STATION 15

freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas, assorted soft drinks, bubbler of water. served at the start of your meeting with a mid-morning refresh (4 hours maximum)

FULL-DAY BEVERAGE STATION 23

freshly brewed regular and decaffeinated coffee, assorted hot herbal and black teas, assorted soft drinks, bubbler of water. served at the start of your meeting with a mid-morning refresh and afternoon refresh (6 hours maximum)

AGUA FRESCA STATION 68 GAL.

watermelon, mint, or cantaloupe (3 gal minimum)

INFUSED WATER STATION 68 GAL.

lemon, cucumber, raspberry-lime infused water, served in glass bubblers (3 gal minimum)

## ▷▷ BEVERAGES

SPECIALTY-BLEND COFFEE 68 GAL.

(3 gal minimum)

SPECIALTY-BLEND DECAFFEINATED COFFEE 68 GAL.

(3 gal minimum)

ASSORTED HOT HERBAL TEAS AND BLACK TEAS 68 GAL.

ICED TEA 68 GAL.

(3 gal minimum)

LEMONADE 68 GAL.

ENERGY DRINKS 6 EA.

ICED COFFEE DRINKS 6 EA.

ASSORTED BOTTLED JUICES 5 EA.

ASSORTED FRUIT SMOOTHIES 6 EA.

ASSORTED SOFT DRINKS 5 EA.

STILL BOTTLED WATER 5 EA.

SPARKLING BOTTLED WATER 5 EA.

VERDE® LOCALLY PRESSED JUICE 12 EA.



### A LA CARTE SNACKS

KLONDIKE® BARS

ASSORTED ENERGY BARS

ASSORTED FRUIT YOGURT

ASSORTED WHOLE FRESH FRUIT

CRACKER JACKS®

FANCY MIXED NUTS

POTATO CHIPS

5 EACH



# BAR SERVICE HOST AND CASH

ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS

HOST BAR: 150 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS

CASH BAR: 200 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS

500 MINIMUM FOR EACH BAR. IF MINIMUM IS NOT MET, THE REMAINING BALANCE  
WILL BE CHARGE IN ROOM RENTAL

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## CORDIALS 14

grand marnier, kahlua, courvoisier vsop, frangelico, bailey's  
irish cream, sambuca, amaretto di saronno

## MIXED SUPER-PREMIUM 15

johnny walker black, makers mark, rhum clement vsop, patron  
silver, tangeray, grey goose

## MIXED PREMIUM 14

jack daniels, dewar's, bacadi silver, tito's, el jimador silver,  
crown royal, tanqueray

## MIXED HOUSE 13

new amsterdam vodka, exotico, evan williams bourbon whiskey,  
bacardi silver, new amsterdam gin, john walker red

## SOFT DRINKS 5

coke, diet coke, sprite, ginger ale

## BOTTLED MINERAL AND STILL WATER 5

perrier, la fonda natural spring water

## FRUIT JUICES 5

orange, grapefruit, cranberry

## BEER

*INCLUDES A SELECTION OF THE FOLLOWING AND BASED  
ON AVAILABILITY*

## LOCAL AND HAND-CRAFTED 7

marble cerveza, marble red ale, marble double-white, marble  
ipa, santa fe pale ale

## IMPORTED 7

corona, negra modelo, heineken, dos xx lager, stella artois,  
heineken 0.0

## DOMESTIC 6

bud light, coors light, miller light, michelob ultra

## HOUSE WINE 11

canyon road: chardonnay, pinot grigio, merlot, cabernet  
sauvignon

## UPGRADED GRUET WINES 40

sparkling, chardonnay, pinot noir



# SPECIALTY DRINKS

AVAILABLE TO BE ADDED TO A HOST BAR  
ONE-GALLON YIELDS APPROXIMATELY 20 SERVINGS

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## BLOODY MARY'S

grey goose bloody mary 13 each  
absolut bloody mary 12 each  
house bloody mary 11 each

## FRUIT SANGRIA

red, white, or sparkling 100 per gallon

## MIMOSAS

gruet mimosa 185 per gallon  
house mimosa 165 per gallon

## MARGARITAS

patron silver 230 per gallon  
gold 180 per gallon  
turquoise 170 per gallon  
house 160 per gallon



# TERMS AND CONDITIONS

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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 guaranteed 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. Per New Mexico health restrictions, no food may be removed from the event by the patron or any patron's guests or attendees. Hot beverages sold by the gallon are brewed and sold in quantities of three.

## 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.

All pricing is subject to a 22% service fee and 8.4375% tax. All pricing is subject to change without notice.





# OFF-SITE EVENTS

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## 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 within Santa Fe City Limits. The cost for permit and processing is 200, plus prevailing Gross Receipts Tax.

## PRICING

All pricing is subject to change without notice.