

CATERING AND BANQUET MENU



INN OF THE
MOUNTAIN GODS
RESORT & CASINO

NEW MEXICO'S PREMIER MOUNTAIN RESORT

FULL CASINO | LUXURY RESORT | FINE DINING | ZIPLINE | CHAMPIONSHIP GOLF | FULL-SERVICE SPA | SPORTSBOOK
TOPGOLF SWING SUITE | INNofthEMOUNTAINGODS.COM |    | 1-800-545-9011 | MESCALERO, NM





CONTINENTAL BREAKFAST*

Includes Regular and Decaf Coffee, Hot Tea Selections, Assorted Chilled Juices

WHITE MOUNTAIN

Freshly Baked Croissants, Fruit and Cheese Danishes, Fruit Muffins, Sliced Fresh Seasonal Fruits

\$15 per person

COUNTRYSIDE

Breakfast Croissant Sandwiches or Burritos, filled with choice of Ham, Sausage or Bacon, Cheddar Cheese and Scrambled Egg, Sliced Fresh Fruit

\$18 per person

LAKE MESCALERO

Assorted Yogurts, Granola, Steel Cut Oatmeal Served with Brown Sugar, Dried Fruit and Cinnamon, Sliced Fresh and Whole Seasonal Fruits, Bakery Fresh Bran Muffins

\$16 per person

**Buffet Menus require a minimum of 20 people or more. Less than 20 people, please add \$3.00 per person.*

BREAKFAST BUFFETS*

Includes Regular and Decaf Coffee, Hot Tea Selection and Assorted Juices

RED HAT

Fresh Sliced Seasonal Fruits, Fresh Baked Croissants, Muffins and Danishes, Fluffy Scrambled Eggs, Crisp Bacon and Country Sausage Links, Country Style Potatoes, Choice of French Toast or Pancakes Served with Warm Maple Syrup

\$24 per person

SIERRA BLANCA

Seasonal Fresh Sliced Fruits and Berries, Bakery Made Cinnamon Rolls and Croissants, Vanilla Yogurt and House Made Granola, Steel Cut Oatmeal with Brown Sugar, Dried Fruit and Cinnamon, Fluffy Scrambled Eggs, Breakfast Potatoes, Choice of Crisp Bacon or Country Sausage Links

\$26 per person

SOUTHERN COMFORT

Seasonal Fresh Sliced Fruits and Berries, Bakery Fresh Muffins and Danishes, Fresh Scrambled Eggs, Chicken Fried Steak, Home Made Biscuits and Country Gravy, Home Style Potatoes

\$24 per person

**Buffet Menus require a minimum of 25 people or more.*

Plus 6.75% tax and 25% Service Charge



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BREAKFAST BUFFETS (CONT.)

ENHANCEMENTS

Designed to Complement your Continental or Buffet Breakfast

Individual Cold Cereals with Fresh Berries,
Milk and Low Fat Milk..... **\$3 per person**

Biscuits and Gravy- Home Made Biscuits
Served with Sausage Gravy..... **\$4 per person**

Parfaits of Vanilla Yogurt, House Granola,
Dried Fruit and Nuts **\$4 per person**

Breakfast Croissant Sandwiches- Egg,
Cheddar Cheese and Choice of Bacon,
Sausage or Ham..... **\$5 per person**

Assorted Bagels and Plain and
Flavored Cream Cheeses..... **\$3 per person**

OMELET STATION

Prepared to Order by one of our Chefs – Choices to Includes Ham, Bacon,
Tomatoes, Mushrooms, Bell Peppers, Hatch Green Chile and Cheddar Cheese
\$6 per person

**Requires one Chef Attendant at a rate of \$75 per 50 Guests*

BLOODY MARY BAR

House Vodka, Spicy Tomato Juice, Celery Sticks, Green Olives and Lemon
Wedges. **Check with your Catering Professional for additional items and pricing.*
\$10 per person

MIMOSA BAR

House Sparkling Wine Served with Fresh Squeezed Orange Juice
\$8 per person

Plus 6.75% tax and 25% Service Charge



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PLATED BREAKFAST*

Includes Regular and Decaf Coffee, Hot Tea Selection, Orange Juice and Fresh Fruit Cup

MOUNTAIN TOP

Scrambled Eggs, Crisp Bacon Strips,
Breakfast Potatoes, Assorted
Breakfast Breads

\$22 per person

BREAKFAST QUICHE

Chef's Quiche du Jour, Choice of Crisp
Bacon or Sausage Links, Breakfast
Potatoes, Assorted Breakfast Breads

\$22 per person

HUEVOS RANCHEROS

Scrambled Eggs, Cheddar Cheese atop
Fresh Corn Tortillas, Refried Beans,
Breakfast Potatoes. Choice of Hatch
Green Chile or Chimayo Red Chile
Served with Warm Flour Tortillas

\$20 per person

ROUND UP

Grilled 8-ounce New York Strip, Farm
Fresh Scrambled Eggs and Home Fried
Potatoes, Assorted Breakfast Breads

\$26 per person

COUNTRY FRIED

Choice of Country Fried Steak or
Chicken with Home Style White
Gravy, Farm Fresh Scrambled Eggs,
Potatoes O'Brien,
Oven Baked Biscuits

\$24 per person

**Plated Menus require a minimum of 20 people or more. Less than 20 people,
please add \$3.00 per person.*

Plus 6.75% tax and 25% Service Charge



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PLATED LUNCHES*

All Plated Lunches Served with the choice of (1) Salad or (1) Soup, Chef's Choice of Seasonal Vegetable, Rolls and Butter, Choice of Dessert. Lunches will be Pre-Set with Freshly Brewed Iced Tea, additional beverages upon request.

SALAD SELECTION

MARKET GREENS HOUSE SALAD

Shredded Carrots, Cucumber and
Baby Tomatoes, Ranch Dressing

CLASSIC CAESAR SALAD

Hearts of Romaine, House-Made
Croutons and Parmesan with
Caesar Dressing

SOUTHWEST CAESAR

Hearts of Romaine, New Mexico Red
Chile Dusted Croutons, Roasted Corn,
Shaved Parmesan and New Mexico
Red Chile Caesar Dressing

SPINACH SALAD

Spinach, Dried Fruit, Candied
Pecans and Goat Cheese Served with
Raspberry Vinaigrette

SOUP SELECTIONS

- Broccoli and Cheese
- Tomato Basil
- Red Chile Posole
- Green Chile Stew
- Chicken and Sausage
Gumbo
- Gazpacho
- Tortilla Soup

8-OZ. STRIP LOIN

Red Wine Demi, Tobacco Onions and
Garlic Whipped Potatoes
\$28 per person

STACKED CORDON BLEU

With Ham and Cheese, Seasoned
Rice Pilaf
\$24 per person

CHICKEN MARSALA

Chicken Breast with a Marsala Wine
Mushroom Sauce and Oven
Roasted Potatoes
\$24 per person

MEXICAN COMBO

Rolled Blue Corn Cheese Enchiladas,
Tamale and Chile Relleno, Smothered
in Hatch Green Chile Sauce or
Chimayo Red Chile Sauce, Ranchero
Beans and Spanish Rice
\$22 per person

BRONZE CATFISH

With Ranchero Sauce and Rice Pilaf
\$24 per person

CHICKEN PICCATA

Served with a Lemon Caper Sauce and
Rice Pilaf
\$24 per person

PAN SEARED PORK LOIN

With Pork Au Jus, Roasted Baby
Red Potatoes
\$22 per person

**Plated Menus require a minimum of 20
people or more. Fewer than 20 people,
please add \$4.00 per person.*

Plus 6.75% tax and 25% Service Charge



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PLATED VEGETARIAN ENTREES

QUINOA-STUFFED BELL PEPPER

Red Bell Pepper stuffed with Roasted Vegetables and Quinoa atop Asparagus and Marinara Sauce

\$18 per person

VEGETARIAN ENCHILADAS

Corn Tortillas stuffed with Corn, Calabacitas with Choice of Red or Green Chile, Spanish Rice and Black Beans

\$18 per person

VEGETARIAN RAGOUT PASTA

Stewed Rustic-Cut Eggplant, Squash, Zucchini and Heirloom Tomatoes atop Penne Pasta

\$18 per person

DESSERT SELECTIONS

- Panna Cotta
- Cheesecake with Raspberry Coulis
- Pecan Pies with Bourbon Caramel Sauce
- Chocolate Mousse Cake with Godiva Chocolate Sauce

LIGHT LUNCHEONS

Choice of Soup (Choose One)

- Loaded Baked Potato
- Lobster Bisque
- French Onion
- Chicken Noodle
- Creamy Tomato

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN

Cool Crisp Romaine Tossed with Caesar Dressing, Fresh Herb Croutons and Grated Parmesan Cheese, Topped with a Grilled Chicken Breast

\$18 per person

GREEK SALAD

Fresh Mixed Greens with Marinated Artichokes, Kalamata Olives, Sun Dried Tomatoes and Fresh Shaved Feta Served with Grilled Chicken Breast Served with a Creamy Greek Dressing

\$18 per person

ASIAN SALAD

Choice of Teriyaki Chicken, Beef or Shrimp. On top of Yakasoba Noodles and Fresh Vegetables

\$18 per person

Add \$2.00 per person for Beef or Shrimp

Plus 6.75% tax and 25% Service Charge



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LIGHT LUNCHEONS (CONT.)

DESSERT SELECTIONS Please add \$5.00 per person

- Panna Cotta
- Cheesecake with Raspberry Coulis
- Pecan Pies with Bourbon Caramel Sauce
- Chocolate Mousse Cake

LUNCHEON BUFFETS*

Includes Regular and Decaf Coffee, Hot Tea Selection and Iced Tea

A LITTLE NORTH OF THE BORDER

Fresh Field Greens with Chef's Dressing, Roasted Corn Salad with Peppers and Cucumbers, Grilled Chicken Breast and Spicy Ranchero Sauce, Red Chile Cheddar Cheese Enchiladas, Ranchero Beans and Poblano Rice, Flan with Caramel Sauce, Fresh Tortilla Chips and Salsa

\$30 per person

TEXAS BBQ

Spring Mix Greens with Tomatoes, Cucumbers and Shredded Red Cabbage Served with Buttermilk Ranch Dressing, Potato Salad, Sweet and Spicy Coleslaw, West Texas BBQ Chicken, Pit Roasted St. Louis Style Pork Ribs, Hickory Smoked Beef Brisket, Baked Beans with Apple Smoked Bacon, Warm Fruit Cobbler

\$34 per person

BOARDROOM

Mixed Field Greens with Raspberry Vinaigrette, Grilled Chicken Piccata, Burgundy Beef Tips Served over Poblano Rice Pilaf, Roasted New Potatoes with Rosemary, Chef's Choice of Seasonal Vegetables, Assorted Cheesecake with Fresh Fruit Topping

\$30 per person

RED HAT DELI

Spring Mix Greens with Tomatoes, Cucumbers, Shredded Red Cabbage and Buttermilk Dressing, Sliced Fresh Seasonal Fruits, Pasta Primavera Salad, Lean Smoked Pit Ham, Sliced Roast Beef, Roasted Turkey Breast, Deli Sliced Swiss, Cheddar and Jalapeño Cheeses, Mustard, Mayonnaise and Horseradish, Sliced Onions, Pickles and Tomatoes, Assorted Breads, Blondies and Brownies

\$26 per person

TASTE OF THE SOUTH

Traditional Caesar Salad, Mardi Gras Coleslaw, Chicken Gumbo, Smoked Sausage Jambalaya, Shrimp Étouffée, Red Beans and Rice, Bourbon Pecan Pie, Bourbon Pecan Pie or Bread Pudding with Whiskey Sauce

\$32 per person

NEW MEXICO STYLE

Tropical Fruit Salad with Tajin Vinaigrette, Beef and Chicken Fajitas with Grilled Onions, Peppers and Poblano Chilies, Shredded Cheddar Cheese, Guacamole, Sour Cream and Pico de Gallo Spanish Rice, Black Beans with Jalapeños, Bananas Foster Bread Pudding, Fruit Empanadas and Mexican Cookies (Choice of 2 Desserts)

\$28 per person

Plus 6.75% tax and 25% Service Charge



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LUNCHEON BUFFETS (CONT.)

A LITTLE NORTH OF THE BORDER

Chips and Salsa on each Table, Field Greens with Roasted Corn, Sweet Peppers and Cucumber Served with a Tequila-Lime Vinaigrette, Green Chile Chicken Enchiladas, Beef Enchiladas with Red Chile Sauce, Pork Tamales Ranchero Beans, Poblano Rice Diced Tomato, Shredded Lettuce and Onion, Caramel Flan, Kahlua Mousse, Trés Leche Cake, Pecan Pie (Choice of 2)

\$30 per person

BUILD YOUR OWN APACHE TACO

Shredded Lettuce, Diced Tomatoes and Onions, Red and Green Chile Sauces, Seasoned Beef, Pinto Beans, Shredded Cheddar Cheese, Apache Fry Bread, Freshly Baked Cookies

\$24 per person

SANTA FE STYLE

Crisp Romaine with Cucumber, Black Olives and Red Onion Served with a Tajin Vinaigrette, Blue Corn Dusted Trout with Hatch Green Chile Butter, Sliced Flank Steak with Chipotle Demi, Spanish Rice, Calabacitas, Mexican Flan with Caramel Sauce

\$28 per person

**Buffet Menus require a minimum of 20 people or more.*

***Lunch Buffets Selected as Dinner Buffets, Please Add \$4.00 per person*

Plus 6.75% tax and 25% Service Charge



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BOXED LUNCHES

Includes Miss Vickie's Chips, Whole Fruit, Fresh Baked Cookie and Bottled Water, Choice of Hoagie Roll, Sourdough, Spinach Wrap or Wheatberry. Please specify with your Catering Professional.

\$22 per person

- Roast Beef, Swiss Cheese, Arugula, Onion Jam & Creamy Horseradish
- Sliced Turkey, Pepper Jack, Shredded Lettuce, Sliced Tomato and Southwest Ranch Dressing
- Casino Club with Ham, Turkey, Crisp Bacon, American Cheese, Sliced Tomatoes and Lettuce
- Grilled Chicken Breast, Provolone Cheese, Sliced Tomato and Lettuce Leaf
- Traditional Chicken Salad with Grapes, Celery, Walnuts and Onion
- Tuna Salad with Diced Celery, Hard Boiled Egg, Relish and Mayonnaise
- Po' Boy – Choice of Shrimp, Roast Beef or Blackened Chicken Breast, Lettuce, Tomato and Pickles.

NOTE: Lunches may be ordered as Plated Lunches and will Includes Fresh Fruit Salad, Pasta or Vegetable Salad, Beverage and Dessert.

**Limit 3 different sandwiches for groups with more than 25 guests.*

**Limit 2 different sandwiches for groups with fewer than 25 guests.*



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PLATED DINNERS*

All Plated Dinners Served with the choice of (1) Salad or (1) Soup, Rolls and Butter, Choice of Dessert and Coffee, Decaffeinated Coffee or Herbal Tea.

SALAD SELECTIONS

MARKET GREENS HOUSE SALAD

Shredded Carrots, Cucumber and Baby Tomatoes, Ranch Dressing

CLASSIC CAESAR SALAD

Hearts of Romaine, House Made Croutons and Parmesan with Caesar Dressing

SOUTHWEST CAESAR

Hearts of Romaine, New Mexico Red Chile Dusted Croutons, Roasted Corn, Cotija Cheese and New Mexico Red Chile Caesar Dressing

SPINACH SALAD

Spinach, Dried Fruit, Candied Pecans and Goat Cheese Served with Raspberry Vinaigrette

SOUP SELECTIONS

- Broccoli and Cheese
- Tomato Basil
- Red Chile Posole
- Green Chile Stew
- Chicken and Sausage Gumbo
- Gazpacho
- Tortilla Soup

FILET MIGNON

Seven-Ounce Charbroiled Filet of Beef with Peppercorn Madeira Sauce, Served with Dauphinoise Potatoes and Chef's Selection of Seasonal Vegetable
\$40 per person

SURF & TURF

Six-Ounce Charbroiled Filet Mignon with Shiitake Mushroom Sauce, Three Jumbo Fire Roasted Prawns with Toasted Cumin Scampi Sauce, Served with Baked Potato and Chef's Selection of Seasonal Vegetable
\$45 per person

SLOW-ROASTED PRIME RIB

Ten-Ounce Cut of Slow Roasted Prime Rib with Au Jus and Horseradish Crème Sauce, Roasted Green Chile Whipped Potatoes and Chef's Selection of Seasonal Vegetable
\$40 per person

LAND & SEA

Mahi Mahi Fillet on Fennel Apple Slaw and a Grilled Breast of Chicken with a Roasted Garlic Demi, Fresh Herb Rice Pilaf and Chef's Selection of Seasonal Vegetable
\$36 per person

SOUTHWESTERN GRILLED SHRIMP

Eight Jumbo Grilled Shrimp with a Red Chile BBQ Sauce Served over Poblano Rice and Chef's Selection of Seasonal Vegetable
\$36 per person

Plus 6.75% tax and 25% Service Charge



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PLATED DINNERS* (CONT.)

HOTEL RIB EYE

Twelve-Ounce Rib Eye Served with a Mushroom Demi, Au Gratin Potatoes and Chef's Selection of Seasonal Vegetable

\$44 per person

PORK LOIN

Pistachio Encrusted Pork Loin with Jus Lié Sauce, Baby Red Roasted Potatoes and Chef's Selection of Seasonal Vegetable

\$34 per person

TEN-OUNCE AIRLINE CHICKEN

Served with Madeira Sauce, Roasted Garlic Whipped Potatoes and Chef's Selection of Seasonal Vegetable

\$34 per person

BLUE CORN MEAL & PARMESAN CRUSTED CHICKEN

Served with Mango Fennel Relish, Scallion and Red Pepper Orzo Pasta and Chef's Selection of Seasonal Vegetable

\$36 per person

SALMON OSCAR

Crabmeat and Hollandaise Sauce, Linguine Nest and Chef's Selection of Seasonal Vegetable

\$38 per person

INDIVIDUAL BEEF WELLINGTON

Served with a Cabernet Demi, Herbed Potato Stack and Chef's Selection of Seasonal Vegetable

\$44 per person

DESSERTS

Choice of one

Flan with Caramel Sauce
Fresh Berries and Mousse Trifle
Mousse Cake with Chocolate Ganache
Banana Cake
with Cream Cheese Frosting

**Plated Menus require a minimum of 20 people or more. Fewer than 20 people, please add \$4.00 per person.*

*** Up to two options may be selected, highest price prevails for all entries selected.*

****Dual entrees may be requested, ask your Catering Professional for options and pricing*

Plus 6.75% tax and 25% Service Charge



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DINNER BUFFETS*

All Dinner Buffets Includes Coffee, Decaffeinated Coffee and Herbal Teas

LITTLE CAESAR

Traditional Caesar Salad with Herbed Croutons and Caesar Dressing, Penne Pasta Salad with Baby Tomatoes and Basil, Sautéed Chicken Marsala, Grilled Salmon with Lime-Butter Sauce, Bow Tie Pasta Tossed with Garden Vegetables and Parmesan Cream, Hickory-Smoked Rosemary Beef Sirloin on Demi Glace, Orzo and Charred Tomato, Zucchini and Squash Medley, Assorted Miniature Pastries, Garlic Rolls and Butter

\$38 per person

THE OLD WESTERN

Tossed Green Salad with Chef's Choice of Dressings, Ranch Baked Potato Salad, Sweet & Spicy Coleslaw, Southern BBQ Chicken, Hickory Smoked Pork Ribs, Sliced Smoked BBQ Brisket, Cornmeal Fried Catfish, Fresh Baked Garlic Rolls and Jalapeño Cornbread, Warm Peach, Apple or Cherry Cobbler

\$40 per person

SIERRA BLANCA

Spring Mix Greens with Black Beans, Roasted Corn and Grape Tomatoes Served with Avocado Lime Vinaigrette, Yukon Gold Potato Salad with Dill, Grilled Salmon with Chipotle Lime Butter, Grilled Marinated Pork Tenderloin on Hatch Green Chile Sauce, Mushroom Ragout, Lime and Pumpkin Seed Crusted Breast of Chicken, Roasted Vegetable Medley, Mashed Potatoes with Cheddar, Sour Cream and Bacon, Rolls and Butter, Caramel Flan

\$40 per person

MOUNTAIN GODS

Crisp Green Salad with Cornbread Croutons, Black Beans and Charred Corn, Scallions and Tomatoes Served with Ranch Dressing, Penne Pasta Salad with Toasted Pinons, Shrimp, Roasted Hatch Green Chile and Mushrooms in a Champagne Cilantro Dressing, Oven Roasted Salmon Served atop a bed of Mesclun Greens with Lime Dill Aioli, Grilled Breast of Chicken with Cream Whole Grain Mustard Sauce, Fire-Roasted Beef Tips on a bed of Mushrooms, Au Gratin Potatoes, Roasted Seasonal Vegetables, Assorted Dinner Rolls and Butter, Cream Puffs and Finger Pastries

\$40 per person

LAND OF ENCHANTMENT

Tortilla Chips and Salsa Pre-Set on Each Table, Field Greens with Roasted Corn, Cucumber and Cherry Tomatoes Served with a Chipotle Ranch Dressing, Green Chile Posole, Shrimp and Avocado Ceviche Salad, Seasoned Beef and Chicken Fajitas, Warm Tortillas, Pico de Gallo, Shredded Cheddar Cheese, Sour Cream and Guacamole, Crisp Corn Taco Shells with Seasoned Beef, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes and Salsa Roja, Ranchero Beans, Spanish Rice and Calabacitas, Green Chile Cream Corn, Caramel Flan and Kahlúa Chocolate Mousse

\$38 per person

Plus 6.75% tax and 25% Service Charge



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DINNER BUFFETS* (CONT.)

SOUTHERN COMFORT

Mixed Greens with Cherry Tomatoes, Pickled Okra, Cucumber and Smoked Cheddar Cheese Served with Cajun Ranch Dressing, Shrimp and Corn Chowder, Chicken Étouffée, Blackened Beef Tournedos with Cognac Cream Demi, Shrimp and Grits, Dirty Rice, Blackeye Peas, Fried Okra, Cajun Cream Corn, Peach Cobbler with Bourbon Whipped Cream

\$42 per person

**Buffet Menus require a minimum of 20 people or more.*

RECEPTION STATIONS

Designed to Complement any Cocktail Reception or Dinner

SEAFOOD STATION

Chilled Jumbo Shrimp and Crab Claws, Grilled Oysters, Steamed Mussels and Clams

\$30 per person

FAJITA STATION

Grilled Strips of Beef and Chicken Sautéed with Poblano Chiles and Onions, Warm Flour Tortillas, Fresh Guacamole, Shredded Lettuce and Cheddar Cheese, Sour Cream, Pico de Gallo and Salsa Roja

\$14 per person

PASTA STATION*

Choose 2:

Penne, Bowtie or Rainbow Rotini

Choose 3:

Marinara, Tomato Cream Sauce, Pesto, Alfredo Sauce, Wild Mushroom Sauce

or Garlic Sauce, Served with Garlic Bread and Grated Parmesan Cheese
\$12 per person

APACHE FRY BREAD STATION

Fry Bread, Seasoned Ground Beef, Pinto Beans, Red and Green Chile, Sour Cream, Shredded Cheddar Cheese, Diced Tomatoes and Onions and Shredded Lettuce

\$14 per person

NEW MEXICO STATION

Tortilla Chips, Frijoles Rancheros, Spiced Ground Beef, Chicken Taco Meat, Chile con Queso, Fresh Guacamole, Sour Cream and Shredded Cheddar Cheese, Pico de Gallo and Salsa Roja

\$12 per person

Plus 6.75% tax and 25% Service Charge



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RECEPTION STATIONS (CONT.)

CHIPS AND DIPS

Blue and White Corn Tortilla Chips with Salsa Roja, Guacamole and Chile con Queso

\$10 per person

INTERNATIONAL AND DOMESTIC CHEESE BOARD

Gourmet International and Domestic Cheeses Served with Assorted Crackers and Bread Sticks

\$16 per person

VEGETABLE DISPLAY

Assortment of the Market's Freshest Vegetables with Bleu Cheese and Ranch Dip

\$14 per person

FRESH FRUIT DISPLAY

An Array of the Season's Freshest Sliced and Cubed Fruits Served with a Honey Yogurt Dipping Sauce

\$14 per person

MEDITERRANEAN ANTIPASTI DISPLAY

Gourmet Imported Cheeses with Flatbread and Crisps, Italian Meats, Marinated Mushrooms, Olives and Roasted Peppers, Pan Seared Prosciutto-Wrapped Asparagus with Roasted Garlic Aioli, Spinach and Artichoke Dip and Hummus with Pita Chips, Grilled Mediterranean Vegetables with Pesto Dipping Sauce

\$22 per person

FRENCH BRIE IN PASTRY

Served with Mango Chutney and French Bread and Seasonal Fruit

\$20 per person

Plus 6.75% tax and 25% Service Charge

SPINACH ARTICHOKE DIP

Hot Spinach Artichoke Dip with Apple-Smoked Bacon, Served with Crackers and Crusty Breads

\$20 per person

BANANAS FOSTER STATION*

Vanilla Ice Cream, Whipped Cream, Chocolate Chips and Pecans

\$8 per person

CHERRIES JUBILEE STATION*

Vanilla Ice Cream, Whipped Cream and Pound Cake

\$8 per person

**Requires one Chef Attendant at a rate of \$100 per 75 guests*

***Specialty stations are priced per person and based upon 1 hour of continuous service*

****Portion sizes are not equivalent to dinner servings and are intended to be paired with other stations or reception selections*



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CARVING STATIONS

Minimum of 35 guests required. Any Station or Buffet requiring an Attendant will be charged \$150 Carving Fee per Station.

SLOW-ROASTED TOP ROUND OF BEEF

With Port Wine Sauce, Herb Mayonnaise, Whole Grain Mustard, Horseradish Cream and Assorted Rolls
(Serves 50–60 people)

\$12 per person

WHOLE ROASTED NEW YORK STRIP LOIN

Cabernet Sauvignon Sauce, Whole Grain Mustard, Horseradish Cream, Au Jus and Assorted Rolls
(Serves 35–40 people)

\$14 per person

HERB ROASTED PRIME RIB

Whole Grain Mustard, Horseradish Crème, Au Jus and Assorted Rolls
(Serves 35–40 people)

\$15 per person

SALMON EN CROUTE

Wrapped in Puff Pastry and Served with Lemon–Dill Aoli
(Serves 25–30 people)

\$15 per person

MAPLE & MUSTARD GLAZED HAM

Triple Sec Orange Chutney and Assorted Rolls
(Serves 35–40 people)

\$10 per person

ROASTED TURKEY BREAST

Fresh Herb and Spice Rubbed with House–Made Gravy, Cranberry Relish and Assorted Rolls
(Serves 35–40 people)

\$10 per person

STEAMSHIP ROUND OF BEEF

(Minimum of 100 people)
Au Jus, Whole Grain Mustard, Horseradish Crème and Assorted Rolls
(Serves 150–200 people)

\$12 per person

CENTER CUT PORK LOIN

BBQ Dry Rubbed and Smoked with Tequila Jelly, Sage Marsala Demi and Assorted Rolls
(Serves 35–40 people)

\$10 per person

**Requires one Chef Attendant at a rate of \$100 per 75 people*

***Carving stations are priced per order*

****Carving stations have a maximum serve time of 2 hours*

Plus 6.75% tax and 25% Service Charge



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HOT HORS D'OEUVRES

Hors d'Oeuvres priced per 100 pieces. Minimum of 35 people required.

Fried Jumbo Shrimp with Green Onion Tartar Sauce	\$295
Bourbon Street Shrimp	\$295
Coconut Shrimp with Thai Red Curry Sauce	\$295
Jumbo Shrimp Wrapped in Bacon, Jalapeño and Jack Cheese, Served with Chipotle Lychee Sauce	\$295
Crab Cakes with Remoulade Sauce	\$375
Thai Beef or Chicken Satay, Served with Spicy Peanut Dipping Sauce	\$250
Grilled Beef Brochettes Marinated in Teriyaki	\$250
Coconut Chicken with Thai Red Curry Sauce	\$275
Sesame Chicken Tenders with Orange-Ginger Dipping Sauce	\$275
Crab Rangoon with Sesame-Scallion Dipping Sauce	\$295
Classic Buffalo Wings with Blue Cheese Dressing	\$225
Shredded Chicken and Green Chile Egg Rolls	\$250
Mini Spring Rolls with Sesame-Scallion Dipping Sauce	\$195
Green Chile Meatballs Served with Green Chile Demi	\$195
Chicken or Beef Quesadillas, Served with Pico de Gallo, Guacamole and Sour Cream	\$225
Miniature Beef Wellingtons	\$325
Apple-Smoked Bacon and Gruyère Tarts	\$250
Lemon-Rosemary Chicken Skewers	\$250
Bacon Wrapped Asparagus with Roasted Garlic Aioli	\$250
Cheeseburger Sliders	\$195
Pulled Pork Sliders Topped with Spicy Coleslaw	\$225
Spanakopita, Spinach and Feta Cheese in a Flaky Phyllo Dough	\$195

Plus 6.75% tax and 25% Service Charge



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COLD HORS D'OEUVRES

Hors d'Oeuvres priced per 100 pieces. Minimum of 35 people required.

Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce and Lemon	\$295
Oysters on the Half Shell with Cocktail Sauce.....	\$295
Spicy Sesame Seared Tuna on Crisp Wontons with Ginger Sauce	\$350
Cucumber Cups Filled with Salmon-Caper Mousse	\$275
Smoked Salmon Canapés	\$250
California Rolls Filled with Crab and Avocado with Soy Dipping Sauce, Wasabi and Ginger	\$250
Prosciutto Wrapped Melon	\$195
Grilled Portobello and Roasted Garlic Bruschetta	\$195
Brie-Topped Toast Points with Slivered Almonds	\$250
Shrimp Bruschetta	\$250
Beef Tenderloin Canapés with Boursin Relish	\$275
Seared Duck and Edamame-Stuffed Mushrooms with Blackberry Reduction Sauce	\$275
Juniper-Spiced Elk Tenderloin Canapés with Orange Marmalade and Micro Greens	\$295
Prosciutto and Fennel Bruschetta Canapés with Roasted Fennel, Lemon Vinaigrette and Cracked Pepper	\$250

Plus 6.75% tax and 25% Service Charge



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THEME BREAKS

Let's take a break.

IMG SPECIAL

Warm Apache Fry Bread with Honey and Powdered Sugar, Lemonade and Iced Tea

\$12 per person

MOVIE TIME

Fresh Popped Corn, Soft Large Pretzels with Mustard, Variety of Candies and Assorted Sodas

\$14 per person

NEW MEXICO FLAIR

Blue and Yellow Corn Tortilla Chips, Chile con Queso, Salsa Roja and Salsa Verde, Assorted Sodas

\$12 per person

SWEET TOOTH

Chocolate Chip Cookies, Double Fudge Brownies and Chocolate Covered Strawberries, Assorted Sodas

\$14 per person

TEA TIME

Assorted Finger Sandwiches, Miniature Desserts and Iced Tea and Lemonade

\$14 per person

HEALTH NUT

Granola Bars, Fresh Whole Fruit, Vegetable Crudité and Fruit Smoothies

\$12 per person

MOUSSE ATTACK

Assorted Miniature Mousse Cups, Chocolate Mousse Cookies, Assorted Sodas

\$14 per person

Plus 6.75% tax and 25% Service Charge



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FULL-DAY BREAKS*

**Minimum of 20 guests required. Fewer than 20 guests, please add \$3.00 per person.*

EXECUTIVE MEETING PACKAGE I

- Continental Breakfast
- Selection of Fruit Juices
- Fresh Sliced Fruit and Berries
- Home-Made Fruit Muffins and Danish
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection
- Breakfast Burritos with Green Chili and Cheese - Choice of Bacon or Sausage

MID MORNING BREAK

- Assorted Granola Bars
- Whole Fruit
- Bottled Waters and Assorted Sodas
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

AFTERNOON BREAK

- Assorted Freshly Baked Cookies and Brownies
- Bottled Waters and Assorted Sodas
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

\$24 per person

EXECUTIVE MEETING PACKAGE II

- Continental Breakfast
- Selection of Fruit Juices
- Fresh Sliced Fruit and Berries
- Home-Made Fruit Muffins and Danish
- Assorted Croissants – Traditional and Chocolate
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection
- Breakfast Burritos with Green Chili and Cheese - Choice of Bacon or Sausage

MID MORNING BREAK

- Assorted Granola Bars
- Individual Yogurt Cups
- Bottled Waters and Assorted Sodas
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

AFTERNOON BREAK

- Tortillas Chips, Guacamole and Salsa Roja, Chile Con Queso
- Bottled Waters and Assorted Sodas
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

\$25 per person

Add from Light Luncheon Menu any Entree for an additional \$12 per person

Plus 6.75% tax and 25% Service Charge



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A LA CARTE BREAK ITEMS*

**Minimum of 20 guests required. Fewer than 20 guests, please add \$3.00 per person.*

FOOD

- Assorted Fruit Danish
\$35 per dozen
- Assorted Muffins
\$35 per dozen
- Assorted Donuts
\$30 per dozen
- Bagels with Cream Cheese
\$40 per dozen
- Breakfast Burritos with choice of Sausage or Bacon
\$6 each
- Assorted House Made Cookies
\$30 per dozen
- Baked Brownies
\$35 per dozen
- Lemon Bars
\$35 per dozen
- Assorted Individual Yogurts
\$4 each
- Fresh Sliced Fruit Display with Honey Yogurt Dip
\$14 per person
- Classic Cheese Display with Sliced Baguette
\$17 per person
- Fresh Vegetable Crudit  with Ranch & Blue Cheese Dips
\$15 per person
- Individual Bags of Chips
\$4 each
- Chips and Salsa
\$8 per person
- Chips and Guacamole
\$10 per person

- Chips with Assorted Dips Salsa, Guacamole and Chili con Queso
\$18 per person
- Mixed Nuts
\$15 per pound
- Whole Fresh Fruit
\$3 each piece
- Assorted Candy Bars
\$3 each

BEVERAGES

- Regular, Decaf Coffee and Hot Tea
\$45 per gallon
- Iced Tea
\$45 per gallon
- Flavored Iced Tea
\$50 per gallon
- Fruit Juices
\$4 each
- Assorted Sodas, Coke Products
\$4 each
- Bottled Waters
\$3 each
- Lemonade
\$45 per gallon

Plus 6.75% tax and 25% Service Charge



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