



Holiday Plated Luncheon

-Starters- (select one)

Spinach, Arugula, and Roasted Root Vegetable Salad
with Radishes, Goat Cheese, Spiced Almonds and Pomegranate Vinaigrette

*

Spiced Pumpkin and Butternut Squash Soup
with Chantilly Cream and Toasted Pepitas

*

Tortilla Soup
with Avocado Crema, Asadero and Crispy Tortilla Strips

-Entrees- (select one)

Pistachio Crusted Scottish Salmon with Rosemary Stuffing,
Whipped Parsnip Puree, Haricot Verts, Roasted Cauliflower and Citrus Beurre Blanc

*

Braised Short Ribs with Wild Mushroom Risotto, Wilted Spinach and Roasted Root Vegetables

*

Mushroom and Spinach Stuffed Chicken Breast
with Rosemary Cornbread Stuffing, Brûléed Sweet Potatoes, Petite Carrots,
Asparagus, Homemade Cranberry Sauce and a Thyme Garlic Jus

*

Stuffed Poblano with Corn, Tomato and Black Beans
Served Over Cilantro Rice with Almond Chile Negro Mole

-Desserts- (select one)

Candy Cane Cheesecake

*

Eggnog Crème Brûlée with Gingersnap

*

Warm Apple Cobbler with Vanilla Bean Crème

All Menus are served with Iced Tea, Specialty Blend Coffee and Decaffeinated Coffee

All Food & Beverage Prices are not guaranteed and subject to change.

All prices are subject to 20% taxable service charge & applicable gross receipt tax currently at 8.4375%.



Holiday Lunch Buffet or Dinner

-Starters-

(select one)

Kale Caesar Salad
with Crispy Garbanzo Beans, Shredded Parmesan Cheese
and Ancho Chile Caesar Dressing

*

Winter Chopped Salad
with Black Beans, Cherry Tomatoes, Feta, Bacon, Roasted Corn
and Lemon Thyme Vinaigrette

*

Green Chile Chicken or Red Chile Pork Posole

-Entrees-

(select one)

Herb Marinated Chicken Breast
with Mashed Potatoes, Sautéed Spinach, Roasted Cauliflower
and Red Wine Veal Reduction

*

Achiote Braised Pork Loin
with Mashed Potatoes and Wild Mushroom Cream Reduction

*

Duck Confit with Ancho Chile Mole and Toasted Sesame Seeds

-Desserts-

(select one)

Vanilla Crème Brûlée

*

Apple Tart Tatin

*

Flourless Peppermint Chocolate Cake

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Holiday Reception Options

-Hors d'Oeuvres-

(Passed or Stationary)

Mini Beef Wellington with Horseradish Cream

*

Bruschetta with Tomato, Basil, Mozzarella and Balsamic Reduction

*

Chicken Skewers with Pineapple-Cilantro Sweet Chili Salsa

*

Vegetarian Spring Rolls

*

Spinach, Artichoke and Parmesan Stuffed Mushrooms

*

Roasted Fig, Goat Cheese and Caramelized Onion on Puff Pastry with Balsamic Drizzle

*

Winter Soup Shooters

*

Grilled Cilantro-Lime Shrimp Served on a Tortilla Chip with Mango Salsa

*

Sea Scallop Wrapped in Bacon with Honey-Dijon Sauce

*

Lamb Lollipops

*

Lump Crab Salad on Cucumber Rounds

*

Mini Green Chili Cheeseburger Sliders

-Carving Station-

(select one)

Achiote Rubbed Pork Loin with Cranberry and Green Chile Corn Muffins

*

Herb Crusted Beef Tenderloin with Horseradish Cream and Silver Dollar Rolls

*

Red Chile Glazed All Natural Turkey with Pan Mushroom and Chorizo Stuffing

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Holiday Plated Dinner #1

-Starters- (select one)

Roasted Beet and Goat Cheese Salad with Almond Vinaigrette

*

Bartlett Pear Salad with Mesclun Greens, Caramelized Walnuts,
Maytag Blue Cheese and Apple Cider Vinaigrette

*

Arugula Salad with Blood Orange, Feta, Kalamata Olives, Shaved Red Onion,
Toasted Sliced Almonds and Tangerine Dressing

*

Chef's Homemade Soup of the Day

-Entrees- (select one)

Roasted Pork Loin with Whipped Sweet Potatoes,
Rosemary Roasted Turnips, Swiss Chard and Pork Au Jus

*

Pan Seared Organic Salmon Served over Wild Rice with Pistachio, Cranberry,
Roasted Brussel Sprouts and Blood Orange Beurre Blanc

*

Seared Petit Filet Mignon
with Mushroom Risotto, Roasted Root Vegetables and Classic Demi-Glace

*

Seared Sea Bass with Butternut Squash Risotto, Roasted Beet Salad and Citrus Beurre Blanc

*

Stuffed Poblano with Corn, Tomato, and Black Beans
Served Over Cilantro Rice with Almond Chile Negro Mole

*

Grilled Vegetable Napoleon
with Zucchini, Yellow Squash, Red Pepper, Eggplant and Mozzarella
Served over Roasted Tomato and Port Wine Sauce

-Desserts- (select one)

Eggnog Crème Brûlée

*

Raspberry Cheesecake

*

Homemade Chocolate Bar

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Holiday Plated Dinner #2

-Starters-

(select one)

Trio of Roasted Beets

with Baby Frisée, Pistachio Crusted Goat Cheese, Pancetta Lardons
and Pomegranate and Orange Vinaigrette

*

Spiced Pumpkin and Butternut Squash Soup
with Chantilly Cream and Toasted Pepitas

-Entrees-

(select one)

Duo of Porcini Mushroom Crusted Filet Mignon and Citrus Marinated Scallops
with Charred Broccolini, Duck Fat Roasted Baby Carrots,
and Truffle Veal Reduction

*

Pan Seared Chilean Sea Bass
with Artichoke Garlic Puree, Grilled Asparagus, Roasted Turnips,
and Saffron Lemon Foam

-Desserts-

(select one)

Pumpkin Flan with Pomegranate Seeds

*

Cranberry and Pear Cobbler

*

Apple Tart Tatin

-Culinary Carving and Action Station Options-

*

Mustard Glazed New York Strip Loin
with Au Jus, Creamy Horseradish, and Silver Dollar Rolls

*

Slow Roasted Herb Crusted Leg of Lamb
with Mint Chutney

*

Sage Rubbed Roasted Turkey Breast
with Green Chile Cornbread and Pan Gravy

*

Seafood Paella
with Chorizo, Morcilla, Mussels, Clams, and Shrimp

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Holiday Dinner Buffet #1

Carrot and Roasted Beet Salad with Walnuts and Dates
Hearts of Romaine with Chile Caesar Dressing and Toasted Pine Nuts
Penne Pasta with Basil Pesto and Sun Dried Tomatoes, Asparagus, Kalamata Olives
Filet of Beef Tenderloin with Truffle au Jus
Seared Pistachio Crusted Salmon with Basil and Red Pepper Butter Sauce
Butternut Squash Risotto
Yukon Gold Potato Gratin with Artichokes and Leeks
Sautéed Green Beans with Goat Cheese Béchamel Sauce

*

-Dessert Station-

*

Chocolate Yule Log
Pecan Pie
Assorted Christmas Cookies

Holiday Buffet Dinner #2

Roasted Butternut Squash and Apple Bisque
Caesar Salad with Shaved Parmesan and Herbed Croutons
Sweet Potatoes, Celery Root, Charred Corn, Roasted Peppers, Cranberries and Citrus Vinaigrette
Vine Ripened Tomatoes, Mozzarella with Balsamic Reduction
Herb Roasted Turkey with Cornbread Stuffing and Cranberry Sauce
Citrus-Brined Pork Loin, Roasted Apples, Calvados Jus
Lemon Poached Salmon with Slow Roasted Veggies with Lemon Beurre Blanc
Whipped Sweet Potatoes with Spiced Pecan Meringue
Bourbon Glazed Carrots with Spiced Black Walnuts

*

-Dessert Station-

*

Egg Nog Crème Brûlée
Raspberry Cheesecake
Homemade Chocolate Bar

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New Mexican Cultural Buffet

-Soups- (select one)

Chimayo Chile Chicken Tortilla Soup

*

Spiced Butternut Squash Soup

*

Posole Rojo

-Salads- (select one)

Southwestern Caesar Salad

with Black Beans, Roasted Corn, Red Chile Croutons and Chipotle Caesar Dressing

*

Three Bean Salad

with Cherry Tomatoes, Roasted Corn, Red Chile Dusted Tortilla Strips
and Lemon Herb Vinaigrette

-Entrees- (select one)

Choice of Chicken, Beef, or Cheese Enchiladas
Smothered in Red or Green Chile

*

Red Chile Pork or Green Chile Chicken Tamales

*

Navajo Fry Bread or Sopaipillas

*

Spanish Style Rice with Sautéed Carrots, Onions and Celery

*

House made Salsa, Shredded Cheddar Jack Cheese,
Sour Cream, Spicy Guacamole and Pico de Gallo

-Add Ons- (select one)

Buffalo Pot Roast

Guajillo Glazed Beef Short Ribs

Cedar Planked Salmon with Cranberry and Apricot Pico de Gallo

Chiles en Nogada with Walnut Cream Sauce and Pomegranates

-Desserts- (select one)

Vanilla Caramel Flan

*

Arroz con Leche

*

Churros with Chocolate Dipping Sauce

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