

Includes assorted chilled fruit juices, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

LA FONDA

Harvey House French toast and buttermilk pancakes served with warm maple syrup
Eggs Benedict, Grilled breakfast potatoes, applewood-smoked bacon and sausage links
Assorted breakfast breads, fruit preserves and butter
Platter of freshly sliced seasonal fruit
Individual assorted fruit yogurts

\$28 per person

SANTA FE

Scrambled eggs with a choice of three accompaniments (served in or on the side): chilaquiles, red or green chile, chorizo sausage, asadero cheese, mushrooms, scallions, or fire-roasted green chile

Grilled breakfast potatoes, applewood-smoked bacon or sausage links, and warm flour tortillas

Assorted breakfast breads, fruit preserves and butter

Platter of freshly sliced seasonal fruit

\$24 per person

HEALTHY START

Platter of freshly sliced seasonal fruit, bran muffins, granola and oatmeal served with low-fat milk and individual assorted fruit yogurts

Scrambled Egg Beaters® with a choice of three accompaniments (served in or on the side): onions, tomatoes, scallions, bell peppers, fire-roasted green chile or spinach

Turkey sausage links

\$22 per person

DELUXE CONTINENTAL

Flaky croissants, assorted muffins, cinnamon rolls, cheese and fruit Danish, scones, English muffins and assorted bagels

Fruit preserves, butter and honey
Individual assorted fruit yogurts
Platter of freshly sliced seasonal fruit

\$22 per person

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



BELGIAN WAFFLE STATION

Chef-prepared fresh Belgian waffles served with strawberries, blueberries, sliced bananas, whipped butter, whipped cream, pecans and warm maple syrup \$11 per person, plus \$100 chef attendant fee per waffle station

OMELETTE STATION

Chef-prepared fresh, fluffy omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses

\$10 per person, plus \$100 chef attendant fee per omelette station

BUFFET BREAKFAST ENHANCEMENTS

Breakfast burritos with scrambled eggs, chorizo and Mexican cheese **\$9 per person**

Breakfast croissants with scrambled eggs, ham and cheddar cheese \$7 per person

Buttermilk biscuits and country gravy **\$5 per person**

Brioche French toast with maple syrup **\$5 per person**

Blueberry pancakes with maple syrup **\$5 per person**

Oatmeal with fresh berries and brown sugar **\$5 per person**

Egg Beaters® available upon request.

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



All plated breakfasts include freshly squeezed orange juice, grilled breakfast potatoes, assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, and a basket of breakfast breads, butter and fruit preserves.

NEW MEXICAN

Frittata with fire-roasted green chile, scallions, chorizo sausage and asadero cheese Served with choice of applewood-smoked bacon, sausage links or ham shank Fresh seasonal fruit garnish

\$22 per person

HARVEY HOUSE

Harvey House French toast with warm maple syrup Choice of applewood-smoked bacon, sausage links or ham shank Fresh seasonal fruit garnish \$21 per person

CORONADO

Scrambled eggs served with choice of applewood-smoked bacon, sausage links or ham steak Fresh seasonal fruit garnish

\$20 per person

LA PLAZUELA

Biscuits and gravy accompanied by scrambled eggs and choice of applewood-smoked bacon, sausage links or ham shank **\$20 per person**

Egg Beaters® available upon request.



Includes assorted chilled fruit juices, iced tea, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

Tomato salad with mozzarella, petite greens, balsamic syrup and olive oil

La Fonda Caesar salad

Seasonal fresh fruit salad

Lemon pesto pasta salad

Freshly baked muffins, pastries and scones with whipped butter and preserves Yogurt, granola and fresh seasonal berries Freshly baked assorted breads and butter

Carved prime rib with au jus and creamy horseradish
Virginia ham
Oven-poached fillet of salmon with papaya coulis and avocado salsa
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Fingerling potatoes Lyonnaise
Steamed asparagus with hollandaise
Eggs Benedict
Brioche French toast with maple syrup
Applewood-smoked bacon and fresh farm sausage

Fudge brownies, mini cupcakes, freshly baked cookies, petite chocolate mousse parfaits and chocolate-dipped strawberries \$50 per person



OMELETTE STATION

Chef-prepared fresh omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms,

fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses **\$9 per person, plus \$100 chef attendant fee per omelette station**

Spanish cheese display consisting of Campo de Montalban, Le Perle Blue, Miticana, and Naked Goat Accompanied by quince membrillo, honey- and chile-roasted Marcona almonds, orange blossom honey and truffled mushroom compote \$8 per person

BAGEL BAR

Bagel bar consisting of warm assorted bagels, flavored cream cheeses, smoked salmon, red onions, sliced tomatoes and capers

\$7 per person

Whole poached salmon accompanied by sliced cucumbers, lemon and lime wedges, and crème fraîche \$7 per person

Chef-prepared guacamole served with corn tortilla chips **\$5 per person, plus \$100 chef attendant fee**

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



You may enhance your breaks with à la carte items see **ENHANCE YOUR BREAK**

ALL-DAY BREAK PLAN

MORNING

Flaky croissants, assorted muffins, cheese and fruit Danishes, assorted breakfast breads, butter and fruit preserves

Platter of freshly sliced seasonal fruit

Assorted chilled fruit juices

Freshly brewed regular and decaffeinated coffee

Assorted hot herbal and black teas

MID-MORNING

Freshly brewed regular and decaffeinated coffee Assorted hot herbal and black teas

AFTERNOON

Assorted cookies, double-chocolate brownies and potato chips Assorted soft drinks and still and sparkling waters Freshly brewed iced tea and freshly brewed regular and decaffeinated coffee

\$30 per person

CONTINENTAL BREAKFAST

Flaky croissants, assorted muffins, cheese and fruit Danishes, assorted breakfast breads, butter and fruit preserves
Platter of freshly sliced seasonal fruit
Assorted chilled fruit juices
Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

\$20 per person

AFTERNOON TEA

Assorted tea sandwiches, scones, cakes and cookies Assorted hot herbal and black teas

\$18 per person

CHOCOHOLIC BREAK

Chocolate fondue with seasonal berries and fruit, chocolate chip cookies, double-chocolate brownies, assorted chocolate candy bars, chocolate milk and hot chocolate

\$19 per person



You may enhance your breaks with à la carte items see **ENHANCE YOUR BREAK**

HEALTHY BREAK

Assorted Frusion® smoothies, Nutri-Grain® bars, granola bars, trail mix and assorted whole fruits
Still and sparkling waters
\$16 per person

SANTA FEAN

Corn tortilla chips, house salsa, guacamole, chile con queso, mini burritos and vegetable crudités with red chile ranch dressing

Assorted soft drinks, lemonade and iced tea

\$16 per person

ROUTE 66 BREAK

Green chile cheeseburger sliders
Corn dogs
Accompaniments:
Mustard, spicy ketchup, chipotle mayonnaise, dill pickles
Assorted bags of chips
Jalapeño poppers
Single boxes of Cracker Jack
Root beer floats
\$25 per person

WESTERN BREAK

Barbecue pulled-pork sliders
Fresh-ground Buffalo sliders with and without smoked cheddar
Accompaniments:
Mustard, ketchup, chipotle mayonnaise, sweet pickles and coleslaw
Jalapeño poppers
Bags of barbecue and jalapeño potato chips
Lemonade, iced tea and sweet tea
\$23 per person

Prices do not include Service Charge or Gross Receipts Tax.



You may enhance your breaks with à la carte items see **ENHANCE YOUR BREAK** (next page)

"THE LAND OF ENCHANTMENT" BREAK

House-made guacamole, salsa and tortilla chips Chicken quesadillas with chipotle sour cream Jalapeño poppers Bizcochitos and natillas Assorted Blue Sky natural sodas \$22 per person

SPORTS BREAK

Chicken drumettes with blue cheese and ranch dressings and celery sticks
Corn dogs with a choice of spicy ketchup and mustard
Soft pretzels with mustard and cheese sauce
Bags of popcorn and potato chips
Assorted Gatorades, sodas and bottled water
\$23 per person



You may enhance any of your breaks with à la carte items.

White chocolate—dipped and milk chocolate—dipped strawberries \$6 each
Klondyke® ice cream bars \$5 each
Assorted energy bars \$5 each
Assorted fruit yogurts \$5 each
Assorted candy bars \$5 each
Assorted whole fresh fruits \$5 each
Cracker Jack™ \$5 each
Fancy mixed nuts \$5 each
Frozen fruit bars \$5 each
Granola bars \$5 each
Nutri-Grain® bars \$5 each
Potato chips \$3 each
Pretzels \$3 each

BAKED GOODS BY THE DOZEN

Lemon bars \$49
Assorted fruit strudels \$45
Large flaky croissants \$43
Cheese and fruit Danishes \$41
Cinnamon rolls \$41
Assorted sliced breakfast breads \$37 (per dozen slices)
Assorted cookies \$35
Double-chocolate brownies \$33
Bagels and cream cheese \$31
Small flaky croissants \$31
Assorted petit fours \$25
Assorted muffins \$25

BEVERAGES

Specialty-blend coffee \$49 per gallon
Decaffeinated coffee \$49 per gallon
Assorted hot herbal teas or black tea \$49 per gallon
Iced tea \$49 per gallon
Lemonade \$49 per gallon

Energy drinks \$6 each
Iced coffee drinks \$6 each
Assorted bottled juices \$5 each
Assorted smoothies \$5 each
Assorted soft drinks \$5 each
Still bottled water \$5 each
San Pellegrino mineral water, 1 liter \$6 each
San Pellegrino mineral water, ½ liter \$4 each

Prices do not include Service Charge or Gross Receipts Tax.

There are no artificial transfats in any of the food served by La Fonda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.



All buffets include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea and choice of one dessert.

CLASSIC LA FONDA

Freshly tossed mixed baby greens with vegetable garnishes and assorted dressings
Char-grilled salmon fillet served with papaya butter sauce
Chicken breast filled with bacon, red onions, green chile, Jack and cheddar cheeses, lightly breaded, flash fried, baked and accompanied by mild green chile cream sauce
Oven-roasted new potatoes and seasonal vegetables
Freshly baked rolls and butter

\$35 per person

La Fonda BBQ

Ranch potato salad and cole slaw
Mixed greens and assorted dressings
Barbeque brisket, chicken and sausages
Ranch beans, corn on the cob and sautéed green beans
Freshly baked rolls, jalapeño cornbread muffins and butter

\$33 per person

CORONADO

Fresh garden greens with vegetable garnishes and assorted dressings
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Pan-seared mahi-mahi fillet topped with piñon butter crust and served with
roasted yellow bell pepper coulis
Roasted garlic mashed potatoes and seasonal vegetables
Freshly baked rolls and butter

\$31 per person

LA FIESTA PLAZA

Fresh garden greens with jicama, red bell peppers, red onions, and queso fresco Served with assorted dressings

Cheese enchiladas served with red, green or "Christmas" (red and green) chile Chicken <u>or</u> beef <u>or</u> vegetable fajitas (select one) with grilled red onions and bell peppers Pinto <u>or</u> black beans, plus Spanish rice, posole and calabacitas rancheras Warm flour tortillas and butter

\$30 per person

Enhance your La Fiesta Plaza Buffet with either beef or chicken enchiladas or both.

Additional \$5 per person per additional entrée item.



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SANTA FE DELI

Sliced Black Forest ham, Black Angus roast beef, smoked turkey breast and salami Sliced cheddar, Gruyère and Provolone cheeses

Sandwich accompaniments include: assorted mustards, chipotle-garlic mayonnaise, leaf lettuce, sliced tomatoes, red onions, sweet pickle slices and pepperoncini Seven-grain and sourdough bread

Cole slaw, potato salad and potato chips

\$28 per person

ENHANCE YOUR LUNCH BUFFET WITH A SOUP

Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of mushroom
Seasonal melon
Mango gazpacho
Each selection \$8 per person



All plated lunches include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, fresh seasonal vegetable and choice of one dessert.

NEW YORK STRIP

Char-grilled and accompanied by roasted shallot and red wine demi-glace, chef's-choice vegetable and grilled fingerling potatoes

\$40 per person

CLASSIC CHICKEN LA FONDA

Breast of chicken filled with bacon, red onions, green chile, Jack and cheddar cheese, lightly breaded, flash fried and oven baked Accompanied by mild green chile cream sauce, chef's-choice vegetable and oven-roasted new potatoes

\$30 per person

SALMON

Pan-seared fillet served with lemon-cilantro beurre blanc, chef's-choice vegetable and roasted piñon couscous

\$30 per person



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CHAR-GRILLED CHICKEN OR SALMON CAESAR SALAD

Char-grilled chicken or salmon served atop romaine lettuce and tossed with Cotija cheese Caesar dressing, pear tomatoes, red onion and sourdough croutons \$30 per person

LA FONDA COBB SALAD

Chopped romaine hearts tossed with apple cider vinaigrette and topped with roasted turkey breast, seasonal tomatoes, avocados, jicama, applewood-smoked bacon and Maytag Blue Cheese

\$25 per person

FREE-RANGE CHICKEN BREAST

Oven-roasted and served with mango cream, green chile chutney, chef's-choice vegetables and roasted-garlic mashed potatoes

\$30 per person

PORK TENDERLOIN

Chile-rubbed and char-grilled, and served with barbecue vinaigrette, chef's-choice vegetables and black bean mango relish

\$31 per person

Enchilada Casserole

Your choice of spicy beef, chicken or Mexican cheese enchiladas covered with your choice of Hatch green chile, Chimayo red chile or both; served with calabacitas rancheros and pinto beans

\$26 per person

Top Sirloin

Roasted, sliced and served with mushroom red-wine sauce, chef's-choice vegetables and garlic mashed potatoes

\$37 per person

VEGETABLE PLATE

Roasted cashew cake served with roasted tomato sauce, rainbow quinoa pilaf, roasted red pepper hummus, steamed broccoli, black bean salad and crispy polenta

\$27 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa and roasted tomato coulis

\$25 per person

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ENHANCE YOUR PLATED LUNCH WITH A SALAD Additional \$7 per person per selected salad

Fresh tossed baby greens with cherry tomatoes, shaved red cabbage, cucumber slices, and mushrooms

or

Fresh tossed garden greens (iceberg, romaine, and spinach) with shredded carrots, red onions, black olives, and Roma tomatoes

or

Fiesta salad (iceberg, romaine, and spinach) with shredded jicama, red onions, red peppers, queso fresco, and toasted piñon nuts

or

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese, sliced red onion, and apple cider vinaigrette

Please choose two dressing selections:

Red chile ranch, classic ranch, fresh herb vinaigrette, apple cider vinaigrette, raspberry vinaigrette, honey mustard-lime vinaigrette, and creamy blue cheese Oil and vinegar are also available

ENHANCE YOUR PLATED LUNCH WITH A SOUP

Roasted poblano corn chowder Cream of roasted butternut squash Cream of mushroom Seasonal melon Mango or Cucumber gazpacho

Additional \$10 per person per selected soup



Served with fresh whole fruit, pasta salad or potato chips, cookie or double-chocolate brownie, and still or sparkling water, or a soft drink. Napkins and utensils included.

DELI SANDWICH

Tender sliced Angus roast beef with cheddar and Swiss cheese, sliced red onion, horseradish mayonnaise, stone-ground mustard and sliced tomatoes

Choice of French or seven-grain bread

\$22 per person

La Plazuela Club

Sliced honey ham and smoked turkey breast, crispy bacon, green chile, avocado, asadero cheese, sliced tomato and garlic mayonnaise in a flour tortilla **\$20 per person**

Ethel's Chicken Salad Sandwich

Served on a flaky croissant with arugula **\$21 per person**

Salami & Virginia Ham

Served on a hoagie roll with marinated peppers, sliced red onions and Provolone cheese
\$20 per person

Grilled Vegetable Wrap

Grilled Portobello mushrooms, zucchini, yellow squash and bell peppers, topped with asadero cheese and baby spinach with roasted garlic aioli in a whole wheat tortilla

\$19 per person

HORS D'OEUVRE STATIONS

TACO STATION

Crispy fried pork carnitas served in fresh white corn tortillas with cilantro-jalapeño-onion mixto, red and green salsas, Mexican cheeses and fresh lime Grilled tacos de huachinango (red snapper) served in fresh white corn tortillas with avocado-papaya salsa, red and green salsas, and fresh limes

Chips with salsa and guacamole

\$23 per person plus \$100 chef attendant fee

FAJITA STATION

Marinated beef, chicken, shrimp and vegetables, grilled with sweet onions and peppers; garnishes include shredded lettuce, pico de gallo, shredded Mexican cheeses, sour cream, guacamole and fresh flour tortillas.

\$32 per person plus \$100 chef attendant fee

QUESADILLA STATION

Smoked chicken, roasted turkey, duck confit, and Mexican cheese. Garnishes include shredded lettuce, pico de gallo, guacamole and sour cream.

\$32 per person plus \$100 chef attendant fee

PASTA STATION

Ziti pasta tossed with Bolognese sauce, Portobello mushrooms, roasted tomatoes and four Italian cheeses
Rigatoni tossed with olive oil, basil pesto, parmesan cheese, crimini mushrooms and sundried tomatoes

Assorted breadsticks

\$23 per person plus \$100 chef attendant fee

CEVICHE STATION

Red snapper, scallop and shrimp ceviches
Build yours with diced avocado, cucumber, green onion, tomato,
roasted yellow bell peppers, red onion and cilantro
Accompanied by fried flour and corn tortilla strips and saltine crackers

\$25 per person plus \$100 chef attendant fee



(continued)

SLIDER STATION

Barbecued pulled pork, sweet pickles and fresh cole slaw on Hawaiian bread Fresh ground buffalo with smoked cheddar and chipotle mayonnaise on Kaiser buns Served with barbecue and jalapeño potato chips

\$24 per person plus \$100 chef attendant fee

PIZZA STATION

Pepperoni, mozzarella, mushrooms and roasted tomato sauce Duck sausage, red onion, goat's cheese and barbecue sauce Basil pesto, sundried tomatoes, spinach and mozzarella cheese All pizzas served on Boboli crusts

> \$22 per person plus \$100 chef attendant fee



Must be ordered in quantities of 50

Cocktail shrimp served on crispy tortilla, topped with spicy cocktail sauce **\$6 each**

Roasted beef tenderloin on toasted French bread with roasted shallot and fresh herb mayonnaise

\$8 each

Avocado and rock-shrimp shooters **\$6 each**

Seared ahi tuna on crispy brioche with wasabi mayonnaise and pickled ginger **\$7 each**

Smoked salmon on toasted brioche with lemon-dill cream **\$6 each**

Shrimp Diablo, served on crispy tortilla, topped with cocktail sauce **\$6 each**

Tuna tartare spoon service **\$7 each**

Salmon ceviche shooters **\$6 each**

Seared pork tenderloin on croustade with pineapple-papaya salsa **\$5 each**

Smoked chicken breast served on toasted French bread with mango-avocado salsa **\$5 each**

Serrano ham-wrapped asparagus with melon **\$5 each**

Bruschetta with chopped Roma tomatoes, garlic, fresh basil and fresh mozzarella cheese **\$4 each**



continued

Crostini topped with sun-dried tomatoes, feta cheese, Kalamata olives and caramelized onions **\$4 each**

Cucumber gazpacho shooters **\$4 each**

Pita bread topped with a mixture of capers, feta cheese, roasted eggplant and roasted peppers **\$4 each**

Santa Fe pinwheels with roasted red pepper, Spanish goat cheese and basil pesto **\$4 each**



Must be ordered in quantities of 50

Beef tenderloin skewer with garlic-mustard glaze **\$8 each**

Char-grilled baby lamb chops with béarnaise sauce **\$8 each**

Coconut shrimp with piña colada sauce **\$6 each**

Grilled shrimp skewers with ponzu sauce **\$6 each**

Dungeness crab cakes with a spicy rémoulade **\$6 each**

Chicken breast skewer with mango-habanero glaze **\$5 each**

Grilled Portabella mushroom with Roma tomato, roasted red pepper, and Monterey Jack and goat cheese in a flaky puff pastry

\$7 each



continued

Pear and Brie cheese baked in phyllo **\$5 each**

Seafood-stuffed mushroom cap **\$5 each**

Smoked-chicken quesadilla with chipotle sour cream **\$5 each**

Shrimp spring roll with plum sauce **\$6 each**

Santa Fe Chicken Spring Roll \$5 each

Shrimp Jammers, filled with cream cheese, jalapeno and shrimp **\$5 each**

Fig and mascarpone cheese in puff pastry **\$5 each**

Jalapeño poppers **\$4 each**

Spanakopita
Spinach, onions, herbs and cheeses in phyllo
\$4 each

Spicy chicken empanada **\$4 each**

Vegetable spring roll with wasabi aioli **\$4 each**



ROUTE 66 RECEPTION

Barbecue pulled pork, sweet pickles and fresh cole slaw on Hawaiian bun Fresh-ground buffalo with smoked cheddar on Kaiser buns Corn dogs

Accompaniments:

Mustard, spicy ketchup, chipotle mayonnaise, dill pickles, sweet pickles and cole slaw
Chips and guacamole, jalapeño poppers
Single boxes of Cracker Jack

Root beer floats

\$34 per person

ASIAN

Tuna, Santa Fe and vegetarian rolls served with soy sauce, wasabi and pickled ginger Beef and chicken satay accompanied by Thai peanut sauce and red curry sauce Roasted duck and baby Bibb lettuce wraps topped with orange-honey reduction Vegetable egg rolls accompanied by sweet-and-sour and hot-mustard sauces Shiitake-ginger chicken stir-fry served with snow peas, water chestnuts, bean sprouts and cashews in a sweet sesame ginger sauce Sweet rice and coconut maki rolls with mandarin oranges \$48 per person

Southwestern

Tacos carnitas (slow-roasted, crispy fried pork)
and tacos de huachinango (red snapper) served with assorted salsas.
Roasted duck quesadillas with goat cheese and barbecue vinaigrette
Shrimp diablo tossed with roasted tomatillo-chipotle salsa
Achiote-smoked chicken breast on croustade topped with roasted pineapple-avocado salsa
Tostaditos with fresh guacamole, salsa, chile con queso and spicy bean dip
Bizcochitos and natillas

\$44 per person



Western Reception

Barbecue beef brisket and baby back ribs
Spicy deviled eggs, ranch potato salad
Black bean roasted corn salad
Barbecue baked beans, corn on the cob
Jalapeño cornbread
Apple crisp à la mode
Lemonade, iced tea and sweet tea
\$30 per person

"The Land of Enchantment" Reception

Tacos carnitas and tacos de huachinango (red snapper)
Chicken quesadillas with chipotle sour cream
House-made guacamole, salsa and tortilla chips
Jalapeño poppers
Chile con queso
Bizcochitos and natillas
Assorted Blue Sky natural sodas
\$30 per person

ITALIAN

Antipasto platter consisting of prosciutto, salami, Asiago and Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini.

Pizza with roasted duck, fresh tomatoes, caramelized onion and goat cheese Steamed mussels in white wine, garlic and fresh basil

Cheese-filled tortellinis tossed in pesto cream

Fried calamari served with a spicy cocktail sauce

Rice pudding with Sambuca-drenched raisins

\$44 per person

RECEPTION CARVING STATIONS

Each carving station includes red chile and plain silver-dollar rolls, grainy mustard, honey Dijon mustard, red chile mayonnaise and creamy horseradish.

Roasted beef tenderloin served with caramelized shallot and red wine reduction \$375 each (serves 20 persons)

Achiote-rubbed pork loin served with grilled pineapple-avocado salsa **\$250 each (serves 40 persons)**

Roasted pit ham served with dried cherry-guajillo glaze \$250 each (serves 50 persons)

Roasted top round beef served with au jus lie **\$250 each (serves 50 persons)**

Roasted turkey breast served with cranberry compote \$200 each (serves 25 persons)

\$100 chef fee per carving station



Chef-prepared guacamole served with crispy corn tortilla chips \$5 per person plus \$100 chef attendant fee

Crab and shrimp dip served with crostinis, pita slices and assorted crackers **\$5 per person**

Artichoke and spinach dip served with bread sticks, pita slices and assorted crackers **\$4 per person**

Spicy bean dip served with crispy corn tortilla chips \$4 per person

Chile con queso served with crispy corn tortilla chips \$4 per person

Green and red salsas served with crispy corn tortilla chips **\$4 per person**



FRESHLY SLICED SEASONAL FRUIT

With honey yogurt dipping sauce \$15 per person

IMPORTED CHEESE DISPLAY*

Mahon Reserve (Spain)
Guinness with Cheddar (England)
Claudel Brie (France)
Naked Goat (Spain)
Campo de Montalban (Spain)
Chevre Blanc with Herbs (France)
Roaring 40s Blue (New Zealand)
Sliced French bread
Assorted crackers
\$18 per person

\$18 per person
With fresh-sliced seasonal fruit
\$22 per person

DOMESTIC CHEESE DISPLAY*

Cave-aged cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Grand Queso Manchego
Marisa™ sheep's milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French bread
Assorted crackers
\$19 per person
With freshly sliced seasonal fruit

*Cheese displays may be customized to accommodate your requirements.

\$23 per person

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



ANTIPASTO

Prosciutto, salami, aged Asiago and sharp Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini

\$16 per person

VEGETABLE CRUDITÉS

Broccoli, cauliflower and asparagus, red and yellow bell peppers, carrots, zucchini, radishes, cucumber and cherry tomatoes
Accompanied by classic ranch or chipotle ranch dip

\$10 per person

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



All buffets include freshly brewed herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea and a choice of one dessert.

AMERICAN

Freshly tossed garden salad with mixed baby greens, shredded carrots, red cabbage and assorted dressings
Spinach salad with hot bacon dressing, garnished with red onions, sliced egg, shiitake mushrooms and croutons
Mesclun salad garnished with apples, goat cheese and balsamic reduction vinaigrette



Roasted beef tenderloin accompanied by red wine-crimini mushroom demi-glace Pan-seared free-range chicken breast served with roasted shallot-tarragon pan sauce Oven-roasted medallions of salmon served with a Meaux mustard and fresh dill cream



Oven-roasted new potatoes Brown rice with toasted pecans and scallions Chef's selection of fresh vegetables



Assorted hearth breads **\$60 per person Two entrée selections \$50 per person**

SOUTHWESTERN

Fresh garden greens tossed with shredded jicama, red peppers, red onions, queso fresco and assorted dressings
Roasted corn and black bean salad with a charred tomato-cumin dressing Baby spinach, arugula and frisée tossed with toasted piñon nuts, queso Valdeón and chipotle-orange vinaigrette



Roasted pork loin served with papaya mojo and green chile coriander relish Char-grilled flat iron steak accompanied by roasted bell pepper and onion rajas Oven-roasted fillet of achiote-rubbed salmon served with roasted shallot-avocado vinaigrette



Roasted garlic-chipotle mashed potatoes Tomatillo-cilantro green rice Chef's selection of fresh vegetables Fresh bolillos and butter

\$54 per person Two entrée selections \$48 per person

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



continued

ITALIAN

Freshly sliced tomatoes, buffalo mozzarella and fresh greens served with balsamic vinaigrette La Fonda Caesar salad

Antipasto platter consisting of prosciutto, salami, Asiago and Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini



Parmesan-crusted chicken breast served with a sun-dried tomato and roasted garlic cream sauce

Rigatoni pasta with classic Bolognese and Alfredo sauces Grilled swordfish Sicilian style



Butter-saffron orzo
Gnocchi with garlic, butter, pecorino cheese and parsley
Chef's selection of fresh vegetables
Garlic bread and focaccia with butter

\$55 per person Two entrée selections \$45 per person

NEW MEXICAN

Fresh shredded jicama tossed in chipotle-orange vinaigrette and

Fresh tossed garden greens accompanied by queso Cotija, sliced mushrooms, cherry tomatoes and sliced cucumbers Served with red chile ranch dressing and fresh herb vinaigrette



Please select three entrée items

Cheese enchiladas served with red and green chile Chicken enchiladas served with red <u>or</u> green chile Beef enchiladas served with red <u>or</u> green chile Spicy pork tamales served with red chile Grilled chicken fajitas Grilled beef fajitas Carne adovada



Calabacitas rancheras Spanish rice Pinto <u>or</u> black beans



Corn tortilla chips, salsa, sour cream, warm tortillas and butter

\$50 per person

Two entrée selection \$42 per person Standard buffet service is one-and-one-half hours for a minimum of 30 people



Western Barbecue Buffet

Mixed greens with assorted dressings
Ranch potato salad
Black bean—roasted corn salad
Spicy deviled eggs
Barbecue beef brisket, smoked turkey, baby back ribs
and smoked sausage served with tangy barbecue sauce
Barbecue baked beans, roasted new potatoes, corn on the cob and sautéed green beans
Freshly baked rolls, jalapeño cornbread muffins and butter
\$47 per person

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



All plated dinners include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, salad selection, fresh seasonal vegetables, assorted hearth breads and choice of one dessert.

APPETIZER SELECTIONS La Fonda Shrimp Cocktail

Spicy horseradish-tomatillo cocktail sauce and papaya-avocado relish

\$22 per person

Dungeness Crab and Roasted Garlic Flan

With spicy crab salad and cilantro cream **\$19 per person**

Roasted Duck Tamal

Corn masa, huitlacoche, goat cheese and grilled green onion, wrapped and steamed in banana leaf and served with sweet onion-chipotle cream and tomato concassé \$18 per person

Roasted Quail Tamal

Corn masa, huitlacoche, goat cheese and grilled green onion, wrapped and steamed in a banana leaf and served with chipotle cream and tomato concassé

\$18 per person

Red Snapper Mango Ceviche

Avocado, red onion, roasted yellow bell pepper, cilantro, tomato and Serrano chile served with lime-hinted tortilla strips

\$14 per person

Duck Confit Quesadilla

With asadero cheese and served with chipotle sour cream, pico de gallo and guacamole
\$18 per person

SOUP SELECTIONS

Roasted poblano corn chowder Cream of roasted butternut squash Cream of mushroom Seasonal melon Mango gazpacho

Each selection \$10 per person



SALAD SELECTIONS

Freshly tossed baby greens with cherry tomatoes, shaved red cabbage, cucumber slices and mushrooms

Fresh field greens with blue cheese crumbles, piñon nuts, shredded carrots, red onions, black olives and Roma tomatoes

Freshly tossed fiesta salad (iceberg lettuce, romaine lettuce and spinach) with shredded jicama, red onions, red peppers, queso fresco and toasted piñon

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese, sliced red onion and apple cider vinaigrette

Please choose no more than two dressing selections

Red chile ranch, classic ranch, fresh herb vinaigrette, raspberry vinaigrette, honey mustardlime vinaigrette, creamy blue cheese and apple cider vinaigrette Oil and vinegar also available

Substitute La Fonda Signature Salad

Grilled pear, sliced and accompanied by petite greens, papaya vinaigrette, shaved Manchego cheese and paprika-smoked almonds

Additional \$4 per person



continued

Entrées

Filet Mignon

Char-grilled eight-ounce filet served with caramelized shallot and red wine reduction, chef'schoice vegetable and creamy roasted-garlic mashed potatoes

\$55 per person

Filet Mignon and Tamal

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

\$48 per person

Prime Rib

Slow-roasted and served with caramelized onion jus lie, chef's-choice vegetable and herbroasted new potatoes

\$52 per person

Flat Iron Steak

Char-grilled and served with fingerling potato hash, chef's-choice vegetable and apple cider demi-glace

\$46 per person

Swordfish

Char-grilled fillet served on top of creamy roasted-garlic and wild-mushroom polenta, with chef's-choice vegetable with lemon-tarragon butter sauce

\$47 per person

Classic Chicken La Fonda

Breast of chicken filled with bacon, red onion, green chile, and Jack and cheddar cheese, lightly breaded, flash fried, and oven-baked Accompanied by mild green chile cream sauce, chef's-choice vegetable and garlic mashed potatoes

\$38 per person

Salmon

Char-grilled Atlantic salmon served with quinoa pilaf, chef's-choice vegetable and roasted yellow pepper vinaigrette

\$42 per person



Free-Range Chicken Breast

Char-grilled and served with white truffle-orange blossom honey demi-glace, chef's-choice vegetable and oven-roasted new potatoes

\$36 per person

Pork Tenderloin

Pan-seared medallions accompanied by roasted-corn black-bean salad, chef's-choice vegetable and barbecue chipotle vinaigrette

\$36 per person

VEGETARIAN SELECTIONS*

VEGETABLE PLATE 1

Roasted cashew cake served with roasted tomato sauce, lentil salad, red pepper hummus, steamed broccoli, black bean salad and creamy sweet potato polenta

\$35 per person

VEGETABLE PLATE 2

Char-grilled cauliflower steak topped with sautéed leeks, sweet corn and shiitake mushrooms, accompanied by sautéed spinach and turnip greens, rainbow quinoa pilaf and spicy papaya-soy cream

\$35 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa and roasted tomato coulis

\$35 per person

POBLANO PLATE

Roasted chile poblano filled with roasted root vegetables, leeks, tofu and shiitake mushrooms Accompanied by endive and red onion salad, sautéed spinach and turnip greens, saffron couscous, yam mash and roasted red pepper coulis

*Available for parties with ten or more vegetarian needs \$38 per person



Duets

Petite Filet and Petite Coldwater Lobster

Char-grilled filet mignon
Oven-broiled lobster tail
Served with caramelized shallot and red wine reduction and
lemon butter sauce, accompanied by creamy roasted-garlic mashed potatoes

Market price per person

Petite Filet and Atlantic Salmon

Char-grilled filet mignon
Oven-poached salmon fillet
Served with wild-mushroom demi-glace and mango vinaigrette,
accompanied by roasted-garlic buttermilk mashed potatoes
\$55 per person

Petite Filet and Free-Range Chicken Breast

Pan-seared filet mignon
Char-grilled chicken breast
Served with roasted piñon compound butter and barbecue vinaigrette,
accompanied by creamy roasted-garlic wild-mushroom polenta
\$52 per person

Petite Filet and Jumbo Shrimp

Char-grilled filet mignon
Stuffed jumbo shrimp
Served with apple cider demi-glace and lemon butter sauce, accompanied by fingerling potato
hash
\$60 per person



SELECTION ONE

Appetizer

Cumin-crusted duck breast with prickly-pear gastrique and red-onion confit

Salad

Garlic cheese crisp filled with petite greens, poached pear, pear tomatoes and roasted sweet corn, and served with apple cider vinaigrette

Entrée

Char-grilled prime New York strip steak, accompanied by roasted tomato-chile demi-glace, roasted butternut squash cake, sautéed sugar snap peas, leeks and fresh chanterelles

Dessert

Flourless Mexican chocolate torte with vanilla-strawberry compote \$75 per person

SELECTION TWO

Appetizer

Jamón serrano-wrapped diver scallops, pan seared and served on creamy wild-mushroom risotto with an orange blossom honey demi-glace

Salad

Chickpeas and goji berries served over mâche, heirloom tomatoes, local feta cheese, and sweet corn vinaigrette and balsamic reduction

Entrée

Pan-seared prime flat iron steak, accompanied by port wine reduction, warm fingerling potato salad and broccoli flan

Dessert

Moist chocolate flan cake, served with vanilla whipped cream, strawberry compote and port wine syrup

\$65 per person



A choice of one of the following desserts is included in the price of plated lunches and dinners.

Bête Noire

Flourless chocolate torte

Big Apple Pie

Tart, fresh, crisp apples with cinnamon apple cider and crunchy granola'd crumbs

Carrot Cake

Layered rich, moist carrot cake filled with raisins, walnuts and pineapple, Finished with smooth cream cheese frosting and a drizzle of white chocolate ganache

Chocolate Spoon Cake

Chocolate pudding between two layers of moist, chocolate-drenched cake

Chocolate Toffee Mousse Pie

Golden toffee crunches with creamy chocolate mousse, rich with coffee liqueur

Crème Brûlée

Rich and creamy vanilla custard with a crunchy caramel shell

Salted Caramel Brûlée Cheesecake

Served with caramel sauce and raspberries

Five High Chocolate Cake

Five layers of dark, moist chocolate cake with smooth chocolate filled and dark chocolate ganache

Key Lime Pie

Authentic Florida Key lime, tartly refreshing in a granola'd crust

Lemon Cake with Meyer Lemon Curd

Layered lemon cake with a luscious, cool lemon mousseline and Meyer lemon curd

Torta Tiramisu

Mascarpone and marsala with lady fingers and coffee liqueur



Substitute one of the following desserts for an additional per-person charge.

Raspberry Enchiladas

This La Fonda classic consists of crêpes filled with fresh raspberry mascarpone cheese, drizzled with chocolate and raspberry sauces, and topped with grated white chocolate **Additional \$4 per person**

Triple Mousse

Raspberry, chocolate and vanilla mousses in a martini glass with cream anglaise, raspberry sauce and tuile

Additional \$4 per person

Cherries Jubilee

Cherries flambéed with Kirschwasser (cherry liqueur) and served as a sauce over house-made vanilla ice cream

\$10 per person, plus \$100 chef attendant fee

Bananas Foster

Classic banana flambé served with a sauce of butter, brown sugar, cinnamon, dark rum and banana liqueur
Accompanied by house-made vanilla ice cream
\$12 per person, plus \$100 chef attendant fee

Ice Cream Station

Chocolate, strawberry and vanilla ice creams served with hot chocolate, butterscotch, caramel, strawberry and raspberry sauces

Toppings for ice creams include roasted peanuts, M&M's®, candy sprinkles, chocolate chips, peanut butter chips, mini marshmallows and fresh whipped cream

\$8 per person, plus \$100 chef attendant fee

Mini Dessert Bar

Assorted mousse "shots," chocolate-chunk brownies, lemon crumb squares, brûlée cheesecake bars, and assorted cookies and cupcakes \$15 per person

🥸 <u>HOST AND CASH BAR SERVICE</u> 🥸

One bar and bartender required for every 75 guests. Host Bar: \$125 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.

CORDIALS

B & B • Grand Marnier • Kahlua • Courvoisier VSOP • Frangelico Bailey's Irish Cream • Amaretto di Saronno • Sambuca \$9

MIXED PREMIUM DRINKS

Maker's Mark • Chivas Regal • Bacardi Gold • Crown Royal Stolichnaya • Beefeaters • Cuervo 1800 \$10

MIXED CALL DRINKS

Jack Daniel's • Dewar's • Bacardi • Absolut • José Cuervo • Tanqueray **\$8**

MICRO BREWS

Rio Grande Lager • Santa Fe Pale Ale • Santa Fe Nut Brown **\$6**

IMPORTED BEERS

Corona • Negra Modelo • Heineken • Dos X Lager • Stella Artois \$6

DOMESTIC BEERS

Bud Light • Coors Light • Miller Light • Michelob Ultra • O'Doul's \$5



One bar and bartender required for every 75 guests. Host Bar: \$125 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.

HOUSE WINES

Chardonnay • White Zinfandel • Malbec • Cabernet Sauvignon **\$8 per glass**

SOFT DRINKS

Coke • Diet Coke • Sprite • Ginger Ale \$3 per bottle

BOTTLED MINERAL AND STILL WATER

Perrier and La Fonda Natural Spring Water **\$3 per bottle**

FRUIT JUICES

Orange Juice, Grapefruit Juice and Cranberry Juice \$4 per glass



One gallon yields approximately 20 servings **Available for Host Bars only • Pricing does** <u>not</u> include sales tax or service charge.

Bloody Marys

Grey Goose Bloody Mary \$8 • Ketel One Bloody Mary \$9 Stolichnaya Bloody Mary \$9 • Bloody Mary \$8

Mimosas

Gruet Mimosa \$180 per gallon • House Mimosa \$160 per gallon

Margaritas

Patron - \$200 per gallon • Silver Coin - \$180 per gallon • Gold - \$170 per gallon Turquoise - \$150 per gallon • House - \$150 per gallon

Fruit Sangria

\$95 per gallon

Host Bar pricing does not include sales tax or service charge

Prices do not include Service Charge or Gross Receipts Tax.

There are no artificial transfats in any of the food served by La Fonda.

◎ GENERAL INFORMATION **◎**

All food and beverage charges are subject to a 22 percent Service Charge and an 8.3125 percent Gross Receipts Tax (Gross Receipts Tax subject to change without notice). Menus are limited to one entrée selection with the only exception being buffet meals. The hotel 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 guests 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.

MUSICAL ENTERTAINMENT

A variety of musical entertainment options are available. La Fonda's catering managers can assist with recommendations. 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.



EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 100–250 guests, \$300; 251–500 guests, \$400; 501–750 guests, \$500; 751–1,000 guests, \$600. There may be an additional fee if the hotel provides tables, chairs, linens and centerpieces.

LABOR FEES

For most events, La Fonda's 22 percent 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 Gross Receipts Tax.

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