



## OFF SITE BUFFETS

**CATERING** All prices per person – minimum 20 guests

### **TEXAS BBQ** *(Please choose 2 meats\* and 2 sides)* **15**

- \*Mesquite-smoked BBQ Beef Brisket
- \*Chipotle Pulled Pork BBQ
- \*Mesquite-smoked BBQ Chicken (bone-in)
- \*Smoked Baby Back Ribs (please add 2.00 pp)
- Mixed Green Salad with Ranch & Vinaigrette
- Butternut Squash Casserole
- Jalapeno Cornbread and Flour Tortillas
- Side dishes: Barbeque Beans, Black Beans, Scalloped Potatoes, Potato Salad, Cole Slaw, Mashed Potatoes with cream gravy

### **"SPA" STYLE CAESAR SALAD** **15**

Tossed romaine in a classic Caesar dressing topped with grated Parmesan cheese and croutons  
House-smoked Salmon filet  
Grilled Chicken breast with Jamaican jerk sauce  
Grilled Asparagus  
Butternut Squash Casserole  
Baguette and butter

### **HARVEST SALAD** **15**

Mixed greens, shaved fennel, watercress, roasted yellow beets, roasted red peppers and asparagus with a lemon-basil vinaigrette. Marcona almonds and goat cheese on the side  
Grilled Chimayo spiced chicken breast  
Seared tomatillo shrimp  
Flat Iron steak (add \$2)  
Butternut Squash Casserole  
Baguette and butter

### **FAJITAS BUFFET** **14**

- \*Marinated Chicken Breast Fajitas
- \*Marinated Portobello Mushroom Fajitas
- Add or sub seared tomatillo shrimp or Flat Iron Steak Fajitas (2.00 pp)
- Black beans, Mexican red rice
- Flour tortillas, pico de gallo, tomatillo salsa, jack cheese, sour cream & pickled jalapenos
- Mixed greens salad, ranch and vinaigrette dressings

### **SOFT TACO BAR** *(Please choose 2 meats or fish\*)* **14**

- \*Grilled Salmon Fingers
- \*Grilled Chicken Breast
- \*Chicken Mole
- \*Chipotle Pork
- \*Tomatillo Shrimp or Beef Carnitas (please add 2.00)
- Mixed Green Salad with Ranch & Vinaigrette
- Comes with black beans, rice & calabacitas, corn tortillas, pico de gallo, grated jack cheese, lemon cabbage, sour cream, pickled jalapenos, diablo salsa, lime wedge, chopped fresh cilantro

### **NEW MEXICAN COMIDAS** *(Please choose 2 entrees\*)* **14**

- \*Chicken/Green Chile Enchiladas Casserole
- \*Red Chile/Chipotle Pork Enchiladas Casserole
- \*Chiles Rellenos - beer battered and stuffed with jack cheese, topped with red & green chile
- Mexican red rice, black beans and calabacitas
- Flour tortillas, extra red & green chile & sour cream
- Mixed Green Salad with Ranch & Vinaigrette

### **PECOS PICNIC** **14**

Carne Adovada (braised red chile pork)  
Seared Chimayo Chicken Breast  
Add or sub Beef Carnitas (\$2)  
Veggie/Green Chile Enchiladas Casserole  
Chopped Salad with citrus vinaigrette  
Corn Tortillas, jalapeno cornbread and honey butter

### **SOUTHERN STYLE PICNIC** **14**

Blackened Chicken Breast  
Shredded house-smoked BBQ Brisket  
Tillamook Macaroni & Cheese casserole  
Coleslaw  
Collard greens, green chile sauce, dill pickle spears  
Jalapeno Cornbread with honey butter  
Mixed Green Salad with Ranch & Vinaigrette

### **SOUTH OF FRANCE** **22**

Salmon Filet  
Grilled Flat Iron Steak  
Grilled Vegetables  
White Truffle Aioli  
Wild Mushroom and Spinach Strudel  
Arugula and Asparagus Salad  
Scalloped Potatoes  
Sourdough Baguette

### **Included**

Heavy-duty Chinet-style paper plates, napkins and plasticware

Assorted canned sodas, bottled still or sparkling waters are 1.00 each

Assorted desserts are available from 2.00 per person

All plans are plus state sales tax and delivery (15.00 and up)  
Please inquire about our full service packages

Chafing dishes (15.00 each with sternos) & other equipment available at a reasonable rates!

Please call our Catering Specialists @ 505 982-2565