



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*)* **13**

- *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

Southern-fried 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