



## OFF SITE BUFFETS

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)  
Butternut Squash Casserole  
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  
goat cheese and asparagus with a lemon-basil vinaigrette.  
Marcona almonds on the side  
Grilled Chimayo spiced chicken breast  
Seared tomatillo shrimp  
Seared flank 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)  
Comes with black beans, rice & calabacitas, corn tortillas,  
pico de gallo, grated jack cheese, lemon cabbage, sour cream,  
pickled jalapenos, diablo salsa, 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

### 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

### SOUTH OF FRANCE 22

Salmon Filet  
Grilled Flat Iron Steak  
Grilled Vegetables  
White Truffle Aioli  
Wild Mushroom and Spinach Struedle  
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