



## DINNER BUFFET SUGGESTIONS

Mustang, Portrait or Buckaroo Room Events

All dinners include:

**TORTILLA CHIPS** with house made salsa on the tables

**Non-ALCOHOLIC BEVERAGES** - fountain sodas, iced tea & lemonade

**MIXED SPRING GREENS SALAD** - choice of 2 dressings: Balsamic vinaigrette, Ranch, Blue cheese, Honey-mustard

And three courses:

### APPETIZER COURSE

served family style  
(please choose 3)

- Jerk Chicken Satays
- Black Bean Empanaditas with Sweet and Sour Wasabi Sauce
- Spicy Chicken Wings with Housemade Ranch Dressing
- Assorted Quesadillas with Pico de Gallo & Sour Cream
- Mini Nachos
- Cowgirl Onion Rings with Cowgirl BBQ Sauce
- Roasted Head of Garlic with Jack, Tomatillo Salsa & Baguette
- Guacamole with Tortilla Chips
- Flash-fried Calamari with Chipotle Aioli
- Chicken or Veggie Pot-stickers with Ponzu Sauce

### DINNER COURSE

served buffet-style  
(please choose one of the following options)

### TEXAS STYLE BBQ (\$25pp)

(please choose 2)

- Mesquite-smoked BBQ Beef Brisket
- Mesquite-smoked BBQ Chicken
- Chipotle Pulled Pork
- Add Smoked Baby Back Ribs (please add \$2 pp)
- Butternut Squash Casserole (all vegetarian)

Please choose two side dishes:

- Barbeque Pinto Beans
- Mashed Potatoes
- Scalloped Potatoes
- Black Beans
- Cole Slaw
- Potato salad
- Jalapeño Cornbread & Texas Toast & Extra BBQ Sauce

### SOFT TACO DINNER (\$25pp)

Choose two entrees:

- Chicken Mole
- Blackened Sustainably Caught Cod
- Grilled Marinated Salmon
- Chipotle Pulled Pork
- Tomatillo or Chipotle Shrimp (please add \$2 pp)
- Flat Iron Steak (please add \$2 pp)

Includes:

Black Beans, Mexican Rice, Grilled Vegetables or Calabacitas, Corn Tortillas, Pickled Red Onions, Lemon Cabbage, Fresh Limes, Jack Cheese, Chipotle Aioli, Chopped Cilantro, Salsa Diablo, Pico de Gallo

### NEW MEXICAN COMIDAS (\$25pp)

Choose two entrees:

- Smoked Chicken & Green Chile Enchilada Casserole
- Red Chile Beef Enchilada Casserole
- Chiles Rellenos with Red & Green Chile

Includes:

Black Beans, Mexican Rice, Calabacitas, Flour Tortillas, Sour Cream, Extra Red & Green Chile

### FAJITAS BAR BUFFET (\$25pp)

- Marinated Chicken Breast Fajitas
- Portabella Mushroom Fajitas
- Add Sliced Flat-Iron Steak (please add \$2 pp)

Includes:

Black Beans, Mexican Rice, Flour Tortillas, Jack Cheese, Sour Cream, Pickled Jalapeños, Pico de Gallo, Tomatillo Salsa

### SOUTHERN STYLE SUPPER (\$25pp)

- Southern Fried Chicken
- Shredded House Smoked BBQ Brisket
- Tillamook Macaroni & Cheese Casserole

Includes:

Coleslaw, Collard Greens, Dill Pickle Spears, Jalapeño Cornbread w/Honey Butter, Extra BBQ Sauce, Green Chile Sauce

### PECOS COMIDAS BUFFET (\$25pp)

- Carne Adovada (braised red chile pork)
- Seared Chimayo Chicken Breast
- Add or sub Beef Carnitas (please add \$2 pp)
- Green Chile Veggie Enchilada Casserole

Includes:

Chopped Salad with Citrus Vinaigrette, Corn Tortillas, Green Chile Sauce, Chipotle Aioli Jalapeño Cornbread with Honey Butter

### SOUTH OF FRANCE BUFFET (\$32pp)

- Seared Salmon Filet
- Grilled Flat Iron Steak
- Wild Mushroom and Spinach Strudel

Includes:

Grilled Vegetables, White Truffle Aioli, Arugula and Asparagus Salad w/ Sundried Tomato Vinaigrette, Scalloped Potatoes, Sourdough Baguette & Butter

### DESSERT COURSE

served family or buffet-style  
(please choose one)

- Assorted Dessert Platter  
Ganache-dipped Glazed Brownies, Lemon Squares, Chocolate-covered Strawberries, Mexican Wedding Cookies, Chocolate Chunk Cookies
- Tres Leches Cake with Housemade Whipped Cream
- Flan with Mexican Wedding Cookie
- Blueberry/Peach Cobbler with Housemade Whipped Cream

All prices above do not include tax (8.3475%) or gratuity (18.00%)

Other Seasonal & Custom Menus  
Available Upon Request

Please call our Catering Specialists: **505 982-2565**