



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) or Chipotle Pulled Pork
- Seared Chimayo Chicken Breast w/Poblano Peppers & Onions
- Add or sub Beef Carnitas (please add \$2 pp)
- Veggie Green Chile Enchiladas Casserole

Includes:

Black Beans & Spanish Rice, Mixed Greens Salad w/Citrus Vinaigrette, Lemon Cabbage, Jack Cheese, Pickled Jalapeños, Corn Tortillas, Jalapeño Cornbread, and 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**