

# Catering Menu

**Thank you for considering  
the Lodge at Santa Fe for your special event!**

Attached you will find many choices for your menu selections which our Culinary & Catering Team have created for you. We hope that you enjoy discovering the options that are available to you and we are always available to answer any questions.



## Custom Event Menus

Your Catering Manager will be happy to help you plan your celebration or event.

Our Catering Team and Executive Chef are pleased to customize a menu designed for your special occasion.

Let your imagination be your guide and allow us to create an event that will perfectly match your style and taste.

### **The Deluxe Continental Breakfast**

Breakfast Croissant Sandwiches or Mini Breakfast Burritos  
Chilled Juices: Orange, Cranberry & Apple  
Selection of Breakfast Breads & Pastries with Maple & Honey Butter  
Mini Waffle Cones filled with Fresh Berries  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
**\$ 23**

### **The Continental Breakfast**

Chilled Juices: Orange, Cranberry & Apple  
Selection of Breakfast Breads & Pastries  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
**\$ 18**

### **Breakfast Enhancements**

	<i>Price per person</i>
Classic Eggs Benedict	\$ 6.50
Whole Fresh Assorted Fruits	3.50
Assorted Individual Fruit Yogurts	4.00
Assorted Bagels & Cream Cheeses	5.00
Individual Cereals with 2% Milk	3.50
French Toast with Warm Maple Syrup	6.00
Buttermilk Pancakes with Warm Maple Syrup	8.00
Smoked Salmon with Traditional Condiments	10.00
Fresh Assorted Toast & English Muffins with Jams & Butter	2.00

Breakfast Croissant Sandwiches **\$ 6 per person**  
( *Scrambled Eggs, Applewood Smoked Bacon, Sliced Tomato and NM Cheddar Cheese* )

Mini Breakfast Burritos **\$ 6 per person**  
( *Cheddar Cheese, Scrambled Eggs & Potatoes topped with Red & Green Chile* )

### **Omelette Station**

requires one Chef Attendant at \$ 75 for every 35 Guests  
Omelets & Eggs, Made Fresh to Order  
**\$ 11 per person**

Continental Breakfasts are available for a minimum of 15 Guests  
( *smaller groups must pay for 15 guests for a Continental Breakfast* )

## **Breakfast Buffets**

### **The Lodge Buffet**

the Lodge's Famous Breakfast Potatoes  
Fluffy Scrambled Eggs with Cheddar Cheese and Freshly-Made Salsa  
Chef's "Custard French Toast" with Warm Maple Syrup  
Applewood-Smoked Bacon & Breakfast Sausage  
Assorted Individual Cereals with 2% Milk  
Assorted Individual Fruit Yogurts  
Selection of Gourmet Breakfast Breads & Pastries  
Honey Butter, Margarine & Fruit Preserves  
Sliced Seasonal Fruits, Melons & Berries  
Chilled Orange, Cranberry and Apple Juices  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
\$ 25

### **Smart Start Healthy Buffet**

Old Fashioned Cinnamon Oatmeal with Raisins  
Assorted Low-Fat Yogurts & Granola  
"Egg Beater" Frittatas  
Assorted Low Fat Fruit & Bran Muffins  
Margarine & Preserves  
Fresh Sliced Seasonal Fruits, Melons & Berries  
Chilled Orange, Cranberry and Apple Juices  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
Half & Half, Skim Milk, Sweeteners & Honey  
\$ 22

### **The Santa Fe Buffet**

Breakfast Burritos with Eggs, Potatoes, Cheese & Green Chile  
the Lodge's Famous Breakfast Potatoes  
Chorizo Sausage & Applewood Smoked Bacon  
Eggs Benedict with Red Chile Hollandaise  
Assorted Toast & English Muffins with Jam & Butter  
Assorted Individual Cereals with 2% Milk  
Individual Fruit Yogurts  
Fresh Sliced Seasonal Fruits, Melons & Berries  
Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas  
\$ 26

Buffet Breakfasts are available for a minimum of 25 Guests  
( *smaller groups must pay for 25 guests for a Buffet Breakfast* )

## **Brunch Buffet**

### **Display Items**

Fruit Display

*Assorted Sliced Seasonal Fruits & Berries with Fruited Yogurt Dip*

International Cheese Display

*A Selection of Fine Cheeses, Dried Fruits & Nuts with Assorted Crackers*

Elegant Crudit  Display

*Crisp Garden Vegetables with Black Peppercorn Ranch Dressing*

Smoked Salmon Display

*Smoked Salmon with Tomato, Red Onion, Chopped Egg, Capers, Cream Cheese & Bagels*

### **Carving Station**

Please Select One From the Following:

Roasted Prime Rib of New Mexico Beef  
*Silver Dollar Rolls, Au Jus, Creamy Horseradish*

Maple Glazed Virginia Ham  
*Honey Mustard, Focaccia Bread*

Roast Leg of New Mexico Lamb  
*Honey-balsamic vinaigrette, Grilled Pita Bread*

Whole Roasted Turkey Breast  
*Whole Grain Mustard, Artisan Bread Roll*

### **Omelette Station**

Omelettes & Eggs Made Fresh to Order

Applewood Smoked Bacon & Breakfast Sausage  
Gourmet Breakfast Breads & Fresh-Baked Pastries

Vegetarian Pasta Salad  
Ranchero Cole Slaw with Toasted Almonds and Dried Fruit  
the Lodge's Caesar Salad  
*with House-made Dressing, Toasted Croutons & Wheel-Grated Parmesan*  
Achiote Pork Loin with Dry-seared Pineapple Salsa  
Oven-roasted Lemon-Cilantro Chicken Breast  
Ranchero Roasted Red Bliss Potatoes

Chilled Orange, Cranberry & Apple Juices  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Hot Herbal Teas

**\$ 49 per person**

<p>Omelette Station requires one Chef Attendant at \$ 75 for every 35 Guests Carving Station requires one Chef Attendant at \$ 75 for every 75 Guests</p>
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Brunch Buffets are available for a minimum of 35 Guests  
( smaller groups must pay for 35 guests for a Brunch Buffet )

## Plated Breakfast Entrées

*All Plated Breakfasts include:*

Basket of Assorted Breakfast Breads & Pastries  
Chilled Orange, Cranberry and Apple Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

### **Traditional American Breakfast**

Fluffy Scrambled Eggs,  
Breakfast Potatoes,  
Applewood Bacon or Breakfast Sausage  
Fresh Seasonal Fruit Salad  
**\$ 19**

### **Huevos Rancheros**

Two Fried Eggs  
served over Fresh Blue Corn Tortillas,  
smothered in Green Chile and NM Cheese.  
Breakfast Potatoes and Pinto Beans.  
**\$ 19**

### **Southwest Eggs Benedict**

Poached Eggs with Canadian Bacon  
served atop Toasted English Muffins,  
coated with Red Chile Hollandaise.  
Served with Breakfast Potatoes and  
Fresh Seasonal Fruit Salad  
**\$ 25**

### **The Healthy Breakfast**

Low-fat Vanilla Yogurt  
House-made Granola  
Egg White Omelette  
Fruit and Bran Muffin  
Fresh Seasonal Fruit Salad  
**\$ 19**

### **Omelette and French Toast Combo**

Ham & Cheese or Vegetarian Omelette,  
Chef's "Custard French Toast",  
Warm Maple Syrup,  
Applewood Bacon or Sausage Links  
Fresh Seasonal Fruit Salad  
**\$ 22**

### **The Breakfast Burrito**

Cheddar Cheese, Scrambled Eggs &  
Potatoes, wrapped in a warm flour tortilla.  
Smothered with Red & Green Chile  
and New Mexico Cheese.  
Sausage Links and Pinto Beans.  
**\$ 19**

## **Themed Breaks**

### **Health Nut**

Crudité with Chipotle Yogurt Dressing  
Sliced Fresh Seasonal Fruit  
Mini Waffle Cones filled with Fresh Berries  
Mixed Nuts  
Assorted Soft Drinks & Bottled Waters  
\$ 18

### **Margaritaville**

Quesadillas with Black Beans & Achiote Chicken  
Cinnamon Chocolate Churros  
Classic Cuervo Gold Margaritas  
Tri-Colored Tortilla Chips  
Served with our  
Salsa Fresca, Guacamole and Pico de Gallo  
Assorted Soft Drinks & Bottled Water  
\$ 19

~ Bartender Required at \$ 75 per 75 guests ~

### **It's Berry, Berry Good**

Make your own Strawberry Shortcake:  
the Lodge Shortcakes  
Homemade Strawberry Sauce &  
Fresh Strawberries  
Whipped Cream  
Freshly Brewed Coffee,  
Decaffeinated Coffee & Herbal Teas  
\$ 14

### **Chocolate Lover's Delight**

Double Fudge Brownies  
Chocolate Chip Cookies  
Chocolate-Dipped Strawberries  
Warm Battered Chocolate Bars  
Freshly Brewed Coffee,  
Decaffeinated Coffee & Herbal Teas  
\$ 18

Theme Breaks are available for a minimum of 30 Guests  
( smaller groups must pay for 30 guests for a Theme Break )

## **Sack Lunches**

### **All Sack Lunches Include:**

Fresh Whole Fruit, Individual Bag of Chips, Freshly Baked Cookie, Bottled Water  
and (1) Choice of Pasta Salad, Cole Slaw or Mustard Potato Salad  
Appropriate Condiments are included

### **Vegetarian**

Sliced Roma Tomatoes, Fresh Grilled Vegetables, Provolone Cheese,  
Extra Virgin Olive Oil & Basil Tapenade  
Served on Focaccia  
**\$ 16 each**

### **Santa Fe Chicken Sandwich**

Roasted & Chilled Boneless Chicken Breast, Pepper Jack Cheese,  
Roasted Tomatoes & Chipotle Mayonnaise  
Served on a Kaiser Roll  
**\$ 18 each**

### **Roast Beef Sandwich**

Premium Sliced Roast Beef, Sharp Cheddar Cheese,  
Horseradish Cream, Sliced Tomato  
Served on Sour Dough Bread  
**\$ 19 each**

### **Albuquerque Turkey Sandwich**

Smoked Turkey Breast with Red Onion, Swiss Cheese, Lettuce & Sun-Dried Tomato Spread  
Served on Whole Wheat Bread  
**\$ 18 Each**

### **Ham & Swiss Sandwich**

Smoked Ham with Swiss Cheese, Whole Grain Honey Mustard, Lettuce & Sliced Tomato  
Served on Sourdough Baguette  
**\$ 19 Each**

Sack Lunch Selections including more than two choices  
will result in an additional charge of \$ 3 per Sack Lunch

## Plated Luncheon Entrées

*All Plated Luncheon Entrées Include:*

Freshly Baked Rolls & Butter, Mixed Field Greens with House-Made Vinaigrette Dressing,  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

**Marinated-Grilled Flat Iron Steak** \$ 28

Green Peppercorn Gravy, Swiss Chard & Roasted Garlic Mashed Potatoes

**Butternut Squash Risotto** \$ 24

Sage, Wheel Shaved Parmesan, White Truffle Oil

**The Reuben** \$ 18

Sliced Roasted Corned Beef, Swiss Cheese & Sauerkraut on Jewish Rye with Russian Dressing, Fries

**the Lodge's Turkey Club** \$ 18

Roasted Turkey, Crispy Bacon, Cheddar Cheese, Tomato, Lettuce & Avocado  
with Ancho Aioli on Whole Wheat Bread. Served with Fries

**Oven Roasted Vegetable Pot Pie** \$ 22

Portobello mushrooms, Organic Root Vegetables, Swiss Chard, Sweet Onion Purée, Tomato Confit & Pastry

**Canadian King Salmon** \$ 28

Sautéed Spinach, Crispy Red Bliss Potato Wheels, Lemon Cream

**Herb Roasted Chicken Breast** \$ 28

Butter Smashed Potatoes, Sweet Corn Succotash, Prairie Thyme Jus

**Grilled Tuna Niçoise** \$ 28

Served with Grilled Potatoes & Haricots Verts, Hard Boiled Eggs,  
Niçoise Olives, Cilantro-White Balsamic Dressing

**Vegetarian Lasagna** \$ 21

Roasted Squash, Mushrooms, Grilled Peppers, Spinach, Creamy White Sauce & Tomato Coulis

**the Lodge Bacon Burger** \$ 22

8 oz. New Mexico Beef Burger on Corn Dusted Kaiser with Pepper Jack Cheese & Bacon, Fries

**Chicken Mole Enchiladas** \$ 29

Blue Corn Tortillas, Fresh Mushrooms, Asadero Cheese, Black Beans & Cilantro Rice

**Grilled Southwestern Philly Sandwich** \$ 28

Sautéed Peppers, Mushrooms & Onions, Provolone Cheese & Chipotle Mayonnaise on Toasted Baguette

For a Split Entrée Selection, add \$ 4 per person. (Maximum of Two Entrées).

See the Lodge's Catering Policies for additional information



## Lunch Buffet Menu

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Herbal Teas

### Fajita Buffet

Beef and Chicken Fajitas with  
Sautéed Sliced Onions & Bell Peppers,  
Shredded Lettuce, Diced Tomatoes,  
Shredded Jack & Cheddar Cheeses,  
Sour Cream, Guacamole, Pico de Gallo,  
Spanish Rice, Borracho Beans  
Flour & Corn Tortillas  
Sopaipillas & Cinnamon Churros

\$ 24

(Add Tequila-Cilantro Marinated Shrimp  
for \$ 6 per person)

### The Deli

Soup of the Day  
Classic Cole Slaw  
Tomato Cucumber Salad with Feta Cheese  
Sliced Roast Beef, Ham, Turkey & Salami  
Assorted Sliced Cheeses  
Individual Bags of Potato Chips  
Lettuce, Tomato, Onion & Dill Pickles  
Gourmet Mustard & Mayonnaise  
Fresh Assorted Breads  
Cookies & Brownies

\$ 32

### Native American Buffet

Corn & Sweet Potato Bisque  
Mixed Green Salad  
*with Dried Cranberries, Piñon, Goat Cheese  
& Red Wine Vinaigrette*  
Piñon Sage Chicken Breast  
King Salmon Fillet  
*with Red Quinoa and Horseradish Cream*  
Hominy  
Wild Rice  
Mountain Berry Crisp  
*with Vanilla Bean Whipped Cream*

\$ 34

### Garduños Buffet

Tortilla Soup  
Red Chile Caesar Salad  
Chimayo Chile Cheese Tamales  
Carne Adovada (Red Chile Pork)  
Green Chile Chicken Enchiladas  
Spanish Rice, Borracho Beans  
Pico De Gallo, Warm Flour Tortillas  
Guacamole and Sour Cream  
Mexican Bread Pudding

\$ 34

### Barbeque Buffet

Cole Slaw & Mustard Potato Salad  
Seasonal Mixed Greens & Dressings  
BBQ Beef Brisket, BBQ Chicken  
Grilled Corn on the Cob  
Chef's Baked Beans  
Fresh Assorted Rolls  
Fruit Cobbler

\$ 32

### Vegetarian Buffet

Roasted Poblano Bisque  
*with Cilantro Crème Fraîche*  
Tomato Bruschetta Salad  
*with Organic Greens,  
Balsamic Vinaigrette and Walnuts*  
Roasted Vegetable Gratin  
*with Mushrooms, Sun-dried Tomatoes,  
Mozzarella Cheese & Artichoke Hearts*  
Fingerling Potatoes  
*with Herbs & Feta Cheese*  
Vegan Couscous Salad  
Grilled Pita With Hummus  
Assorted Cookies

\$ 30

Lunch Buffets are available for a minimum of 25 Guests  
( smaller groups must pay for 25 guests for a Lunch Buffet )

## Plated Dinner Entrées

*All plated dinners include:*

Choice of Salad, Entrée and Dessert  
Fresh Baked Dinner Rolls & Butter  
Coffee, Decaffeinated Coffee & Assorted Hot Teas.

### **Please Select One Entrée from the Following:**

<b>Oven Roasted Chicken Breast</b>	<b>\$ 35</b>
Smashed Potatoes, Whiskey Creamed Corn, Thyme Jus	
<b>Garlic Thyme Roasted Chicken Breast</b>	<b>\$ 35</b>
with Grilled Vegetable Ragout and Roasted Fingerling Potatoes	
<b>Pan Seared Salmon</b>	<b>\$ 36</b>
with Mustard Chive Sauce, Maple Bacon Lentils & Asparagus	
<b>Fennel Dusted Atlantic Haddock</b>	<b>\$ 35</b>
Cannellini Beans, Braised Fennel, Toasted Almonds	
<b>Spinach Chorizo Stuffed Pork Loin</b>	<b>\$ 42</b>
with Poblano Mushroom Gravy, Root Vegetables and Roasted Red Potatoes	
<b>Rosemary Pork Loin</b>	<b>\$ 42</b>
with Spiced Apple Gravy, Sautéed Broccoli & Mashed Sweet Potatoes	
<b>Southwest Game Trio</b>	<b>\$ 48</b>
Grilled Quail, Buffalo Sausage and Beef Tenderloin with Apple Lavender Cassoulet	
<b>Filet Mignon</b>	<b>\$ 52</b>
with Mushroom Sauce, Hatch Green Chile Potato Gratin, Fire-Grilled Asparagus	
<b>Roast Prime Rib of Beef</b>	<b>\$ 50</b>
with Brussels Sprout Ragu, Loaded Baked Potato & Horseradish Sauce	

For a Split Entrée Selection, add \$ 6 per person. (Maximum of Two Entrées).  
See the Lodge's Catering Policies for additional information

## **Plated Dinner Salad and Dessert Selections**

### **Please Select One Salad From the Following:**

#### **Tijuana Caesar**

Fresh Romaine Lettuce, Wheel Grated Parmesan, Roasted Peppers, Pan Campo Crouton

#### **New Mexico Feta Salad**

Organic Mixed Spring Greens, Cucumber, Grape Tomatoes, Spanish Olives,  
Sumac Vinaigrette, Feta Cheese

#### **Buttermilk Ranch Salad**

Mixed Field Greens, Roasted Green Chile, Cherry Tomatoes,  
Buttermilk Ranch Dressing

#### **Organic Salad**

Mixed Field Greens, Dried Cranberries, Sunflower Kernels,  
Diced Cucumber, Grape Tomatoes, White Balsamic Vinaigrette

### **Please Select One Dessert from the Following:**

#### **Tiramisu**

Chocolate & Vanilla Lady Fingers soaked in Coffee and Cognac,  
Fresh Mascarpone Cheese, Cocoa Powder

#### **Classic New York Style Cheese Cake**

Fresh Strawberries & Berry Coulis

#### **Caramel Flan**

Traditional Custard Flan

#### **Tres Leches**

Mexican inspired Cake

#### **Dalmation Fig Bread Pudding**

with Vanilla Ice Cream and Warm Brandy Sauce

#### **Chocolate Volcano Cake**

with Mascarpone Ice Cream

## Dinner Buffets

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Herbal Teas

### Classic Southwest BBQ

Mixed Green Salad with House Vinaigrette  
House-Smoked Beef Brisket  
Lodge BBQ Ribs  
Classic BBQ Chicken  
Freshly Baked Corn Bread  
Chef's Baked Beans  
Western-Style Potato Salad  
Grilled Husk Corn on the Cob  
Chocolate Cake and Fruit Cobbler  
\$ 52

### The Route 66 Diner

Cold Green Bean Salad with  
Homemade Bacon Dressing  
Mixed Green Salad with Ranch Dressing  
Mustard Egg Salad  
Southwestern Macaroni & Cheese with  
Goat Cheese and Green Chile  
Lemon-Thyme Roasted Chicken with  
Chipotle Mashed Potatoes and Roasted Corn  
Meatloaf with Smoked Mushroom Succotash  
Coconut Crème Pie and Carrot Cake  
\$ 49

### South of the Border

Chicken Tortilla Soup  
Corn and Black Bean Salad  
Tortilla Chips and Housemade Fresh Salsas  
Green Chile Cheese Enchiladas  
Beef Fajitas with Local Flour Tortillas  
Arroz Rojos, Refried Beans  
Chicken Taquitos with Guacamole & Sour Cream  
Mexican Bread Pudding  
Fresh Sopapillas with honey  
\$ 48

### The Italian

Minestrone  
Traditional Caesar Salad  
Vegetarian Lasagna with Mushrooms,  
Tomatoes & Mozzarella Cheese  
Fettuccine Alfredo  
Chicken Cacciatore with Parmesan Truffle Risotto  
Sautéed Spinach, Garlic Bread  
Budino & Tiramisu  
\$ 49

### Native American

Corn & Sweet Potato Bisque  
Mixed Green Salad with Dried Cranberries,  
Piñon, Goat Cheese and Vinaigrette  
Buffalo Ribeye with  
Wild Blackberry Barbeque Sauce, Sage & Piñon  
Free Range Chicken Breast with  
Brown Nut Butter  
Pacific Salmon Fillet with  
Red Quinoa and Horseradish  
Braised Greens with Golden Raisins  
Baked Flat Bread, Mountain Berry Shortcake  
and Fry Bread & Honey  
\$ 52

Dinner Buffets are available for a minimum of 25 Guests  
( smaller groups must pay for 25 guests for a Dinner Buffet )

## **Action Stations**

### **Pasta Station**

*Our Chef Attendant will prepare Custom Pastas at the direction of your Guests - while they watch*

Guests will Select from:

Tri-color Spiral, Penne & Cheese Tortellini Pastas

Marinara & Alfredo Sauces

Italian Sausage, Diced Chicken & Poached Shrimp

Sliced Olives, Bell Peppers, Mushrooms, Tomatoes, Fresh Basil, Garlic,

Oregano Gremolata, Parmesan Cheese & Crushed Red Pepper Flakes

Roasted Red Pepper Caesar Salad, Toasted Garlic Bread

*\$ 19 per person*

( \$ 14 per person when added to a Buffet or to other Stations )

### **Fish Taco Station**

Market Fresh White Fish, Napa Cabbage Slaw

Red Chile Aioli

Pico de Gallo

Warm Corn Tortillas

*\$ 22 per person*

( \$ 15 per person when added to a Buffet or to other Stations )

### **Asian Station**

Egg Fried Rice

Jasmine Steamed Rice

Chinese Noodles

Stir-Fried Sambal Chicken

Stir-Fried Mirin Beef

Stir-fried Soy Tofu

(Add Sake Marinated Shrimp for \$6 per person)

with Water Chestnuts, Broccoli, Baby Corn,  
Sliced Carrots, Straw Mushrooms, Bean Sprouts

Almond Cookies

Fortune Cookies

*\$ 21 per person*

( \$ 14 per person when added to a Buffet or to other Stations )

Action Stations require one Chef Attendant at \$ 75 for every 35 Guests

Action Stations are available for a minimum of 25 Guests

( *smaller groups must pay for 25 guests for Action Stations* )

## Carving Stations

**Roasted Prime Rib of New Mexico Beef    \$ 18 per person**

Silver Dollar Rolls, Au Jus, Creamy Horseradish

**Whole Roasted Turkey Breast            \$ 10 per person**

Artisan Bread Roll, Whole Grain Mustard, Chipotle Mayonnaise

**Tenderloin of New Mexico Beef        \$ 18 per person**

Parker House Rolls, Exotic Mushroom Sauce

**Achiote Rubbed Loin of Pork        \$ 15 per person**

New Mexico Corn Bread, Dry-seared Pineapple & Red Pepper Salsa

**Maple Glazed Virginia Ham        \$ 14 per person**

Artisan Bread Rolls, Honey Mustard

**Roasted Leg of New Mexico Lamb    \$ 14 per person**

Grilled Pita Bread, Honey-Balsamic Vinaigrette

**Buffalo Tenderloin Wellington        \$ 30 per person**

Served with Mountain Berry Jus

(Minimum of 10 guests for Buffalo Tenderloin Wellington)

Carving Stations require one Chef Attendant at \$ 75 for every 75 Guests  
Carving Stations are available for a minimum of 20 guests.

## Theme Receptions

### Southwest Welcome Reception

~ Passed hors d'Oeuvre ~

Chicken and Green Chile Quesadillas  
Vegetarian Squash Calabacitas Quiche  
Margarita Marinated Shrimp Chalupas  
Mini Blue Corn Crab Cakes with Avocado Cream

~ Action Station ~

BBQ Chopped Brisket with Artisan Cheddar Rolls  
or  
Market Fresh Fish Tacos with Red Chile Aioli and Warm Corn Tortillas

~ Stationary Displays ~

Tri Colored Tortilla Chips with Two Salsas and Guacamole  
Elegant Fresh Vegetables Crudite with Buttermilk Ranch Dressing  
Artisan Cheeses with Gourmet Crackers

\$ 55

### Mediterranean Reception

~ Passed hors d'Oeuvre ~

Spanakopita  
Hummus on Toasted Pita Points  
Tomato and House Made Mozzarella Bruschetta with Pesto  
Spanish Croquetas with Serrano Ham  
Quince Membrillo with New Mexico Blue Cheese

~ Action Station ~

Roast Leg of New Mexico Lamb with Grilled Pita Bread and Honey-Balsamic Vinaigrette  
or  
Market Fresh Fish Tacos with Red Chile Aioli and Warm Corn Tortillas

~ Stationary Displays ~

International Fine Cheeses with Artisan Crackers  
Marinated Mushrooms & Mozzarella Cheese, Gourmet Olives,  
Cured Meats, Herb-Crusted Goat Cheese

\$ 65

Theme Receptions require one Chef Attendant at \$ 75 for every 35 Guests  
Theme Receptions are available for a minimum of 30 guests.

## **Theme Receptions and Dessert Tables**

### **New Mexico Reception**

~ Passed hors d'Oeuvre ~

New Mexico Lamb and Green Chile Quesadillas  
Avocado Salsa Chalupas  
Mexican Chorizo Tartlettes  
Grass Fed Beef Albondigas with Red Chile Dipping Sauce

~ Action Station ~

Achiote Marinated Pork Loin with Fire Grilled Pineapple Salsa  
or

Santa Fe Five Chile Tortilla Soup with guests choice of garnish to include:  
marinated and grilled chicken breast, black beans, peppers, cilantro, shredded jack cheese

~ Stationary Displays ~

Assorted Gourmet New Mexican Cheeses and Artisan Crackers  
Tri Colored Tortilla Chips with Two Salsas and Green Chile Con Queso  
Fresh Vegetable Crudite Platter with Buttermilk Ranch Dressing

*\$ 55 per person*

Theme Receptions require one Chef Attendant at \$ 75 for every 35 Guests

### **Dessert Station**

Six Assorted Artisan Desserts and Pastries  
Handmade by the Lodge's Chef  
*\$ 10 per person*

### **Viennese Table**

Truffles, Petit Fours, White & Dark Chocolate Dipped Strawberries,  
Chantilly Swans, Miniature Éclairs & Napoleons  
*\$ 15 per person*

Theme Receptions and Dessert Tables are available for a minimum of 30 guests.



## **hors d'Oeuvre**

Minimum of One Dozen per Item, Maximum of Four Choices

*Available Passed for a Passing Fee of \$ 40 for Every 50 Guests*

### **WARM**

	<u>Price per Dozen</u>
Mini Beef Wellingtons with Red Wine Spice Syrup	\$ 52
Spanish Serrano Ham Croquetas	47
Lump Crab Cakes with Avocado Cream	51
Shrimp & New Mexico Cheddar Quesadillas with Seared Corn & Salsa Ranchero	48
Mushroom and Sweet Onion Marmalade Tart	46
Chicken, Green Chile and Asadero Cheese Quesadillas	42
Spanakopita	44
New Mexico Lamb and Jack Cheese Quesadillas	45
Mini Vegetarian Quiche	40

### **CHILLED**

	<u>Price per Dozen</u>
Spiced Lemon Chicken with Sweet Tomato Jam	45
Heirloom Tomato and Housemade Mozzarella Bruschetta	44
Smoked Salmon with Dill Crème Fraîche on Buckwheat Blinis	52
Stilton Cheese & Quince Membrillo Tartlets	46
Margarita Marinated Shrimp Chalupas	48

## Appetizer Displays

### Domestic Cheese Display

A Selection of Domestic Cheeses, Fresh Fruits & Crackers

- or -

### Elegant Crudités

Crisp Garden Vegetables with New Mexico Goat Cheese Ranch Dressing

- or -

### Sliced Fresh Seasonal Fruit

Fresh Seasonal Melons, Pineapple, Grapes & Berries

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**Small \$ 60**

**Medium \$ 115**

**Large \$ 225**

### Chips, Salsa and Guacamole

Tri-color Tortilla Chips, 2 Housemade Salsas & Guacamole

**Small \$ 150**

**Medium \$ 275**

**Large \$ 475**

### Antipasto

Cured Meats & Artisan Cheeses with Marinated Vegetables & Olives

- or -

### International Cheese Display

Chef's Selection of Fine International Artisan Cheeses with Fresh Fruits & Crackers

- or -

### Smoked Salmon Platter

Served with Capers, Diced Red Onion, Diced Peppers, Chopped Egg Whites & Chopped Egg Yolks

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**Small \$ 180**

**Medium \$ 350**

**Large \$ 650**

### Tequila Marinated Shrimp Cocktail

Jumbo Shrimp with Ranchero Cocktail Sauce & Lemon Wedges

**SMALL (75 pieces) \$ 200**

**MEDIUM (150 pieces) \$ 375**

**Small Displays - 25 guests**

**Medium Displays - 50 guests**

**Large Displays - 100 guests**

## **The Famous Chile Cook Off**

The Ultimate in Team Building!

This event is perfect for an Afternoon or a Pre-dinner Activity.  
All the necessary utensils, cooking equipment, dishes, ingredients, props,  
set-up, breakdown & cleanup are provided with this package.

Prizes for the winning teams are usually provided by the Host Group,  
however the Lodge can provide prizes at various prices.  
The most important policy to note regarding the Chili Cook-Off Event is to have fun!!!

Each team prepares a pot of Texas-style chili,  
creates a Name, and prepares a Marketing Plan for their creation.  
Each team is judged on Taste, Presentation and Creativity of the Marketing Plan  
by Management of the Lodge. ( Maximum of 8 teams ).

The Chili created in the competition can be added to other Buffets or Stations  
to create a unique Dinner for your group.

Please contact your Convention Services Manager for additional details & competition ideas.

*\$ 45 per person*

## **Churrasco**

Treat your group to an evening of the Flavors, Colors and Music of Brazil !

Eight different skewered Grilled Meats will be served tableside to your Guests,  
in addition to Exotic Meats such as Alligator, Kangaroo, Ostrich, Python and Rattlesnake.

Dinner begins with a Bountiful Salad Bar, featuring Salads, Dinner Enhancements, Desserts  
and the Chef's incredible display of  
Cheeses from Different Animals, from Different Countries around the world.

Latin Music will be provided at no charge.  
Live Latin Bands are available to complete the experience at an additional charge.

Available to groups from 40 to 150 Guests

<i>With One Exotic Meat</i>	<i>\$ 65 per person</i>
<i>With Two Exotic Meats</i>	<i>\$ 72 per person</i>
<i>With Three Exotic Meats</i>	<i>\$ 78 per person</i>

# **the Lodge at Santa Fe Catering Policies**

## **Menu & Food Policy**

All food & beverage charges as indicated in our menus are subject to a 22% taxable service charge & New Mexico State sales tax at the current rate.

The menus at the Lodge may change based on season, product availability and the creative direction of the Executive Chef. Menu prices will be confirmed three (3) months prior to the date of your function. All menu items are subject to change until a signed Banquet Event Order (BEO) is received by the Catering & Conference Services Manager.

## **Split Entrée Selections**

Groups may request to have the Lodge serve two different plated entrées at a single meal. This service is available at an additional cost of \$ 4 per Lunch Entrée or \$ 6 per Dinner Entrée. It is the responsibility of the Group Contact to inform the Catering & Conference Service Department of the exact count of each entrée with the Guarantee, 3 business days prior to the function.

## **Buffet Minimums**

There is a minimum number of guests for all Buffets and Stations based on the amount of labor and food required to display a professional presentation. The minimums are stated on the menu pages listing these items. If your group has fewer guests but would like to have one of these buffets or stations, the number for the minimum number of guests will be charged. the Lodge recommends that smaller groups utilize the Plated Menu options or the Garduño's Restaurant for their dining needs.

## **Guarantee**

The Catering & Conference Services Department must be notified of the exact number of guests & any special dietary needs of those guests attending a function at least three (3) business days prior to the function. If a guarantee is not given to the Resort by the specified time & date, the original estimated attendance will be considered the final guarantee. The guarantee number cannot be reduced after the guarantee is given. If your attendance increases, the Lodge will make every attempt to accommodate this increase, however there may be substitutions to the original menu based on timing of notification. the Lodge will charge for the guarantee number or actual consumed meals, whichever is higher.

## **Function & Space Rental**

Function rooms are assigned by the Catering Staff to accommodate the expected attendance indicated at the time of contract signing. the Lodge reserves the right to substitute alternative space within the hotel if it deems necessary, or if attendance numbers differ from amount originally indicated.

Function space rental at the hotel will be negotiated for your event, though certain function space does carry a minimum number of guests or food & beverage charges. Please consult your catering & convention services manager.

## **Event Time**

The group agrees to begin the function promptly at the time scheduled & agrees to have guests, invitees, vendors & other persons vacate the designated area at the hour indicated on this contract. The group agrees to reimburse the hotel for any overtime wage payments, or other expenses incurred by hotel because of failure to comply with said regulations.

## **Offsite Events**

the Lodge is fully equipped to handle catering events not at the resort. Please contact your catering & convention services manager to discuss labor charges, liquor permits & banquet details.

# the Lodge Catering Policies (continued)

## Weather Policy

All outdoor events must have a tent rental or indoor back up.

## Music Policy

Music must end by 10 pm in all venues except the Maria Benitez Cabaret where music may be played until 11 pm.

## Alcoholic Beverages

Due to New Mexico State Law, "All You Can Drink" Bar Packages are prohibited. Outside alcohol including beer & wine is not permitted in any banquet facility.

Last call for alcoholic beverages is no later than 1:30 am Monday through Saturday, and Midnight on Sunday.

No alcohol may be served until 11a.m. on Sunday.

Any violation of the Lodge's policy or New Mexico State Law regarding the alcoholic beverage policy will result in the immediate termination of alcohol service &/or the banquet event.

## Banquet Details:

The hotel will provide the following items: Standard Banquet Tables & Chairs, Basic Table Linens & Napkins  
Appropriate China, Glassware & Silverware All Table Set-Ups of Items Above

*Specialty linens, chairs, tables and centerpieces may be rented at an additional charge.*

## Decorations

Signs & banners are not allowed in the hotel's public areas. In regard to the group's meeting space, all signs must be professionally printed & their placement & posting be pre-approved by the Catering & Convention Services Department. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If Group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms, sleeping rooms or public space, your conference service manager must be notified of this request in advance, & will assist Group with the request in order to avoid damage to rooms, walls, etc. Any damage to the hotel as a result of not having prior approval will be billed to Group.

the Lodge is not responsible for any items left in function rooms. Loss or damage of a group's displays, decorations or property brought onto hotel premises will be the sole responsibility of the group's organization for which the hotel assumes no liability.

## Third Party

All services from preferred vendors provided through the hotel for the Group are subject to a 20% handling fee.

I have read the Lodge's of Santa Fe's Catering Policies & I am aware of the information contained above as it relates to my event.

By Group's authorized representative:

By the Hotel's authorized representative:

\_\_\_\_\_

\_\_\_\_\_

Date

Date