



Catering Menu

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

Plated Breakfast Entrées

All Plated Breakfasts include:

Basket of Assorted Breakfast Breads and Pastries
Chilled Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Traditional American Breakfast

Fluffy Scrambled Eggs, Breakfast Potatoes
Applewood-smoked Bacon or Breakfast Sausage
Fresh Seasonal Fruit Salad
\$22 per person

Southwest Eggs Benedict

Poached Eggs with Canadian Bacon served atop Toasted English Muffins
Red Chile Hollandaise
Served with Breakfast Potatoes and Fresh Seasonal Fruit Salad
\$22 per person

Omelet and French Toast Combo

Ham and Cheese or Vegetarian Omelet
Chef's Custard French Toast with Butter and Warm Maple Syrup
Applewood-smoked Bacon or Sausage Links, Fresh Seasonal Fruit Salad
\$22 per person

Huevos Rancheros

Two Fried Eggs served over Corn Tortillas, smothered in Green Chile and New Mexico Cheese
Breakfast Potatoes and Pinto Beans
\$22 per person

The Healthy Breakfast

Low-fat Vanilla Yogurt with House-made Granola
Egg White Omelet, Fruit and Bran Muffin
Fresh Seasonal Fruit Salad
\$22 per person

The Breakfast Burrito

Cheddar Cheese, Scrambled Eggs and Potatoes, wrapped in a Warm Flour Tortilla.
Smothered with Red and Green Chile and New Mexico Cheese
Applewood-smoked Bacon and Pinto Beans
\$22 per person

Breakfast Buffets

All Breakfast Buffets include:

Chilled Assorted Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Deluxe Continental

Breakfast Croissant Sandwiches OR Mini Breakfast Burritos
Seasonal Fresh Fruit Selection of Breads and Pastries with Butter
Mini Fruit Tartlets
\$26 per person

Continental Breakfast

Selection of Breads and Pastries and Butter, Seasonal Fresh Fruit
\$21 per person

Hilltop At The Lodge Buffet

Fluffy Scrambled Eggs with Cheese Blend and Freshly Made Salsa
Chef's Custard French Toast with Warm Maple Syrup
Applewood-smoked Bacon, Breakfast Sausage, Breakfast Potatoes
Assorted Individual Cereal with 2% milk
Assorted Individual Fruit Yogurts Seasonal Fruit Display
Selection of Breads and Pastries Butter with Fruit Preserves
\$28 per person

Smart Start Healthy Buffet

Old Fashioned Oatmeal with Raisins
Assorted Low-Fat Yogurt with Granola, Egg Beaters, Turkey Bacon
Selection of Breads and Pastries with Butter
\$25 per person

Buffet breakfasts are available for a minimum of 25 guests

Plated Luncheon Entrées

All Plated Luncheon Entrées Include:

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

Marinated-Grilled Rib Eye Steak

Roasted Garlic Mashed Potatoes, Swiss Chard, Red Chile Demi Glace
\$30 per person

Butternut Squash Risotto

Sage, Wheel-shaved Parmesan, White Truffle Oil
\$28 per person

Canadian King Salmon

Wild Rice, Sautéed Spinach, Citrus Beurre Blanc
\$30 per person

Herb Roasted Chicken Breast

Butter Smashed Potatoes, Sweet Corn Succotash, Prairie Thyme Jus
\$28 per person

Grilled Tuna Niçoise

Grilled Potatoes, Haricots Verts, Hardboiled Eggs, Olives, Cilantro, White Balsamic Dressing
\$28 per person

Vegetarian Lasagna

Roasted Squash, Mushrooms, Peppers, Spinach, Creamy White Sauce, and Tomato Coulis
\$26 per person

Chicken Mole Enchiladas

Corn Tortillas, Fresh Mushrooms, Asadero Cheese, Black Beans, and Cilantro Rice
\$30 per person

Grilled Southwestern Philly Sandwich

Sautéed Peppers, Mushrooms, and Onions with Provolone Cheese and Chipotle Mayonnaise on
a Toasted Baguette
\$30 per person

Luncheon Buffets

All Luncheon Buffets Include: Coffee, Decaffeinated Coffee, Iced Tea, and Herbal Teas

Fajita Buffet

Beef and Chicken Fajitas with Sautéed Sliced Onions and Bell Peppers, Lettuce, Diced Tomatoes, Shredded Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo, Spanish Rice, Borracho Beans, Flour and Corn Tortillas
\$30 per person

The Deli

Soup of the Day , Classic Cole Slaw Tomato Cucumber Salad with Feta Cheese
Sliced Roast Beef, Ham, Turkey and Salami Assorted Sliced Cheeses
Individual Bags of Potato Chips Lettuce, Tomato, Onion and Dill Pickles
Gourmet Mustard and Mayonnaise, Fresh Assorted Breads
\$34 per person

Native American Buffet

Corn and Sweet Potato Bisque
Mixed Green Salad with Dried Cranberries, Prickly Pear, Piñon, Goat Cheese, Sumac Vinaigrette
Chicken Breast Stuffed with New Mexico Goat Cheese and Piñon
King Salmon Fillet with Red Quinoa and Horseradish Cream, Wehani Rice Hominy
\$38 per person

New Mexican Buffet

Tortilla Soup Red Chile Caesar Salad Chimayo Red 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
\$38 per person

Barbeque Buffet

Cole Slaw and Mustard Potato Salad Seasonal Mixed Greens and Dressings BBQ Beef Brisket,
BBQ Chicken Corn on the Cob Chef's Baked Beans Fresh Assorted Rolls
\$36 per person

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, Artichoke Hearts,
Fingerling Potatoes, Fresh Peas, Feta Cheese, Couscous Salad, Toasted Pita with Eggplant Caviar
\$35 per person

Luncheon Buffets are available for a minimum of 25 guests

Lunch Boxes

All Lunch Boxes Include:

Fresh Whole Fruit, Individual Bag of Chips, Freshly Baked Cookie
Bottled Water, Cole Slaw, Mustard Potato Salad
Appropriate Condiments

Vegetarian

Sliced Roma Tomatoes, Fresh Grilled Vegetables, Italian Mozzarella Cheese
Extra Virgin Olive Oil and Basil Tapenade Served on Focaccia
\$20 per person

Santa Fe Chicken Sandwich

Roasted and Chilled Boneless Chicken Breast, Pepper Jack Cheese, Roasted Tomatoes
Chipotle Green Chile Aioli Served on a Kaiser Roll
\$20 per person

Roast Beef Sandwich

Premium Sliced Roast Beef, Sharp Cheddar Cheese
Horseradish Cream, Sliced Tomato Served on Sour Dough Bread
\$20 per person

Albuquerque Turkey Sandwich

Smoked Turkey Breast with Red Onion, Swiss cheese, Lettuce
Avocado Green Chile Mayo Served on Whole Wheat Bread
\$20 per person

Ham and Swiss Sandwich

Smoked Ham with Swiss cheese, Whole Grain Honey Mustard, Lettuce, Sliced Tomato Served
on Sourdough Bread
\$20 per person

**Lunch box selections including more than two choices
will result in an additional charge of \$3 per lunch box**

Plated Dinner Entrées

Fresh Baked Dinner Rolls and Butter, Choice of Salad and Dessert, Coffee, Decaf, and Hot Teas

Oven Roasted and Fresh Herb Chicken Breast

Creamy Mashed Potatoes, Creamed Corn, Herb Jus - \$37 per person

Pan-Seared Sirloin Steak

Creamy Mashed Potatoes, Asparagus, Mushroom Gravy - \$37 per person

Pan-Seared Salmon

Wild Rice, Asparagus, Citrus Demi Glace - \$37 per person

Grilled Prime Rib Eye

Roasted Fingerling Potatoes, Grilled Asparagus, Wild Mushroom Demi Glace - \$47 per person

Pan-Seared Sea Bass

Creamy Parmesan Sage Risotto, Julienne Vegetables, Orange Beurre Blanc - \$47 per person

Maple Leaf Pan Seared Duck Breast

Roasted Cauliflower Florets, Golden Raisins, Cherry Demi Glace - \$57 per person

Filet Mignon

White Truffle Parmesan Mashed Potatoes, Prosciutto Wrapped Asparagus, Wild Mushroom Demi Glace - \$57 per person

Pan-seared Halibut

Creamy Parmesan and Sage Risotto, Grilled Asparagus, Champagne Sauce - \$57 per person

Filet Mignon and Duck Breast Duet

White Truffle Parmesan Mashed Potatoes, Orange-Buttered Turnips, Chanterelle and Wild Mushroom Demi Glace - \$67 per person

Surf And Turf - Filet Mignon and Warm Water Lobster Tail

Garden Wild Rice, Grilled Asparagus, Melted Butter, Balsamic Pearls, Chanterelle and Wild Mushroom Demi Glace and Grilled Lemon - \$67 per person

Warm Water Poached Lobster Tails

Garden Wild Rice, Grilled Asparagus, Melted Butter, Balsamic Pearls, Chanterelle and Wild Mushroom Demi Glace and Grilled Lemon - \$67 per person

Plated Dinner Salad Selections

Please choose one:

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

Plated Dinner Dessert Selections

Please choose one:

Tiramisu

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

Classic New York Style Cheese Cake

Fresh Strawberries and Berry Coulis

Caramel Flan

Traditional Custard Flan

Tres Leches

Mexican-inspired Cake

Chocolate Volcano Cake

with Mascarpone Ice Cream

Dinner Buffets

All Dinner Buffets Include:

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Fajita Buffet

Beef, Chicken, and Shrimp Fajitas
Sautéed Sliced Onions and Bell Peppers
Shredded Lettuce, Diced Tomatoes,
Shredded Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo
Spanish Rice, Borracho Beans, Flour and Corn Tortillas
Churros and Sopaipillas
\$42 per person

Native American Buffet

Corn and Sweet Potato Bisque
Mixed Green Salad with Dried Cranberries, Prickly Pear Cactus,
Toasted Almonds, Goat Cheese, and Sumac Vinaigrette
Chicken Breast Stuffed with New Mexico Goat Cheese and Piñon
King Salmon Fillet
Grilled Rib Eye with Prickly Pear Barbecue Sauce
Quinoa and Horseradish Cream Hominy and Wehani Rice
Baked Flat Bread, Mountain Berry Shortcake
\$54 per person

New Mexican Buffet

Tortilla Soup, Red Chile Caesar Salad
Chimayo Red Chile Cheese Tamales
Carne Adovada (Red Chile Pork)
Tequila Lime Shrimp Fajitas Green Chile Chicken Enchiladas
Spanish Rice, Borracho Beans, Pico De Gallo
Warm Flour Tortillas, Guacamole, and Sour Cream
Natillas
\$52 per person

Barbeque Buffet

Cole Slaw and Mustard Potato Salad Seasonal Mixed Greens and Dressings
BBQ Beef Brisket, BBQ Chicken and Red Chile BBQ Ribs
Corn on the Cob, Chef's Baked Beans, Chocolate Cake, Fresh Assorted Rolls
\$50 per person

Dinner buffets are available for a minimum of 30 guests

Extras

Coffee, Decaffeinated Coffee, Iced Tea, and Assorted Hot Teas
\$50 per gallon

Hors d'Oeuvres

Priced per Dozen
Available Passed for a Fee of \$40 for Every 50 Guests

Warm

Mini Beef Wellingtons with Red Wine Spice Syrup \$52

Spanish Serrano Ham Croquetas \$47

Lump Crab Cakes with Avocado Cream \$51

Shrimp and New Mexico Cheddar Quesadillas with Seared Corn and 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 Quiches \$40

Chilled

Spiced Lemon Chicken with Sweet Tomato Jam \$45

Heirloom Tomato and House-made Mozzarella Bruschetta \$44

Smoked Salmon with Dill Crème Fraîche on Buckwheat Blinis \$52

Stilton Cheese and Quince Membrillo Tartlets \$46

Margarita Marinated Shrimp Chalupas \$48

Appetizer Displays

Domestic Cheese Display

A Selection of Domestic Cheeses, Fresh Fruits, and Crackers

Elegant Crudités

Crisp Garden Vegetables with New Mexico Goat Cheese Ranch Dressing

Sliced Fresh Seasonal Fruit

Fresh Seasonal Melons, Pineapple, Grapes, and Berries

Small: \$80 Medium: \$140 Large: \$225

Chips, Salsa and Guacamole

Tri-color Tortilla Chips, 2 House-made Salsas, and Guacamole

Small: \$150 Medium: \$275 Large: \$475

Antipasto

Cured Meats and Artisan Cheeses with Marinated Vegetables and Olives

International Cheese Display

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

Smoked Salmon Platter

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

Small: \$180 Medium: \$350 Large: \$650

Tequila Marinated Shrimp Cocktail

Jumbo Shrimp with Ranchero Cocktail Sauce and Lemon Wedges

75 pieces: \$200 150 pieces: \$375

Dessert Station

Six Assorted Artisan Desserts and Handmade Pastries
\$10 per person