

### Chicken Relleno

A Tender Chicken Breast, Rolled in Bread Crumbs, Stuffed with Green Chile, Mushrooms, Monterey Cheese, Finished with a Mild Green Chile Sauce Served with Roasted Red Rosemary Potatoes

## Chicken Cordon Bleu

Country Ham and Swiss cheese Wrapped in a Tender, Breaded Chicken Breast baked and finished with a Supreme Sauce. Served with Vegetable Rice Pilaf

## Tomato Caper Chicken

A Tender Chicken Breast grilled to perfection, topped with a Light Tomato Caper Sauce. Served with Vegetable Rice Pilaf

### **Grilled Salmon**

Filet of Salmon Grilled to Perfection and Finished with a Lime, Red and Green Pepper Sauce Served with Wild Rice Blend

### Pan Seared Trout Filet

Pan Seared Trout Filet topped with Orange Pecan Sauce Served with Vegetable Rice Pilaf

# **Dinner**

All Entrees include House Salad Fresh Vegetables, Rolls and Butter TAZO Iced Tea and Coffee Dessert

## Rib Eye Steak

A Tender, Flame Kissed, Grilled Rib Eye Steak With White Wine Sautéed Mushroom Caps Served with Green Chile Red Skinned Whipped Potatoes

## Filet Mignon

A Tender, Grilled Filet Mignon Steak with Your Choice of Creamy Peppercorn Sauce or Diane Sauce Served with a Roasted Red Potatoes

# Roasted Prime Rib of Beef

Delicious, Slow Roasted to Perfection Prime Rib of Beef Finished with Au Jus and a Sour Cream Horseradish Sauce Served with Roasted Red Rosemary Potatoes

## New York Strip Steak

Classic New York Strip Steak Grilled and served with Creamy Peppercorn Sauce and Served with Scalloped Potatoes

## Spanish Marinated Pork Loin

Slow Roasted to Perfection, Seasoned with Pork Loin Sliced and finished with a Red Pepper Sauce Served with Roasted Red Potatoes



# **Dinner Buffets**

Buffets include
Seasonal Fresh Vegetables
Rolls and Butter, Assorted Desserts
Fresh Brewed Coffee and Tazo Iced Tea
Minimum 40 people
If count falls below 40 an additional
per person will apply

#### **Entrees**

Chimayo Chicken Breast
Chicken Relleno
Honey Dijon Chicken
Chicken Cordon Bleu
Sliced Roast Beef with Wild Mushroom Au Jus
Braised Tri-Tip Steak with Vegetable Demi-Glace
Beef Brisket with Onion Sauce
Beef Sirloin Tips with Mushroom and Red Wine Sauce
Spanish Marinated Pork Loin
Lemon Pepper Tilapia
Grilled Fresh Pacific Salmon with Citrus Cream Sauce
Spinach and Artichoke Lasagna

## Salads

Mixed Green Salad garnished with Assorted Dressings
Cucumber and Onion Vinaigrette
Garden Vegetable Pasta Salad
Caesar Salad
Fresh Vegetable Tray with Red Chile Ranch Dip
Fresh Fruit Salad
Spinach Salad with Bacon Dressing

### Classic

Two Salad Selections Two Entrée Selections One Accompaniment

## **Accompaniments**

Vegetable Rice Pilaf
Country Wild Rice
Green Chile Red Skinned Whipped Potatoes
Garlic Whipped Potatoes
Roasted Red Rosemary Potatoes
New Potatoes
Baked Potato with Butter and Sour Cream

#### Grande

Three Salad Selections Three Entrée Selections Two Accompaniments



# **Dinner Buffets**

All Dinner Buffets include Fresh Brewed Coffee and Tazo Iced Tea Minimum 40 people If count falls below 40 an additional per person will apply

## The New Mexican

Beef Fajitas
Diced Tomatoes, Shredded Lettuce
Cheese, Onions, Sliced Jalapenos,
Fresh Salsa
Guacamole and Sour Cream
Green Chile Chicken Enchiladas
Red Chile Pork Tamales
Chile Rellenos
Chile Con Queso and Tortilla Chips
Hot Flour Tortillas
Refried Beans and Spanish Rice
Caramel Flan or Tres Leches Cake

## Little Italy

Antipasto Display
Grilled Vegetable Display with
Roasted Red Pepper Dip
Caesar Salad
Chicken Parmesan
Meat Lasagna
Pasta Primavera
Fresh Baked Garlic Bread
Green Beans Amandine
Pesto Rice
Tiramisu

## The Round Up

Mixed Green Salad Bowl garnished with Assorted Dressings and Croutons Deli Style Potato Salad Pineapple Coleslaw Sliced Barbecued Brisket of Beef Barbecued Chicken Smoked Sausage Ranch Style Beans Buttered Corn on the Cob Home Style Corn Bread and Rolls Apple Crumble