

DINNER BUFFETS



Please Note:

- All breakfast meal periods are based upon 1-hour of service.
- All lunch and reception meal periods are based upon 1.5-hours of service.
- All dinner meal periods are based upon 2-hours of service.
- Additional charges are applied for buffets, breaks, and receptions over the designated time periods.
- \$150 fee applied to parties with fewer than 25 people

Minimum 25 people

Combo Buffet

Appetizers:

- Chile con Queso
- Tortilla Chips and Salsa
- Marinated and Grilled Chicken and Spicy Taco Beef
- Flour Tortillas
- Spanish Rice and Charro Beans
- Grated Cheese, Lettuce, Pico de Gallo

Choice of:

- Poblano Chicken Enchiladas with Hatch Green Chile Sauce
- Chihuahua Cheese Enchiladas with Vegetarian Red Chile Sauce

\$35 per person

Country Buffet

Includes coffee service and refreshment

Appetizers:

- Chile con Queso
- Tortilla Chips and Salsa

Choice of Two Entrées:

- Mesquite Smoked Chateaux Loin Steak with Wild Mushroom Demi-glace
- Braised Roast of Veal with Porcini Mushrooms and Merlot Sauce
- Pepita Crusted Roughy with Chipotle Aioli (Fish)
- Blackened Red Fish with Roasted Shallot Sauce

Choice of Two Entrées:

- Wild Rice with Piñon Nuts and Dried Cranberries
- Green Chile Cheddar Mashed Potatoes
- Haricot Verts with Baby Carrots
- Spinach with Pine Nuts and Cherry Tomatoes
- Served with Dinner Rolls

\$39 per person