



# HOTEL SANTA FE

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CATERING MENU

# HOTEL SANTA FE

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WE DO IT ALL FROM THE BASIC TO THE ULTIMATE EXTREME.

WHETHER YOU PREFER A PLATED OR BUFFET STYLE MENU YOUR OPTIONS ARE LIMITLESS WITH US. OUR CATERING AND CULINARY TEAMS ENJOY THE CREATIVITY THAT EVERY OPPORTUNITY PROVIDES.

WE WILL CUSTOMIZE YOUR MENU TO CREATE SOMETHING PERFECT FOR YOUR EVENT TYPE, GROUP SIZE, BUDGET, PERSONAL PREFERENCES AND CULTURAL OR DIETARY NEEDS.

*na-thaunyo-kiina-wia*

*Ours is Another Way*

# BREAKFAST BUFFET

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## CONTINENTAL BREAKFAST

\$22 PER PERSON

Selection of Assorted Chilled Fruit Juices

Seasonal Display of Assorted Melon, Fruit and Berries

Chef's Selection of Assorted Breakfast Bakeries, Croissants and Bagels with Cream Cheese, Butter and Fruit Preserves

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas

## LAND OF ENCHANTMENT BREAKFAST BUFFET

\$26 PER PERSON

Selection of Assorted Chilled Fruit Juices

Seasonal Display of Assorted Melon, Fruit and Berries

Freshly Baked Cinnamon Twists with Butter

Chiliquiles: Scrambled Eggs with Red Chile, Strips of Corn Tortillas, Grated Cheese and Sautéed Bell Peppers

Yucatan Sausage Patties or Crispy Apple Smoked Bacon

Assorted Fruit Yogurts

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas

## TRADITIONAL BREAKFAST BUFFET

\$30 PER PERSON

Selection of Assorted Chilled Fruit Juices

Seasonal Display of Assorted Melon, Fruit and Berries

Chef's Selection of Assorted Breakfast Bakeries, Croissants and Bagels with Cream Cheese, Butter and Preserves

Assorted Dry Cereals and Granola with 2% and Skim Milk

Sausage Links, Honey Cured Ham or Applewood Bacon

Scrambled Eggs

O'Brien Potatoes with Sautéed Green Peppers

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas

*A plated breakfast? It's all up to you... nathaunyokiinawia*



## BREAKFAST BUFFET ADD ONS

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Specialty Blend Coffee, Decaffeinated Coffee,  
and Assorted Hot Teas  
\$42 PER GALLON

Assorted Chilled Fruit Juices  
\$26 PER CARAFE

Freshly Brewed Iced Tea with Lemon  
\$38 PER GALLON

Assorted Sodas and Bottled Waters  
\$3 EACH

Individual Fruit Yogurts  
\$3.50 PER PERSON

Whole Fresh Fruit  
\$3 PER PIECE

Variety of Cold Cereals and Granola  
with 2% or Skim Milk  
\$4 PER PERSON

Steel Cut Oatmeal with Brown Sugar and Raisins.  
\$5 PER PERSON

Assorted House made Muffins and Danish  
\$4.50 PER PERSON

Assorted Bagels with Cream Cheese  
\$39 PER DOZEN

Scrambled Eggs with Scallions and Red or Green Chile  
\$7 PER PERSON

Breakfast Burritos with Red and Green Chile,  
Choice of Apple Smoked Bacon or Chorizo  
\$9 PER PERSON

Warm Ham and Cheese Croissants  
\$6 PER PERSON

French Toast with Warm Maple Syrup  
\$6 PER PERSON

Apple Smoked Bacon  
\$5 PER PERSON

Sausage Links  
\$5 PER PERSON

Hatch Green Chile Chicken Sausage  
\$5 PER PERSON

Honey Cured Ham  
\$4.50 PER PERSON



## MEETING BREAKS

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### STANDARD

\$8 PER PERSON

Specialty Blend Coffee, Decaffeinated Coffee  
and Assorted Hot Teas

Variety of Soft Drinks and Bottled Waters

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### HEALTHY AND REFRESHING

\$16 PER PERSON

Fresh Crudité Shooters, House made Raspberry  
Granola Bars, Fruit Kabobs, Assorted Individual  
Yogurts

Fruit Infused Waters

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### COMFORTING

\$15 PER PERSON

Lemonade and Freshly Brewed Iced Teas

Variety of Soft Drinks and Bottled Waters

Soft Baked Pretzels with Mustard and Melted Cheese

Double Fudge Chocolate Brownies

### AFTERNOON ON THE PLAZA

\$17 PER PERSON

Mango and Melon Smoothies

Tri-Colored Tortilla Chips with Guacamole and Salsa

Assorted Jarritos Sodas and Topo Chico Sparkling Waters

Specialty Blend Coffee, Decaffeinated Coffee  
and Assorted Hot Teas

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### POWER

\$16 PER PERSON

Assorted Granola Bars, Trail Mix and  
Energy/Protein Bars

Selection of Whole Fruit

Biscochitos

Oatmeal Cookies

Energy Drinks and Bottled Fruit Juice

## MEETING ADD ONS

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Specialty Blend Coffee, Decaffeinated Coffee  
and Assorted Hot Teas  
\$42 PER GALLON

Assorted Sodas and Bottled Waters  
\$3 EACH

Freshly Brewed Iced Tea with Lemon  
\$38 PER GALLON

Chilled Fruit Juices  
\$26 PER CARAFE

Assorted Jarritos Sodas  
\$3 EACH

Topo Chico Sparkling Waters  
\$3 EACH

Regular or Strawberry Lemonade  
\$38 PER GALLON

Individual Tropicana Juices  
\$4 EACH

Mexican Horchata  
\$34 PER GALLON

Spa Infused Waters  
\$12 PER CARAFE

Individual Fruit Yogurts  
\$3 PER EACH

Assorted Freshly Baked Cookies  
\$34 PER DOZEN

House made Lemon Squares  
\$34 PER DOZEN

Double Fudge Chocolate Brownies  
\$34 PER DOZEN

House made Raspberry Granola Bars  
\$34 PER DOZEN

Haagen Daz Ice Cream Bars  
\$5 EACH

Seasonal Fresh Fruit and Berry Display  
\$6 PER PERSON

Whole Fresh Fruit  
\$3 EACH

Chocolate Dipped Strawberries  
\$24 PER DOZEN

Assorted Energy Bars, Candy Bars and Granola Bars  
\$4 EACH

Spicy Guacamole, Salsa and Tri Colored Tortilla Chips  
\$7 PER PERSON

Imported and Domestic Cheese Display with  
Assorted Crackers  
\$12 PER PERSON

Aged, Cured and Preserved Display of Prosciutto, Salami,  
Sopressata, Mixed Grilled and Pickled Vegetables with  
Assorted Olives, House Made Jams Crusty Breads and  
Flavored Oils  
\$18 PER PERSON

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# LUNCH BUFFET

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## NEW MEXICAN DELI BUFFET

\$29 PER PERSON

Southwestern Style Coleslaw with Julienne Jicama, Carrots, Radishes and Fresh Limes

Fresh Fruit Salad with Citrus Ancho Chile Dressing

Sliced Black Forest Ham, Achiote Rubbed Roast Beef, Lime Cilantro Marinated Chicken Breast and Grilled Seasonal Vegetables

Assorted Sliced Cheeses to Include Pepperjack, Swiss and Cheddar

Sandwich Accompaniments to Include Lettuce, Sliced Tomato, Red Onion, Mustard and Mayonnaise and Barrio Brinery Pickle Spears

Assorted Sliced Sage Bakehouse Breads

Double Fudge Chocolate Cake

Freshly Brewed Iced Tea with Lemon

## NORTH OF THE BORDER BUFFET

\$33 PER PERSON

Chimayo Chile Tortilla Soup with Red Chile Tortilla Strips

Southwestern Caesar Salad with Red Chile Croutons, Fresh Roma Tomato and Chipotle Caesar Dressing

Beef, Chicken and Vegetarian Fajitas with Warm Flour Tortillas

Marinated Nopales with Red Pepper and Cilantro Dressing

Roasted Corn with Tomato and Jalapenos

Housemade Salsa, Shredded Cheddar Jack Cheese, Sour Cream and Spicy Guacamole

Spanish Style RICE with Sautéed Carrots, Onions and Celery

Tres Leches Cake

Freshly Brewed Iced Tea with Lemon

## SOUTHWESTERN BBQ BUFFET

\$33 PER PERSON

Seasonal Field Greens, Parmesan Crisps with Red Pepper and Assorted Dressings

CHOOSE TWO OF THE FOLLOWING:

-Slow Roasted Chipotle Rubbed Beef Brisket

-Cedar Planked Salmon with Sundried Cranberry Pico de Gallo

-Hickory House Smoked Chicken

Chimayo Chile Baked Beans

Southwestern Style Slaw with Jicama, Sundried Apricots and Fresh Cilantro

Green Chile Corn Bread with Honey Butter

Maple Bread Pudding with Jack Daniels sauce

Freshly Brewed Iced Tea with Lemon

*A plated lunch? It's all up to you... na-thaunyo-kiina-wia*

A 20% TAXABLE SERVICE CHARGE WILL BE ADDED TO ALL CATERING FOOD AND BEVERAGE CHARGES



## BOX LUNCHES

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ALL BOX LUNCHES INCLUDE LETTUCE,  
TOMATO, ONE SIDE, CHIPS, WHOLE  
FRUIT OR COOKIE AND BOTTLED WATER

\$22 EACH

Smoked Turkey and Pepper Jack Cheese  
on Hoagie Roll

Hot Salami, Cappelletti and Provolone Cheese,  
Basil Aioli on Hoagie Roll

Rare Roast Beef and Swiss Cheese on Hoagie Roll

Achiote Grilled Chicken with Pepper Jack Cheese,  
NM Green Chile in a Tortilla Wrap

Tuna Salad with Sprouts on a Ciabatta Square

Seasonal Grilled and Marinated Vegetables,  
Goat Cheese on Ciabatta Square

### CHOOSE ONE SIDE

Pineapple-Apricot Coleslaw with Brown Sugar Soy  
Dressing

Penne Pasta, Roasted Pepper and Asparagus Salad  
with Basil Pesto

Tri-color Quinoa, Cranberries and Arugula Salad



## STATIONARY DISPLAYS

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### SALSA AND GUACAMOLE DISPLAY

\$12 PER PERSON

Traditional Spicy Guacamole, White Bean Guacamole, Salsa Ranchero, Tomatillo Salsa, Fire Roasted Chipotle Salsa and Fresh Pico de Gallo Served with Red Chile Seasoned Tortilla Crisps

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### IMPORTED AND DOMESTIC CHEESE

\$14 PER PERSON

Assortment of Artisanal Cheeses with Crackers and Fresh Fruit Garnishes

### CRUDITÉ

\$12 PER PERSON

Assorted Fire Roasted Vegetables Including Portobello Mushrooms, Asparagus Spears, Red Bell Peppers, Zucchini, Yellow Squash, Marinated Artichoke Hearts, Baby Carrots, Julienne Jicama

Served with Hummus and Pita Chips

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### ANTIPASTO

\$15 PER PERSON

Smoked and Cured Meats, Marinated Olives, Asparagus, Hearts of Palm, Fried Artichokes and Roasted Pepper Baguettes

### SABANA OF BEEF

\$13 PER PERSON

Chilled Red Chile Marinated Steak with Chimichurri Sauce, Sliced Cherry Tomatoes, Jalapenos and Warm Miniature Flour Tortillas

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### POACHED SALMON

\$13 PER PERSON

Garnished with Caper Berries, Chopped Red Onion, Diced Tomato, Sliced Lemon and Dill Cream Cheese and Toast Points



## CULINARY CARVING AND ACTION STATIONS

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\$100 CULINARY FEE PER STATION

### ACHIOTE RUBBED ROASTED BEEF TENDERLOIN

\$15 PER PERSON

With Creamy Horseradish and Sliced Silver Dollar Rolls

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### SAGE RUBBED ROASTED TURKEY BREAST

\$13 PER PERSON

With Green Chile Cornbread and Pan Gravy

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### RED CHILE AND HONEY PORK LOIN

\$13 PER PERSON

With Cranberry Aioli, Traditional Gravy, Petite  
Croissants and Garden Vegetable Stuffing

### ARTICHOKE CRUSTED CEDAR PLANK ROASTED SALMON

\$14 PER PERSON

With White Wine & Dill Creme Sauce

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### MAPLE-PINEAPPLE GLAZED HAM

\$13 PER PERSON

With Whole Grain Mustard and Sliced Silver Dollar Rolls

### PASTA STATION

\$12 PER PERSON

Choice of Pasta with Roasted Garlic, Italian  
Sausage, Broccoli, Julienne Carrot, Mushrooms,  
Basil-Pesto Cream, Marinara and Grated Parmesan

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### BURRITO AND FAJITA STATION

\$12 PER PERSON

Southwestern, Sizzling, Overstuffed, Made to Order.  
Beef, Chicken, or Vegetarian

# HORS D'OEUVRES

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SERVED PASSED OR STATIONARY;  
PRICE PER PIECE

Grilled Beef Satay with Spicy Peanut Sauce - \$4

Grilled LOLLIPOP Lamb Chops with Mustard  
Chipotle Glaze - \$4

Savory Grilled Quail Legs with Raspberry  
Jalapeno Glaze - \$4

Slow Cooked Duck Breast Served on Herbed  
Baguette and Cranberry Pico de Gallo - \$4

Seared Chicken Skewers with Ancho Chile  
Dipping Sauce - \$3.50

Pressed Cantaloupe Spheres Wrapped in Prosciutto  
- \$3.50

Miniature Crab Cakes with Cilantro Mango Chutney  
- \$4

Salmon Gravlax Tostada with Dill Crema  
and Baby Frisee Salad - \$4

Peruvian Market Ceviche on Red Corn Tostada  
and Jalapeno Crema - \$4

Ceviche Shooters - \$4

Grilled Chipotle Shrimp with Fresh Guacamole  
on Blue Corn Tortilla Chip - \$4

Yellow Fin Tuna Tartare on a Sesame Cones with  
Wasabi Cilantro Crema - \$4

Assorted Gazpacho Shooters - \$3.50

Grilled Zucchini, Roasted Tomato and  
Mushroom Bouche - \$3.50

Miniature Caprese Skewers with Balsamic Drizzle  
- \$3.50

Roasted Wild Mushroom and Cheese Empanadas  
- \$3.50

Spinach and Feta Spanakopita Triangles  
- \$3.50

Crispy Vegetarian Spring Rolls with Sweet Chili Dip  
- \$3.50

# DINNER BUFFET

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## AMAYA DINNER BUFFET

\$38 PER PERSON

Spinach Salad with Crispy Fried Artichoke Heart and Bacon Vinaigrette

Penne Pasta with Greek Olives, Roma Tomatoes, Grilled Asparagus and Mozzarella Cheese

### CHOOSE TWO

-Slow Roasted Chimayo Chile Rubbed Chicken with Toasted Pinon and Cilantro Orzo

-Seared Salmon with Saffron Polenta and Dill Butter Sauce

-London Broil with Roasted Garlic Mashed Potatoes and Port Wine Sauce

Sautéed Seasonal Vegetables

Chocolate Mousse Cake

Almond Pear and Raspberry Torte

## VIVA MEXICO

\$42 PER PERSON

Chimayo Red Chile and Chicken Tortilla Soup

Spring Mix with Grilled Sweet Potato, Roasted Peppers, Jicama and Achiote Caesar Dressing

Nopales Salad with Roasted Corn, Jalapenos and Cilantro-Lime Vinaigrette

Marinated Beef, Chicken and Vegetarian Fajitas with Warm Tortillas, Pico de Gallo, Shredded Cheese, Sour Cream and Guacamole

Pork Carnitas with Lemon Wedges

Red Chile Pork and Vegetarian Tamales

Slow Simmered Ranchero Beans

Traditional Caramel Flan and Biscochito Cookies

## NATIVE AMERICAN HARVEST BUFFET

\$44 PER PERSON

Three Sisters Salad with Squash, Native Beans and Roasted Sweet Corn

Spring Mix Salad with Grilled Asparagus, Roasted Sweet Peppers, Crispy Garbanzos and Thyme Vinaigrette

### CHOOSE TWO

-Buffalo Pot Roast with Carrots and Sweet Onion

-Sage Roasted Game Hen with Forest Mushroom Quinoa

-Achiote Rubbed Pork Roast with Wild Rice Pilaf

-Cornmeal Crusted Trout with Pinon-Lemon Butter

Green Chile Potato Gratin

Corn Muffins with Whipped Honey Butter

Feast Day Indian Pies

# IDEAS FOR PLATED DINNERS

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## OPTION 1

### BABY SPINACH AND FRISEE SALAD

with Strawberries, Candied Walnuts, Blue Cheese and Balsamic Vinaigrette

### PAN ROASTED ALL NATURAL CHICKEN BREAST

with Herbed Polenta, White Beans, Roasted Tomatoes, Wilted Arugula and Natural Pan Jus

### BOURBON VANILLA CRÈME BRULEE

with Mocha Crema

## OPTION 2

### TOMATO GAZPACHO

with lemony crème fraiche

### FIVE PEPPER CRUSTED BEEF TENDERLOIN FILET

With Caramelized Onion, Oven Roasted Asparagus, Porcini Mash and Natural Beef Jus

### FLOURLESS CHOCOLATE CAKE

with Fresh Berry Salsa

## OPTION 3

### SUMMER, LOCAL GARDEN GREENS

with radish, red onion, cucumber and creamy garlic dressing

### PAN SEARED CHILEAN SEA BASS

with Thyme Risotto, Sunburst Squash & Baby Carrots and Myer Lemon Cream

### RASPBERRY CHEESECAKE

with mango dots



## IDEAS FOR SPECIALTY PLATED DINNERS

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### DINNER AT THE OPERA

#### PASSED CANAPES

Skewered Ensalada Caprese with Basil and Cracked Peppercorns

Crab Cakes with Spicy Remoulade

Seared Duck Breast with Port Marinated Cherries on Rosemary Bruschetta

#### FIRST COURSE

Grilled Summer Peach Salad with Fresh Blueberries, Arugula, Goat Cheese and Herbed Vinaigrette

#### INTERMEZZO

Ruby Red Grapefruit and Campari Granita

#### ENTRÉE

Pan Seared Chilean Seabass with Roasted Red Pepper-Sweet Corn Risotto, Sautéed Wild Mushrooms, Baby Bok Choy and Rhubarb Coulis

#### DESSERT

Trio of Ghirardelli Chocolate Pot de Crème, Vanilla Mousse Tower and Strawberry Dipped Biscotti

### A SPRING REHEARSAL DINNER AT GERALD PETERS GALLERY

#### BUTLER PASSED HORS D'OEUVRES

Smoked Salmon Tartine with Herbed Cream Cheese and Paper Thin Radish

Heirloom Gazpacho Shooters

Colorado Rosemary Lamb Chop with Currant Port Glaze

Fresh Oyster with Citrus and Wasabi Melon Mignonette

Asparagus and Ricotta Toasts

#### ARTISAN CHEESE BOARD

A Selection of Speciality Cheeses displayed with Sugared Berries, Housemade Chutneys and Artisan Breads

#### FIRST COURSE

Micro Baby Greens, Roasted Plum Tomatoes, Buffalo Mozzarella, served with Basil Pesto Vinaigrette

#### ENTRÉE

Roasted Petite Filet and Herb Crusted Halibut with Grilled Asparagus & Baby Carrot Bundles, Chive Mashed Potatoes and Cucumber Hollandaise

#### DESSERT

Espresso-Chocolate Mousse Tower with Vanilla Bean Whipped Cream

Bittersweet Chocolate Covered Seasonal Berries and Petite Fours



## IDEAS FOR SPECIALTY PLATED DINNERS

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### HOLIDAY SOIREE AT THE GOVERNOR'S MANSION

ORANGE - ROSEMARY KIR AND RED DELICIOUS APPLE MARTINIS ARE OFFERED AS GUESTS ARRIVE

#### PASSED HORS D'OEUVRES

Miniature French Brie Tartlets with Apple Butter

Wild Boar Sausage on Crispy Polenta Cake with Cranberry Chutney

Maple Glazed Butternut Squash and Date Skewers

Rosemary Lemon Marinated Baby Lamb Chops with Red Currant Port Glaze

#### WINTER SOUP AND PANINI BAR

Vermont Cheddar Apple Soup

New England Lobster and Roasted Corn Bisque

Creamy Tomato Soup with basil oil

#### THREE CHEESE WITH POACHED PEAR COMPOTE PANINI

Smoked Free-Range Chicken with fresh Mozzarella and Pesto panini

Black Forest Ham Swiss Cheese with Dijonaise panini

#### HOLIDAY BUFFET

Mixed Farmers Greens, Spiced Pecans, Caramelized Pear, Blue Cheese with Champagne Vinaigrette

Beef Tenderloin au Poivre served with Creamy Horseradish, Charred Tomato Demi Glace and Sliced French Baguette

Pan Seared Organic Salmon with Blood Orange Beurre Blanc

Wild Rice with Pistachios and Cherries

Oven Roast Winter Root Vegetables with Crispy Shallots and Tarragon

Vermont Goat Cheese, Chive and Yukon Gold Bake

#### DESSERT BUFFET

Mini Crème Brulee in Ginger, Espresso and Grand Marnier

Home-style Bread Pudding with Bourbon Sauce

Assorted Holiday Cookies with shots of milk

Southwest Chocolate Truffles

House Made Peppermint Infused Hot Cocoa & Irish Coffee

## BEVERAGE SERVICE

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### HOSTED OR CASH BAR

Speciality Drinks - \$11

Premium Mixed Drinks - \$8

House Wines - \$7

Imported/Micro Beers - \$5

Domestic Beer - \$4

Non Alcoholic Beers - \$4

Assorted Soft Drinks - \$3

Sparkling and Still Waters - \$3

BARTENDER/BAR SETUP FEE OF \$75 WILL APPLY  
TO EACH BAR. ONE BAR PER 75 ATTENDEES



## GENERAL CATERING INFORMATION

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A 20% Taxable Service Charge Will Be Added to All Catering Food and Beverage Charges

Buffet Prices are Based on One Hour Food Service. Additional Hours Will Be Charged in ½ Hour Increments

Off Premise Catering Events Are Subject to Additional \$5 per Person Catering Fee

All Prices Include Standard China, Glass, Silverware, Chairs, Tables, White Linens and Centerpieces

Specialty Linens, Chairs and Centerpieces are Available at Additional Charge

OFF PREMISE EVENTS MORE THAN 20 MILES FROM HOTEL SANTA FE WILL BE SUBJECT TO THE FOLLOWING FEES:

Chef - \$30 PER HOUR

Banquet Captain - \$25 PER HOUR

Servers - \$20 PER HOUR

Bartenders - \$25 PER HOUR (IN ADDITION TO \$75 FEE)

Setup and Teardown Personnel - \$20 PER HOUR (NO SETUP FEE)

TRUCK RENTALS:

Small Truck or Van - \$150

Large Truck (16' or Larger) - \$200

OFF PREMISE LIQUOR PERMITS:

State Law Requires Certain Off-Premise Events Are Required to Obtain a Temporary Liquor License at \$125

STATE LIQUOR REGULATIONS:

The New Mexico State Alcohol and Gaming Commission Regulates the Sale and Service of All Alcoholic Beverages and Hotel Santa Fe is Responsible for the Administration of All State Alcohol Regulations. Hotel Santa Fe Reserves the Right to Refuse Alcohol Service to Any Group or Individual. Additionally, All Alcohol Served by Hotel Employees Must be Purchased Through and Delivered by a Licensed Distributor. Hotel Santa Fe Reserves the Right to Refuse Delivery and Service of Any Alcohol That Does Not Adhere to This Policy.

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