



# Gourmet Menu

TRADITIONAL

MP | Minimum of 30 guests

## APPETIZERS

### Vegetable Platter

Assortment of vegetables served with our house ranch

### Caprese Skewers

Fresh mozzarella, cherry tomatoes, and basil

### Focaccia with Olive Oil Dip

House made focaccia served with an herb olive oil dip

### Burrata & Steak

Burrata cheese and steak served on top of crostinis

### Shrimp Cocktail

Shrimp served with cocktail sauce

### Pear & Brie Crostinis

Grilled pears and brie served on top of crostinis

### Swedish Meatballs

Swedish meatballs served on skewers

## SIDES

### Roasted Asparagus

### Roasted Brussel Sprouts

### Roasted Rainbow Carrots

### Roasted Green Beans

### Garlic Mashed Potatoes

### Homestyle Mashed Potatoes

### Loaded Baked Potatoes

### Rice Pilaf

Prices subject to change

## ENTREES

### Roast Beef

Slow roasted beef with gravy

### Steak Gorgonzola Alfredo

Tender ribeye steak with gorgonzola alfredo, sun dried tomatoes, and spinach

### Roasted Chicken

Slow roasted half chicken with our house blend

### Chicken Marsala

Chicken sautéed in marsala wine, mushrooms, and garlic served with pasta

### Chicken Piccata

Chicken breast seasoned with lemon and capers with pappardella noodles

### Honey Glazed Salmon

Pan-seared salmon fillets with honey glaze

### Blackened Ahi Tuna

Blackened ahi tuna steaks

### Herb and Cheese Ravioli

House-made herb and cheese ravioli served with a tomato coulis sauce

### Lasagana

Layers of house made lasagna pasta, tomato sauce, ground beef and cheese. Can be made vegetarian.

## SOUPS & SALADS

### Tomato Bisque

Herb and tomato soup served with cream

### French Onion

Caramelized onions, topped with toasted bread and cheese

### Garden Salad

Spring mix with tomatoes, cucumbers, carrots

### Strawberry Walnut Salad

Spinach and mixed greens with walnuts, strawberries, and balsamic vinaigrette

### Green Goddess

Mixed greens, sprouts, radish, avocado, cucumber, and edamame

## DRINKS

### By The Gallon

House Iced Tea and Water

Included

**Hibiscus Tea** \$12

**Strawberry Dragonfruit** \$12

**Lemonade** \$12

**Mandarin Cardamom** \$12

**Farmers Punch** \$12

## BEER AND WINE PACKAGE

**Cash Bar** \$250

**2 Drinks Per Guest** \$11/guest



# Gourmet Menu

NEW MEXICO PLATTER BAR  
\$35 Per Person | Minimum of 20 guests

## YOUR CHOICE OF TWO APPETIZERS

**Chips and Salsa**  
**Chips and Queso**  
**Chips and Guacamole**

## YOUR CHOICE OF 2 ENTREES

### Tacos

*Ground Beef*  
*Chicken*  
*Steak*  
*Mushroom Al Pastor*

### Nachos

*Ground Beef*  
*Chicken*  
*Steak*  
*Mushroom Al Pastor*

### Enchiladas

*Green Chile*  
*Red Chile*  
*Chicken*

### Taquitos

*Ground Beef*  
*Chicken*  
*Steak*  
*Mushroom Al Pastor*

### Fajitas

*Chicken*  
*Steak*  
*Mushroom Al Pastor*

## YOUR CHOICE OF TWO SIDES

**Spanish Rice**  
**Refried Beans**  
**Calabacitas**  
**Elote Creamed Corn**

## INCLUDED

**Shredded Lettuce**  
**Diced Tomatoes**  
**Shredded Cheese**  
**Diced Onions**  
**Sour Cream**  
**Sopapillas and Honey**

## DRINKS

*By The Gallon*  
*House Iced Tea and Water Included*

**Hibiscus Tea** \$12

**Strawberry Dragonfruit** \$12

**Lemonade** \$12

**Mandarin Cardamom** \$12

**Farmers Punch** \$12

## BEER AND WINE PACKAGE

**Cash Bar** \$250

**2 Drinks Per Guest** \$11/guest

*Prices subject to change*



# Gourmet Menu

PASTA BAR

\$35 Per Person | Minimum of 20 guests

## YOUR CHOICE OF TWO PASTAS

Pappardelle

Rigatoni

Farfalle

Spaghetti

Fettuccine

## YOUR CHOICE OF TWO SAUCES

Tomato Sauce

Alfredo

Lemon Garlic

Mushroom

Tuscan Garlic

Marsala

## YOUR CHOICE OF TWO PROTEINS

Steak

Chicken

Mushroom

Shrimp

## YOUR CHOICE OF SIDE

Roasted Asparagus

Roasted Broccoli

Parmesan Green Beans

Mushrooms

Roasted Zucchini

## YOUR CHOICE OF BREAD

Yeast Rolls

French Baguettes

Focaccia

Garlic Bread

## DRINKS

*By The Gallon*

House Iced Tea and Water Included

Hibiscus Tea \$12

Strawberry Dragonfruit \$12

Lemonade \$12

Mandarin Cardamom \$12

Farmers Punch \$12

## BEER AND WINE PACKAGE

Cash Bar \$250

2 Drinks Per Guest \$11/guest

*Prices subject to change*