



*249 East NM 118 State HWY
Church Rock, NM 87311*

Mario Dubinin
FRNC: (505) 905-7105
[*catering@nngc.org*](mailto:catering@nngc.org)

CATERING GUIDE

PLATED BREAKFAST:

8 A.M. – 11 A.M.

BREAKFAST 1

Hot Oatmeal
(Condiments: Brown Sugar, Raisins, Milk)
Fresh Seasonal Fruit
\$9 per guest

BREAKFAST 2

Fluffy Scrambled Eggs Country Style
Breakfast Potatoes Apple Wood
Bacon & Sausage Links Fresh
Seasonal Fruit
Fresh tortillas
\$12 per guest

BREAKFAST 3

Fluffy Scrambled Eggs

Pancakes OR French Toast w/ Syrup
Apple Wood Bacon & Sausage Link
Savory Breakfast Potatoes
\$11 per guest

STEAK AND EGGS

8 oz Rib Eye Steak
Fluffy Scrambled Eggs
Savory Breakfast Potatoes
Butter Croissants
\$15 per guest

COUNTRY FRIED STEAK

SERVED WITH GREEN CHILI

COUNTRY GRAVY

COUNTRY BREAKFAST POTATOES

SCRAMBLED EGGS

\$9 PER GUEST

****ALL PLATED SERVED WITH CHOICE OF TOAST AND CONDIMENTS****

WHEAT OR WHITE

Add \$2 per person
Choice of Coffee, Orange Juice, Asst. Tea

05/10/2019

A LA CARTE BREAKFAST MENU

Mini Bagels & Butter Croissants	\$21 per dozen
Jams, Butter, Cream Cheese	
Apple, Raspberry, Pecan Danish	\$22 per dozen
Assorted Donuts.....	\$16 per dozen
See Chef for Assortment	
Assorted Mini Muffins	\$21 per dozen
Assorted Individual Fruit Yogurt	\$1.50 each
Seasonal Sliced Fresh Fruit Tray.....	\$25 small
	\$50 large
Assorted Whole Fresh Fruit.....	\$22 per dozen
Assorted Breakfast Cereals.....	\$50 per service
2% Milk	
Hot Oatmeal.....	\$3.00 per guest
Brown Sugar, Raisins & 2% Milk	

A LA CARTE SNACK MENU

Assorted Cookies	\$18 per dozen
Assorted Bagged Chips	\$15 per dozen
Assorted Candy Bars	\$24 per dozen
Assorted Granola Bars	\$24 per dozen
Chips & Salsa	\$25

A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee	\$22 per gallon
Freshly Ground Brewed Decaffeinated Coffee	\$20 per gallon
Assorted Hot Teas, Hot Chocolate	\$17 per gallon
Iced Tea	\$12 per gallon
Fresh Orange Juice.....	\$18 per gallon
Assorted Single-Serve Bottles of Juice.....	\$2.25 ea
Assorted Canned Soft Drinks.....	\$1.50 ea
Coca Cola Products	
Bottled Water.....	\$1.00 ea
Single Servings of Milk.....	\$1.50 ea
Chocolate or 2% Milk	
Energy Drinks.....	\$3.50 ea
Lemonade.....	\$13 per gallon
Strawberry Lemonade	\$14 per gallon

BREAK STATIONS

All Break Stations served with Gourmet Freshly Ground Coffee & Assorted Hot Teas

BREAK 1

Assorted Bagged Chips
Assorted Danish & Cookies
Assorted Canned Sodas
\$8 per guest

BREAK 2

Assorted Fresh Cut Melons
Assorted Yogurt
Trail Mix
Granola Bars
Bottled Juices
\$12 per guest

BREAK 3

Assorted Candy Bars
Whole Fresh Fruit
Assorted Nut Mix
Fresh Baked Cookies &
Brownies
Assorted Sodas
\$14 per guest

PLATED LUNCH SANDWICHES

Grilled Turkey Sandwich

Grilled Turkey w/ Swiss Cheese, Tomatoes, Bacon on Sour Dough
Fresh Seasonal Fruit
Pasta Salad
Slice of Carrot Cake
\$14 per guest

CLUB WRAP

Shaved Turkey, Smoke Shaved Ham, Apple Wood Bacon, Swiss Cheese Crisp
Lettuce, salsa, mayo and avocado all wrapped in a whole wheat tortilla Fresh
Seasonal Fruit
Oatmeal Cookies
Asst. Chips
\$10 per guest

Tuna Croissant

Tuna w/Crisp Lettuce, Tomato, Mayo
Stacked High on a Croissant Served
with an Assorted Bag of Chip,
Chocolate Chip Cookie
Fresh Seasonal Fruit
\$12 per guest

SALADS & LUNCH ENTRÉE'S

*All Lunch Entrée's Served w/ House Salad with Dressings
(Ranch, Low Fat Italian, Thousand Island, Blue Cheese)*

COUNTRY FRIED STEAK Country

Mash w/ Gravy Steamed
Mixed Vegetables
\$13 per guest

SOUTHWEST MEATLOAF

Green Chili Mash
Steamed Mix Vegetables
\$14 per guest

SALISBURY STEAK

Mashed Potatoes w/ mushroom gravy
Mixed Vegetables
\$13 per guest

8OZ. RIB EYE STEAK

Twice Bake Potato or Mashed Potatoes w/ Gravy
Seasonal Vegetables
\$17 per guest

8OZ. N.Y. STEAK & SHRIMP

Mashed Potatoes w/ Gravy
Candied Baby Carrots or Mixed Vegetables
\$18 per guest

CHICKEN CAESAR SALAD

Classic Caesar Salad with Grilled Chicken, Garlic-
Herb Croutons & Parmesan Cheese, House Caesar
Chef's Dessert
\$16 per guest

CHEF SALAD

A delicious combination of Turkey, Bacon, Eggs,
Red Onion, Tomato & Cucumbers
Nestled on a bed of Fresh Garden Greens
with Gorgonzola Cheese & Ranch Dressing
Chef's Dessert
\$ 14 per guest

SOUTHWEST SHRIMP SALAD

Tossed Green Salad topped with Tiger Shrimp,
garnished with, Black Beans, Roast Corn Pico
De Gallo, Jack Cheese
Chef's Dessert
\$20 per guest

HOT HORS D'OEUVRES

per 50 Pieces

Crab Ravioli with Marinara - \$75
Swedish Meatballs - \$50
Spicy Chicken Wings - \$60
Pork Egg Rolls with Soy Mustard - \$60
Shrimp Spring Rolls - \$75

Coconut Shrimp w/ spicy orange
marmalade - \$75
Jalapeño Poppers w/ raspberry compote -
\$5

Party Trays

SOUTH OF THE BORDER

Blue & Yellow Corn Tortilla Chips

Fresh Homemade Salsa & Guacamole Warm

Chili con Queso
Chicken Quesadillas
\$6 Per Person

CRUDITÉS TRAY Carrot &

Celery Sticks Broccoli
Cauliflower Florets
Mushrooms
Asparagus & Zucchini
w/ Ranch Dressing
\$8 Per Person

FRESH FRUIT TRAY

Sliced Cantaloupe
Honeydew
Watermelon
Pineapple
Assorted Grapes
Orange Slices, Berries (seasonal)
Yogurt Dip
\$7 Per Person

DINNERS PLATED

All Dinner Entrée Served w/ House Salad with Dressings

(Ranch, Low Fat Italian, Thousand Island, Blue Cheese)

CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce
Chef's Seasonal Roasted Vegetable
Wild Rice Pilaf
Freshly Baked Dinner Rolls & Butter
\$16 per guest

ROASTED PORK LOIN

w/ Cranberry Compote, stuffed with corn bread dressing
Chef's Seasonal Roasted Vegetable
Fettuccine with Butter & Fresh Parsley
Dinner Rolls & Butter
\$18 per guest

BRAISED SHORT RIBS

Cut Beef Ribs
Cabernet
Sauce
Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes
Dinner Rolls & Butter
\$18 per guest

GRILLED SALMON

Teriyaki Glaze
Chef's Seasonal Roasted Vegetable
Roasted Yukon Gold Potatoes
Freshly Baked Dinner Rolls & Butter
\$20 per guest

TENDERLOIN & SHRIMP

The most tender Certified Angus Beef with grilled Tiger
Shrimp, marinated in Herb Oil Chef's
Seasonal Roasted Vegetable
Steamed Buttered Yukon Potatoes
Freshly Baked Dinner Rolls & Butter
\$35 per guest

FILET MIGNON

8 OZ PORTION
Navajo Beef cooked medium rare
Wrapped in Bacon with a Pinot Noir Sauce
Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes with Gravy
Freshly Baked Dinner Rolls & Butter
\$35 per guest

SLOW-ROASTED PRIME RIB

CARVED TO ORDER
Creamed Horseradish & au Jus Chef's Seasonal
Roasted Vegetable Mashed Yukon Gold
Potatoes with Gravy Dinner Rolls &
Butter
\$22 per guest

FILET MIGNON & LOBSTER

Tail
Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes with Gravy
Freshly Baked Dinner Rolls & Butter
\$28 per guest

SELECTED DESSERTS

\$5.25 PER PERSON

N.Y. Cheese Cake
w/STRAWBERRY
TOPPING

DEEP DISH APPLE PIE
& VANILLA ICE CR
*

Out of this world
Chocolate Cake

Bring Own Cake \$1.00 per guest

05/10/2019

AUDIO-VISUAL AND MISCELLANEOUS EQUIPMENT

- Facsimiles\$1 each per page
- Photo Copies\$.50 black & white, \$1 color per page
- Laptop Computer\$25 each per day
- Podium.....\$20 each per day
- Cordless Handheld Microphone & Stand.....\$10 each per day
- LCD Projector with Cart.....\$25 each per day
- 6' X 8' Portable Screen.....\$10 each per day
- A/V Cart\$10 each per day
- Extension Cord w/ Surge Protector.....\$5 each per day
- Internet service (Wi-Fi).....\$50 per day

ROOM RATES

- Room A\$200
- Room B\$200
- Room A & B\$400
- Patio Area.....\$150
- Room A & B & Patio.....\$500
- Clean-up Fees (Packing of personal items left in room).....\$250

Rates subject to additional rental fee beyond contracted times @ \$100 per hour

OFF-SITE CATERED EVENTS

Off Property Events

MILEAGE FEE

\$.55 per mile

Tables..... \$12 per table
Linen- tablecloth & napkin \$12 per table
Service staff\$15 per hour, per server
(1 server per 20 guests)

FOOD ALLERGY NOTICE

**PLEASE BE ADVISED THAT
FOOD PREPARED HERE MAY
CONTAIN THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN,
PEANUTS, TREE NUTS, FISH
AND SHELLFISH**

SmartSign.com • 800-952-1457 • SZ-0430

05/10/2019

||| 002018