



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

***Mario Dubinin***

*(505) 870-4821*

*FRNC: (505) 905-7105*

*[MarioDubinin@nnge.org](mailto:MarioDubinin@nnge.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

**\$10 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

### 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.....	\$28 small
	\$52 large
Assorted Whole Fresh Fruit.....	\$22 per dozen
Assorted Breakfast Cereals.....	\$50 per service
2% Milk	
Hot Oatmeal.....	\$3.50 per guest
Brown Sugar, Raisins & 2% Milk	

### A LA CARTE SNACK MENU

Assorted Cookies .....	\$18 per dozen
Assorted Bagged Chips .....	\$16 per dozen
Assorted Candy Bars.....	\$24 per dozen
Assorted Granola Bars .....	\$24 per dozen
Chips & Salsa.....	\$25 serves 8

### A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee.....	\$24 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.....	\$2.50 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  
***\$10.75 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  
***\$13.50 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  
**\$13.75 per  
guest**

### **SOUTHWEST MEATLOAF**

Green Chili Mash  
Steamed Mix Vegetables  
**\$14.25 per  
guest**

### **SALISBURY STEAK**

Mashed Potatoes w/ mushroom gravy  
Mixed Vegetables  
**\$13.75 per  
guest**

### **8OZ. RIB EYE STEAK**

Twice Bake Potato or Mashed Potatoes w/ Gravy  
Seasonal Vegetables  
**\$17.75 per  
guest**

### **8OZ. N.Y. STEAK & SHRIMP**

Mashed Potatoes w/ Gravy  
Candied Baby Carrots or Mixed Vegetables  
**\$18.75 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  
**\$14.75 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  
**\$21 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<br>marmalade - \$75 |
|  | Jalapeño Poppers w/ raspberry compote -<br>\$5     |

### **Party Trays**

#### **SOUTH OF THE BORDER**

Blue & Yellow Corn Tortilla Chips

Fresh Homemade Salsa & Guacamole Warm

Chili con Queso  
Chicken Quesadillas  
\$6.75 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  
**\$16.50 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  
**\$18.50 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  
**\$21 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  
**\$22.50 per  
guest**

### **FILET MIGNON & LOBSTER**

**Tail**  
Chef's Seasonal Roasted Vegetable  
Mashed Yukon Gold Potatoes with Gravy  
Freshly Baked Dinner Rolls & Butter  
**\$39 per guest**

**SELECTED DESSERTS**

**\$5.99 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*

### **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
- ☐ Staff gratuity for all events .....18% of food  
and beverage

### **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

\$.65 per mile

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

- The catering events are not confirmed until there is a \$400.00 deposit paid.
- Since the Navajo Nation is under code yellow, we allow up to 150 guests for the catering event.
- We are not allowing DJs or live entertainment at this time.
- All food and beverages are to be ordered from the casino, no outside food/drinks.
- One week before the catering event, I will need the total number of guests, as well as 50% of the catering bill paid.
- Two days before the event, I will need the catering bill to be 100% paid.
- If there is a request for drop off catering, we only drop off the food/drinks. There will be no servers that will be there dish out the food. The food will be packed in to-go boxes.

## **FOOD ALLERGY NOTICE**

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

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