

FIRE ROCK

NAVAJO CASINO™

249 East NM 118 State HWY
Church Rock, NM 87311

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CATERING GUIDE

PLATED
BREAKFAST:
8 A.M. – 11 A.M.

BREAKFAST 1
Hot
Oatmeal
(Condiments: Brown Sugar, Raisins,
Milk) Fresh Seasonal Fruit
\$11 per guest

BREAKFAST
2
Fluffy Scrambled Eggs Country
Style Breakfast Potatoes Apple
Wood Bacon & Sausage Links
Fresh Seasonal Fruit
Fresh
tortillas
\$13 per guest

BREAKFAST 3
Fluffy Scrambled Eggs
Pancakes OR French Toast w/ Syrup
Apple Wood Bacon & Sausage Link
Savory Breakfast Potatoes
\$12 per guest

STEAK AND EGGS

8oz Ribeye steak
with fluffy
scrambled eggs,
savory potatoes
and croissants
with butter
\$16.50 per
guest

COUNTRY FRIED STEAK

Served with green chili
country gravy
Breakfast potatoes and
Scrambled eggs
\$10 per guest

****All Plated & Served With Choice of Toast****
Wheat or white

Add \$2 per person
Choice of Coffee, Orange Juice
or Assorted hot tea

A LA CARTE BREAKFAST MENU

Mini Bagels & Butter Croissants	\$21 per dozen
Jams, Butter, Cream Cheese	
Apple, Raspberry, Pecan Danish	\$24 per dozen
Assorted Mini Muffins	\$21 per dozen
Assorted Individual Fruit Yogurt	\$1.50 each
Seasonal Sliced Fresh Fruit Tray	\$32 small
	\$58 large
Assorted Whole Fresh Fruit	\$22 per dozen
Assorted Breakfast Cereals	\$50 per service
2% Milk	
Hot Oatmeal	\$4.00 per guest
Brown Sugar, Raisins & 2% Milk	

A LA CARTE SNACK MENU

Assorted Cookies	\$19 per dozen
Assorted Bagged Chips	\$18 per dozen
Assorted Candy Bars	\$25 per dozen
Assorted Granola Bars	\$24 per dozen
Chips & Salsa	\$25 serves 8

A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee.....	\$26 per gallon
Freshly Ground Brewed Decaffeinated Coffee.....	\$20 per gallon
Assorted Hot Teas, Hot Chocolate.....	\$18 per gallon
Iced Tea.....	\$14 per gallon
Fresh Orange Juice.....	\$18 per gallon
Assorted Single-Serve Bottles of Juice.....	\$2.50 ea
Assorted Canned Soft Drinks.....	\$1.75 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.....	\$14.50 per gallon
Strawberry Lemonade.....	\$15 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
*\$10 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
*\$14 per
guest*

PLATED LUNCH

SANDWICHES

Grilled Turkey

Sandwich

Grilled Turkey w/ Swiss cheese, Tomatoes, Bacon on Sour Dough
Fresh Seasonal Fruit
Pasta Salad
*\$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
*\$13.50 per
guest*

SALADS & ENTRÉE'S

*All Entrée's Served w/ freshly baked dinner rolls with butter and
House Salad with Dressings
(Ranch, Low Fat Italian, Thousand Island, Blue Cheese)*

COUNTRY FRIED STEAK CHICKEN

Mash w/ Gravy, Steamed
Mixed Vegetables
*\$14.50 per
guest*

SOUTHWEST MEATLOAF

Green Chili Mash,
Steamed Mixed
Vegetables
*\$15.25 per
guest*

SALISBURY STEAK

Mashed Potatoes w/ mushroom gravy,
Mixed Vegetables
*\$14.25 per
guest*

8OZ. RIB EYE STEAK

Twice Bake Potato or Mashed Potatoes w/ Gravy,
Seasonal Vegetables
*\$21.00 per
guest*

8OZ. N.Y. STEAK & SHRIMP

Mashed Potatoes w/ Gravy,
Candied Baby Carrots or Mixed Vegetables
*\$22.00 per
guest*

6OZ. N.Y. STEAK & ENCHILADAS

Served with Refried beans and Spanish rice
and tortilla
*\$17.50 per
guest*

SALADS & ENTRÉE'S

½ Rack BBQ Pork Ribs

Served with Potatoes and
Vegetables
*\$17.75 per
guest*

BBQ Brisket on a Brioche bun

Coleslaw or
mashed
potatoes
*\$15.00 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

*All Entrées Served w/ freshly baked dinner rolls with butter and
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
*\$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
*\$19.50 per
guest*

BRAISED
SHORT RIBS

Cut Beef
Rib
Cabernet
Sauce
Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes
\$20 per guest

GRILLED
SALMON

Chef's Seasonal Roasted Vegetable
Roasted Yukon Gold Potatoes
*\$24 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
*\$43 per
guest*

FILET
MIGNON
8OZ

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
*\$42 per
guest*

SLOW-ROASTED

PRIME RIB
CARVED TO
ORDER

Creamed Horseradish & au Jus Chef's
Seasonal Roasted Vegetable Mashed
Yukon Gold Potatoes with Gravy
*\$23.50 per
guest*

FILET MIGNON &
LOBSTER TAIL

Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes with Gravy
\$41 per guest

Hot Hors D 'Oeuvres

Per 50 pieces

Swedish Meatballs- \$50

30 Spicy Chicken Wings \$60

Pork Egg Rolls with Soy Mustard \$60

Party Trays

CRUDITÉS TRAY

Carrot & Celery Sticks, Broccoli, Cauliflower Florets, Mushrooms

Asparagus & Zucchini w/ Ranch Dressing

\$8 per Person

SOUTH OF THE BORDER

Yellow Corn Tortilla Chips

Fresh Homemade Salsa & Guacamole

Warm

Chili con Queso

Chicken Quesadillas

\$7.75 per Person

FRESH FRUIT TRAY

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Assorted Grapes,

Orange Slices, Berries (seasonal) & Yogurt Dip

\$8 per Person

Selected Desserts

\$5.99 per person

N.Y Cheesecake with strawberry topping

Deep Dish Apple Pie & Vanilla Ice Cream

Out of this World Chocolate Cake

Audio-Visual &
Miscellaneous
Equipment:

Laptop Computer.....	\$45 per day
Podium.....	\$20 per day
Cordless Handheld Microphone & Stand.....	\$10 per day
LCD Projector with cart.....	\$30 per day
6' X 8' Portable Screen.....	\$10 per day
A/V Cart.....	\$15 per day
Extension Cord w/ surge protector.....	\$5 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.....	\$250

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

OFF-SITE CATERED EVENTS

MILEAGE
FEE
\$.65 per mile

Tables..... \$12.00 per table
Linen-table cloths..... \$12 per table
Service Staff..... \$20 per hour, per server (1 server per 20 guests)

- The catering events are not confirmed until there is a \$400.00 deposit paid.
- One week before the catering event, will need the total number of guests, as well as 100% of the catering bill paid.
- We do require a week notice of any cancellation, otherwise 50% of the bill will be charged.
- If there is a request for drop off catering, we only drop off the food/drinks. 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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