

**FIRE**  **ROCK**  
NAVAJO CASINO™



*Catering*  
**GUIDE**

249 East NM 118 State HWY  
Church Rock, NM 87311

**Mario Dubinin**

FRNC: (505) 905-7105

[MarioDubinin@nngc.org](mailto:MarioDubinin@nngc.org)

# PLATED BREAKFAST

8AM – 11AM

## 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 Links  
Savory Breakfast Potatoes  
**\$12 per guest**

## STEAK AND EGGS

8oz Ribeye Steak  
with Fluffy Scrambled Eggs, Savory Potatoes  
and Croissants with Butter  
**\$16<sup>50</sup> per guest**

## COUNTRY FRIED STEAK

Served with Green Chili, Country Gravy,  
Breakfast Potatoes and Scrambled Eggs  
**\$12 per guest**

**\*\*All Plated & Served With Choice of Toast\*\***

**Wheat or White**

**Add \$2<sup>50</sup> per person**

Choice of Coffee, Orange Juice or Assorted Hot Tea

# A LA CARTE BREAKFAST MENU

- Mini Bagels & Butter Croissants,  
Jams, Butter, Cream Cheese . . . . . **\$23 per dozen**
- Apple, Raspberry, Pecan Danish . . . . . **\$26 per dozen**
- Assorted Mini Muffins . . . . . **\$22 per dozen**
- Assorted Individual Fruit Yogurt . . . . . **\$1<sup>80</sup> each**
- Seasonal Sliced Fresh Fruit Tray . . . . . **\$32 small**  
**\$58 large**
- Assorted Whole Fresh Fruit . . . . . **\$22 per dozen**
- Assorted Breakfast Cereals, Milk . . . . . **\$50 per service**
- Hot Oatmeal, Brown Sugar,  
Raisins & Milk . . . . . **\$4<sup>50</sup> per guest**

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# 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 . . . . . **\$26 per dozen**
- Chips & Salsa . . . . . **\$25 serves 8**

# A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee . . . . .	\$26 per gallon
Freshly Ground Brewed Decaffeinated Coffee . . . . .	\$22 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 <sup>75</sup> ea
Assorted Canned Soft Drinks Coca Cola Products . . . . .	\$1 <sup>75</sup> ea
Bottled Water . . . . .	\$1 ea
Single Servings of Milk Chocolate or Milk . . . . .	\$2 ea
Energy Drinks . . . . .	\$3 <sup>75</sup> ea
Lemonade . . . . .	\$14 <sup>50</sup> 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**

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# 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, Assorted Chips  
**\$13<sup>50</sup> per guest**

# SALADS & ENTRÉES

All Entrées 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

Mashed Potatoes w/ Gravy, Steamed Mixed Vegetables  
\$14<sup>50</sup> per guest

## SOUTHWEST MEATLOAF

Green Chili Mash, Steamed Mixed Vegetables  
\$15<sup>25</sup> per guest

## SALISBURY STEAK

Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables  
\$14<sup>25</sup> per guest

## 8OZ. RIBEYE STEAK

Twice Bake Potato or Mashed Potatoes w/ Gravy,  
Seasonal Vegetables  
\$21 per guest

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

Mashed Potatoes w/ Gravy,  
Candied Baby Carrots or Mixed Vegetables  
\$22 per guest

## 6OZ. N.Y. STEAK & ENCHILADAS

Served with Refried Beans and Spanish Rice and Tortilla  
\$17<sup>50</sup> per guest

## 1/2 RACK BBQ PORK RIBS

Served with Potatoes and Vegetables  
\$17<sup>75</sup> per guest

## BBQ BRISKET ON A BRIOCHE BUN

Coleslaw or Mashed Potatoes  
\$15 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<sup>75</sup> per guest

## CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce,  
Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf  
\$16<sup>50</sup> per guest

## ROASTED PORK LOIN

Chef's Seasonal Roasted Vegetable,  
Fettuccine with Butter & Fresh Parsley  
\$19<sup>50</sup> per guest

## BRAISED SHORT RIBS

Cut Beef Ribs, 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<sup>50</sup> per guest

## FILET MIGNON LOBSTER TAIL

Chef's Seasonal Roasted Vegetable  
Mashed Yukon Gold Potatoes with Gravy  
\$46 per guest

# HOT HORS D'OEUVRES

Per 50 pieces

- Swedish Meatballs ..... \$50
- 30 Spicy Chicken Wings ..... \$60
- Pork Egg Rolls with Soy Mustard ..... \$60

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# 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<sup>75</sup> per Person

## FRESH FRUIT TRAY

Sliced Cantaloupe, Honeydew, Watermelon,  
Pineapple, Assorted Grapes, Orange Slices,  
Berries (seasonal) & Yogurt Dip  
\$8 per Person

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# SELECTED DESSERTS

- N.Y. Cheesecake  
with Strawberry topping ..... \$6<sup>99</sup>
- Deep Dish Apple Pie  
& Vanilla Ice Cream ..... \$5<sup>99</sup>
- Out of this World Chocolate Cake ..... \$5<sup>99</sup>

# 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

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# 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 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 deposit paid.
- Four days 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.
- No outside food or drinks allowed.
- \$1 per person cake fee

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## FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish