

FIRE  **ROCK**
NAVAJO CASINO™



Catering
GUIDE

249 East NM 118 State HWY
Church Rock, NM 87311

Mario Dubinin

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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
\$16⁵⁰ 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 \$2⁵⁰ 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 **\$1⁸⁰ 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 **\$4⁵⁰ per guest**

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 \$2⁷⁵ ea
- Assorted Canned Soft Drinks
Coca Cola Products \$1⁷⁵ ea
- Bottled Water \$1 ea
- Single Servings of Milk
Chocolate or Milk \$2 ea
- Energy Drinks \$3⁷⁵ ea
- Lemonade \$14⁵⁰ 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, Assorted Chips
- \$13⁵⁰ per guest**

SALADS & ENTRÉES

All Entrées served w/ freshly baked dinner rolls with butter and Side Salad with Dressings - \$1⁵⁰ Each
(Ranch, Low Fat Italian, Thousand Island, Blue Cheese)

COUNTRY FRIED STEAK

Mashed Potatoes w/ Gravy, Steamed Mixed Vegetables
\$14⁵⁰ per guest

SOUTHWEST MEATLOAF

Green Chili Mash, Steamed Mixed Vegetables
\$15²⁵ per guest

SALISBURY STEAK

Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables
\$14²⁵ 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
\$17⁵⁰ per guest

1/2 RACK BBQ PORK RIBS

Served with Potatoes and Vegetables
\$17⁷⁵ 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
\$14⁷⁵ per guest

CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce,
Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf
\$16⁵⁰ per guest

ROASTED PORK LOIN

Chef's Seasonal Roasted Vegetable,
Fettuccine with Butter & Fresh Parsley
\$19⁵⁰ 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
\$23⁵⁰ 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

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

\$7⁷⁵ per Person

FRESH FRUIT TRAY

Sliced Cantaloupe, Honeydew, Watermelon,
Pineapple, Assorted Grapes, Orange Slices,
Berries (seasonal) & Yogurt Dip

\$8 per Person

SELECTED DESSERTS

N.Y. Cheesecake
with Strawberry topping \$6⁹⁹

Deep Dish Apple Pie
& Vanilla Ice Cream \$5⁹⁹

Out of this World Chocolate Cake \$5⁹⁹

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 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

FOOD ALLERGY NOTICE

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