

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 **\$24 per dozen**

Assorted Breakfast Cereals, Milk **\$4⁵⁰ per guest**

Hot Oatmeal, Brown Sugar,
Raisins & Milk **\$4⁵⁰ per guest**

A LA CARTE SNACK MENU

Assorted Cookies **\$21 per dozen**

Assorted Bagged Chips **\$18 per dozen**

Assorted Candy Bars **\$28 per dozen**

Assorted Granola Bars **\$26 per dozen**

Chips & Salsa **\$25 serves 8**

A LA CARTE BEVERAGE MENU

- Freshly Ground Brewed Coffee \$30 per gallon
- Freshly Ground Brewed
Decaffeinated Coffee \$24 per gallon
- Assorted Hot Teas, Hot Chocolate \$19 per gallon
- Iced Tea \$16 per gallon
- Fresh Orange Juice \$20 per gallon
- Assorted Single-Serve
Bottles of Juice \$3²⁵ ea
- Assorted Canned Soft Drinks
Pepsi Products \$2⁵⁰ ea
- Bottled Water \$1 ea
- Single Servings of Milk
Chocolate or Milk \$2 ea
- Energy Drinks \$4²⁵ ea
- Lemonade \$16⁷⁵ per gallon
- Strawberry Lemonade \$17²⁵ 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
- \$12 per guest**

BREAK 2

- Assorted Fresh Cut Melons
 - Assorted Yogurt
 - Trail Mix
 - Granola Bars
 - Bottled Juices
- \$13²⁵ per guest**

BREAK 3

- Assorted Candy Bars
 - Whole Fresh Fruit
 - Assorted Nut Mix
 - Fresh Baked Cookies & Brownies
- \$15²⁵ per guest**

PLATED LUNCH SANDWICHES

GRILLED TURKEY SANDWICH

- Grilled Turkey w/ Swiss Cheese, Tomatoes,
Bacon on Sour Dough
 - Fresh Seasonal Fruit
 - Pasta Salad
- \$15⁵⁰ 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
- \$14⁵⁰ per guest**

SALADS & ENTRÉES

All Entrées served w/ dinner rolls with butter

Side Salad with Dressings - \$1⁵⁰ Each

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

COUNTRY FRIED STEAK

Mashed Potatoes w/ Gravy, Steamed Mixed Vegetables

\$15²⁵ per guest

SOUTHWEST MEATLOAF

Green Chili Mash, Steamed Mixed Vegetables

\$15²⁵ per guest

SALISBURY STEAK

Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables

\$14⁷⁵ per guest

8OZ. RIBEYE STEAK

Twice Bake Potato or Mashed Potatoes w/ Gravy,
Seasonal Vegetables

\$24 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

\$18⁴⁵ 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

\$15⁵⁰ 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

\$15²⁵ per guest

CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce,

Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf

\$17 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

\$22 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

\$44⁵⁰ 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

\$44 per guest

SLOW-ROASTED PRIME RIB

CARVED TO ORDER

Creamed Horseradish & Au Jus Chef's Seasonal Roasted
Vegetable, Mashed Yukon Gold Potatoes with Gravy

\$23⁷⁵ per guest (minimum order of 20 guests)

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

\$9 per Person

SOUTH OF THE BORDER

Yellow Corn Tortilla Chips, Fresh Homemade
Salsa & Guacamole, Warm Chili con Queso,
Chicken Quesadillas

\$8²⁵ 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 \$6⁴⁹

Out of this World Chocolate Cake \$6²⁵

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

\$.70 per mile

Plates, cups & utensils \$2 per person

Tables \$12 per table

Linen-table cloths \$12 per table

**Service Staff \$24 per hour,
per server (1 server per 20 guests) (minimum of 3 hours)**

- The catering events are not confirmed until there is a \$500 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
- All catering guests must order exclusively from the catering menu, not the restaurant menu.
- Events paid with purchase orders need to be submitted three days prior the event.

FOOD ALLERGY NOTICE

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

To ensure the success of your event, we ask that you confirm the exact number of guests attending at least six business days before the scheduled event. If fewer guests arrive for the event, the host will be charged for the original guest count. If more guests arrive for the event, the host will be charged for each additional person and gratuity.