

**FIRE**  **ROCK**  
NAVAJO CASINO™



*Catering*  
**GUIDE**

249 East NM 118 State HWY  
Church Rock, NM 87311

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# PLATED BREAKFAST

8AM – 11AM

## BREAKFAST 1

Hot Oatmeal  
(Condiments: Brown Sugar, Raisins, Milk)  
Fresh Seasonal Fruit  
**\$12<sup>75</sup> per guest**

## BREAKFAST 2

Fluffy Scrambled Eggs  
Country Style Breakfast Potatoes  
Apple Wood Bacon & Sausage Links  
Fresh Seasonal Fruit  
Fresh Tortillas  
**\$13<sup>65</sup> per guest**

## BREAKFAST 3

Fluffy Scrambled Eggs  
Pancakes OR French Toast w/ Syrup  
Apple Wood Bacon & Sausage Links  
Savory Breakfast Potatoes  
**\$13<sup>95</sup> per guest**

## STEAK AND EGGS

6oz Steak  
with Fluffy Scrambled Eggs, Savory Potatoes  
and Croissants with Butter  
**\$17 per guest**

## COUNTRY FRIED STEAK

Served with Green Chili, Country Gravy,  
Breakfast Potatoes and Scrambled Eggs  
**\$14<sup>45</sup> per guest**

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

**Wheat or White**

**Add \$3 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 . . . . . **\$27<sup>50</sup> per dozen**
- Assorted Mini Muffins . . . . . **\$23<sup>75</sup> per dozen**
- Assorted Individual Yogurt . . . . . **\$1<sup>80</sup> each**
- Seasonal Sliced Fresh Fruit Tray . . . . . **\$35 small**  
**\$68 large**
- Assorted Whole Fresh Fruit . . . . . **\$24 per dozen**
- Assorted Breakfast Cereals, Milk . . . . . **\$4<sup>50</sup> per guest**
- Hot Oatmeal, Brown Sugar,  
Raisins & Milk . . . . . **\$4<sup>50</sup> per guest**

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# A LA CARTE SNACK MENU

- Assorted Cookies . . . . . **\$24 per dozen**
- Assorted Bagged Chips . . . . . **\$20 per dozen**
- Assorted Candy Bars . . . . . **\$35 per dozen**
- Assorted Granola Bars . . . . . **\$28 per dozen**
- Chips & Salsa . . . . . **\$27<sup>50</sup> serves 8**

# A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee . . . . . \$32<sup>50</sup> per gallon

Freshly Ground Brewed  
Decaffeinated Coffee . . . . . \$24 per gallon

Assorted Hot Teas, Hot Chocolate . . . . . \$19 per gallon

Iced Tea . . . . . \$15 per gallon

Fresh Orange Juice . . . . . \$23 per gallon

Assorted Single-Serve  
Bottles of Juice . . . . . \$3<sup>75</sup> each

Assorted Canned Soft Drinks  
Pepsi Products . . . . . \$2<sup>75</sup> each

Bottled Water . . . . . \$1<sup>25</sup> each

Single Servings of Milk  
Chocolate or Milk . . . . . \$2 each

Energy Drinks . . . . . \$4<sup>25</sup> each

Lemonade . . . . . \$16<sup>75</sup> per gallon

Strawberry Lemonade . . . . . \$17<sup>25</sup> per gallon

Bottled Navajo Fizz . . . . . \$2<sup>50</sup> each

- Cherry Lemongrass
- Grape
- Greenthread Tea
- Lemonade
- Orange
- Peaches & Cream
- Root Beer
- Strawberry Soda

# BREAK STATIONS

## BREAK 1

Assorted Bagged Chips  
Assorted Danish & Cookies  
Assorted Canned Sodas  
**\$14<sup>25</sup> per guest**

## BREAK 2

Assorted Fresh Cut Melons  
Assorted Yogurt  
Trail Mix  
Granola Bars  
Bottled Juices  
**\$14<sup>95</sup> per guest**

## BREAK 3

Assorted Candy Bars  
Whole Fresh Fruit  
Assorted Nut Mix  
Fresh Baked Cookies & Brownies  
**\$15<sup>65</sup> per guest**

**Add \$2 for Juice**

**Add \$2 for Gourmet Freshly Ground Coffee**

**Add \$2 for assorted Hot Tea**

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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  
**\$15<sup>50</sup> 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  
**\$15<sup>20</sup> per guest**

# SALADS & ENTRÉES

All Entrées served w/ dinner rolls with butter

Side Salad with Dressings - \$1<sup>50</sup> Each

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

## COUNTRY FRIED STEAK

Mashed Potatoes w/ Gravy, Steamed Mixed Vegetables

\$16<sup>25</sup> per guest

## SOUTHWEST MEATLOAF

Green Chili Mash, Steamed Mixed Vegetables

\$16<sup>25</sup> per guest

## SALISBURY STEAK

Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables

\$15<sup>90</sup> per guest

## 8OZ. RIBEYE STEAK

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

\$25<sup>50</sup> per guest

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

Mashed Potatoes w/ Gravy,

Candied Baby Carrots or Mixed Vegetables

\$23<sup>65</sup> per guest

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

Served with Refried Beans and Spanish Rice and Tortilla

\$20<sup>25</sup> per guest

## 1/2 RACK BBQ PORK RIBS

Served with Potatoes and Vegetables

\$16<sup>55</sup> per guest

## BBQ BRISKET ON A BRIOCHE BUN

Coleslaw or Mashed Potatoes

\$15<sup>50</sup> per guest

## CHICKEN CAESAR SALAD

Classic Caesar Salad with Grilled Chicken,

Garlic-Herb Croutons & Parmesan Cheese,

House Caesar Chef's Dressing

\$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

\$15<sup>25</sup> per guest

## CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce,

Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf

\$17<sup>25</sup> per guest

## ROASTED PORK LOIN

Chef's Seasonal Roasted Vegetable,

Fettuccine with Butter & Fresh Parsley

\$20<sup>25</sup> per guest

## BRAISED SHORT RIBS

Cut Beef Ribs, Cabernet Sauce, Chef's Seasonal Roasted  
Vegetable, Mashed Yukon Gold Potatoes

\$23<sup>50</sup> per guest

## GRILLED SALMON

Chef's Seasonal Roasted Vegetable,

Roasted Yukon Gold Potatoes

\$25 per guest

## PORK ROAST

Pork Roast w/Potatoes, California Veggies

\$17<sup>45</sup> 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

\$46<sup>50</sup> per guest

## SLOW-ROASTED PRIME RIB

CARVED TO ORDER

Creamed Horseradish & Au Jus Chef's Seasonal Roasted

Vegetable, Mashed Yukon Gold Potatoes with Gravy

\$24<sup>25</sup> per guest (minimum order of 20 guests)

## FILET MIGNON LOBSTER TAIL

Chef's Seasonal Roasted Vegetable

Mashed Yukon Gold Potatoes with Gravy

\$49<sup>25</sup> per guest

## PASTA ALFREDO

Pasta Alfredo cream sauce w/Chicken, Garlic Bread

\$18<sup>95</sup> per guest

## PORK TAMALES

2 Pork Tamales, Beef Enchiladas w/red chili,

Spanish Rice, Refried Beans

\$15<sup>25</sup> 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

**\$9 per Person**

## SOUTH OF THE BORDER

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

**\$8<sup>25</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 ..... \$6<sup>49</sup>

Out of this World Chocolate Cake ..... \$6<sup>25</sup>

Key Lime Pie ..... \$6<sup>85</sup>

Strawberry Shortcake ..... \$6<sup>25</sup>

# AUDIO-VISUAL & MISCELLANEOUS EQUIPMENT

Laptop Computer ..... \$45 per day

Podium ..... \$20 per day

Cordless Handheld  
Microphone & Stand ..... \$15 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 each

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# ROOM RATES

Room A ..... \$275

Room B ..... \$275

Room A & B ..... \$550

Patio Area ..... \$200

Clean Up Fees ..... \$250

Rates subject to additional rental fee beyond contracted  
times @ \$125 per hour

# OFF-SITE CATERED EVENTS

## MILEAGE FEE

**\$.70 per mile**

**Plates, cups & utensils . . . . . \$2 per person**

**Tables . . . . . \$16 per table**

**Linen-table cloths . . . . . \$14 per table**

**Service Staff . . . . . \$24 per hour,  
per server (1 server per 40 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.
- Decorating allowed one hour max before event start time.

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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

***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.***