

A red icon of a chef's hat with a white flame inside, positioned above the word "Catering".

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

\$12⁷⁵ per guest

BREAKFAST 2

Fluffy Scrambled Eggs

Country Style Breakfast Potatoes

Apple Wood Bacon & Sausage Links

Fresh Seasonal Fruit

Fresh Tortillas

\$13⁶⁵ per guest

BREAKFAST 3

Fluffy Scrambled Eggs

Pancakes OR French Toast w/ Syrup

Apple Wood Bacon & Sausage Links

Savory Breakfast Potatoes

\$13⁹⁵ 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

\$14⁴⁵ 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 **\$27⁵⁰ per dozen**

Assorted Mini Muffins **\$23⁷⁵ per dozen**

Assorted Individual Yogurt **\$1⁸⁰ each**

Seasonal Sliced Fresh Fruit Tray **\$35 small**
\$68 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 **\$24 per dozen**

Assorted Bagged Chips **\$20 per dozen**

Assorted Candy Bars **\$35 per dozen**

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

Chips & Salsa **\$27⁵⁰ serves 8**

A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee \$32⁵⁰ 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 \$3⁷⁵ each

Assorted Canned Soft Drinks
Pepsi Products \$2⁷⁵ each

Bottled Water \$1²⁵ each

Single Servings of Milk
Chocolate or Milk \$2 each

Energy Drinks \$4²⁵ each

Lemonade \$16⁷⁵ per gallon

Strawberry Lemonade \$17²⁵ per gallon

Bottled Navajo Fizz \$2⁵⁰ 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
\$14²⁵ per guest

BREAK 2

Assorted Fresh Cut Melons
Assorted Yogurt
Trail Mix
Granola Bars
Bottled Juices
\$14⁹⁵ per guest

BREAK 3

Assorted Candy Bars
Whole Fresh Fruit
Assorted Nut Mix
Fresh Baked Cookies & Brownies
\$15⁶⁵ per guest

Add \$2 for Juice

Add \$2 for Gourmet Freshly Ground Coffee

Add \$2 for assorted Hot Tea

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
\$15²⁰ 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

\$16²⁵ per guest

SOUTHWEST MEATLOAF

Green Chili Mash, Steamed Mixed Vegetables

\$16²⁵ per guest

SALISBURY STEAK

Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables

\$15⁹⁰ per guest

8OZ. RIBEYE STEAK

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

\$25⁵⁰ per guest

8OZ. N.Y. STEAK & SHRIMP

Mashed Potatoes w/ Gravy,
Candied Baby Carrots or Mixed Vegetables

\$23⁶⁵ per guest

6OZ. N.Y. STEAK & ENCHILADAS

Served with Refried Beans and Spanish Rice and Tortilla

\$20⁹⁵ per guest

1/2 RACK BBQ PORK RIBS

Served with Potatoes and Vegetables

\$18⁵⁰ per guest

BBQ BRISKET ON A BRIOCHE BUN

Coleslaw or Mashed Potatoes

\$15⁹⁰ 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

\$15²⁵ per guest

CHICKEN PICATTA

w/ Lemon-Caper Cream Sauce,

Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf

\$17²⁵ per guest

ROASTED PORK LOIN

Chef's Seasonal Roasted Vegetable,

Fettuccine with Butter & Fresh Parsley

\$20²⁵ per guest

BRAISED SHORT RIBS

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

\$23⁵⁰ per guest

GRILLED SALMON

Chef's Seasonal Roasted Vegetable,

Roasted Yukon Gold Potatoes

\$25 per guest

PORK ROAST

Pork Roast w/Potatoes, California Veggies

\$17⁴⁵ 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

\$46⁵⁰ per guest

SLOW-ROASTED PRIME RIB

CARVED TO ORDER

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

\$24²⁵ per guest (minimum order of 20 guests)

FILET MIGNON LOBSTER TAIL

Chef's Seasonal Roasted Vegetable

Mashed Yukon Gold Potatoes with Gravy

\$49²⁵ per guest

PASTA ALFREDO

Pasta Alfredo cream sauce w/Chicken, Garlic Bread

\$18⁹⁵ per guest

PORK TAMALES

2 Pork Tamales, Beef Enchiladas w/red chili,
Spanish Rice, Refried Beans

\$16⁵⁰ 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

Key Lime Pie \$6⁸⁵

Strawberry Shortcake \$6²⁵

KIDS MENU

Two Chicken Tenders
served with Fries & Fruit Cup \$9⁹⁹

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

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.
- Entrée choice selection is two max, for catering events.
- \$10 rental fee per tablecloth

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.