FIRE ROCK
NAVAJO CASINO™

Catering GUIDE

249 East NM 118 State HWY
Church Rock, NM 87311

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2026-09-25

PLATED BREAKFAST

8AM – 11AM

BREAKFAST 1

Hot Oatmeal
(Condiments: Brown Sugar, Raisins, Milk)
Fresh Seasonal Fruit
$12.75 per guest

BREAKFAST 2

Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
Apple Wood Bacon & Sausage Links
Fresh Seasonal Fruit
Fresh Tortillas
$13.65 per guest

BREAKFAST 3

Fluffy Scrambled Eggs
Pancakes OR French Toast w/ Syrup
Apple Wood Bacon & Sausage Links
Savory Breakfast Potatoes
$13.95 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
$14.45 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 . . . . . $27.50 per dozen

Assorted Mini Muffins . . . . . $23.75 per dozen

Assorted Individual Yogurt . . . . . $1.80 each

Seasonal Sliced Fresh Fruit Tray . . . . . $35 small
$68 large

Assorted Whole Fresh Fruit . . . . . $24 per dozen

Assorted Breakfast Cereals, Milk . . . . . $4.50 per guest

Hot Oatmeal, Brown Sugar, Raisins & Milk . . . . . $4.50 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 . . . . . $27.50 serves 8

A LA CARTE BEVERAGE MENU

Freshly Ground Brewed Coffee . . . . . **$32.50 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 . . . . . **$3.75 each**

Assorted Canned Soft Drinks
Pepsi Products . . . . . **$2.75 each**

Bottled Water . . . . . **$1.25 each**

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

Energy Drinks . . . . . **$4.25 each**

Lemonade . . . . . **$16.75 per gallon**

Strawberry Lemonade . . . . . **$17.25 per gallon**

Bottled Navajo Fizz . . . . . **$2.50 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
$14.25 per guest

BREAK 2

Assorted Fresh Cut Melons
Assorted Yogurt
Trail Mix
Granola Bars
Bottled Juices
$14.95 per guest

BREAK 3

Assorted Candy Bars
Whole Fresh Fruit
Assorted Nut Mix
Fresh Baked Cookies & Brownies
$15.65 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
$15.50 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
$15.20 per guest

SALADS & ENTRÉES

All Entrées served w/ dinner rolls with butter

Side Salad with Dressings - $1.50 **Each**

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

COUNTRY FRIED STEAK
Mashed Potatoes w/ Gravy, Steamed Mixed Vegetables
$16.25 per guest

SOUTHWEST MEATLOAF
Green Chili Mash, Steamed Mixed Vegetables
$16.25 per guest

SALISBURY STEAK
Mashed Potatoes w/ Mushroom Gravy, Mixed Vegetables
$15.90 per guest

8OZ. RIBEYE STEAK
Twice Bake Potato or Mashed Potatoes w/ Gravy,
Seasonal Vegetables
$23.65 per guest

8OZ. N.Y. STEAK & SHRIMP
Mashed Potatoes w/ Gravy,
Candied Baby Carrots or Mixed Vegetables
$23.65 per guest

6OZ. N.Y. STEAK & ENCHILADAS
Served with Refried Beans and Spanish Rice and Tortilla
$20.95 per guest

½ RACK BBQ PORK RIBS
Served with Potatoes and Vegetables
$18.50 per guest

BBQ BRISKET ON A BRIOCHE BUN
Coleslaw or Mashed Potatoes
$15.90 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
$15.25 per guest

CHICKEN PICATTA
w/ Lemon-Caper Cream Sauce,
Chef's Seasonal Roasted Vegetable, Wild Rice Pilaf
$17.25 per guest

ROASTED PORK LOIN
Chef's Seasonal Roasted Vegetable,
Fettuccine with Butter & Fresh Parsley
$20.25 per guest

BRAISED SHORT RIBS
Cut Beef Ribs, Cabernet Sauce, Chef's Seasonal Roasted Vegetable, Mashed Yukon Gold Potatoes
$23.50 per guest

GRILLED SALMON
Chef's Seasonal Roasted Vegetable,
Roasted Yukon Gold Potatoes
$25 per guest

PORK ROAST
Pork Roast w/Potatoes, California Veggies
$17.45 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
$46.50 per guest

SLOW-ROASTED PRIME RIB
CARVED TO ORDER
Creamed Horseradish & Au Jus Chef's Seasonal Roasted Vegetable, Mashed Yukon Gold Potatoes with Gravy
$24.25 per guest (minimum order of 20 guests)

FILET MIGNON LOBSTER TAIL
Chef's Seasonal Roasted Vegetable
Mashed Yukon Gold Potatoes with Gravy
$49.25 per guest

PASTA ALFREDO
Pasta Alfredo cream sauce w/Chicken, Garlic Bread
$18.95 per guest

PORK TAMALES
2 Pork Tamales, Beef Enchiladas w/red chili,
Spanish Rice, Refried Beans
$16.50 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

$8.25 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 $6.99

Deep Dish Apple Pie & Vanilla Ice Cream $6.49

Out of this World Chocolate Cake $6.25

Key Lime Pie $6.85

Strawberry Shortcake $6.25

HOLIDAY MENU

House Salad/Ranch Dressing
Turkey breast + thigh with gravy, bread stuffing, Veggies, mashed potatoes, cranberry sauce
Pumpkin Pie $26.50

Starts October 15, Ends December 30

KIDS MENU

Two Chicken Tenders served with Fries & Fruit Cup $9.99

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**
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.