



In the words of our Picuris owners

na-thaunyo-kiina-wia Ours is Another Way

We do it all – from the basic to the ultimate extreme.

Whether you prefer a plated or buffet style menu your options are limitless with us.

Our catering and culinary teams enjoy the creativity that every opportunity provides.

We will customize your menu to create something perfect for your event type, group size, budget, personal preferences and cultural or dietary needs.



THE WORKS

The Works All Day Package

Hotel Santa Fe Continental Breakfast

Selection of Assorted Chilled Fruit Juices (V)
Seasonal Display of Assorted Melon, Fruit and Berries (V)
Chef's Selection of Assorted Breakfast Pastries and Bagels with Cream Cheese, Butter and Fruit Preserves (VG)
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments

Morning Break

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments
Assorted Soft Drinks and Sparkling Waters

Afternoon Break

Freshly Brewed Iced Tea with Lemon, Lemonade
Assorted Soft Drinks and Sparkling Waters

Choice of One of the Following Afternoon Snacks:

Assorted Freshly Baked Cookies (VG)
Double Fudge Chocolate Brownies (VG)
House Made Raspberry Granola Bars (VG)
Vegan Lemon Tarts (V)
Trail Mix and Assorted Potato Chips
Mixed Nuts and Pretzels

\$50.00 Per Person

The Works Package + Lunch Buffet of Your Choice

\$75.00 Per Person

(V) = Vegan (VG) = Vegetarian (DF) = Dairy Free (GF) = Gluten Free

All buffets for groups under 25 people are subject to an additional charge of \$10.00 per person.

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All pricing, taxes and items are subject to change without notice.



BREAKFAST BUFFETS

Continental

Selection of Assorted Chilled Fruit Juices (V)
Seasonal Display of Assorted Melon, Fruit and Berries (V)
Chef's Selection of Assorted Breakfast Pastries and Bagels
with Cream Cheese, Butter and Fruit Preserves (VG)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$26.00 Per Person

Land of Enchantment

Selection of Assorted Chilled Fruit Juices (V)
Seasonal Display of Assorted Melon, Fruit and Berries (V)
Freshly Baked Cinnamon Twists with Butter (VG)
Chilaquiles: Scrambled Eggs with Red Chile, Corn Tortilla Strips,
Grated Cheese and Sautéed Bell Peppers (VG, GF)
Hatch Green Chile Chicken Sausage and Crispy Apple Smoked Bacon (DF, GF)
Assorted Fruit and Dairy Free Yogurts (VG, GF)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$32.00 Per Person

The Alternative

Selection of Assorted Chilled Fruit Juices (V)
Seasonal Display of Assorted Melon, Fruit and Berries (V)
Assorted Bagels and Gluten-Free Toast with Almond Butter and Fruit Preserves (VG)
Steel Cut Oatmeal with Brown Sugar, Raisins, and Pecans (V, GF)
Seasonal Vegetable Sheet Pan Quiche (VG, GF)
Fingerling Potato Hash with Sautéed Mushrooms, Bell Peppers and Onions (V, GF)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$34.00 Per Person

The Traditional

Selection of Assorted Chilled Fruit Juices (V)
Seasonal Display of Assorted Melon, Fruit and Berries (V)
Chef's Selection of Assorted Breakfast Pastries and Bagels
with Cream Cheese, Butter and Fruit Preserves (VG)
Assorted Dry Cereals and Granola with 2%, Skim Milk and Almond Milk (VG)
Scrambled Eggs (VG, DF, GF)
Sausage Links and Crispy Apple Smoked Bacon (DF, GF)
O'Brien Potatoes with Sautéed Green Peppers (V, GF)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$36.00 Per Person

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BREAKFAST BUFFET ADD-ONS

Variety of Cold Cereals and Granola
with 2%, Skim Milk and Almond Milk (VG)
\$6.00 Per Person

Steel Cut Oatmeal (V, GF)
with Brown Sugar, Raisins and Pecans
\$6.00 Per Person

Assorted House Baked Muffins and Pastries (VG)
\$34.00 Per Dozen

Assorted Bagels with Cream Cheese (VG)
\$34.00 Per Dozen

French Toast (VG)
with Warm Maple Syrup and Fresh Berries
\$8.00 Per Person

Scrambled Eggs (VG, DF, GF)
with Scallions and Red and Green Chile
\$7.00 Per Person

Breakfast Proteins (DF, GF)
Choice of Apple Smoked Bacon, Sausage Links,
Green Chile Chicken Sausage or Meat Alternative
\$8.00 Per Person

Breakfast Burritos with Red and Green Chile
Choice of Apple Smoked Bacon, Chorizo or Vegetarian
\$12.00 Per Person

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BREAKS

Locals Choice

Tri-Colored Tortilla Chips with Guacamole,
Salsa Ranchera and Pico de Gallo (V, GF)
Biscochitos
House Made Horchata (VG, GF)
\$15.00 Per Person

The Good Life

Double Fudge Chocolate Brownies (VG)
Soft Baked Pretzels with Mustard and Melted Cheese (VG)
Lemonade and Freshly Brewed Iced Tea with Lemon
Assorted Soft Drinks and Sparkling Waters
\$18.00 Per Person

Health Nut

Fruit Kabobs (V, GF)
Hummus with Assorted Vegetables (V, GF)
House Made Raspberry Granola Bars
Assorted Fruit Infused Water
\$18.00 Per Person

Like Mom Made

PB&J Sliders (VG)
Chocolate Chip Cookies (VG)
Chex Mix (VG)
Zuni Pinwheels
Assorted Fruit Juices
\$18.00 Per Person

Power Through It

Trail Mix (VG)
Granola Bars and Protein Bars (VG)
Selection of Whole Fruit (V)
Oatmeal Cookies (VG)
Energy Drinks and Protein Shakes
\$20.00 Per Person

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A LA CARTE

Half Day Beverage Service

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments
Assorted Soft Drinks and Sparkling Waters
\$14.00 Per Person

All Day Beverage Service

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments
Assorted Soft Drinks and Sparkling Waters
\$28.00 Per Person

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments
\$58.00 Per Gallon

Freshly Brewed Iced Tea with Lemon \$58.00 Per Gallon

Assorted Chilled Fruit Juices \$36.00 Per Carafe

Regular or Strawberry Lemonade \$36.00 Per Carafe

Fruit Infused Waters \$36.00 Per Carafe

Assorted Sodas and Sparkling Waters \$5.00 Each

Individual Cold Brew Coffee \$8.00 Each

Assorted Greek and Dairy Free Yogurts (VG) \$5.00 Each

Assorted Granola Bars and Protein Bars (VG) \$5.00 Each

Assorted Freshly Baked Cookies (VG) \$34.00 Per Dozen

Gluten Free Cookies (VG, GF) \$38.00 Per Dozen

House Made Raspberry Granola Bars (VG) \$34.00 Per Dozen

Double Fudge Chocolate Brownies (VG) \$34.00 Per Dozen

Vegan Lemon Tarts (V) \$34.00 Per Dozen

Whole Fresh Fruit (V, GF) \$34.00 Per Dozen

Seasonal Fresh Fruit and Berry Display (V, GF) \$12.00 Per Person

Chocolate Dipped Strawberries (VG) \$36.00 Per Dozen

Ice Cream Bars \$5.00 Each

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LUNCH BUFFETS

New Mexican Deli

Mixed Green Salad with Julienne Jicama, Roma Tomatoes,
Carrots and Lemon Thyme Vinaigrette (V, GF)
Seasonal Fruit Salad with Citrus Ancho Chile Dressing (V, GF)
Sliced Black Forest Ham, Achiote Rubbed Roast Beef,
Lime-Cilantro Marinated Chicken Breast and Grilled Seasonal Vegetables (V, GF)
Assorted Sliced Cheeses to Include Pepperjack, Swiss and Cheddar
Sandwich Accompaniments to Include Lettuce, Sliced Tomato,
Red Onion, Mustard, Mayonnaise and
Barrio Brinery Pickle Spears
Sage Bakehouse Bread and Gluten-Free Bread
Flourless Chocolate Cake (GF)
Freshly Brewed Iced Tea with Lemon
\$34.00 Per Person

Soup and Salad

Chef's Seasonal Soup
Mixed Greens, Iceberg Lettuce and Spinach (V, GF)
Green Goddess Dressing (VG, GF), Lemon Thyme Vinaigrette (V, GF)
Olive Oil and Balsamic Vinegar (V, GF)
Assorted Grilled Vegetables (V, GF)

Choose Two Proteins:

- Grilled Achiote Chicken (DF, GF)
- Citrus Glazed Salmon (GF)
- Grilled Lemon Herb Tofu (V, GF)

Toppings:

Feta, Blue Cheese, Shredded Cheddar
Cherry Tomatoes, Cucumbers, Kalamata Olives, Kidney Beans,
Hard Boiled Eggs, Hummus, Red Chile Croutons and Parmesan Crisps
Freshly Baked Rolls
Lemon Tarts (V)
Freshly Brewed Iced Tea with Lemon
\$36.00 Per Person

North of the Border

Chimayo Chile Tortilla Soup with Red Chile Tortilla Strips (VG, GF)
Southwestern Caesar Salad with Fresh Roma Tomato,
Shaved Parmesan and Red Chile Croutons (VG)
Chipotle Caesar Dressing (VG) and Balsamic Vinaigrette (V, GF)

Choose One Entrée Option:

- Beef and Chicken Fajitas with Warm Flour and Corn Tortillas (DF, GF)
or
-Green Chile Chicken Enchiladas (GF) and Red Chile Cheese Enchiladas (VG, GF)

Stuffed Red Peppers with Roasted Corn and Calabacitas
with Garlic Sweet Corn Reduction (VG, GF)
House Made Salsa, Shredded Cheese, Sour Cream and Spicy Guacamole
Spanish Rice with Sautéed Carrots, Onions and Celery (VG, GF)
Tres Leches Cake
Freshly Brewed Iced Tea with Lemon
\$38.00 Per Person

Southwestern BBQ

Seasonal Field Greens with Parmesan Crisps and Roasted Red Pepper
Chipotle Caesar Dressing (VG) and Balsamic Vinaigrette (V, GF)

Choose Two Proteins:

- Hickory House Smoked Chicken (DF, GF)
- Slow Roasted Chipotle Rubbed Beef Brisket (DF, GF)
- Cedar Plank Salmon with Mango Cilantro Salsa (GF)
- Grilled Vegetable Kabobs with Chimichurri (V, GF)

Chimayo Chile Baked Beans (VG)
Southwestern Style Slaw with Jicama, Dried Apricots and Cilantro (VG, GF)
Green Chile Corn Muffins with Honey Butter
Maple Bread Pudding with Vanilla Crème Anglaise
Freshly Brewed Iced Tea with Lemon
\$40.00 Per Person

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ON THE RUN

**All Box Lunches Include Sandwich, Choice of Side,
Chips, Whole Fruit, Cookie and Bottled Water**

Select Up to 3 Options for Group

Smoked Turkey and Pepper Jack Cheese with Dijonnaise on Multigrain Bread

Rare Roast Beef and Swiss Cheese with Creamy Horseradish on Sourdough Bread

Italian Sub with Capicola, Genoa Salami, Provolone and Iceberg Lettuce with Oregano Vinaigrette on Baguette

Achiote Grilled Chicken, Pepper Jack Cheese and Green Chile with Chipotle Aioli in Spinach Wrap

Vegetarian A.L.T. with Avocado, Lettuce, Marinated Tomatoes and Mozzarella on Herbed Focaccia (VG)

Seasonal Grilled and Marinated Vegetables with Hummus in Gluten-Free Wrap (V, GF)

Choose One Side for All Lunches:

Penne Pasta with Roasted Tomatoes, Asparagus and Basil Pesto (VG)

or

Garbanzo Bean Salad with Tomatoes, Cucumber, Red Onion, Bell Pepper and Lemon Herb Dressing (V, GF)

\$32.00 Per Person

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STATIONARY DISPLAYS

Salsa and Guacamole

House Made Spicy Guacamole, Salsa Ranchera, Tomatillo Salsa and Fresh Pico de Gallo
Served with Red Chile Seasoned Tortilla Chips
\$15.00 Per Person

Mediterranean Mezze Platter

Assorted Crudit  to Include Carrots, Celery, Cucumber, Radish, Bell Pepper
Grilled Asparagus and Zucchini, Marinated Artichoke Hearts, Olives, Herbed Feta
Served with Traditional Creamy Hummus, Tzatziki and Grilled Pita
\$18.00 Per Person

Imported and Domestic Cheese Board

Selection of Artisanal Cheeses, Chef's Selection of Marmalades and Spreads,
Fresh and Dried Fruit Garnishes and Assorted Crackers
\$20.00 Per Person

Charcuterie Board

Selection of Smoked and Cured Meats, Herbed Olives, Marinated Artichoke Hearts
Assorted Crostini, Jams and Mustards
\$20.00 Per Person

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ACTION STATIONS

Herb Crusted Roast Beef Tenderloin

Served with Creamy Horseradish and Silver Dollar Rolls

\$24.00 Per Person

Maple-Pineapple Glazed Ham

Served with Whole Grain Mustard and Silver Dollar Rolls

\$20.00 Per Person

Achiote Rubbed Pork Loin

Served with Green Chile Corn Muffins and Cranberry Chutney

\$20.00 Per Person

Sage Rubbed Roast Turkey Breast

Served with Green Chile Cornbread Stuffing and Pan Gravy

\$20.00 Per Person

Taco and Fajita Station

Made to Order Beef, Chicken and Vegetarian Options

Served with Flour and Corn Tortillas, Shredded Cheese, Sour Cream,

Spicy Guacamole, Pico De Gallo and Black Beans

\$19.00 Per Person

Pasta Station

Made to Order Pasta with Italian Sausage, Marinated Tomatoes, Baby Spinach,

Mushrooms, Roasted Garlic and Grated Parmesan

Served with Basil-Pesto Cream and Marinara Sauce

\$18.00 Per Person

\$150.00 Chef Fee Per Station

1 Chef Per 30 Guests

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HORS D' OEUVRES

Served Passed or Stationary

- Antipasto Skewers with Lemon Basil Drizzle \$5.00
- Ratatouille and Chevre Tartlet (VG) \$5.00
- Elote Fritters with Chipotle Crema (VG) \$5.00
- Seasonal Gazpacho Soup Shooters (V, GF) \$5.00
- Roasted Wild Mushroom and Cheese Empanadas (VG) \$5.00
- Chive Pancake with Crème Fraiche and Red Onion Confit (VG) \$5.00
- Grilled Zucchini, Roasted Tomato and Mushroom Bouche (VG) \$5.00
- Jamon, Goat Cheese and Piquillo Pepper on Seeded Baguette \$5.00
- Caramelized Onion Tartlet with Dried Apricots and Brie (VG) \$5.00
- Vegetarian Egg Rolls with Sweet Chili Gastrique (VG) \$5.00
- Miniature Vegetable Quesadillas with Avocado Crema (VG) \$5.00
- Grilled Zucchini Roll Ups with Boursin and Slow Roasted Tomatoes (VG, GF) \$5.00
- Miniature Crab Cakes with Cilantro Mango Chutney \$6.00
- Tuna Avocado Ceviche on Corn Tostada with Wasabi Crema and Pickled Ginger \$6.00
- Grilled Chipotle Shrimp with Fresh Guacamole on Blue Corn Tortilla Chip (DF, GF) \$6.00
- Lime Marinated Chicken Skewers with Ancho Chile Dipping Sauce (GF) \$6.00
- Sesame Soy Glazed Beef Skewers with Scallions (DF) \$6.00
- Profiteroles with Sliced Beef Tenderloin and Horseradish Crème \$7.00
- Grilled Baby Lamb Chops with Mustard Chipotle Glaze (DF, GF) \$7.00
- Slow Cooked Duck Breast on Herbed Baguette with Cranberry Pico de Gallo \$7.00

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DINNER BUFFETS

Amaya

Seasonal Greens with Pinon Sage Vinaigrette and Chile Dusted Croutons (V)
Penne Pasta Salad with Greek Olives, Roma Tomatoes,
Grilled Asparagus and Mozzarella Cheese (VG)

Choose Two Entrée Options:

- Slow Roasted Chimayo Chile Rubbed Chicken (DF, GF)
with Toasted Pinon and Cilantro Orzo (VG)
- Seared Salmon with Dill Butter Sauce (GF) and Saffron Risotto (VG)
- London Broil with Port Wine Sauce
and Roasted Garlic Mashed Potatoes (VG, GF)

Sautéed Seasonal Vegetables (V, GF)
Flourless Chocolate Cake (VG, GF)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$54.00 Per Person

Viva Mexico

Pozole Verde with Chicken, Crispy Tortilla Strips, Radish and Lime (DF, GF)
Spring Mix with Grilled Sweet Potato and Roasted Peppers (V, GF)
with Achiote Caesar Dressing (VG)
Roasted Beet and Jicama Salad with Citrus Vinaigrette (V, GF)

Choose Two Entrée Options:

- Carne Asada with Cilantro Rice (DF, GF)
- Pork Al Pastor with Grilled Pineapple (DF, GF)
- Green Chile Chicken Tamales (GF) and Sweet Corn Tamales (V, GF)

Refried Beans (V, GF)
Farmer's Market Calabacitas with Sweet Corn and Queso Fresco (VG, GF)
House Made Salsa, Shredded Cheese, Sour Cream, Spicy Guacamole
Flour and Corn Tortillas (GF)
Traditional Caramel Flan and Biscochitos
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$58.00 Per Person

Native American Harvest

Three Sisters Salad with Squash, Native Beans and Roasted Sweet Corn (V, GF)
Spring Mix Salad with Grilled Asparagus, Roasted Sweet Peppers,
Crispy Garbanzos and Thyme Vinaigrette (V, GF)
Native Flat Bread with Caramelized Onions and Toasted Pine Nuts (VG)

Choose Two Entrée Options:

- Buffalo Pot Roast with Carrots and Sweet Onion (DF, GF)
- Sage Roasted Game Hen (DF, GF)
- Cornmeal Crusted Trout with Roasted Corn and Green Chile Medley (GF)

Wild Rice Pilaf (V, GF)
Green Chile Potato Gratin (VG)
Warm Berry Cobbler with Vanilla Crème (VG)
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$64.00 Per Person

Tri-Cultural

Seasonal Mixed Greens with Jicama, Pecans and Prickly Pear Vinaigrette (V, GF)
Beans and Greens Salad with Cranberries and Sumac Dressing (V, GF)

Slow Roasted Bison Short Ribs (GF)
Served with Roasted Garlic Mashed Potatoes and Chokecherry Reduction

Pork Carne Adovada (DF, GF)
Served with Flour and Corn Tortillas

Blue Corn Green Chile Cheese Enchiladas (VG, GF)

Spanish Seafood Paella (DF, GF)
Served with Spanish Chorizo, Clams, Mussels, Shrimp and Baby Scallops

Native Bread Pudding, Crema Catalana (GF) and
Cinnamon Sugar Churros with Chocolate and Caramel Sauce
Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments
\$72.00 Per Person

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PLATED DINNERS

All Plated Meals Served with Rolls and Butter Pearls, Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments

Opening Act (Select One)

Chef's Seasonal Soup

Mixed Green Salad with Julienne Jicama, Roma Tomatoes, Carrots and Lemon Thyme Vinaigrette (V, GF)

Frisée and Arugula Salad with Pancetta Lardons, Toasted Pinon and Champagne Vinaigrette (DF, GF)

Red Wine Poached Pear Salad with Seasonal Greens, Feta, Candied Pecans and Honey Poppyseed Vinaigrette (VG, GF)

Main Event

Select Up To Three Options. If More Than One Entrée Is Selected, The Highest Price Will Prevail.

Pre-Selected Counts Due 3 Business Days Prior to Event.

Stuffed Poblano Chile (V, GF)
with Almond Chile Negro Mole \$50.00

Pan Seared Airline Chicken (GF)
with Sage Cream Sauce \$56.00

Flat Iron Steak (GF)
With Bordelaise \$64.00

Stacked Vegetarian Napoleon (VG)
with Roasted Red Pepper Coulis \$50.00

Slow Seared Scottish Salmon (GF)
with Lemon Dill Beurre Blanc \$66.00

Peppercorn Crusted Filet Mignon (GF)
with Porcini Red Wine Demi \$76.00

Pan Seared Sea Bass (GF)
with Blood Orange Chile Gastrique \$70.00

Duo of Skirt Steak and Guajillo Glazed Prawns (GF)
with Chimichurri \$80.00

Supporting Roles (Select Two for All Entrees)

Green Chile Potato Gratin (VG)
Cacio e Pepe Petite Potatoes (VG, GF)
Fingerling Potatoes with Spanish Chorizo (DF, GF)
Wild Mushroom Risotto (VG)
Sweet Corn Puree (VG, GF)

Grilled Asparagus (V, GF)
Garlic Haricot Vert (V, GF)
Charred Broccolini and Glazed Carrots (V, GF)
Roasted Tri-Color Cauliflower (V, GF)
Sautéed Seasonal Root Vegetables (V, GF)

Finale (Select One)

Trio of Crème Brûlée, Pot de Crème and Almond Financier (VG)
Chocolate Mousse Tower with Chambord Sauce (VG)
Brûléed Lemon Tart with Raspberry Coulis (VG)
Apple Tart Tatin with Vanilla Cinnamon Crème (VG)
House Made Crème Brûlée (VG, GF)
Seasonal Sorbet with Fresh Berries (V, GF)

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BEVERAGE SERVICE

Bar Packages **Hosted and Cash Bar Service**

Premium Liquor \$12.00

Absolute, Beefeater, Bacardi Silver, Cuervo Gold, Jack Daniels, Evan Williams, Clan MacGregor

Platinum Liquor \$14.00

Tito's, Tanqueray, Captain Morgan, Patron, Crown Royal, Jameson, Johnnie Walker Black Label

House Wine \$9.00 Glass / \$40.00 Bottle

Imported/Micro Beer \$7.00

Corona, Negra Modelo, Dos Equis,
Selection of Local Brews

Domestic Beer \$6.00

Bud Light, Budweiser
Coors, Coors Light, Michelob Ultra

Non-Alcoholic Beer \$6.00

Assorted Soft Drinks and Sparkling Waters \$5.00

Bartender Fee

\$150.00 Per Bartender
(One Bar Per 75 Guests)

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CATERING NEED TO KNOW

General Catering Information

A 22% Service Charge Will Be Added to All Catering Food and Beverage Charges
All Prices Include Standard China, Glassware, Silverware, Chairs, Tables, White Linens and Centerpieces
Specialty Linens, Chairs and Centerpieces are Available at Additional Charge

Off Premise Catering:

Off Premise Catering Events Are Subject to an Additional \$10.00 Per Person Catering Fee
Off Premise Catering Events More Than 20 Miles from Hotel Santa Fe Will Be Subject to Additional Fees

Truck Rentals

Small Truck or Van: \$150.00

Large Truck 16' or Larger: \$200.00

Off Premise Special Dispenser Liquor Permits

State Law Requires All Off-Premise Events to Obtain a Temporary Special Dispenser Liquor License: \$125.00

State Liquor Regulations:

The New Mexico State Alcohol and Gaming Commission Regulates the Sale and Service of All Alcoholic Beverages and Hotel Santa Fe is Responsible for the Administration of All State Alcohol Regulations. Hotel Santa Fe Reserves the Right to Refuse Alcohol Service to Any Group or Individual. Additionally, All Alcohol Served by Hotel Employees Must be Purchased Through and Delivered by a Licensed Distributor. Hotel Santa Fe Reserves the Right to Refuse Delivery and Service of Any Alcohol That Does Not Adhere to This Policy.

Tax Exemption:

The State of New Mexico Requires a New Mexico NTTC Form For All Groups Who Qualify As Tax Exempt.

Below Are The Steps to Execute an NTTC in the New Mexico TAP System:

You Will Need to Have Login Credentials Issued From the NM Taxation and Revenue Department.

This is the Same Site Used for Paying Gross Receipts and Any New Mexico Tax Related Items.

<https://tap.state.nm.us/Tap//>

From Company's NM Tap Web Page:

- Select company's **CRS Account**
- Select **View NTTC** Options
- Select tab for **Buyers Certificates**
- Select button labeled **Execute NTTC**
- Go down to **Buyers Certificate Type** and select type (ex. Type 2)
- Go to **Executed To:** Enter White Buffalo CRS **#03-608129-009**
- Select **Next**
- Select **Execute** Certificate

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