HOTEL SANTA FE, THE HACIENDA & SPA

CATERING MENU





THE WORKS ALL DAY PACKAGE

$55.00 PER PERSON

Please Note The Works Package Does Not Allow for Breakfast or Break Substitutions

CONTINENTAL BREAKFAST

Assorted Chilled Fruit Juices (V, GF)
Seasonal Display of Assorted Melon, Fruit and Berries (V, GF)
Chef's Selection of Assorted Pastries, Bagels and Gluten-Free Toast
with Cream Cheese, Almond Butter and Fruit Preserves (VG)
Assorted Fruit Yogurts and Dairy Free Yogurts (VG, GF)
Hard Boiled Eggs (VG, GF)
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)
-Assorted Granola Bars and Protein Bars (VG)
-Trail Mix and Assorted Potato Chips (VG, GF)
-Mixed Nuts and Pretzels (V, GF)

THE WORKS PACKAGE + LUNCH BUFFET OF YOUR CHOICE
$80.00 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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BREAKFAST BUFFETS

CONTINENTAL

Assorted Chilled Fruit Juices (V, GF)
Seasonal Display of Assorted Melon, Fruit and Berries (V, GF)
Chef's Selection of Assorted Pastries, Bagels and Gluten-Free Toast
with Cream Cheese, Almond Butter and Fruit Preserves (VG)
Assorted Fruit Yogurts and Dairy Free Yogurts (VG, GF)
Hard Boiled Eggs (VG, GF)
Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments

$28.00 PER PERSON

LAND OF ENCHANTMENT

Assorted Chilled Fruit Juices (V, GF)
Seasonal Display of Assorted Melon, Fruit and Berries (V, GF)
Assorted Fruit Yogurts and Dairy Free Yogurts (VG, GF)
Churro Waffles with Maple Syrup, Cinnamon Sugar and Whipped Cream (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)
Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments

$34.00 PER PERSON

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BREAKFAST BUFFETS

THE ALTERNATIVE

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

$36.00 PER PERSON

THE TRADITIONAL

Assorted Chilled Fruit Juices (V, GF)
Seasonal Display of Assorted Melon, Fruit and Berries (V, GF)
Chef's Selection of Assorted Pastries, Bagels and Gluten-Free Toast
with Cream Cheese, Almond Butter and Fruit Preserves (VG)
Assorted Dry Cereals with 2%, Skim Milk and Almond Milk (VG)
Assorted Fruit Yogurts and Dairy Free Yogurts (VG, GF)
Scrambled Eggs (VG, GF)
New Mexico Red and Green Chile
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

$38.00 PER PERSON

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BREAKFAST BUFFET ADD ONS

VARIETY OF COLD CEREALS (VG)
2%, Skim Milk & Almond Milk
$8.00 PER PERSON

STEEL CUT OATMEAL (V, GF)
Brown Sugar, Raisins & Pecans
$8.00 PER PERSON

ASSORTED HOUSE BAKED MUFFINS & PASTRIES (VG)
$36.00 PER DOZEN

ASSORTED BAGELS WITH CREAM CHEESE (VG)
$36.00 PER DOZEN

TRES LECHES FRENCH TOAST (VG)
Warm Piloncillo Syrup & Seasonal Berries
$8.00 PER PERSON

BLUE CORN PANCAKES (VG)
Warm Piloncillo Syrup, Butter,
Powdered Sugar & Seasonal Berries
$8.00 PER PERSON

FRUIT YOGURT PARFAITS (VG)
Greek Yogurt, Specialty Granola
& Seasonal Berries
$40.00 PER DOZEN

SCRAMBLED EGGS (VG, GF)
Scallions, Red & Green Chile
$8.00 PER PERSON

HARD BOILED EGGS (VG, GF)
$36.00 PER DOZEN

BREAKFAST PROTEINS (DF, GF)
Choice of Apple Smoked Bacon,
Sausage Links,
Green Chile Chicken Sausage
or Meat Alternative
$10.00 PER PERSON

BREAKFAST BURRITOS
Red & Green Chile
Choice of Apple Smoked Bacon,
Chorizo or Vegetarian
$14.00 PER PERSON

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BEVERAGE SERVICE

HALF DAY BEVERAGE SERVICE

Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments
Assorted Soft Drinks and Sparkling Waters
$15.00 PER PERSON

ALL DAY BEVERAGE SERVICE

Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments
Assorted Soft Drinks and Sparkling Waters
$30.00 PER PERSON

ON CONSUMPTION

Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments
$60.00 PER GALLON

FRESHLY BREWED ICED TEA WITH LEMON

$60.00 PER GALLON

REGULAR OR STRAWBERRY LEMONADE

$36.00 PER CARAFE

ASSORTED CHILLED FRUIT JUICES

$36.00 PER CARAFE

FRUIT INFUSED WATERS

$36.00 PER CARAFE

ASSORTED SODAS & SPARKLING WATERS

$5.00 EACH

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A LA CARTE

ASSORTED FRUIT YOGURTS &
DAIRY FREE YOGURTS (VG, GF)
$5.00 EACH

ASSORTED GRANOLA BARS &
PROTEIN BARS (VG)
$5.00 EACH

ASSORTED FRESHLY
BAKED COOKIES (VG)
$36.00 PER DOZEN

GLUTEN-FREE COOKIES (VG, GF)
$38.00 PER DOZEN

HOUSE MADE RASPBERRY
GRANOLA BARS (VG)
$36.00 PER DOZEN

DOUBLE FUDGE
CHOCOLATE BROWNIES
$36.00 PER DOZEN

VEGAN LEMON TARTS (V)
$38.00 PER DOZEN

WHOLE FRESH FRUIT (V, GF)
$36.00 PER DOZEN

SEASONAL FRUIT &
BERRY DISPLAY (V, GF)
$14.00 PER PERSON

CHOCOLATE COVERED
STRAWBERRIES (VG)
$40.00 PER DOZEN

PALETAS (MEXICAN ICE POPS)
$6.00 EACH

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BREAKS

LOCALS CHOICE

Tri-Colored Tortilla Chips with Spicy Guacamole,
Salsa Ranchera & Pico de Gallo (V, GF)
Biscochitos
Lalo's House Made Horchata (VG, GF)

$16.00 PER PERSON

SPANISH TAPAS

Marinated Green Olives (V, GF)
Marcona Almonds (V, GF)
Specialty Spanish Potato Chips (GF)
Grilled Vegetables with Romesco Sauce (V)

$18.00 PER PERSON

ICE CREAM SUNDAE BAR

Chocolate, Vanilla and Strawberry Ice Cream (VG)
Toppings to Include:
Chocolate Sauce, Caramel Sauce, Whipped Cream,
Sprinkles, Nuts, Cherries & M&Ms (VG)

$16.00 PER PERSON

FARMERS' MARKET

Fruit Kabobs (V, GF)
Hummus with Assorted Crudité
& Pickled Vegetables (V, GF)
Carlos's Zuni Pinwheels
Fruit Infused Water (V, GF)

$20.00 PER PERSON

BUILD YOUR OWN FRITO PIE

House Made Red Chile, Ground Beef, Pinto Beans,
Tomatoes, Onions, Shredded Lettuce,
Jalapenos & Sour Cream
Served with Individual Bags of Fritos

$18.00 PER PERSON

TRAILBLAZER

Trail Mix (VG)
Granola Bars and Protein Bars (VG)
Selection of Whole Fruit (V, GF)
Assorted Meat Sticks (GF)
Cold Pressed Juices (V, GF)

$20.00 PER PERSON

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LUNCH BUFFETS

NEW MEXICAN DELI

Mixed Green Salad with 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 Pickle Spears

Sage Bakehouse Bread
and Gluten-Free Bread (GF)

Flourless Chocolate Cake (GF)

Freshly Brewed Iced Tea with Lemon

$36.00 PER PERSON

SOUP & SALAD

Chef's Seasonal Soup

Mixed Greens, Iceberg Lettuce and Spinach (V, GF)

Dressings:
Green Goddess Dressing (VG, GF)
Lemon Thyme Vinaigrette (V, GF)
Olive Oil and Balsamic Vinegar (V, GF)

CHOOSE TWO PROTEINS:
-Grilled Ginger Lime Chicken (DF, GF)
-Citrus Glazed Salmon (GF)
-Grilled Lemon Herb Tofu (V, GF)

Toppings:
Assorted Grilled Vegetables (V, GF),
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

$38.00 PER PERSON

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LUNCH BUFFETS

NORTH OF THE BORDER

Chimayo Chile Tortilla Soup
with Red Chile Tortilla Strips (VG, GF)

Southwestern Caesar Salad with 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 (DF, GF)
with Warm Flour and Corn Tortillas
OR
-Green Chile Chicken Enchiladas (GF)
and Red Chile Cheese Enchiladas (VG, GF)

Stuffed Poblano Chiles
with Roasted Corn, Tomatoes, Black Beans
and Almond Chile Mole Negro (V, GF)

House Made Salsa, Shredded Cheese,
Sour Cream and Spicy Guacamole

Spanish Rice with Sautéed Carrots,
Onions and Celery (VG, GF)

Tres Leches Cake (VG)

Freshly Brewed Iced Tea with Lemon

$40.00 PER PERSON

MEDITERRANEAN AFTERNOON

Minestrone Soup (VG, DF)

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

Grilled Eggplant and Tomato Salad
with Piñon and Sundried Tomato Vinaigrette (V, GF)

Honey Whipped Feta with Warm Pita (VG)

CHOOSE TWO ENTRÉE OPTIONS:
-Chicken Shawarma with Red Onion (DF, GF)
-Grilled Salmon with Cherry Tomato Compote (GF)
-Stuffed Zucchini with Rice, Piñon
and Tomato Sauce (V, GF)

Baked Butter Beans and Greens
with Lemon (V, GF)

Herbed Rice Pilaf (V, GF)

Honey Roasted Carrots (V, GF)

Lemon Olive Oil Cake
with Whipped Cream
and Seasonal Berries (VG)

Freshly Brewed Iced Tea with Lemon

$40.00 PER PERSON

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LUNCH BUFFETS

SOUTHWESTERN BBQ

Santa Fe Chopped Salad with Romaine,
Roasted Corn, Black Beans, Red Pepper,
Avocado, Tomato, Cilantro, Shredded Cheese
and Red Chile Tortilla Strips (VG, GF)

Chipotle Ranch Dressing (VG)
and Lemon Thyme Vinaigrette (V, GF)

CHOOSE TWO ENTRÉE OPTIONS:

-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)

Roasted Poblano Potato Salad (VG, GF)

Southwestern Style Slaw with Jicama,
Dried Apricots and Cilantro (VG, GF)

Green Chile Corn Muffins with Honey Butter (VG)

Maple Bread Pudding
with Vanilla Crème Anglaise (VG)

Freshly Brewed Iced Tea with Lemon

$42.00 PER PERSON

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ON THE RUN

All Boxed Lunches Include Sandwich, Choice of Side,
Chips, Whole Fruit, Cookie and Boxed Water

SELECT UP TO 3 OPTIONS FOR GROUP:

-Smoked Turkey and Pepper Jack Cheese with Dijonnaise on Multigrain Bread

-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

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

-Seasonal Grilled and Marinated Vegetables
with Hummus on Gluten-Free Bread (V, GF)

CHOOSE ONE SIDE FOR ALL LUNCHES:

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

-Seasonal Fruit Salad with Citrus Ancho Chile Dressing (V, GF)

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

$36.00 PER PERSON

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STATIONARY DISPLAYS

SALSA & GUACAMOLE

House Made Spicy Guacamole, Salsa Ranchera,
Tomatillo Salsa & Fresh Pico de Gallo
Served with Tri-Colored Tortilla Chips

$15.00 PER PERSON

CHEESE BOARD

Selection of Artisanal Cheeses,
Chef's Selection of Marmalades & Spreads,
Fresh & Dried Fruit Garnishes & Assorted Crackers

$20.00 PER PERSON

MEDITERRANEAN MEZZE

Assorted Crudité to Include
Carrots, Celery, Cucumber, Radish, Bell Pepper
Grilled Asparagus & Zucchini,
Marinated Artichoke Hearts, Olives & Herbed Feta
Served with Traditional Creamy Hummus,
Tzatziki & Grilled Pita

$18.00 PER PERSON

CHARCUTERIE BOARD

Selection of Smoked & Cured Meats,
Herbed Olives, Marinated Artichoke Hearts
Assorted Crostini, Jams & Mustards

$20.00 PER PERSON

SOMETHING SWEET

Miniature Crème Brûlée,
Pot de Crème & Almond Financier

$18.00 PER PERSON

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ACTION STATIONS

$200 CHEF FEE PER STATION
1 CHEF PER 30 GUESTS

HERB CRUSTED BEEF TENDERLOIN
Creamy Horseradish & Silver Dollar Rolls
$26.00 PER PERSON

MAPLE PINEAPPLE GLAZED HAM
Whole Grain Mustard & Silver Dollar Rolls
$24.00 PER PERSON

ACHIOTE RUBBED PORK LOIN
Green Chile Corn Muffins & Cranberry Chutney
$24.00 PER PERSON

SAGE RUBBED ROAST TURKEY BREAST
Green Chile Cornbread Stuffing & Pan Gravy
$24.00 PER PERSON

STREET TACO STATION
Made to Order Carne Asada,
Pork al Pastor & Rajas con Crema
Served with Flour & Corn Tortillas,
Salsa Ranchera, Salsa Fresca,
Cotija Cheese, Pickled Red Onion,
Chiles Toreados, Radish, Lime,
Spicy Guacamole & Refried Beans
$22.00 PER PERSON

PASTA STATION
Made to Order Penne Pasta
with Seared Steak or Chicken,
Mushrooms, Sundried Tomatoes,
Baby Spinach & Parmigiano Reggiano
Choice of Wild Mushroom Cream Sauce
or Marinara
$20.00 PER PERSON

GREEN CHILE CHEESEBURGER SLIDER STATION
Made to Order Beef and Impossible Veggie Burgers
New Mexico Green Chile, White Cheddar Cheese,
Avocado, Mini Brioche Bun
Served with Assorted Potato Chips
$20.00 PER PERSON

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HORS D'OEUVRES

SERVED PASSED OR STATIONARY
MINIMUM ORDER OF 20 PIECES OF EACH SELECTION REQUIRED

Chili Lime Fruit Skewers (V, GF) $5.00
Tostones with Mango Black Bean Salsa (V, GF) $5.00
Sundried Tomato Tapenade on Crostini (V) $5.00
Tartelettes with Roasted Squash, Sweet Corn and Native Beans (V) $5.00
Elote Fritters with Chipotle Crema (VG) $5.00
Asparagus and Goat Cheese Flautas (VG) $5.00
Roasted Wild Mushroom and Cheese Empanadas (VG) $5.00
Stuffed Mushrooms with Parmesan Breadcrumbs (VG) $5.00
Vegetarian Egg Rolls with Sweet Chili Gastrique (VG) $5.00
Vegetable Quesadillas with Avocado Crema (VG) $5.00
Blue Corn Pancakes with Blackberry Piloncillo Syrup and Vanilla Bean Crema (VG) $5.00
Antipasto Skewers with Lemon Basil Drizzle $6.00
Roasted Tomato and Ricotta Crostini with Crispy Prosciutto $6.00
Bacon Wrapped Dates Stuffed with Honeyed Goat Cheese (GF) $6.00
Spanish Ham Croquettes with Piquillo Aioli $6.00
Miniature Crab Cakes with Cilantro Mango Chutney $7.00
Tuna Avocado Ceviche on Corn Tostada with Wasabi Crema and Pickled Ginger $7.00
Grilled Chipotle Shrimp with Fresh Guacamole on Blue Corn Tortilla Chip (DF, GF) $7.00
Lime Marinated Chicken Skewers with Ancho Chile Dipping Sauce (GF) $7.00
Sesame Soy Glazed Beef Skewers with Scallions (DF) $7.00
Apricot Chipotle Glazed Pork Belly Skewers with Grilled Pineapple (DF, GF) $7.00
Profiteroles with Sliced Beef Tenderloin and Horseradish Crème $8.00
Grilled Lamb Chops with Mustard Chipotle Glaze (DF, GF) $8.00
Slow Cooked Duck Breast on Herbed Baguette with Cranberry Pico de Gallo $8.00

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DINNER BUFFETS

AMAYA

Seasonal Greens with Piñon 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

$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 Flatbread with Caramelized Onion
and Toasted Piñon (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)

Maple Glazed Butternut Squash (V, 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

$68.00 PER PERSON

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DINNER BUFFETS

MEDITERRANEAN EVENING

Greek Salad with Romaine Lettuce, Tomatoes,
Cucumbers, Black Olives, Red Onion, Feta
and Lemon Oregano Vinaigrette (V, GF)

Mezze Platter with Assorted Crudite,
Grilled Asparagus and Zucchini,
Marinated Artichoke Hearts, Olives,
Herbed Feta and Crackers (VG)

Grilled Pita with Traditional Creamy Hummus
and Tzatziki (VG)

CHOOSE TWO ENTRÉE OPTIONS:

-Roast Chicken with Preserved Lemon
and Salsa Verde (DF, GF)
-Seared Salmon with Dill Butter Sauce (GF)
-Beef Meatballs in Harissa Tomato Sauce

Vegetable Gratin with Zucchini, Yellow Squash,
Eggplant and Roasted Peppers (V, GF)

Saffron Risotto (VG)

Roasted Cauliflower
with Tahini and Pine Nuts (V, GF)

Almond Cake with Whipped Honey Ricotta
and Seasonal Berries (VG)

Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments

$62.00 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 and Spicy Guacamole

Flour and Corn Tortillas (GF)

Traditional Caramel Flan and Biscochitos

Specialty Blend Coffee, Decaffeinated Coffee
and Assorted Hot Teas with Accompaniments

$62.00 PER PERSON

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DINNER BUFFETS

SANTA FE STEAKHOUSE

Butternut Squash and Apple Bisque (VG)

Southwestern Caesar Salad with Roma Tomato,
Shaved Parmesan and Red Chile Croutons (VG)

Chipotle Caesar Dressing (VG)
and Balsamic Vinaigrette (V, GF)

Silver Dollar Rolls and Green Chile Corn Muffins
with Honey Butter (VG)

Herb Crusted Beef Tenderloin (DF, GF)
Sauces: Red Chile Demi,
Horseradish Cream and Fresno Chimichurri

Pistachio Crusted Salmon (GF)

Mushroom and Spinach Stuffed Chicken Breast (GF)

Green Chile Mac and Cheese (VG)

Roasted Garlic Mashed Potatoes (VG)

Sauteed Asparagus (V, GF)

Glazed Carrots (V, GF)

Chocolate Lava Cake with Berry Coulis (VG)

Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments

$76.00 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)
with Roasted Garlic Mashed Potatoes
and Chokecherry Reduction

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

Blue Corn Green Chile
Cheese Enchiladas (VG, GF)

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

Native Bread Pudding (VG),
Crema Catalana (VG, GF)
and Cinnamon Sugar Churros (VG)
with Chocolate and Caramel Sauce

Specialty Blend Coffee, Decaffeinated Coffee and
Assorted Hot Teas with Accompaniments

$78.00 PER PERSON

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



PLATED DINNERS

OPENING ACT

SELECT ONE:

Chef's Seasonal Soup

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

Pear and Spinach Salad with Tart Cherries, Candied Walnuts, Feta
and Honey Balsamic Vinaigrette (VG)

Blood Orange and Burrata Salad with Fennel, Pistachios
and Citrus 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 Mole Negro
$55.00

STACKED VEGETABLE NAPOLEON (VG)
with Roasted Red Pepper Coulis
$55.00

WILD MUSHROOM RIGATONI (VG)
with Sundried Tomatoes
and Mushroom Cream Sauce
$55.00

PAN SEARED AIRLINE CHICKEN (GF)
with Sage Cream Sauce
$60.00

SLOW SEARED SCOTTISH SALMON (GF)
with Lemon Dill Beurre Blanc
$65.00

PAN SEARED SEA BASS (GF)
with Blood Orange Chile Gastrique
$70.00

BRAISED BEEF SHORT RIBS
with Guajillo Red Wine Reduction
$68.00

FLAT IRON STEAK (GF)
with Bordelaise
$68.00

PEPPERCORN CRUSTED FILET MIGNON
with Bordelaise
$76.00

DUO OF SKIRT STEAK & GUAJILLO GLAZED PRAWNS (GF)
with Chimichurri
$80.00

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PLATED DINNERS

SUPPORTING ROLES

SELECT TWO FOR ALL ENTREES:

Green Chile Potato Gratin (VG)
Fingerling Potatoes with Spanish Chorizo (DF, GF)
Roasted Garlic Mashed Potatoes (VG, GF)
Three Cheese Baked Polenta Cake (GF)
Wild Mushroom Risotto (VG)

Grilled Asparagus (V, GF)
Garlic Haricot Vert (V, GF)
Charred Broccolini and Glazed Carrots (V, GF)
Roasted Tri-Color Cauliflower (V, GF)
Charred Corn, Cherry Tomato and Red Onion Medley (V, GF)

FINALE

SELECT ONE:

Trio of Crème Brûlée, Pot de Crème and Almond Financier (VG)
Dark Mocha Lava Cake with Cinnamon Crème (VG)
Almond Cake with Whipped Ricotta and Seasonal Berries (VG)
Apple Tart Tatin with Vanilla Cinnamon Crème (VG)
Butterscotch Budino with Salted Caramel (VG)
House Made Crème Brûlée (VG, GF)
Seasonal Sorbet with Fresh Berries (V, GF)

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

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BEVERAGE SERVICE

BAR PACKAGES
HOSTED & CASH BAR SERVICE

PREMIUM LIQUOR $12.00

Absolute, Tanqueray, Bacardi Silver, Cuervo Gold, Jack Daniels, Bulleit

PLATINUM LIQUOR $14.00

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

HOUSE WINE
$10.00/GLASS OR $45.00/BOTTLE

IMPORTED & CRAFT BEER $8.00

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

DOMESTIC BEER $7.00

Bud Light, Budweiser, Coors Light, Michelob Ultra

NON-ALCOHOLIC BEER $7.00

ASSORTED SOFT DRINKS & SPARKLING WATERS $5.00

SPECIALTY COCKTAILS & MOCKTAILS
AVAILABLE UPON REQUEST

BARTENDER FEE:
$200.00 PER BARTENDER

One Bar Per 75 Guests

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GENERAL INFORMATION

A 23% Service Charge Will Be Added to All Catering Food and Beverage Charges

All Prices Include Standard China, Glassware, Silverware,
Chairs, Tables, White Linen 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: $200.00
Large Truck 16' or Larger: $300.00
Off Premise Special Dispenser Liquor Permits
State Law Requires All Off-Premise Events to Obtain a
Temporary Special Dispenser Liquor License: $155.00

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.

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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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