



Breakfast Starters

The Hilton Continental

*Assorted Breakfast Pastries and Muffins
Served with Butter and Preserves
Brewed Regular and Decaffeinated Coffee
Assorted Hot Herbal Teas
Orange Juice*

Additional Continental Enhancers

Created your own personalized deluxe continental breakfast by adding on some specialized enhancers

Assorted Boxed Cold Cereals

Hot Oatmeal

Assorted 4oz. Yogurt

Quiche Lorraine

Sliced Seasonal Fruit

Bacon, Egg & Cheese Muffins

Ham, Egg & Cheese Muffins

Hand-held Breakfast Burritos

Smoked Salmon with all the Fixings (bagels, cream cheese, capers, tomatoes, chopped egg)

How Sweet It Is

All sweets listed below are priced per dozen

Bear-Claws

Over-sized Cinnamon Rolls

Giant Muffins

Flaky Croissants

Fruit Danish

Assorted Pastries & Muffins

English Berry Scones

Bagels & Cream Cheese

Cheese Blintzes

Morning Beverage Corner

Additional beverages listed under "Breaks"

Regular & Decaffeinated Coffee

Premium Coffee Enhancer

Starbuck® Coffee

Hot Chocolate

Whole or Low Fat Milk

Assorted Chilled Fruit Juice

Assorted Chilled Fruit Juice

Starbuck® Frappuccino

Red Bull Energy Drink

Panna Bottled Water





Buenos Días Buffets

***All Breakfast Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Orange Juice***

Cowboy Buffet

*Fluffy Scrambled Eggs**
Tossed with Scallions and Cheddar Cheese
Served with Crisp Bacon and Sausage Links**
Hash Browned Potatoes
Assorted Dry Cereals and Granola
White and Whole Breads, Assorted Breakfast Pastries
Whole and Low Fat Milk,
Fresh Sliced Fruit

Chimayo Buffet

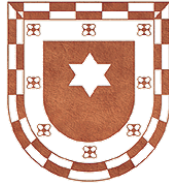
Fluffy Scrambled Eggs with Warm Flour Tortillas*
Hash Browned Potatoes
*Spicy Chorizo Sausage, Crispy Bacon**
Huevos Rancheros Casserole
Grated Cheese, Diced Tomatoes and
Green Chile Salsa

Zía Omelet Station

Add an Omelet Station to the above buffets

Diced Ham, Crispy Bacon, Sausage*, Cheddar & Jack Cheese, Mushrooms, Bell Peppers, Onions,
Green Chile and House Made Salsa*





Good Morning Plated Breakfasts

*All Breakfast Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Orange Juice*

American Plated

Fluffy Scrambled Eggs
Tossed with Cheddar Cheese and Scallions
Served with Hash Browned Potatoes,
Crispy Bacon*, Sausage Links*
Chef's Selection of Freshly House Baked Pastries*

Pueblo Toast

*Three Slices of Texas Toast Dipped in Egg Batter,
Grilled and Sprinkled with
Powdered Sugar and Cinnamon
Served with Warm Maple Syrup,
Crispy Bacon* or Sausage Links**

Huevos Rancheros

Fluffy Scrambled Eggs on Two Corn Tortillas
Smothered in Chile Sauce
Topped with Melted Jack Cheese
Served with Pinto Beans and
Hash Browned Potatoes
Chef's Selection of Muffins and Flour Tortillas*

Northern New Mexico Burrito

Flour Tortilla Stuffed with Fluffy Scrambled Eggs,
Crisp Bacon*, Sausage*, Onions, Bell Pepper,
Cheddar & Jack Cheeses
Smothered in Green or Red Chile
Served with Hash Browned Potatoes, Black Beans
and Lettuce & Tomato*

The Cowboy Steak & Eggs

Fluffy Scrambled Eggs
Tossed with Cheddar Cheese and Scallions
Accompanied with a 6oz. Sirloin Steak
Served with Hash Browned Potatoes and
Chef's Selection of House Made Pastries*





High Noon Lunch Buffets

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

El Cañon Hand Carved Deli

*Mixed Garden Greens Salad
(Served with Ranch Dressing & Italian Vinaigrette)
Sliced Fresh Seasonal Fruit
House made Freshly Baked El Cañon Rolls*

Hot Slices of Baked:

Smoked Turkey, Pork Loin and Prime Rib

Accompanied With:

*Cheddar, Monterey Jack and Swiss Cheeses,
Crisp Lettuce, Vine Ripened Tomatoes,
Bermuda Onions, Dill Pickles and Assorted Condiments
Potato Chips*

Dessert of House Baked Apple Cobbler

Canyon Road Deli

*Mixed Garden Greens Salad
(Served with Ranch Dressing & Italian Vinaigrette)
Deli Sliced Roast Beef, Ham, Turkey & Salami*

Accompanied With:

*Vine Ripened Tomatoes, Bermuda Onions, Olives,
Pickle Spears, and Pickled Peppers*

Served With:

*Assorted Breads, Rolls and Condiments, Potato Chips,
Freshly Made Potato Salad and Garden Cole Slaw
Dessert of Brownies and Assorted Cookies*

Italian Fiesta

*Mixed Garden Greens Salad
(Served with Ranch Dressing & Italian Vinaigrette)
Garlic Bread*

Choice of Two Entrees:

*Penne Primavera
Lasagna with Meat Sauce
Wild Mushroom Ravioli with Marinara Sauce
Vegetable Lasagna with Creamy Alfredo Sauce
Dessert of Mini Biscotti & Tiramisu Available*

Old Santa Fe Trail Barbeque

*Mixed Garden Greens Salad
(Served with Ranch Dressing & Italian Vinaigrette)
Cowboy Style Potato Salad
Garden Cole Slaw*

*Twice-Grilled Barbeque Spare Ribs
Mesquite Smoked Barbeque Chicken
Buttered Corn on the Cob
Ranch Style Baked Beans
Jalapeño Corn Bread with Honey Butter
Dessert of House Baked Cherry Pie*





High Noon Lunch Buffets (continued)

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

Soup & Salad Buffet

Executive Chef, Jerry's Famous

'Green Chile Corn Chowder'

Served With:

Fresh Spinach Salad, Caesar Salad and

Mixed Green Salad

Topped With:

Grilled Chicken, Grilled Salmon and Tuna Salad

Accompanied By:

Julienne of Cheddar and Swiss Cheese

Salad Condiment and Fresh Rolls & Butter

Dessert of Assorted Fruit Tarts

Taco Fiesta

Dips of Con Queso, Guacamole & Salsa Fresco

Served with Tri-Color Corn Chips

Warm Flour and Crisp Corn Tortillas

Season Beef and Chicken Fillings

Accompanied With:

Mixed Cheeses, Shredded Lettuce, Chopped Tomatoes

and Diced Onions

Served With:

Cheese Enchiladas with Red Chile, Spanish Rice

And Pinto Beans

Dessert of Biscochitos & Fruit Empanadas

Land of Enchantment

Mixed Garden Greens Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Choice of Two Entrees:

London Broil with Mushroom Sauce, Baked Fillet of Salmon with Creamy Dill Sauce or

Grilled Marinated Chimayo Chicken Breast

Choice of:

Mixed Wild Rice with Cranberries & Pine Nuts, Herb Roasted Red Skin Potatoes, Garlic Mashed Potatoes

Served With:

Chef's Selection of Fresh Seasonal Vegetables and Fresh Baked Rolls and Butter

Dessert Choice of:

Carrot Cake or

Layered Chocolate Cake





Plated Lunch Selections

*All Lunch Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

Fresh Homemade Soup or Salad

Mixed Garden Green Salad

(Served with Ranch Dressing & Italian Vinaigrette)

*Caesar Salad with House Baked Croutons, Shredded Parmesan Cheese &
Classic Caesar Dressing*

Or

*Executive Chef, Jerry's Famous
'Green Chile Corn Chowder'*

Entrée Selection

All Entrées Accompanied with Sautéed Fresh Seasonal Vegetables

*Wild Mushroom Ravioli
with Pureed Vegetarian Red Sauce*

Baked Atlantic Salmon with Creamy Dill Sauce

Piñon Crusted Pork Loin with Cranberry-Apple Relish

*Chicken Piccata
Parmesan- Breaded Breast with Lemon and Capers*

London Broil with Mushroom Sauce

*Marinated Grilled Chimayo Chicken
with Fresh Avocado Cream Sauce*

*Young Chicken Breast Stuffed with Jalapeno
Cornbread Stuffing*

Tilapia Veracruzano

Potatoes and Rice

Choice of:

Mixed Wild Rice with Cranberries & Pine Nuts

Rosemary Garlic Potatoes

Garlic Mashed Potatoes

Dessert

Choice of:

Chocolate Layered Cake

Carrot Cake

Tiramisu





Dinner Buffets

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

San Francisco

Soup du Jour

Mixed Garden Greens Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Freshly Baked Rolls with Butter

Choice of Two Entrées

London Broil with Mushroom Sauce

Roast Beef Au Jus and Horseradish Sauce

Piñon Crusted Pork Loin with Cranberry-Apple Relish

Grill Marinated Chimayo Chicken Served with Avocado Cream Sauce

Tilapia Veracruzano

Chicken Breast with Jalapeño Cornbread Stuffing

Baked Atlantic Salmon with Dill Cream Sauce

Shrimp Diablo

Choice of Two Selections

Mixed Wild Rice with Cranberries & Pine Nuts

Rosemary Garlic Roasted Potatoes

Garlic Mashed Potatoes

Grilled Polenta Cakes

Chef's Choice of Vegetable

Dessert (select two)

Natillas

Carrot Cake

Flan with Caramel Sauce

Double Chocolate Mousse Torte with Berry Coulis

New York Style Cheese Cake

Strawberry Shortcake on Sweet Corn Bread Biscuits

Classic Tiramisu





Dinner Buffets (Continued)

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

New Mexican

Fresh House Made Guacamole & Salsa

Served with Tri-Color Corn Chips

Mixed Garden Greens Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Fajita Station with choice of

Marinated Grilled Beef or Grilled Chicken Breast

Includes Sour Cream, Guacamole,

Lettuce & Tomato

Additional Enhancements

Shrimp Fajitas

Fish Tacos

Accompanied With:

Spanish Rice, Pinto Beans, Jalapeño Corn Muffins

Dessert

Fruit Empanadas & Biscochitos

Cowboy Barbeque

Mixed Garden Green Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Mustard Potato Salad

Garden Fresh Coleslaw

Entrée

Barbecued Beef Brisket

Mesquite Smoked Barbeque Chicken

Twice Grilled Barbeque Spare Ribs

Served With:

Corn on the Cob

Jalapeño Corn Bread with Honey Butter

Dessert

Assorted Fruit Cobblers





Plated Dinner Selections

*All Dinner Selections are Served with Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

Fresh Homemade Soup or Salad

Mixed Garden Green Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Spinach Salad with Raspberry Vinaigrette

Tomato, Basil & Mozzarella Salad

*Caesar Salad with House Baked Croutons, Shredded Parmesan Cheese &
Classic Caesar Dressing*

Or

Executive Chef Jerry's Famous 'Green Chile Corn Chowder'

New Mexican Tortilla Soup

Soup du Jour

Entrée Selection

All Entrées Accompanied with Chef's Choice of Sautéed Fresh Seasonal Vegetables

*Wild Mushroom Ravioli with Pureed Vegetarian
Red Sauce*

Baked Salmon Fillet with Creamy Dill Sauce

*10 oz. Slow Roasted Prime Rib of Beef with
Au Jus and Horseradish Cream Sauce*

Piñon Crusted Pork Loin with Cranberry-Apple Relish

7 oz. Grilled Fillet Mignon

*Marinated Grilled Chimayo Chicken with
Fresh Avocado Cream Sauce*

*Young Chicken Breast Stuffed
with Jalapeño Cornbread Stuffing*

Fresh Seafood Fettuccini

Potatoes and Rice

Choice of One Selection:

Mixed Wild Rice with Cranberries & Pine Nuts

Rosemary Garlic Potatoes

Garlic Mashed Potatoes

Grilled Polenta

Dessert

Choice of One Selection:

Natillas

Carrot Cake

Flan with Caramel Sauce

Double Chocolate Mousse Torte with Berry Coulis

New York Style Cheese Cake

Strawberry Shortcake on Sweet Corn Bread Biscuits

Classic Tiramisu





Receptions

All packages are designed for one hour and require a minimum of 25 guests

Asian Adventure

Pot Stickers with Ginger Soy Sauce

Mini Vegetarian Egg Rolls

Ginger Fried Shrimp

Teriyaki Chicken Kabobs

Almond Cookies & Fortune Cookies

Raw Bar

Cocktail Shrimp Shelled

Oysters on the Half Shell

Calms on the Half Shell

Snow Crab Claws

Served with Lemon Wedges and Cocktail Sauce

Antipasto

Salad Caprese

Roasted Peppers with Provolone

Grilled Asparagus

Marinated Artichokes and Assorted Olives

Eggplant Caponata with Bruschetta

Prosciutto, Capicola and Salami

Provolone and Mozzarella

New Mexican Fiesta

Fresh House Made Guacamole and Salsa Fresca

Chile con Queso

Tri-Color Corn Chips

Green Chile Chicken and Cheese Quesadillas

Hand-rolled Fish Taquitos

Miniature Pork and Red Chile Tamales

Fruit Empanadas

Enhance Your Reception With Beverage Service

Domestic & Imported Beer Selections

House Wines Served By The Glass

Assorted Soft Drinks & Bottled Water





Hot hors d'Oeuvres

Served by the 100

Cheddar Cheese Jalapeño Poppers

Spanakopita

Pork Tamales with Red Chile Sauce

Green Chile & Chicken Quesadillas

Cheese Quesadillas

Meatballs with Chile Verde

Beef Taquitos with Pico de Gallo

Chile Tabasco Tossed Chicken Wings

Chef's Hand Rolled Beef Taquitos

*Assorted Mini Egg & Spring Rolls with
Teriyaki and Orange Marmalade*

Pot Stickers with Ginger Soy Sauce

Caribe Marinated Chicken Brochettes

Seafood Stuffed Mushroom Caps

Caribe Marinated Beef Brochettes

Miniature Crab Cakes

Grilled Shrimp with Garlic Butter Sauce

Ginger Fried Shrimp

*Breaded Chicken Bites with
BBQ & Honey Mustard Dipping Sauces*

*Smoked Chicken or Seafood Empanadas with
Pico de Gallo*



Cold hors d'Oeuvres

Served by the 100

Grilled Vegetable Caponata on Crostini

Smoked Duck Salsa on Crostini

Santa Fe Pinwheels

Asparagus & Melon Wrapped in Prosciutto

Chef's Selection of Assorted Canapés

Jumbo Shrimp with Cocktail Sauce

Smoked Salmon on Belgian Endive

Thinly Sliced Beef Tenderloin Medallions

Spicy Seafood Salad on Baguettes

On Rye Toast

Platters

Serves 50 Guests

Vegetable Crudités with Southwest Ranch Dip

Sliced Seasonal Fruit

Imported & Domestic Cheese with Assorted Crackers

Italian Antipasto

Ceviche Tostadas

Fully Decorated Whole Poached Salmon

Dips, Salsa & Salads

Freshly Made Chile con Queso Served with Tri-Color Corn Chips

Spinach Parmesan Dip with Baguettes

Olive Tapenade with Baguettes

Freshly Made Guacamole Served with Tri-Color Corn Chips

Freshly Made House Salsa Served with Tri-Color Corn Chips





Carving Stations

(Portions are per 50 People)

Smoked Turkey Breast
Country Baked Glazed Ham
Roasted Pork Loin
Top Round of Beef
Prime Rib of Beef
Roast Tenderloin

Pasta Station

Your Guests will select from three pastas, two sauces and an assortment of toppings.
Our Chef will sauté to order while your guest watch

Pasta Selection: Tri-colored Tortellini, Penne, and Spinach Fettuccine

Sauces: Traditional Marinara and Creamy Alfredo

Topping Selections: Fresh Tomatoes, Mushrooms, Green Bell Peppers,
Spanish Onions, Artichoke Hearts, Black Olives,
Italian Sausage, Grilled Chicken, Baby Shrimp





A'la Carte Breaks

The Bakery

All baked goods are prepared by our own

In-house Pastry Chef.

All rolls and pastries are served with butter & preserves

Assorted Fresh Baked Cookies

Chocolate Almond Biscotti

Chocolate Piñon Brownies

Biscochitos

Mexican Wedding Cookies

Giant 8oz. Muffins

Flaky Croissants

Dry Snacks

Assorted Mixed Nuts

Chef's Sizzling Party Mix

Potato Chips

Assorted Frito Lay Chip Bags

Pretzels

Roasted Spanish Peanuts

Santa Fe Trail Mix

Tropical Trail Mix

Assorted Miniature Chocolate Bars

Assorted Granola & Energy Bars

Beverage Stop

Regular or Decaffeinated Coffee

Premium Coffee Enhancement

(Includes; Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Mint
Sticks, Raw Sugar Cubes and Cherries)

Assorted Hot Herbal Teas

Iced Tea

Red Bull Energy Drink

Starbucks Frappuccinos

Assorted Fruit Juice Bottles 10oz.

Assorted Soft Drinks 12oz

San Pellegrino Sparkling Water

Panna Bottled Water

Lemonade Garnished with Fresh Lemons

Water Infused with Fresh Fruit





Themed Breaks

Health Nut

Assorted Low-Fat Yogurt 4oz.
Assorted Whole Fruit
Assorted Low-Fat Muffins
Assorted Granola & Energy Bars
Bottled Water & Assorted Fruit Juice Bottles

Bienvenidos a Santa Fe

House made Spicy Salsa
Freshly Made Guacamole
Tri-Color Corn Chips
Biscochitos & Fruit Empanadas
Horchata & Bottled Water

Tropical Twister

Flavored Iced Tea
Tropical Fruit Punch with Fresh Fruit
Fruit Kabobs
Tropical Trail Mix
Lemon Squares

Death by Chocolate

Chocolate Piñon Brownies
Double-Chocolate Chip Cookies
Chocolate Dipped Strawberries
Freshly Brewed Coffees
Bottled Water

Take Me Out To the Ball Game

Individual Cracker Jack Boxes
(prize in the box included)
Individual Popcorn Bags
Hot Pretzels with Mustard
Nachos & Cheese
Assorted Miniature Chocolate Bars
Soft Drinks & Bottled Water

Ice Cream, Ice Cream!

Assorted Ice Cream Bars
Ice Cream Novelties
Assorted Soft Drinks
Bottled Water

