



Dinner Buffets

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

San Francisco

*Mixed Garden Greens Salad
(Served with Ranch Dressing & Italian Vinaigrette)
Freshly Baked Rolls with Butter*

Choice of Two Entrees – \$50.00 Per-Person

Choice Of Three Entrees – \$55.00.00 Per-Person

*London Broil with Mushroom Sauce
Creamy Chicken & Spinach Alfredo
Piñon Crusted Pork Loin with Cranberry-Apple Relish
Grill Marinated Chimayo Chicken Served with Avocado Cream Sauce
Tender Breast of Chicken with Jalapeño Cornbread Stuffing
Baked Filet of Atlantic Salmon with Dill Cream Sauce
Prime Rib Carving Station With Pan Jus & Creamy Horseradish

**Counts as Two Entrée Selections And Requires \$100.00 Attendant Fee Per 50 Attendees*

Choice of Two Starches

*Mixed Wild Rice with Cranberries & Pine Nuts
Rosemary Garlic Roasted Potatoes
Garlic Mashed Potatoes
Grilled Polenta Cakes
Wasabi Mashed Potatoes*

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*

Menu prices and items are not guaranteed till 90-days from event date. Prices are subject to 23% service charge and New Mexico State Sales Tax





Dinner Buffets (continued)

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

Grande Fiesta

Mixed Garden Green Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Fresh Jalapeño Slaw

Dips of Con Queso, Guacamole & Salsa Fresco

Served with Tri-Color Corn Chips

Fajita Station With:

Warm Flour and Crisp Corn Tortillas

Seasoned Fajita Beef Strips

Seasoned Fajita Chicken Breast Strips

Seasoned Ground Beef

Sautéed Onions & Peppers

*Mixed Cheeses, Shredded Lettuce, Chopped
Tomatoes and Diced Onions & Fresh Jalapeños*

Served With:

Cheese Enchiladas with Red Chile

Spanish Rice

Pueblo Beans

Dessert of Natillas & New Mexican Biscochitos

\$50.00 Per-Person

High Desert 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:

Fire Roasted Vegetable Medley

Corn on the Cobb

Jalapeño Corn Bread with Honey Butter

Dessert

Apple & Cherry Cobblers

\$55.00 Per-Person

***Please note that buffets are designed for 25 guests or more
A minimum charge of 25 guests will be required for groups with less than 25***

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Hilton Santa Fe Historic Plaza 100 Sandoval Street, Santa Fe, NM 87501 505.988-2811 phone 505.986-6439 fax



Plated Dinner Selections

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

Choice of Salad

Mixed Garden Green Salad

Spinach Salad with Raspberry Vinaigrette

Tomato, Basil & Mozzarella Salad

Classic Caesar Salad

Entrée Selection

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

Baked Salmon Fillet with Creamy Dill Sauce
\$55.00 Per-Person

Piñon Crusted Pork Loin with Cranberry-Apple Relish
\$50.00 Per-Person

7 oz. Grilled Fillet Mignon
\$59.00 Per-Person
(Add Grilled Shrimp \$5.00 Per-Person)

*10 oz. Slow Roasted Prime Rib of Beef with
Au Jus and Horseradish Cream Sauce*
\$59.00 Per-Person

*Young Chicken Breast Stuffed
with Jalapeño Cornbread Stuffing*
\$49.00 Per-Person

Fresh Seafood Fettuccini
\$50.00 Per-Person

Dessert (Choice of One)

Carrot Cake

Flan with Caramel Sauce

Double Chocolate Mousse Torte with Berry Coulis

New York Style Cheese Cake

Classic Tiramisu

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Pinion Grill Four Course Dinner With Pre-Dinner Hors D'oeuvres

Butler Passed Hors D'oeuvres' (Thirty Minutes Of Service)

*Miniature Crab Cakes
Grilled Vegetable Caponata on Crostini
Asparagus Wrapped In Prosciutto*

Four Course Plated Dinner

First Course

Tequila Calamari

Tender Calamari Sautéed with Chile and Lime, Served Over a Tomato Concasse

Second Course

Mixed Field Greens

Tender Mixed Greens and Pinion-Sage Dressing

Third Course

Green Chile Filet

*7oz Tenderloin Stuffed With Wild Mushrooms and Maytag Blue Cheese & Crowned With Hatch
Chiles Served With Potatoes Gratin and Sautéed Vegetables Chiles*

Or

T.B.'S Pinion Planked Salmon

*Fillet Of Salmon Marinated In Ancho Chile And Broiled On A Cedar Plank With Herb Butter, Lemon
And Asparagus*

Fourth Course

Classic Tiramisu

\$75.00 Per-Person

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