



Reception Packages
(One Hour of Service)

New Mexican Fiesta

Fresh House Made Guacamole and Salsa Fresca

Chile con Queso

Tri-Color Corn Chips

Green Chile Chicken Quesadillas

Cheese Quesadillas

Beef Taquitos with Pico de Gallo

Miniature Pork and Red Chile Tamales

Fruit Empanadas

\$27.00 Per-Person

Asian Adventure

Pot Stickers with Ginger Soy Sauce

Mini Vegetarian Egg Rolls

Ginger Fried Shrimp

Teriyaki Chicken Kabobs

Almond Cookies & Fortune Cookies

\$27.00 Per-Person

Land of Enchantment Reception

Display of Sliced Seasonal Fruit

Display of Imported & Domestic Cheeses with Artisan Crackers

Display Of Vegetable Crudités With Southwest Ranch Dip

Mini Crostini with Basil and Tomato

Smoked Chicken Empanadas with Pico de Gallo

Miniature Crab Cakes

Spinach and Feta Cheese Phyllo (Spanakopita)

\$35.00 Per-Person

Reception Beverage Station

Freshly Brewed Regular & Decaffeinated Coffee
Iced Tea

Fresh Lemonade

Fruit Infused Water

\$6.00 Per-Person

Reception Displays
Each Serves 50 Guests

Vegetable Crudités with Southwest Ranch Dip

\$375.00

Sliced Seasonal Fruit

\$350.00

Imported & Domestic Cheese with Artisan Crackers

\$400.00

Italian Antipasto

\$400.00

Assorted Petit Fours

\$325.00

Fully Decorated Whole Poached Salmon

\$450.00

Salsa & Dips

Freshly Made House Salsa Served with Tri-Color Corn Chips

\$60.00 Per-Gallon

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

\$60.00 Per-Gallon

Freshly Made Guacamole Served with Tri-Color Corn Chips

\$60.00 Per-Quart

Spinach Parmesan Dip with Baguettes

\$60.00 Per-Quart

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



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



Hot Hors d'Oeuvres
(100 Pieces Per-Order)

*Smoked Chicken or Beef Empanadas with
Pico de Gallo*
\$360.00

Pork Tamales with Red Chile Sauce
\$315.00

Green Chile & Chicken Quesadillas
\$300.00

*Chef's Hand Rolled Beef Taquitos with Pico de
Gallo*
\$410.00

*Miniature Crab Cakes with Avocado
& Red Onion*
\$520.00

Grilled Shrimp with Garlic Butter Sauce
\$520.00

Miniature Beef Wellington with Avocado Puree
\$360.00
Spanakopita
\$360.00

Pork Pot Stickers with Ginger Soy Sauce
\$360.00

*Vegetarian Spring Rolls with
Teriyaki & Orange Marmalade*
\$230.00

Caribe Marinated Beef or Chicken Brochettes
\$390.00

Seafood Stuffed Mushroom Caps
\$390.00

Cold Hors d'Oeuvres
(100 Pieces Per-Order)

Grilled Vegetable Caponata on Crostini
\$320.00

Santa Fe Pinwheels
\$320.00

Chef's Selection of Assorted Canapés
\$320.00

Smoked Salmon on Belgian Endive
\$400.00

Shrimp & Guacamole Tostada
\$370.00

Smoked Duck Salsa on Crostini
\$390.00

Asparagus Tips Wrapped in Prosciutto
\$410.00

Jumbo Shrimp with Cocktail Sauce
\$460.00

*Thinly Sliced Beef Tenderloin Medallions
On Rye Toast*
\$330.00

Casa Ortiz Reception

Choice of Three Reception Displays
Choice of Three Hot Hors d'oeuvres
Choice of Three Cold Hors d'oeuvres
\$38.00 per person

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Attended Reception Stations

Carving Stations

(Chef Attendant Fee Of \$100.00 Per Seventy-Five Attendees)

(Each Carving Station Is Portioned To Accommodate Fifty Attendees))

<i>Smoked Turkey Breast</i>	<i>\$320.00</i>
<i>Country Baked Glazed Ham</i>	<i>\$370.00</i>
<i>Roasted Pork Loin</i>	<i>\$420.00</i>
<i>Top Round of Beef</i>	<i>\$420.00</i>
<i>Prime Rib of Beef</i>	<i>\$475.00</i>
<i>Roast Tenderloin</i>	<i>\$540.00</i>

Pasta Station \$23.00 Per-Person

(Chef Attendant Fee Of \$100.00 Per Seventy-Five Attendees)

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*

Your Guests will select from three pastas, two sauces and an assortment of toppings.

Our Chef will sauté to order while your guest watches.

Southwest Fajita Station \$28.00 Per-Person

(Chef Attendant Fee Of \$100.00 Per Seventy-Five Attendees)

Garnishes Include:

Shredded Cheeses

Pico de Gallo

Papaya Jalapeño Salsa

Fire Roasted Green Chiles

House Guacamole

Cool Sour Cream

(Add Shrimp for an Additional \$4.00 Per-Person)

*Warm flour tortillas filled with a savory selection of marinated beef strips and grilled chicken breast
which our Chef will sauté to order while your guest watches.*

****Reception Packages And Reception Stations Are Only Available When Combined With A
Minimum Of Two Hot Or Cold Hors d'Oeuvre Selections****

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