



CATERING MENU

2024



HHandR.com

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Make your grand event or intimate gathering spectacular

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CONTINENTAL BREAKFAST

\$26.00++ Per Guest

- Sliced Breads, Croissants, Butter, and Marmalades
- Freshly Brewed Regular and Decaf Coffee
- Chilled Orange, Grapefruit, or Cranberry Juices
- Mixed Fruit with Agave Syrup
- Rishi Hot Tea
- Ice Water
- Yogurt Parfait

CONTINENTAL ADDITIONS

\$10.00++ Per Guest

Breakfast Empanadas

Pepper Jack Cheese, Potato, Zucchini, Tomatillo Salsa, Choice of Whole or Egg White

Buttermilk Pancakes

Seasonal Berry Compote, Maple Syrup

Breakfast Meats

(Please Select Two)
Smoked Bacon, Country Sausage, Chicken Apple Sausage, Ham

Steel Cut Oatmeal

Brown Sugar, Golden Raisins, Pepitas, Pecans

New Mexico Breakfast Burrito

Scrambled Eggs, Bacon, Hash Browns, Cheddar Cheese, Green Chile

Egg Scramble

Green Chile, Cheddar Cheese

HERITAGE TRADITIONAL BREAKFAST BUFFET

\$38.00++ Per Guest

- Scrambled Eggs with Sides of Shredded Cheddar, Chives, Red or Green Chile, Grilled Onions, and Peppers
- Papitas
- Two Breakfast Meats
- One From The Griddle
- Assorted Breakfast Breads and Pastries Accompanied by Jams and Assorted Butters
- Seasonal Fresh Sliced Fruits and Berries
- Granola Yogurt Parfait
- Freshly Brewed Regular and Decaf Coffee
- Rishi Hot Tea
- Chilled Orange, Grapefruit, or Cranberry Juices
- Ice Water

BREAKFAST MEAT

Select Two

Thick Cut Farm Style Bacon

Spiced Pork Sausage Links

Green Chile Turkey Sausage Patties

Smoked Canadian Bacon

FROM THE GRIDDLE

Select One

Buttermilk Pancakes

French Toast

Belgian Style Waffles

Biscuits and Gravy

THE NEW MEXICAN

\$40.00++ Per Guest

- Scrambled Eggs with Sides of Shredded Cheddar, Chives, Red and Green Chile, Grilled Onions, and Peppers
- Papitas
- One Breakfast Meat
- One New Mexican Favorite
- Fresh Tortillas and Assorted Butters
- Seasonal Fresh Sliced Fruits and Berries
- Yogurt Parfait with Piñon Granola
- Freshly Brewed Regular and Decaf Coffee
- Rishi Hot Tea
- Chilled Orange, Grapefruit, or Cranberry Juices
- Ice Water

BREAKFAST MEAT

Select One

Thick Cut Farm Style Bacon

Spiced Pork Sausage Links

Green Chile Turkey Sausage Patties

NEW MEXICAN FAVORITES

Select One

Green Chile, Bacon, Egg Burritos

Huevos Rancheros

Red Chile, Sausage, Egg Burritos

Chilaquiles

PLATED BREAKFAST

\$35.00++ Per Guest

- **One Entrée**
- **Basket of Assorted Breakfast Breads with Butter and Jams**
- **Freshly Brewed Regular and Decaf Coffee**
- **Rishi Hot Tea Upon Request**
- **Chilled Fruit Juice: Choice of Orange, Grapefruit, or Cranberry**
- **Ice Water**

ENTRÉE

Select One

Huevos Rancheros

Corn Tortilla Topped with Refried Beans, Fried Egg, Mexican Salsa, Queso Fresco, Avocado

Eggs Benedict

Served on an English Muffin with Traditional Canadian Bacon and Hollandaise

Farm Fresh Breakfast

Two Eggs Scrambled, Breakfast Potatoes, and Bacon or Chicken Sausage

MORNING BOOST BREAK

\$14.00++ Per Guest

- Assorted Granola Bars
- Plain and Fruit Greek Yogurts
- Assorted Fresh Whole Fruit

POWER UP BREAK

\$16.00++ Per Guest

- Build Your Own Energy Mix:
Pretzels, Assorted Nuts,
Dried Fruits, Chocolate Bits,
Yogurt Covered Raisins, and
Sunflower Seeds
- Assorted Fresh Whole Fruit

SWEET & SALTY BREAK

\$14.00++ Per Guest

- **Freshly Baked Cookies**
Biscochitos, White Chocolate
Macadamia, Chocolate Chip
Peanut Butter
- **Red Chile and Rosemary
Roasted Nuts**

ENCHANTMENT PM BREAK

\$20.00++ Per Guest

- **Tri-Color Tortilla Chips and
Fire Roasted Salsa**
- **Warm Mini Pretzels with
Green Chile Queso**
- **Biscochitos**

Additional \$10 Per Guest if less than 25 Guests.

All prices subject to 23% service charge and state sales tax—subject to change.

DISPLAY STATIONS

Choose From the Following Options

Build Your Own Trail Mix

Pretzels, Assorted Nuts, Dried Fruits,
Chocolate Bits, Yogurt Covered
Raisins, Sunflower Seeds
\$14.00++ Per Guest

Whole Seasonal Fresh Fruit or Sliced Fresh Fruit

\$8.00++ Per Guest

Domestic Cheese and Meat Boards

with Dried Fruit, Seeded Crackers
\$24.00++ Per Guest

Market Fresh Vegetable Crudités

Green Chile Hummus with
Crispy Pita Chips
\$16.00++ Per Guest

Fire Roasted Tomato Salsa and Tortilla Chips

\$12.00++ Per Guest
Add Guacamole for \$6++ Per Person

BY THE DOZEN

Choose From the Following Options

Bagels, Muffins, Scones, Granola Bars, or Cookies

\$48.00++

Cinnamon Rolls or Yogurt Parfaits

\$56.00++

BEVERAGES

Choose From the Following Options

Freshly Brewed Coffee

\$70.00++ Per Gallon

Cold Brew Coffee

\$75.00++ Per Gallon

Assorted Soft Drinks

\$4.00++ Each

Bottled Waters (Still or Sparkling)

\$4.00++ Each

Organic Bottled Juices or Bottled Coffees

\$9.00++ Each

Bottled Flavored Teas

\$8.00++ Each

Red Bull Energy Drinks

\$7.00++ Each

BOXED LUNCH

\$34.00++ Per Guest

- **Up to Two Choices of Sandwiches or Wraps**
- **One Side**
- **One Dessert**
- **Sliced Seasonal Mixed Fruit**
- **Beverage Station with Assorted Soft Drinks, Bottled Iced Tea, and Bottled Water**

SANDWICHES OR WRAPS

Select Up to Two

Deli

Honey Ham, Smoked Turkey, Salami, Shredded Lettuce, Tomato, Provolone, Dijonnaise

Pecan Chicken Salad

Green Chile Aioli, Bibb Lettuce

Caprese Sandwich

Balsamic, Tomato, Fresh Mozzarella, Roasted Eggplant, Arugula, Basil Pesto

Smoked Turkey Breast

Shaved Red Onion, Cheddar Cheese, Bibb Lettuce, Herb Aioli

Roast Beef

Swiss, Roasted Green Chile, Arugula, Horseradish Spread

Bread Selections*

Ciabatta Roll, Spinach Tortilla, or Whole Wheat Loaf

*gluten-free available upon request

SIDES & DESSERTS

Select One of Each

Sides

Market Salad, Garden Pasta Salad, or Kettle Potato Chips

Desserts

Chocolate Chip Cookie or Homemade Brownie

Additional \$5++ Per Guest will apply if more than two sandwich selections are chosen. Additional \$10 Per Guest if less than 25 Guests.

All prices subject to 23% service charge and state sales tax—subject to change.

TWO COURSE LIGHT LUNCH

\$38.00++ Per Guest

- **Up to Two Salads**
- **One Dessert**
- **Warm Rolls and Butter**
- **Coffee**
- **Iced Tea**
- **Rishi Hot Tea Upon Request**
- **Ice Water**

ENTRÉES

Select Up to Two Salads

Chicken Avocado Salad

Grilled Chicken Breast, Avocado,
Cotija Cheese, Tajín Spiced Cucumber,
Cherry Tomatoes, Market Greens,
Basil-Lime Vinaigrette

Market Cobb Salad

Herb Chicken Breast, Avocado,
Blue Cheese, Boiled Egg, Bacon,
Cherry Tomatoes, Market Greens,
Herb Ranch Dressing

Heritage Steak Salad

Grilled Flat Iron Asada, Roasted Corn,
Avocado, Pickled Red Onions,
Red Cabbage, Cilantro Rice,
Market Greens, Red Chile Dressing

Chickpea Garden Salad

Chickpeas, Avocado, Harissa Grilled
Tofu, Shredded Beets, Shredded Carrots,
Red Cabbage, Cilantro, Market Greens,
Spicy Tahini Dressing

DESSERTS*

Select One

Ginger Agave Syrup, Toasted Coconut

Espresso Crème Anglaise

Salted Caramel Cheesecake

Vanilla Bean Panna Cotta

Flourless Chocolate Cake

*gluten-free and allergy-friendly
options available

Additional \$10++ Per Guest will apply if more than two lunch selections are chosen. Additional \$10 Per Guest if less than 25 Guests.

All prices subject to 23% service charge and state sales tax—subject to change.

THREE COURSE LUNCH

Price Based on Entrée Selection (Upcharge of \$10++ per Guest will apply to more than two entrée selections.)

- **One Soup or Salad**
- **Up to Two Entrées**
- **Warm Rolls and Butter**
- **Coffee**
- **Iced Tea**
- **Rishi Hot Tea Upon Request**
- **Ice Water**

SOUPS & SALADS

Select One

Heritage Tortilla Soup

Cilantro Oil, Pico De Gallo, Tortilla Strips

Green Chile Corn Chowder

Cheddar Cornbread Crouton

Minestrone

White Beans, Country Ham,
Swiss Chard, Herb Pesto

Market Salad

Market Greens, Shaved and Roasted
Vegetables, Honey Mustard Dressing

Heritage Caesar

Chopped Romaine, Parmigiano-
Reggiano, Red Chile Croutons,
Creamy Caesar Dressing

Wedge Salad

Baby Iceberg, Bacon, Cherry Tomatoes,
Chives, Blue Cheese Dressing

ENTRÉES

Select Up to Two (When Selecting Multiple Entrées, Higher Price Will Prevail for All Entrée Selections)

Top Sirloin 6 oz.

Green Chile and Cheddar Whipped Potato,
Green Bean Almondine, Portobello
Mushroom, Black Pepper Sauce
\$58.00++ Per Guest

Baked Salmon

Jasmine Rice, Grilled Broccolini,
Lemon-Pepper Sauce
\$54.00++ Per Guest

Oven Roasted Chicken Breast

Fingerling Potato Hash, Grilled Zucchini,
Green Chile Cream Sauce
\$46.00++ Per Guest

Pesto Chicken Breast

Harvest Rice Pilaf, Roasted Asparagus,
Sun-Dried Tomato Pan Sauce
\$48.00++ Per Guest

Ratatouille

Roasted Bell Pepper, Roasted Vegetable
Quinoa Stuffing, Braised Spinach
(Gluten-Free, Vegan)
\$43.00++ Per Guest

Additional \$10 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

LUNCH BUFFET

Choose From a Variety of Options

- **Heritage Market Stand**
- **Taste of New Mexico**
- **Summer Flavors**
- **Savory Bistro**
- **Tastefully Heritage**
- **Coffee**
- **Iced Tea**
- **Rishi Hot Tea Upon Request**
- **Ice Water**

HERITAGE MARKET STAND

\$36.00++ Per Guest

MeatsHoney Ham, Smoked Turkey, Salami,
Roast Beef**Cheeses**

Provolone, Cheddar Cheese, Swiss

BreadsCiabatta Roll, Spinach Tortilla,
Whole Wheat Loaf**Condiments**Lettuce, Tomato, Onion, Pickle Spear,
Mayo, Mustard**Sides**Market Salad, Garden Pasta Salad,
Kettle Potato Chips, or
Chef's Seasonal Soup**Desserts**

Cookies and Brownies

TASTE OF NEW MEXICO

\$38.00++ Per Guest

Traditional Green Chile Pork Stew

with Warm Flour Tortillas

Heritage Caesar SaladRomaine Lettuce, Roasted Corn,
Red Bell Pepper, Parmesan Cheese,
Poblano Caesar Dressing**Blue Corn Cheese Enchiladas**

Choice of Hatch Red or Green Chile Sauce

**Stewed Pinto Beans and
Spanish Rice****Caramel Flan**

Agave Marinated Strawberries

Lunch Buffet continues...

Additional \$15 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

LUNCH BUFFET

(Continued)

SAVORY BISTRO

\$41.00++ Per Guest

Tomato Basil Soup	Roasted Chicken Breast, Rustic Herb Pesto	Limoncello Custard with Vanilla Bean Shortbread and Italian Meringue
Focaccia and Butter		
Spinach Salad with Wild Mushrooms and Artichokes, Herb Vinaigrette	Orzo Pasta Risotto, Fresh Herbs, Parmesan Cheese	
Rosemary Roasted Pork	Roasted Broccolini Tossed in Lemon Oil	

SUMMER FLAVORS

\$55.00++ Per Guest

Cannellini Bean Soup	Herb Marinated Angus Tri-Tip, Summer Corn Succotash with Tarragon Butter	Chocolate Espresso Pudding, Salted Caramel Pecans
Warm Rolls and Butter		
Baby Kale and Frisée, Pear Tomatoes, Cucumbers, Shredded Carrots, Toasted Almonds, Preserved Lemon Vinaigrette	Herb Roasted Salmon Roasted Yukon Potatoes Brussels Sprouts and Carrot Slaw	

TASTEFULLY HERITAGE

\$54.00++ Per Guest

Vegetable Posole, Shaved Cabbage, Radish, Cilantro	Asada Marinated Salmon, Citrus Butter	Tres Leches Cake with Fresh Berries
Warm Rolls and Butter	Herb Roasted Chicken with Mushroom Marsala Sauce	
Jicama Slaw, Cucumber, Tomatoes, Black Beans, Grilled Corn, Roasted Peppers, Serrano-Lime Dressing	Grilled Squash and Zucchini Cilantro Seasoned Rice	

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RECEPTION HORS D'OEUVRES

Minimum of 25 Pieces Per Selection

INCLUDES

- Hot Appetizers
- Cold Appetizers
- Vegetarian Options
- Coffee, Iced Tea, and Ice Water
(Twenty Guest Minimum)

ENHANCEMENTS

Add a Carving Station

HOT APPETIZERS

\$175.00++ per 25 Pieces

Jalapeño Chicken and Bacon Skewer

Agave BBQ Glaze

Churrasco Steak Skewer

Sweet Pepper, Cilantro Sauce

Black Beans and Oaxaca Cheese**Quesadilla**

Tomatillo Dipping Sauce (V)

Shrimp and Chorizo Toast

Pineapple Habanero Gastrique

Spicy Turkey MeatballBlue Cheese, Whiskey-Maple Glaze
Red Pepper Tomato Sauce (V)**Quince and Manchego Cheese
Empanada (V)****Chermoula Spiced Lamb Loin**

Warm Pita, Orange-Mint Honey

BBQ Sea Bass Tostada

Charred Serrano Aioli, Tomato, Avocado

Heritage Beef Slider

New Mexico Cheddar, Green Chile Aioli

COLD APPETIZERS

\$175.00++ per 25 Pieces

**Dried Fruit Chutney, Candied
Almonds, Blue Cheese, Seeded
Cracker (V)****Seared Asada Beef Tenderloin
on Grilled Baguette**

Chimichurri Aioli

Citrus Marinated CorvinaSerrano, Escabeche Onions, Tomato,
Avocado, Tostada**Pimento Cheese on Baguette**

Green Chile, Oregano, Arugula (V)

Summer Chicken SaladToasted Wheat Crostini,
Red Grape-Onion Jam**Beet Salad**

Feta, Mint, Za'atar Spice Crostini (V)

Roasted Mushroom Toast

Chive Crema, Arugula (V)

Marinated Manchego Cheese

Rosemary, Almond, Orange, Baguette (V)

Prosciutto Ham Skewer

Mozzarella, Melon, Balsamic

RECEPTION HORS D'OEUVRES

(Continued)

RECEPTION CARVING STATION

Must Be Paired with a Minimum of Three Hors d'Oeuvre Selections

Minimum of 25 Guests per Reception Station

WHOLE ROASTED SELECTIONS

All Carving Stations are Chef Attended (add \$250 Chef Fee)

Herb Roasted Top Round of Beef

Wilted Spinach, Sautéed Mushrooms,

Garlic Au Jus, Horseradish Cream,

Warm Roll

\$28.00++ Per Guest

Soy Butter, Asian Slaw

\$29.00++ Per Guest

Piñon Roasted Turkey

Roasted Sweet Potato Purée,

Cranberry Chutney, Honey Cornbread

\$25.00++ Per Guest

Chile Roasted Pit Ham

Pineapple Compote, Ciabatta Roll

\$27.00++ Per Guest

Honey-Lime Glazed Salmon

THREE COURSE DINNER

Price Based on Entrée Selection

- One Soup or Salad
- Up to Two Entrées
- One Dessert
- Warm Whole Wheat Dinner Rolls and Butter
- Coffee
- Iced Tea
- Rishi Hot Tea Upon Request
- Ice Water

SOUPS & SALADS

Select One

Heritage Tortilla Soup

Cilantro Oil, Pico De Gallo, Tortilla Strips

Green Chile Corn Chowder

Cheddar Cornbread Crouton

Minestrone

White Beans, Country Ham, Red Swiss Chard, Herb Pesto

Market Salad

Market Greens, Shaved and Roasted Vegetables, Honey Mustard Dressing

Heritage Caesar

Chopped Romaine, Parmigiano-Reggiano, Red Chile Croutons, Creamy Caesar Dressing

Wedge Salad

Baby Iceberg, Bacon, Cherry Tomatoes, Chives, Blue Cheese Dressing

Baby Spinach

Roasted Granny Smith Apples, Blue Cheese, Roasted New Mexico Pecans, Red Wine Vinaigrette

Caprese Salad

Sliced Fresh Mozzarella, Market Greens, Tomatoes, Sweet Basil, Balsamic Vinaigrette

Three Course Dinner continues...

Additional \$10 Per Guest if less than 25 Guests.

All prices subject to 23% service charge and state sales tax—subject to change.

THREE COURSE DINNER

(Continued)

ENTRÉES

Select Up to Two (When Selecting Multiple Entrées, Higher Price Will Prevail for All Entrée Selections)

Corn Crusted Bone-In**Chicken Breast**Chorizo and Fingerling Potato Hash,
Grilled Zucchini, Poblano Cream

\$56.00++ Per Guest

Lemon-Rosemary Bone-In**Chicken Breast**Harvest Rice Pilaf, Roasted Asparagus,
Sun-Dried Tomato Pan Sauce

\$53.00++ Per Guest

Grilled Flat Iron Steak 8 oz.Boursin Whipped Potato, Garlic Green
Beans, Crispy Shallots, Portobello
Mushroom and Black Pepper Sauce

\$65.00++ Per Guest

Grilled Angus NY Strip 11 oz.Blue Corn Cheese Enchilada,
Calabacitas, Red Chile Sauce

\$65.00++ Per Guest

Chipotle Encrusted Roasted SalmonCilantro Basmati, Grilled Broccoli,
Tomatillo Pico De Gallo

\$54.00++ Per Guest

Blackened Red SnapperJerk Roasted Potatoes, Andouille Braised
Red Chard, Corn Cream Sauce

\$58.00++ Per Guest

Grilled Lamb Top SirloinOrange and Harissa Glazed Carrots,
Pine Nut and Olive Tapenade

\$62.00++ Per Guest

Cider Grilled Pork Loin 8 oz.Apple and Sweet Potato Hash,
Bacon Braised Collard Greens,
Mustard Cream Sauce

\$46.00++ Per Guest

Chickpea and Quinoa "Filet"Braised Swiss Chard and Spinach,
Wild Mushroom Jus, Brussels Sprouts,
Charred Broccoli Salad, Red Pepper
Coulis

\$43.00++ Per Guest

DESSERTS

Select One

Flourless Chocolate Piñon Torte

Vanilla Bean Panna Cotta

Heritage Flan, Pecan Tuile,

Sherry Wine Marinated Oranges

Crème Brûlée Cheesecake,

Seasonal Berry Compote

Tequila Lime Mousse, Biscochito,

Passion Fruit Marinated Strawberries

Carrot Cake

Lemon Tart

Additional \$10++ Per Guest for each additional entrée. Additional \$10 Per Guest if less than 25 Guests.

All prices subject to 23% service charge and state sales tax—subject to change.

HERITAGE TWO ENTRÉE

\$75.00++ Per Guest (25 Guest Minimum)

INCLUDES

- **Two Salads**
- **Two Entrées**
- **One Starches**
- **One Vegetable**
- **Two Mini Desserts**

- **Warm Rolls and Butter**
- **Coffee**
- **Iced and Hot Teas**
- **Ice Water**

ENHANCEMENTS

Add an Additional Salad, Starch, Vegetable, or Dessert

\$10 per guest

Add an Additional Entrée

\$20 Per Guest

SALADS

Select Two

Tuscan Kale

Dried Cranberry, Carrots, Red Onion, Honey-Shallot Vinaigrette

Wedge Salad

Roasted Pepper, Olives, Cucumber, Feta Cheese, Cherry Tomato

Caesar

Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Romaine Lettuce

Grilled Corn, Black Beans, Cilantro-Lime Vinaigrette

ENTRÉES

Select Two

Braised BBQ Brisket

Jack Daniel's Glaze

Herb Roasted Chicken

Pumpkin Seed Pesto

Wild Mushroom and Ricotta Ravioli

Gorgonzola Cream Sauce

Beef Tri-Tip

Creamy Mascarpone Potato, Green Peppercorn Jus

Smoked Pork Tenderloin

Grilled Sweet Potato, Chile Pepper Slaw, Whiskey Glaze

Sesame Crusted Salmon

Bok Choy, Shiitake, Snap Peas, Hot Ginger Sauce

Heritage Two Entrée continues...

Additional \$15 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

HERITAGE TWO ENTRÉE

(Continued)

STARCHES

Select One

Basmati Rice with Dried Apricots,
Almonds, Exotic Spices

Vegetable Couscous, Pine Nuts

Whipped Boursin Potatoes

Dairy-Free Ginger, Sweet Potato Purée

Baked Parmesan and Corn Polenta

Roasted Potatoes, Thyme, Garlic

VEGETABLES

Select One

Roasted Asparagus, Assorted
Mushrooms, Grilled OnionsSautéed French Beans, Wild Mushrooms,
Crispy ShallotsStir Fry Snap Peas, Garlic,
Shallots, Soy Vinaigrette

Chargrilled Corn, Squash, Feta

MINI DESSERTS

Select Two

Strawberry Shortcake

Butterscotch Panna Cotta

Raspberry Mousse

Flourless Chocolate Torte

Strawberry Tart

Tiramisu Trifle

Raspberry-Lime Cheesecake Bites

Vanilla Bean Crème Brûlée

Passion Fruit

Additional \$10 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

HERITAGE THREE ENTRÉE

\$95.00++ Per Guest (25 Guest Minimum)

INCLUDES

- **Two Salads**
- **Three Entrées**
- **Two Starches**
- **Two Vegetables**
- **Three Mini Desserts**
- **Warm Rolls and Butter**
- **Coffee**
- **Iced and Hot Teas**
- **Ice Water**

ENHANCEMENTS

Add an Additional Salad, Starch, Vegetable, or Dessert

\$10 per guest

Add an Additional Entrée

\$20 Per Guest

SALADS

Select Two

Tuscan KaleDried Cranberry, Carrots, Red Onion,
Honey-Shallot Vinaigrette**Baby Field Greens**Belgian Endive, Chile Spiced Walnuts,
Fig-Balsamic Vinaigrette**Wedge Salad**Roasted Pepper, Olives, Cucumber,
Feta Cheese, Cherry Tomato**Heritage Greens**Roasted Baby Beets, Pistachio-Crusted
Goat Cheese, Truffle Vinaigrette**Caesar**Focaccia Croutons, Shaved Parmesan,
Caesar Dressing**Romaine Lettuce**Grilled Corn, Black Beans,
Cilantro-Lime Vinaigrette**ENTRÉES**

Select Three

Smoked Pork TenderloinGrilled Sweet Potato,
Chile Pepper Slaw, Whiskey Glaze**Beef Short Rib**Mushrooms,
Worcestershire Glaze**Sesame Crusted Salmon**Bok Choy, Shiitake, Snap Peas,
Hot Ginger Sauce**Herb Roasted Chicken**

Pumpkin Seed Pesto

Braised BBQ Brisket

Jack Daniel's Glaze

Roasted Sea BassPetite Zucchini, Potato,
Smoked Bacon Sauce**Wild Mushroom and Ricotta Ravioli**

Gorgonzola Cream Sauce

Beef Tri-Tip

Green Peppercorn Jus

Heritage Three Entrée continues...

Additional \$15 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

HERITAGE THREE ENTRÉE

(Continued)

STARCHES

Select Two

Basmati Rice with Dried Apricots,
Almonds, Exotic Spices

Roasted Potatoes, Thyme, Garlic

Baked Parmesan and Corn Polenta

Vegetable Couscous, Pine Nuts

Dairy-Free Ginger, Sweet Potato Purée

White Truffle Mac & Cheese,
Peas, Smoked Bacon Lardons

Whipped Boursin Potatoes

VEGETABLES

Select Two

Roasted Asparagus, Assorted
Mushrooms, Grilled OnionsStir Fry Snap Peas with Garlic,
Shallots, Soy VinaigretteSautéed French Beans, Wild Mushrooms,
Crispy Shallots

Chargrilled Corn, Squash, Feta

Garden Ratatouille

MINI DESSERTS

Select Three

Strawberry Shortcake

Butterscotch Panna Cotta

Raspberry Mousse

Flourless Chocolate Torte

Strawberry Tart

Tiramisu Trifle

Raspberry-Lime Cheesecake Bites

Vanilla Bean Crème Brûlée

Passion Fruit

Additional \$15 Per Guest if less than 25 Guests. Guest Counts Below 15 Guests are required to select a plated option.

All prices subject to 23% service charge and state sales tax—subject to change.

BANQUET BEVERAGE SELECTION

Bartender Fee \$150 Per Bar

- **Wines By the Glass and Bottle**
- **Liquor Tiers 1, 2, and 3**
- **New Mexico Spirits Bar**
- **Beer Domestic, Imported,
and Brewed in New Mexico**

WINE**HOUSE WINE**

	GLS	BTL
Dom Ste Vincent, Brut Rosé, New Mexico	\$10	\$40
Dom Ste Vincent, Brut, New Mexico	\$10	\$40
Mondavi Private Select, Merlot, California	\$10	\$40
Mondavi Private Select, Pinot Noir, California	\$10	\$40
Mondavi Private Select, Sauvignon Blanc, California	\$10	\$40

SPARKLING & CHAMPAGNE

Dom Ste Vincent, Brut Rosé, New Mexico	\$40
Dom Ste Vincent, Brut, New Mexico	\$40
Gruet, Brut Rosé, Blanc de Blancs, New Mexico	\$48
Nicolas Feuillatte, Brut, Champagne, France	\$70
Nicolas Feuillatte, Rosé, Champagne, France	\$90

WHITE WINE

St M, Riesling, Washington	\$40
Gruet, Chardonnay, New Mexico	\$40
Ferrari-Carano, Chardonnay, Alexander Valley	\$50
Duckhorn, Sauvignon Blanc, Napa Valley	\$56
Santa Margherita, Pinot Grigio, Alto Adige, Italy	\$60
Duckhorn, Chardonnay, Napa Valley	\$90
Stag's Leap Winery, Chardonnay, Napa Valley	\$75
Louis Latour, Chardonnay, Grand Ardèche, France	\$60

ROSÉ

	BTL
Charles and Charles, Rosé, Washington State	\$40
DAOU, Rosé, Paso Robles	\$48

RED WINE

Cuvellier Los Andes, Malbec, Argentina	\$75
Louis Latour Domaine de Valmoissine, Pinot Noir, France	\$45
Portillo, Malbec, Argentina	\$40
Flora Springs, Merlot, Napa Valley	\$60
Decoy, Cabernet Sauvignon, Sonoma County	\$60
Benton Lane, Pinot Noir, Willamette Valley	\$64
Napa Cellars, Cabernet Sauvignon, Napa Valley	\$64
Seghesio, Zinfandel, Sonoma County	\$64
Caymus-Suisun, Grand Durif, Suisun Valley, California	\$70
Pine Ridge, Cabernet Sauvignon, Napa Valley	\$90
Duckhorn, Merlot, Napa Valley	\$120

Banquet Beverage Selection continues...

BANQUET BEVERAGE SELECTION

(Continued)

SPIRITS

TIER 1	\$10	NEW MEXICO SPIRITS BAR	\$14
Svedka Vodka		Rolling Still Vodka	
Bacardi Rum		Hollow Spirits Gin	
Jose Cuervo Tradicional Tequila		Ponderosa Sidewinder Whiskey	
Vara Gin		Red River Cabestro Cañón Tequila	
Jim Beam Bourbon		Abq Distillery El Duque Rum	
		Left Turn Briosso Orange Liqueur	
TIER 2	\$12	BEER	
Tito's Vodka		DOMESTIC	\$6
Bacardi Silver		Bud/Bud Light	
Espolòn Blanco		Coors Light	
Crown Royal		Miller Light	
Vara Gin		IMPORTED	\$7
Patrón Citrónge		Modelo Especial/Negra	
Maker's Mark		Dos XX Lager/Amber	
Dewar's White Label		Corona	
TIER 3	\$14	NEW MEXICO	\$7
Grey Goose		Santa Fe 7K IPA	
Bacardi Gran Reserva Rum		Santa Fe Pale Ale	
Patrón Silver		Bosque Lager	
Hendrick's Gin		Marble White	
Grand Marnier			
Glenfiddich			
Knob Creek 8 Yr			