*Breakfast Buffets*

**The Governors Continental Breakfast**

* Freshly squeezed Apple, Grapefruit and Orange Juices
* Cheese and Fruit Danish and variety of baked Muffins
* Freshly Brewed 100% Rainforest Select Colombian
* Regular and Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon

**The Governors Deluxe Continental**

*Breakfast Buffet options may be enhanced by ordering from our A la Carte Menu (see below)*

* Freshly squeezed Apple, Grapefruit and Orange Juices
* Cheese and Fruit Danish and variety of baked Muffins
* Platter of Seasonal Freshly-Sliced Fruit and Berries with Honey-Yogurt Dipping Sauce
* Freshly Brewed 100% Rainforest Select Colombian
* Regular and Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon

**Mountain Sunrise Breakfast Buffet**

*(Only served until 9:30a, Mon.-Fri. and until 10:30a, Sat. & Sun.)*

* Scrambled Eggs, Plain and Tossed with Green Chile, Pico de Gallo and Blended Cheese
* Applewood Smoked Crisp Bacon and Sausage Links
* A daily Chef’s breakfast entrée
* Cajun Shredded Hash Browned Potatoes
* Warm Flour tortillas and Fire-roasted Green Chile Sauce
* Chef’s Selection of Breakfast Breads with Butter, Cream Cheese and Fruit Preserves
* Whole and Sliced Fresh Seasonal Fruits and Berries
* Cheese and Fruit Danish, variety of baked Muffins and Croissants
* Assorted Breakfast Cereals and Low Fat Fruit Yogurt
* Hot Oatmeal with Raisins and Brown Sugar
* Freshly squeezed Apple, Grapefruit and Orange Juices
* Freshly Brewed 100% Rainforest Select Colombian
* Regular and Decaffeinated Coffee with assorted Creamers
* Assorted Hot Herbal and Black Teas with Honey & Lemon
* Whole and Low Fat Milk

*All-Day Meeting Package*

*Available for meetings of 12 – 50 people. The All-Day Meeting Package includes:*

**The Governor’s Deluxe Continental**

*The All-Day Meeting Package is also available with the full Mountain Sunrise Breakfast Buffet (see above).*

* Freshly squeezed Apple, Grapefruit and Orange Juices
* Cheese and Fruit Danish and variety of baked Muffins
* Platter of Seasonal Freshly-Sliced Fruit and Berries with Yogurt-Honey Dipping Sauce
* Freshly Brewed 100% Rainforest Select Colombian
* Regular and Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon

**Mid-Morning Coffee Refresh**

* Freshly Brewed 100% Rainforest Select Colombian
* Regular and Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon

**Morning Refreshment Offerings (A la Carte)**

* Variety of Baked Muffins
* Assorted Fruit and Cheese Danish
* Assorted Granola Bars
* Tropical Fruit Salad in a Carved Watermelon Bowl
* Biscochitos
* Individual Fruit Yogurts
* Fresh Bagels with Cream Cheese

**Afternoon Refreshment Break**

* Assorted chilled Sodas and Bottled Water
* House Made Cookies and Fudge Brownies

**Afternoon Refreshment Offerings (A la Carte)**

* Tri-color Corn Tortilla Chips with House-made Salsa Fresca
* Add Freshly Made Guacamole
* House-made Fudge Brownies
* Seasonal Fruit Kabobs with Honey-Yogurt Dipping Sauce
* Assorted Ice Cream Sandwiches
* Assorted House-made Cookies
* Assorted Seasonal Whole Fresh Fruit
* Chocolate Covered Strawberries
* Mixed Nuts
* House-made Potato Chip with Ranch Dressing Dip
* Cracker Jacks

**All Day Beverage Service**

* Freshly Brewed 100% Rainforest Select Colombian Regular and Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon
* Assorted sodas and bottled water set in your meeting room and refreshed throughout the day

**Beverages (A la Carte)**

* Freshly Squeezed Apple, Orange or Grapefruit Juice
* Milk – (Whole, 2% or non-Fat)
* Freshly Brewed Iced Tea
* Hot Apple Cider with Cinnamon Stick
* Freshly Brewed 100% Rainforest Select Colombian Regular Coffee
* Freshly Brewed 100% Rainforest Select Colombian Decaffeinated Coffee
* Assorted Hot Herbal and Black Teas with Honey & Lemon
* Hot Mexican Chocolate with Whipped Cream and Cinnamon Stick
* Soft Drinks (Coca-Cola, Diet Coke, Dr. Pepper, Sprite)
* Bottled Water
* Sparking Bottled Water (San Pellegrino)

*Reception Displays*

**International Cheese and Fruit Display**

*An assortment of domestic and imported cheeses, garnished with berries and served with assorted crackers*

* Small (serves up to 15)
* Medium (serves up to 30)
* Large (serves up to 50)

**Fresh Vegetable Crudités’ Display**

*With Ranch Dressing Dip*

* Small (serves up to 15)
* Medium (serves up to 30)
* Large (serves up to 50)

**Fresh Seasonal Fruit Display**

*With Honey-Yogurt Dipping Sauce*

* Small (serves up to 15)
* Medium (serves up to 30)
* Large (serves up to 50)

**Chips and Dips**

*Served with Tri-Color Corn Tortilla Chips*

* Creamy Crab Dip
* Spinach Artichoke Dip
* Spinach Dip

**Nacho Buffet**

*Served with Tri-Color Corn Tortilla Chips*

* Guacamole
* Queso
* Salsa Fresca
* Pico de Gallo
* Sliced Jalapeños

**Dessert Platters**

* Assorted Bite-sized Cheesecakes
* Assorted Petit-Fours
* Cupcake Variety Pack

*hors d’Oeuvre*

*A minimum of  2 Dozen is required. All prices are per dozen.*

**Cold hors d’Oeuvre**

* Grilled Vegetables and Smoked Salmon Bundles with Green Chile/Cilantro Oil
* Bloody Marry and Shrimp Ceviche Shooters
* Pulled Pork Sliders-Mini Buns Filled With Slow Cooked Pork
* Skewered Chipotle Meatball with Adobo Sauce Garnished with Lime Wedges
* Burrito Roll-ups – Bite-size pieces of Flour Tortilla rolled with Cream Cheese,
* Honey Ham, Shredded Cheddar & Jack Cheeses and Avocado
* Cherry Tomato stuffed with Chicken Salad
* Vegetable Pot stickers
* Shrimp and Andouille Sausage Kabobs

**Hot hors d’Oeuvre**

* Individual Brie Cheese with Raspberry in Puff Pastry
* Spanakopita – Creamed Spinach Baked in Phyllo Dough
* Miniature Beef Wellingtons
* Bacon Wrapped Scallops Seasoned with Sea Salt, Freshly Ground Pepper and Drizzled
* With Extra Virgin Olive Oil
* Beef or Chicken Taquitos, served with Guacamole & Salsa Fresca
* Del Charro Chili Cups – Mini Corn Shells filled with Ground Beef Chili Topped with
* Sour Cream
* Chicken Teriyaki Skewers
* Seasoned Beef Sliders with Caramelized Onions and Chipotle Mayonnaise

*Plated Luncheons*

**Del Charro Club Wrap**

Smoked Turkey, Apple Wood Smoked Bacon, Freshly made Guacamole, Cheddar and Jack Cheeses, Roasted Green Chile, Shredded Lettuce and Tomato Wrapped in a Flour Tortilla. Served with your choice of French fries, potato salad, or homemade potato chips.

**The Cold Cut**

Grilled Focaccia Bread and your choice of Smoked Turkey Breast, Ham, or Roast Beef with Cheddar or Swiss cheese with, Lettuce, Tomato, red onions and horseradish sauce Deli Sandwich.   Served with your choice of French fries, potato salad, or homemade potato chips.

**Chef’s Caesar Salad**

Char-grilled Chipotle marinated chicken breast presented over a bed of crispy Romaine Lettuce Tossed with a Traditional Caesar dressing and Croutons.

**Poblano and Steak Fajitas**

Sautéed strips of marinated Beef Skirt Steak, Bell Peppers and Onions.  Served with a warm flour tortilla, Sour cream, Pico de Gallo, Spanish Rice and Pinto beans.

**Tuna Pita Sandwich**

Fresh Tuna Salad, watercress, cucumbers and tomato Stuffed pita Sandwich. Served with your choice of French fries, potato salad, or homemade potato chips.

**Santa Fe Grilled Veggie Wrap**

Portabella Mushrooms, Bell Peppers, Calabacitas, tomato, Radish Sprouts, Guacamole, Shredded lettuce, and chipotle Cream Cheese Wrapped in a spinach flour tortilla. Served with your choice of French fries, potato salad, or homemade potato chips.

**Grilled Chicken Pasta**

Grilled Chipotle marinated chicken breast on a bed of Fettuccini Pasta tossed with a white wine Alfredo Sauce garnished with cherry tomatoes and Parmesan shaving and Fresh Focaccia Bread.

**Stuffed Sopapilla**

Cajun Seasoned Ground Beef Stuffed Sopapillas served with green or red chile sauce, Calabacitas and Spanish Rice.

**Chef’s Salmon Wrap**

Grilled Salmon and Black Beans rolled in a Flour Tortilla topped with cucumber Relish, Roasted Red Bell Pepper coulis and Crème Fraiche presented on a bed of Mixed Greens.

**Blue Corn Chicken Enchiladas**

A regional favorite made with Blue Corn Tortillas, Grilled Chicken Breast, Roasted Green Chile Sauce and Blended Cheese. Served with Sour Cream, Pico de Gallo, Spanish rice and Pinto Beans.

**Chicken Roulade**

A Chicken Breast, pounded thin, stuffed with broccoli rolled up and topped with melted Provolone Cheese served over Rice Pilaf and a White Wine Leek Sauce.

**Pasta Primavera**

Fettuccine tossed with Sautéed Fresh Carrots, Zucchini, Yellow Squash, Red and Green Bell Peppers in a white wine butter sauce. Served with freshly baked Focaccia bread.

**Chef’s Salmon Salad**

Char-Grilled 4oz Salmon Fillet presented over a mixed greens salad tossed with citrus vinaigrette and topped with asparagus, cucumber relish, red onions and sliced kalamata olives.

**Fish and Chips**

Fish Fillets dipped in a Beer Batter and deep-fried, Served Crispy with Spicy Chips, Pineapple Coleslaw, our homemade chipotle Tartar Sauce and Lemon Crown.

*Luncheon Buffets*

*Lunch buffets include all non-alcoholic beverages.  Feeds a minimum of 15 people.*

**Deli Buffet**

**Freshly Sliced Deli Meat Tray:**

* Honey Cured Ham, Smoked Turkey Breast and Roast Beef

**Deli Cheese Tray:**

* Cheddar, Pepper Jack and Swiss Cheeses

**Vegetable Tray:**

* Leaf lettuce, sliced tomatoes and red onions, dill pickles and black olives
* Assorted Fresh Bread and Rolls Display
* House-made Potato Salad
* Mayonnaise and Dijon Mustard

**New Mexico Fajita Lunch Buffet**

* Fresh field greens salad, shredded carrots, black olives, Roma tomatoes with
* Lemon-thyme Dressing
* House-made salsa and tri-color corn chips
* Sautéed marinated strips of Steak and Chicken Breast
* Tossed grilled onions and bell peppers
* Sour Cream, Pico de Gallo, Shredded Cheddar & Jack Cheeses,
* Freshly made Guacamole and Warm Flour Tortillas
* Served with Spanish rice and Pinto Beans

*Boxed Lunches*

*Please select one type of Sandwich for your entire group. Add $2 for one additional choice, or $3 for two additional choices. Sandwich selections must be pre-ordered by five days prior to the event.*

*All Boxed Lunches include a Sandwich, a piece of Fresh Fruit, a Homemade Cookie, Condiments, a choice of Soda or Bottled Water, and a choice of Coleslaw, Potato Salad or House-made Potato Chips.*

**The Trio Wrap**

Roast beef, Ham, smoked Turkey, Shredded Lettuce,Tomato, Horseradish sauce, Shredded Cheddar and Jack cheese Wrapped in a flour Tortilla.

**Santa Fe Breakfast Burrito**

Warm Flour Tortilla Stuffed with Scrambled eggs, Crispy Apple Wood Smoked Bacon, Sausage Links, Hash browned Potatoes, Pico De Gallo, Cheddar and Jack Cheese burrito smothered with our Green Chile Sauce.

**Del Charro Club Wrap**

Smoked Turkey, Apple Wood Smoked Bacon, Freshly made Guacamole, Cheddar and Jack Cheeses, Roasted Green Chile, Shredded Lettuce and Tomato Wrapped in a Flour Tortilla.

**The Cold Cut**

Grilled Focaccia Bread topped with your choice of Smoked Turkey Breast, Ham, or Roast Beef. All served with Cheddar or Swiss cheese and Shredded Lettuce, Tomato, red onions and horseradish sauce Deli Sandwich.

**Tuna Pita Sandwich**

Fresh Tuna Salad, Watercress, Cucumbers and Tomato Stuffed Pita Sandwich.

**Santa Fe Grilled Veggie Wrap**

Portabella Mushrooms, Bell Peppers, Calabacitas, Tomato, Radish Sprouts, Guacamole, Shredded lettuce, and chipotle Cream Cheese Wrapped in a spinach flour tortilla.

*Plated Dinners*

**Bacon Filet Mignon**

A 6 oz. Beef Tenderloin Marinated with Rosemary and Dijon Mustard Wrapped in Applewood Smoked bacon.  Pan Roasted and Served in a Red Wine Demiglaze with Roasted Garlic mashed Potatoes and Seasonal Vegetables

**Stuffed Chicken Marsala**

Smoked Ham, Provolone, Roasted Green Chile, Pine Nuts and cream cheese stuffed air-line chicken breast baked and  served with Wild Rice Pilaf and Marsala Mushroom Cream sauce.

**Stuffed Quail**

Semi-boneless Quail stuffed with Wild Mushrooms and Andouille Sausage, presented over a Wild Rice Pilaf and Madeira Reduction

**Cornish Game Hen**

Oven Roasted Peach-Chipotle Glazed Game Hen, served with Wild Mushroom Rice Pilaf and Chef’s Selection of Fresh Seasonal Sautéed Vegetables.

**Catch of the Day**

Pan Seared Blackened Tilapia Fillet with a mild Cilantro/Jalapeño Sauce served with Rice Pilaf and Chef’s Selection of Fresh Seasonal Sautéed Vegetables.

**Seafood Stuffed Trout**

Baked Rainbow Trout stuffed with sautéed Shrimp and Bay Scallops wrapped in Bacon served with Steamed Rice and Roasted Tomato-Capers sauce.

**Land and Sea**

A grilled 4 oz. Filet Mignon and Shrimp Scampi, Chimichuri Steak Sauce, Roasted Garlic Mashed Potatoes and Chef’s Selection of Fresh Seasonal Sautéed Vegetables.

**Grilled Chicken Cacciatore**

Grilled Chipotle Marinated chicken breast cut into strips and sautéed vegetables simmered in a homemade Fire-roasted Poblano Marinara sauce served over spaghetti, Parmesan shavings and Fresh Focaccia Bread.

**London Broil**

Tender Grilled London Broil Seasoned in a Southwestern Rub cut into thin slices, served with Green Chile Smashed Potatoes, char-broiled vegetable kabob and Chef’s homemade Chimichuri Steak Sauce.

**Home Style Meat Loaf**

Deliciously moist Green Chile Meatloaf wrapped in Apple wood Smoked Bacon, topped with Mushroom Sauce Served with Roasted Garlic Mashed Potatoes and Chef’s Selection of Fresh Seasonal Sautéed Vegetables.

**Portobello Mozzarella Sandwich**

Grilled Portobello Mushroom, Roasted Tomato Sauce and Mozzarella Cheese on Focaccia Bread served with a mixed greens salad with Lemon Thyme Vinaigrette Dressing.

**Tofu Stuffed Poblano**

Fire-Roasted Poblano Pepper stuffed with Tofu, Sautéed Veggies, Wild Rice, Black Bean Corn Relish and smothered with creamy Chipotle Sauce.

*Buffet Dinners*

*Dinner buffets include all non-alcoholic beverages, and fresh-baked bread & butter. Dessert is optional.*

**Home Style Dinner Buffet**

*Minimum of 20 people*

* Fresh field greens salad, shredded carrots, black olives, Roma tomatoes with Lemon-thyme and Ranch Dressing
* Grilled Chicken Breast, topped with Green Chile and Provolone Cheese served on a bed of Marinara Sauce
* Roast Beef with Garlic and Basil Seasoning, in Au Jus
* Grilled Salmon Fillet with White Wine Leek Sauce
* Chef’s Selection of Fresh Seasonal Sautéed Vegetables
* Wild Rice pilaf

**New Mexico Fajita Dinner Buffet**

*Minimum of 20 people*

* Fresh field greens salad, shredded carrots, black olives, Roma tomatoes with Lemon-thyme and Ranch Dressing
* House-made salsa and tri-color corn chips
* Sautéed marinated strips of Steak and Chicken Breast
* Tossed grilled onions and bell peppers
* Sour Cream, Pico de Gallo, shredded Cheddar & Jack Cheeses, Freshly made Guacamole and Warm Flour Tortillas
* Served with Spanish rice and Pinto Beans

**Custom Dinner Buffet with Two OR Three Entrée Choices**

*Select from the choices below to create your own Dinner Buffet. There must be a minimum of 30 people.*

**Salads Options:**

* Fresh field greens salad, shredded carrots, black olives, Roma tomatoes with Lemon-thyme and Ranch Dressing
* Crispy Romaine lettuce tossed with a Traditional Caesar dressing and Croutons.

 **Entré Options:**

* Tender Grilled Landon Broil Seasoned in a Southwestern Rub cut into thin slices
* House-made Green Chile Meatloaf with a Mushroom Sauce
* Grilled Pork Chops with Apple-Bourbon Sauce
* Chicken Cacciatore-Chicken Breast, Sautéed Vegetables, Marinara sauce over spaghetti
* House Smoked Chipotle Barbeque baby back Ribs
* Eggplant Parmesan, Grilled Tofu with Red Pepper and Smoked Tomato Sauce
* Blackened Tilapia Fillets in a Roasted Tomato, Olive and Caper Butter Sauce
* Pasta Primavera-Sautéed shrimp and vegetables tossed in a white wine butter sauce
* Pan Seared Trout Fillet with a mild Cilantro/Jalapeño Sauce
* Grilled Chicken Leg Quarters, marinated in Citrus and Fresh Herbs

**Accompaniments (select two):**

* Roasted Garlic Mashed Potatoes
* Wild Rice Pilaf
* Oven Roasted Red Potatoes
* Sautéed Seasonal Fresh Vegetable Medley
* Smashed Root Vegetables
* Green Beans Almondine

*Desserts*

**Chocolate Mousse Cake**

Chocolate Oreo Cookie Cake with a layer of rich Chocolate Mousse, Whipped Cream and Raspberry Coulis

**Oreo Cookie Sundae**

Vanilla Ice Cream folded with Oreo Cookies, chocolate syrup, topped with a cherry served in a deep-fried tortilla shell

**Coconut Caramel Flan**

Coconut flavored flan topped with caramel sauce

**Tropical Bread Pudding**

Warmly Spiced Bread Pudding with Raisins and tropical fruit served with Bourbon Crème Anglaise Sauce.

**Lemon Meringue Pie**

Fresh Lemon Juice Custard Filled Flaky Pie topped With Fluffy Meringue

**Natillas**

A New Mexican tradition – a light Spanish Pudding with a hint of cinnamon served in a deep-fried tortilla shell

**New York Cheesecake**

A dense thick cheesecake with Graham Cracker Crumb Crust topped with a delicious strawberry sauce

**Fresh Fruit Kabobs**

Seasonal Fresh Fruit Kabobs with almond coconut crème

**Berry Tira Mi Su**

Sweet Raspberries and Blueberries with Creamy Mascarpone Mousse and layered with tender genoise cake

**Cupcake Variety Pack (minimum of 15)**

Red velvet, peanut butter, vanilla bean and chocolate cupcakes

**Petit Fours (2 Dozen Minimum**)

An exquisitely balance selection of color, shape and texture of small desserts with an intense explosion of flavor.