STATIONED HOURS DOEUVRES

**Hot Smoked Salmon Display**, tarragon-lemon remoulade, pumpernickel melba $17.00

**Poached Salmon**, fennel emulsion, potato blinis $17.00

**Shrimp & Crab Campechana** with avocado, tortilla chips $18.00

**Ceviche Sampler**, ahi tuna poke, azteca scallop and peruvian snapper ceviche $18.00

**Home Made Charcuterie**, pate, galantine, sausage and condiments $18.00

**Antipasto,** salumi, Italian cheeses, olives, herb oil, assorted salad, bread display $ 19.00

**Artesian Cheese Display** $17.00

local and imported cheeses, truffle honey, caramelized pecans, fresh fruit and more

**New Mexico Chili Con Queso,** fire roasted salsa, guacamole, tortilla chips $10.00

**Mezze** hummus, baba ganoush, tzatziki, tabouli, stuffed grapes leaves, olives, pickled vegetables, pita bread $14.00

**Assorted Dips,** smoked salmon, sun dried tomato, cannellini bean, lavash, ciabatta bread $10.00

CHILLED SEAFOOD STATION

*displayed on ice, per 100 pieces*

**Jumbo Shrimp** (16/20ct) $400

**Jonah Crab Claws** $500

**Shucked Oysters** $450

**Alaskan King Crab Legs** Market Price

**Half Baby Lobster Tail** Market Price

cocktail and mustard sauce, lemon garnish

FERNCH FRY STATION $14

**Hand Cut, Waffle, Sweet Potato Fries and Tater Tots**

*assorted dipping sauces;*

amazon, mango ketchup, ranch, blue cheese,

TAILGATE STATION $25.00

**Guacamole, Fire Roasted Salsa, NM Chili Con Queso**

plantain and tortilla chips

**Buffalo Chicken Wings**

carrot & celery sticks, ranch and blue cheese dip

**Faux Dove**

grilled stuffed chicken breast with jack cheese and jalapeno,

wrapped in apple smoked bacon, barbecue sauce

**Bratwurst**

pretzel rolls, sauerkraut, german mustard

FLATBREAD STATION $20

*(select any three)*

**Smoked Salmon, Cream Fraiche, Red Onion, Capers**

**Grilled Seafood, Baja Vegetable Slaw, Queso Fresco**

**Buffalo Chicken, Blue Cheese, Celery**

**Philly Steak, Provolone, Hot Peppers** (*beef or chicken*)

**Mac & Cheese, Braise Short Ribs, Arugula**

**BBQ Beef, Barbecue Sauce, Sweet Onion, Dill Pickles, Pickled Jalapeno**

**Caramelized Fennel & Onion, Stilton Cheese**

**Tomato, Basil-Buffalo Mozzarella**

ACTION STATIONS

*a chef charge of $100 applies to all Action Stations*

CARVING STATION

**Herb Roasted Beef Tenderloin** $38

**Five Pepper Crusted Strip Loin of Beef** $34

**Smoked Slow Roasted Rib Eye of Beef** $34

**Top Round of Beef** $21

**Turkey Breast** $19

**Honey-Thyme Glazed Country Ham** $ 17

**Cajun Pork Loin,** stuffed with Andouille $19

PASTA STATION $22

*choice of any two pasta*

**Cavatelli, Farfalle, Rigatoni, Fettuccine, Ravioli, Tortellini**

*assorted sauces:*

**Marinara, Alfredo, Basil Pesto**

*assorted toppings:*

**Peas, Artichokes, Mushrooms, Bell peppers, Tomato,**

**Grated Parmesan Cheese, Red Pepper Flakes**

**Fennel Bread Sticks, Lavash, Focaccia, Herb Oil**

RISOTTO MARTINI $19

***Selection of assorted toppings;***

sautéed mushrooms, basil pesto, grilled asparagus, oven dried tomato, peas,

roasted butternut squash, pancetta, Italian sausage, grated parmesan cheese,

MASHED POTATO BAR $14

chive mashed, Yukon gold, red skin

and whipped sweet potatoes

with assorted toppings and sauces

XXX

DESSERT ACTION STATIONS

*a chef charge of $100 applies to all Action Stations*

ICE CREAM MOUNTAIN $15

hot fudge, caramel sauce, chandilly cream

assorted toppings

CREPE STATION $16

thin French pancakes

with assorted fillings and toppings

prepared in the room

FLAMBEED STRAWBERRIES $18

with basil, salt and black pepper

served on olive oil cake with chantilly cream