

 **BREAKFAST BUFFETS** 

Includes assorted chilled fruit juices, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

LA FONDA

Harvey House French toast and buttermilk pancakes served with warm maple syrup
Eggs Benedict

Grilled breakfast potatoes, applewood smoked bacon and sausage links

Assorted breakfast breads, fruit preserves, and butter

Platter of freshly sliced seasonal fruit

Individual assorted fruit yogurts

\$26 per person

SANTA FE

Scrambled eggs with a choice of three accompaniments (served in or on the side):
chilaquiles, red or green chile, chorizo sausage, asadero cheese, mushrooms,
scallions, or fire-roasted green chile

Grilled breakfast potatoes, applewood smoked bacon or sausage links,
and warm flour tortillas

Assorted breakfast breads, fruit preserves, and butter

Platter of freshly sliced seasonal fruit

\$22 per person

HEALTHY START

Platter of freshly sliced seasonal fruit, bran muffins, granola,
and oatmeal served with low-fat milk and individual assorted fruit yogurts
Scrambled Egg Beaters® with a choice of three accompaniments (served in or on the side):
onions, tomatoes, scallions, bell peppers, fire-roasted green chile, or spinach

Turkey sausage links

\$21 per person

DELUXE CONTINENTAL

Flaky croissants, assorted muffins, cinnamon rolls, cheese and fruit Danish,
scones, English muffins and assorted bagels

Fruit preserves, butter and honey

Individual assorted fruit yogurts

Platter of freshly sliced seasonal fruit

\$21 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **ENHANCE YOUR BUFFET** 

BELGIAN WAFFLE STATION

Chef prepared fresh Belgian waffles served with strawberries, blueberries, sliced bananas, whipped butter, whipped cream, pecans, and warm maple syrup

\$11 per person, plus \$100 chef attendant fee per waffle station

OMELETTE STATION

Chef prepared fresh, fluffy omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses

\$10 per person, plus \$100 chef attendant fee per omelette station

BUFFET BREAKFAST ENHANCEMENTS

Breakfast burritos with scrambled eggs, chorizo, and Mexican cheese

\$9 per person

Breakfast croissants with scrambled eggs, ham, and cheddar cheese

\$7 per person

Buttermilk biscuits and country gravy

\$5 per person

Brioche French toast with maple syrup

\$5 per person

Blueberry pancakes with maple syrup

\$5 per person

Egg Beaters® available upon request.

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 **PLATED BREAKFASTS** 

All plated breakfasts include freshly squeezed orange juice, grilled breakfast potatoes, assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, and a basket of breakfast breads, butter, and fruit preserves.

NEW MEXICAN

Frittata with fire-roasted green chile, scallions, chorizo sausage, and asadero cheese
Served with choice of applewood smoked bacon or sausage links or ham shank
Fresh seasonal fruit garnish
\$20 per person

HARVEY HOUSE

Harvey House French toast with warm maple syrup
Choice of applewood smoked bacon or sausage links or ham shank
Fresh seasonal fruit garnish
\$19 per person

CORONADO

Scrambled eggs served with choice of applewood smoked bacon or sausage links or ham steak
Fresh seasonal fruit garnish
\$18 per person

LA PLAZUELA

Biscuits and gravy accompanied by scrambled eggs and
choice of applewood smoked bacon or sausage links or ham shank
\$18 per person

Egg Beaters® available upon request.

 **LA FONDA BRUNCH** 

Includes assorted chilled fruit juices, iced tea, assorted hot herbal and black teas, and freshly brewed regular and decaffeinated coffee.

Tomato salad with mozzarella, petite greens, balsamic syrup, and olive oil
La Fonda Caesar salad
Seasonal fresh fruit salad
Lemon pesto pasta salad

Freshly baked muffins, pastries, and scones with whipped butter and preserves
Yogurt, granola, and fresh seasonal berries
Freshly baked assorted breads and butter

Carved prime rib with au jus and creamy horseradish
Oven poached fillet of salmon with papaya coulis and avocado salsa
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Fingerling potatoes Lyonnaise
Steamed asparagus with hollandaise
Eggs Benedict
Brioche French toast with maple syrup
Applewood smoked bacon and fresh farm sausage

Fudge brownies, mini cupcakes, freshly baked cookies,
petite chocolate mousse parfaits, and chocolate dipped strawberries
\$75 per person

 **ENHANCE YOUR BRUNCH** 

OMELETTE STATION

Chef prepared fresh omelettes served with ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa, and Monterey Jack and cheddar cheeses
\$10 per person, plus \$100 chef attendant fee per omelette station

Spanish cheese display consisting of Campo de Montalban,
Le Perle Blue, Miticana, and Naked Goat
Accompanied by quince membrillo, honey and chile roasted Marcona almonds,
hibiscus syrup, and truffled mushroom compote
\$9 per person

Bagel bar consisting of warm assorted bagels, flavored cream cheeses, smoked salmon, caramelized onions, sliced tomatoes, and capers
\$8 per person

Whole poached salmon accompanied by sliced cucumbers,
lemon and lime wedges, and crème fraîche
\$7 per person

Chef prepared guacamole served with tri-color corn tortilla chips
\$5 per person, plus \$100 chef attendant fee

 **BREAKS** 

You may enhance your breaks with *à la carte* items, see **ENHANCE YOUR BREAK** next page.

ALL DAY BREAK PLAN

MORNING BREAK

Flaky croissants, assorted muffins, cheese and fruit Danishes,
assorted breakfast breads, butter, and fruit preserves
Platter of freshly sliced seasonal fruit
Assorted chilled fruit juices
Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

MID-MORNING BREAK

Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas

AFTERNOON BREAK

Assorted cookies, double chocolate brownies, and potato chips
Assorted soft drinks and still and sparkling waters
Freshly brewed iced tea and freshly brewed regular and decaffeinated coffee
\$28 per person

CONTINENTAL BREAKFAST

Flaky croissants, assorted muffins, cheese and fruit Danishes,
assorted breakfast breads, butter, and fruit preserves
Platter of freshly sliced seasonal fruit
Assorted chilled fruit juices
Freshly brewed regular and decaffeinated coffee
Assorted hot herbal and black teas
\$18 per person

CHOCOHOLIC BREAK

Chocolate fondue with seasonal berries and fruit,
chocolate chip cookies, double chocolate brownies,
assorted chocolate candy bars,
chocolate milk, and hot chocolate
\$18 per person

SANTA FEAN

Tri-color corn tortilla chips, house salsa, guacamole, chile con queso, mini burritos,
and vegetable crudité with red chile ranch dressing
Assorted soft drinks, lemonade, and iced tea
\$16 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **BREAKS** 

You may enhance your breaks with *à la carte* items, see **ENHANCE YOUR BREAK** next page.

HEALTHY BREAK

Assorted Frusion® smoothies, Nutri-Grain® bars,
granola bars, trail mix, and assorted whole fruits
Still and sparkling waters

\$16 per person

COFFEE SHOP

Freshly brewed regular and decaffeinated coffee, chilled cappuccino, coffee cake,
biscotti, chocolate shavings, whipped cream, and rock candy stirrers

\$16 per person

AFTERNOON TEA

Assorted tea sandwiches, scones, cakes, and cookies
Assorted hot herbal and black teas

\$17 per person

 **ENHANCE YOUR BREAK** 

You may enhance any of your breaks with *à la carte* items.

- White chocolate dipped and milk chocolate dipped strawberries \$5 each
- Häagen Dazs® ice cream bars \$5 each
- Assorted energy bars \$4 each
- Assorted fruit yogurts \$4 each
- Assorted candy bars \$4 each
- Assorted whole fresh fruits \$4 each
- Cracker Jacks™ \$4 each
- Fancy mixed nuts \$4 each
- Frozen fruit bars \$4 each
- Granola bars \$4 each
- Nutri-Grain® bars \$4 each
- Potato chips \$2 each
- Pretzels \$2 each

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **ENHANCE YOUR BREAK** 

You may enhance any of your breaks with à la carte items

BAKED GOODS BY THE DOZEN

- Lemon bars \$48 per dozen
- Assorted fruit strudels \$44 per dozen
- Large flaky croissants \$42 per dozen
- Cheese and fruit Danishes \$40 per dozen
- Cinnamon rolls \$40 per dozen
- Assorted sliced breakfast breads \$36 per dozen slices
- Assorted cookies \$34 per dozen
- Double chocolate brownies \$32 per dozen
- Bagels and cream cheese \$30 per dozen
- Small flaky croissants \$30 per dozen
- Assorted petit fours \$24 per dozen
- Assorted muffins \$24 per dozen

BEVERAGES

- Specialty blend coffee \$46 per gallon
- Decaffeinated coffee \$46 per gallon
- Assorted hot herbal teas or black tea \$46 per gallon
- Iced tea \$46 per gallon
- Lemonade \$46 per gallon

- Energy drinks \$5 each
- Starbucks Mocha Frappucino® \$5 each
- Assorted bottled juices \$4 each
- Assorted smoothies \$4 each
- Assorted soft drinks \$4 each
- Still bottled water, \$4 each
- San Pellegrino mineral water, 1 liter \$5 each
- San Pellegrino mineral water, ½ liter \$3 each

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
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 **LUNCH BUFFETS** 

All buffets include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, fresh seasonal vegetable and choice of one dessert.

CLASSIC LA FONDA

Fresh tossed mixed baby greens with vegetable garnishes and assorted dressings
Char-grilled salmon fillet served with papaya butter sauce
Chicken breast filled with bacon, red onions, green chile, Jack and cheddar cheeses, lightly breaded, flash fried, baked, and accompanied by mild green chile cream sauce
Oven-roasted new potatoes and seasonal vegetables
Freshly baked rolls and butter
\$32 per person

CORONADO

Fresh garden greens with vegetable garnishes and assorted dressings
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Pan seared mahi-mahi fillet topped with piñon butter crust and served with roasted yellow bell pepper coulis
Roasted garlic mashed potatoes and seasonal vegetables
Freshly baked rolls and butter
\$28 per person

LA FIESTA PLAZA

Fresh garden greens with jicama, red bell peppers, red onions, and queso fresco
Served with assorted dressings
Cheese enchiladas served with red, green, or “Christmas” (red and green) chile
Chicken, or beef or vegetable fajitas (select one) with grilled red onions and bell peppers
Pinto or black beans, Spanish rice, posole, and calabacitas rancheras
Warm flour tortillas and butter
\$27 per person

**Enhance your La Fiesta Plaza Buffet with either beef or chicken enchiladas, or both.
Additional \$3 per person, per additional entrée item.**

Standard buffet service is one-and-one half hours for a minimum of 30 people.

Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

 **LUNCH BUFFETS** 

All buffets include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, fresh seasonal vegetable and choice of one dessert.

SANTA FE DELI

Sliced Black Forest ham, Black Angus roast beef, smoked turkey breast, and salami
Sliced cheddar, Gruyère, and Provolone cheeses
Sandwich accompaniments include: Assorted mustards, chipotle-garlic mayonnaise,
leaf lettuce, sliced tomatoes, red onions, sweet pickle slices, and pepperoncini
Seven grain and sourdough bread
Cole slaw, potato salad, and potato chips
\$25 per person

ENHANCE YOUR LUNCH BUFFET WITH A SOUP

Lobster bisque
Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of wild mushroom
Seasonal melon
Mango gazpacho
Each Selection \$8 per person

 **PLATED LUNCHES** 

All plated lunches include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, and choice of one dessert.

NEW YORK STRIP

Char-grilled and accompanied by roasted shallot and red wine demi-glace
and grilled fingerling potatoes
\$28 per person

CLASSIC CHICKEN LA FONDA

Breast of chicken filled with bacon, red onions, green chile,
Jack and cheddar cheese, lightly breaded, flash fried, and oven baked
Accompanied by mild green chile cream sauce and oven-roasted new potatoes
\$26 per person

SALMON

Poached in wine and served with lemon-cilantro beurre blanc and roasted piñon couscous
\$26 per person

 **PLATED LUNCHESES** 

*All plated lunches include assorted hot herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea, and choice of one dessert.*

CHAR-GRILLED CHICKEN OR SALMON CAESAR SALAD

Char-grilled chicken or salmon served atop romaine lettuce, and tossed with Cotija cheese Caesar dressing, pear tomatoes, red onion, and sourdough croutons
\$25 per person

LA FONDA COBB SALAD

Chopped romaine hearts tossed with apple cider vinaigrette and topped with roasted turkey breast, seasonal tomatoes, avocados, jicama, applewood smoked bacon, and Maytag Blue Cheese
\$25 per person

FREE RANGE CHICKEN BREAST

Oven roasted and served with mango cream, green chile chutney,
and roasted garlic mashed potatoes
\$24 per person

PORK TENDERLOIN

Chile-rubbed and char-grilled, served with barbecue vinaigrette and black bean mango relish
\$24 per person

VEGETABLE PLATE – SPRING / SUMMER

Asparagus, wild mushroom, and goat cheese tart
Accompanied by creamy polenta, red lentil salad, smoked tofu, sautéed broccolini,
roasted tomato coulis, and balsamic syrup
\$24 per person

VEGETABLE PLATE – FALL / WINTER

Roasted chile poblano filled with roasted root vegetables, leeks, tofu, and shiitake mushrooms
Accompanied by endive and red onion salad, sautéed spinach and turnip greens, saffron couscous,
yam mash, and roasted red pepper coulis
\$24 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash,
mango salsa, and roasted tomato coulis
\$22 per person

 **PLATED LUNCHES** 

*All plated lunches include assorted hot herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea, and choice of one dessert.*

ENHANCE YOUR PLATED LUNCH WITH A SALAD
Additional \$5 per person per selected salad

Fresh tossed baby greens with cherry tomatoes, shaved red cabbage,
cucumber slices, and mushrooms

or

Fresh tossed garden greens (iceberg, romaine, and spinach) with shredded carrots,
red onions, black olives, and Roma tomatoes

or

Fiesta salad (iceberg, romaine, and spinach) with shredded jicama,
red onions, red peppers, queso fresco, and toasted piñon nuts

or

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese,
sliced red onion, and apple cider vinaigrette

Please choose two dressing selections:

Red chile ranch, classic ranch, fresh herb vinaigrette, apple cider vinaigrette,
raspberry vinaigrette, honey mustard-lime vinaigrette, and creamy blue cheese
Oil and vinegar are also available

ENHANCE YOUR PLATED LUNCH WITH A SOUP

Lobster bisque

Roasted poblano corn chowder

Cream of roasted butternut squash

Cream of wild mushroom

Seasonal melon

Mango gazpacho

Additional \$8 per person per selected soup

 **BOXED LUNCHESES** 

Served with fresh whole fruit, pasta salad or potato chips, cookie or double chocolate brownie, still or sparkling water, or a soft drink. Napkins and utensils included.

DELI SANDWICH

Tender sliced Angus roast beef with cheddar and Swiss cheese, sliced red onion, horseradish mayonnaise, stone-ground mustard, and sliced tomatoes
Choice of French or seven-grain bread

\$20 per person

LA PLAZUELA CLUB

Sliced honey ham and smoked turkey breast, crispy bacon, green chile, avocado, asadero cheese, sliced tomato, and garlic mayonnaise in pita bread

\$18 per person

VEGGIE WRAP

Whole wheat pita bread filled with havarti-dill cheese, avocado, watercress, alfalfa sprouts, sliced tomato, red onion, roasted red bell pepper, and balsamic vinaigrette

\$16 per person

 **HORS D'OEUVRES STATIONS** 

FAJITA STATION

Marinated beef, chicken, shrimp, and vegetables, grilled with sweet onions and peppers
Garnishes include shredded lettuce, pico de gallo, shredded Mexican cheeses, sour cream,
guacamole, and fresh flour tortillas

\$32 per person
plus \$100 chef attendant fee

QUESADILLA STATION

Smoked chicken, roasted turkey, duck confit, and Mexican cheese
Garnishes include shredded lettuce, pico de gallo, guacamole, and sour cream

\$32 per person
plus \$100 chef attendant fee

CEVICHE STATION

Red snapper, scallop, salmon, and crab ceviches
Accompanied by avocado, cucumber, green onions, cilantro, red onion,
roasted yellow bell pepper, and fresh lime and orange juices
Spiced crispy fried tortilla strips, plantain chips, and saltine crackers

\$34 per person
plus \$100 chef attendant fee

SLIDER STATION

Barbecued pulled pork and sweet pickles, fresh ground burgers with smoked cheddar and chipotle
mayonnaise, and roast turkey in adobo sauce with sweet corn and black bean salsa and crème
fraîche Served with barbecue and jalapeño potato chips

\$34 per person
plus \$100 chef attendant fee

Hors d'oeuvres station service is for one-and-one-half hours.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **COLD HORS D'OEUVRES** 

Must be ordered in quantities of 50

Avocado and rock shrimp shooters
\$5 each

Roasted beef tenderloin on toasted French bread with roasted shallot and fresh herb mayonnaise
\$4.50 each

Seared ahi tuna on crispy brioche with wasabi mayonnaise and pickled ginger
\$4.50 each

Seared pork tenderloin on croustade with pineapple-papaya salsa
\$4.50 each

Shrimp Diablo served on crispy tortilla, topped with cocktail sauce
\$4.50 each

Smoked salmon on toasted brioche with lemon-dill cream cheese
\$4.50 each

Tuna tartare spoon service
\$4.50 each

Salmon ceviche shooters
\$4 each

Smoked chicken breast served on toasted French bread with mango-avocado salsa
\$4 each

Asparagus mousse bouchée
\$3.50 each

Country style pâte served on brioche with red onion confit
\$3.50 each

Roasted beets and herbed goat cheese in bouchée
\$3.50 each

Serrano ham-wrapped asparagus with melon
\$3.50 each

Bruschetta with chopped roma tomatoes, garlic, fresh basil and fresh mozzarella cheese
\$3 each

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 **COLD HORS D'OEUVRES** 

continued

Crostini topped with sun dried tomatoes, feta cheese, calamata olives, and caramelized onions
\$3 each

Cucumber gazpacho shooters
\$3 each

Pita bread topped with a mixture of capers, feta cheese, roasted eggplant, and roasted peppers
\$3 each

Santa Fe pinwheels with roasted red pepper, Spanish goat cheese and basil pesto
\$3 each

 **HOT HORS D'OEUVRES** 

Must be ordered in quantities of 50

Beef tenderloin skewer with hoisin sauce
\$5 each

Char-grilled baby Australian lamb chops with béarnaise sauce
\$5 each

Coconut shrimp with pina colada sauce
\$5 each

Dungeness crab cakes with a spicy rémoulade
\$5 each

Grilled portobello mushroom and cheese puff
\$5 each

Spicy shrimp skewer
\$5 each

Chicken breast skewer with mango habanero sauce
\$4 each

Grilled portabella mushroom with roma tomato, roasted red pepper, Monterey jack and goat cheese in a flaky puff pastry
\$5 each

 **HOT HORS D'OEUVRES** 

continued

Chicken, tomato, and fig brochette
\$4 each

Shrimp jammers filled with cream cheese, jalapeno, and shrimp
\$4 each

Honey Dijon salmon in puff pastry
\$3.50 each

Pear, Brie cheese, and almonds baked in phyllo
\$3.50 each

Seafood stuffed mushroom cap
\$3.50 each

Smoked chicken quesadilla with chipotle sour cream
\$3.50 each

Santa Fe chicken spring roll with crème fraîche
\$3 each

Spanakopita
Spinach, onions, herbs and cheeses in phyllo
\$3 each

Spicy chicken empanada
\$3 each

Vegetable spring roll
\$3 each

 **THEMED RECEPTIONS** 

ASIAN

Tuna, Santa Fe, and vegetarian rolls served with soy sauce, wasabi, and pickled ginger
Beef and chicken satay accompanied by Thai peanut sauce and red curry sauce
Roasted duck and baby bib lettuce wraps topped with orange-honey reduction
Vegetable egg rolls accompanied by sweet and sour and hot mustard sauces
Shiitake-ginger chicken stir-fry, served with snow peas, water chestnuts,
bean sprouts, and cashews in a sweet sesame ginger sauce
Sweet rice and coconut maki rolls with mandarin oranges

\$48 per person

SOUTHWESTERN

Tacos carnitas (slow roasted, crispy fried pork)
and tacos de huachinango (red snapper) served with assorted salsas.
Roasted duck quesadillas with goat cheese and barbecue vinaigrette
Shrimp Diablo tossed with roasted tomatillo- chipotle salsa
Achiote-smoked chicken breast on croustade topped with roasted pineapple-avocado salsa
Tostaditos with fresh guacamole, salsa, chile con queso, and spicy bean dip
Biscochitos and natillas

\$44 per person

ITALIAN

Antipasto platter consisting of prosciutto, salami, Asiago and Provolone cheeses,
marinated mushrooms and artichoke hearts, olives, and pepperoncini.
Roasted duck, fresh tomatoes, caramelized onion, and goat cheese pizza
Steamed mussels in white wine, garlic, and fresh basil
Cheese-filled tortellinis tossed in pesto cream
Fried calamari served with a spicy cocktail sauce
Rice pudding with Sambuca-drenched raisins

\$44 per person

Themed reception service is for one-and-one-half hours for a minimum of 50 people.

Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda.

 **RECEPTION CARVING STATIONS** 

Each carving station includes red chile and plain silver dollar rolls, grainy mustard, honey Dijon mustard, red chile mayonnaise, and creamy horseradish.

Roasted beef tenderloin served with caramelized shallot and red wine reduction
\$280 each (serves 20 persons)

Achiote-rubbed pork loin served with grilled pineapple-avocado salsa
\$250 each (serves 40 persons)

Roasted pit ham served with dried cherry-guajillo glaze
\$250 each (serves 50 persons)

Roasted top round beef served with au jus lie
\$200 each (serves 50 persons)

Roasted turkey breast served with cranberry compote
\$200 each (serves 25 persons)

\$100 chef fee per carving station

 **SALSAS AND DIPS** 

Chef prepared guacamole served with tri-corn tortilla chips
\$5 per person
plus \$100 chef attendant fee

Crab and shrimp dip served with crostinis, pita slices, and assorted crackers
\$4.50 per person

Artichoke and spinach dip served with bread sticks, pita slices, and assorted crackers
\$4 per person

Spicy bean dip served with tri-color corn tortilla chips
\$4 per person

Chile con queso served with tri-color corn tortilla chips
\$4 per person

Green and red salsas served with tri-color corn tortilla chips
\$3.50 per person

Service is for one-and-one-half hours.
Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **SPECIALTY DISPLAYS** 

FRESHLY SLICED SEASONAL FRUIT

With honey yogurt dipping sauce
\$10 per person

IMPORTED CHEESE DISPLAY

Cave-aged Gruyere (Switzerland)
Guinness with cheddar (England)
Claudel Brie (France)
Fulvi pecorino (Italy)
Raw milk Manchego (Spain)
Chevre blanc with herbs (France)
Valdeon blue (Spain)
Sliced French bread
Carrs crackers

\$10 per person

With fresh-sliced seasonal fruit

\$14 per person

DOMESTIC CHEESE DISPLAY

Cave-aged cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Aged Roth Kase Gruyere
Marisa™ sheep milk
Maytag Blue Cheese Sliced French bread
Carrs crackers

\$9 per person

With freshly sliced seasonal fruit

\$13 per person

ANTIPASTO

Prosciutto, salami, aged Asiago and sharp Provolone cheeses, marinated mushrooms and artichoke hearts, olives, and pepperoncini

\$9 per person

VEGETABLE CRUDITÉS

Broccoli, cauliflower and asparagus, red and yellow bell peppers, carrots, zucchini, radishes, cucumber, and cherry tomatoes
Accompanied by classic ranch or chipotle ranch dip

\$6 per person


Specialty display service is for one-and-one-half hours.
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.


 **DINNER BUFFETS** 

*All buffets include freshly brewed herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea, and a choice of one dessert.*

AMERICAN

Freshly tossed garden salad with mixed baby greens,
shredded carrots, red cabbage, and assorted dressings
Spinach salad with hot bacon dressing, garnished with red onions,
sliced egg, shiitake mushrooms, and croutons
Mesclun salad garnished with apples, goat cheese, and balsamic reduction vinaigrette


Roasted beef tenderloin accompanied by red wine-crimini mushroom demi-glace
Pan seared free-range chicken breast served with roasted shallot-tarragon pan sauce
Oven roasted medallions of salmon served with a Meaux mustard and fresh dill cream


Oven roasted new potatoes
Brown rice with toasted pecans and scallions
Chef's selection of fresh vegetables


Assorted hearth breads

\$52 per person
Two entrée selection \$44 per person

SOUTHWESTERN

Fresh garden greens tossed with shredded jicama, red peppers,
red onions, queso fresco, and assorted dressings
Roasted corn and black bean salad with a charred tomato-cumin dressing
Baby spinach, arugula, and frisée tossed with toasted piñon nuts,
queso Valdeon, and chipotle-orange vinaigrette


Roasted pork loin served with papaya mojo and green chile-coriander relish
Char-grilled flat iron steak accompanied by roasted bell pepper and onion rajas
Oven roasted fillet of achiote rubbed salmon served with roasted shallot-avocado vinaigrette


Roasted garlic-chipotle mashed potatoes
Tomatillo-cilantro green rice
Chef's selection of fresh vegetables
Fresh bolillos and butter

\$48 per person
Two entrée selection \$44 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **DINNER BUFFETS** 

continued

ITALIAN

Freshly sliced tomatoes, buffalo mozzarella, and micro greens served with balsamic vinaigrette
La Fonda Caesar salad

Antipasto platter consisting of prosciutto, salami, Asiago and
Provolone cheeses, marinated mushrooms and artichoke hearts, olives, and pepperoncini



Parmesan crusted chicken breast served with a sundried tomato and roasted garlic cream sauce
Three-cheese tortellini with classic Bolognese and Alfredo sauces
Oven broiled Chilean bass with a roasted tomato, spinach, and olive tapanade



Butter-saffron orzo
Gnocchi with garlic, butter, pecorino cheese, and parsley
Chef's selection of fresh vegetables
Garlic bread and focaccia with butter

\$46 per person

Two entrée selection \$38 per person

NEW MEXICAN

Fresh shredded jicama tossed in chipotle-orange vinaigrette
and

Fresh tossed garden greens accompanied by queso Cotija,
sliced mushrooms, cherry tomatoes, and sliced cucumbers
Served with red chile ranch dressing and fresh herb vinaigrette



Please select three entrée items

Cheese enchiladas served with red and green chile

Chicken enchiladas served with red *or* green chile

Beef enchiladas served with red *or* green chile

Spicy pork tamales served with red chile

Grilled chicken fajitas

Grilled beef fajitas

Carne adovada



Calabacitas rancheras

Spanish rice

Pinto *or* black beans



Tri-colored corn tortilla chips, salsa, sour cream, warm tortillas, and butter

\$44 per person

Two entrée selection \$36 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people
All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **PLATED DINNERS** 

All plated dinners include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, salad selection, fresh seasonal vegetables, assorted hearth breads, and choice of one dessert.

APPETIZER SELECTIONS

La Fonda Shrimp Cocktail

Spicy horseradish-tomatillo cocktail sauce and
papaya-avocado relish
\$16 per person

Dungeness Crab and Roasted Garlic Flan

With spicy crab salad and cilantro oil
\$16 per person

Roasted Quail Tamal

Corn masa, huitlacoche, goat cheese, and grilled green onion, wrapped and steamed in a banana leaf and served with chipotle cream and tomato concassé
\$15 per person

Red Snapper Mango Ceviche

Avocado, red onion, roasted yellow bell pepper, cilantro, tomato, and Serrano chile served with lime-hinted tortilla strips
\$14 per person

Duck Confit Quesadilla

With asadero cheese and served with chipotle sour cream, pico de gallo, and guacamole
\$13 per person

SOUP SELECTIONS

Lobster bisque
Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of wild mushroom
Seasonal melon
Mango gazpacho
Each selection \$8 per person

❁ **PLATED DINNERS** ❁

SALAD SELECTIONS

Fresh tossed baby greens with cherry tomatoes, shaved red cabbage, cucumber slices, and mushrooms

Fresh field greens with blue cheese crumbles, piñon nuts, shredded carrots, red onions, black olives, and Roma tomatoes

Fresh tossed fiesta salad (iceberg lettuce, romaine lettuce, and spinach) with shredded jicama, red onions, red peppers, queso fresco, and toasted piñon nuts

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese, sliced red onion, and apple cider vinaigrette

Please choose no more than two dressing selections

Red chile ranch, classic ranch, fresh herb vinaigrette, raspberry vinaigrette, honey mustard-lime vinaigrette, creamy blue cheese, and apple cider vinaigrette
Oil and vinegar also available

Substitute

La Fonda Signature Salad

Grilled pear salad accompanied by petite greens, pomegranate vinaigrette, shaved Manchego cheese, and paprika-smoked Marcona almonds.

Additional \$4 per person

❁ **PLATED DINNERS** ❁

continued

ENTRÉES

Filet Mignon

8 oz. char-grilled filet served with creamy roasted garlic mashed potatoes and caramelized shallot and red wine reduction

\$46 per person

Filet Mignon and Tamal

Char-grilled filet with a caramelized shallot and red wine reduction and a steamed red chile pork tamal served with roasted tomato salsa, asadero cheese, fresh seasonal vegetable, and roasted red pepper garnish

\$44 per person

Prime Rib

Slow roasted and served with caramelized onion jus lie and herb-roasted new potatoes

\$42 per person

Flat Iron Steak

Char-grilled and served with fingerling potato-artichoke hash and apple cider demi-glace

\$39 per person

Sea Bass

Oven poached fillet served on top of creamy roasted garlic and wild mushroom polenta, accompanied by oven roasted tomato coulis

\$38 per person

Classic Chicken La Fonda

Breast of chicken filled with bacon, red onion, green chile, Jack and cheddar cheese, lightly breaded, flash fried, and oven baked
Accompanied by mild green chile cream sauce and garlic mashed potatoes

\$36 per person

Salmon

Char-grilled Shetland salmon served with sweet potato and pear hash and roasted yellow pepper vinaigrette

\$36 per person

 **PLATED DINNERS** 

continued

Free Range Chicken Breast

Char-grilled and served with black bean roasted corn relish, chipotle barbecue vinaigrette, buttermilk Yukon gold mashed potatoes and mango salsa

\$34 per person

Pork Tenderloin

Pan seared medallions accompanied by roasted piñon-saffron couscous and tomatillo demi-glace

\$32 per person

VEGETARIAN SELECTIONS

VEGETABLE PLATE – SPRING / SUMMER

Asparagus, wild mushroom, and goat cheese tart
Accompanied by creamy polenta, red lentil salad, smoked tofu, sautéed broccolini, roasted tomato coulis, and balsamic syrup

\$36 per person

VEGETABLE PLATE – FALL / WINTER

Roasted chile poblano filled with roasted root vegetables, leeks, tofu, and shiitake mushrooms
Accompanied by endive and red onion salad, sautéed spinach and turnip greens, saffron couscous, yam mash, and roasted red pepper coulis

\$36 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa, and roasted tomato coulis

\$32 per person

❁ **PLATED DINNERS** ❁

Duets

Petite Filet and Petite Coldwater Lobster

Char-grilled filet mignon

Oven broiled lobster tail

Served with caramelized shallot and red wine reduction and lemon butter sauce, and accompanied by creamy roasted garlic mashed potatoes

Market price per person

Petite Filet and Shetland Salmon

Char-grilled filet mignon

Oven poached salmon fillet

Served with wild mushroom demi-glace and mango vinaigrette, and accompanied by roasted garlic-buttermilk mashed potatoes

\$50 per person

Petite Filet and Free Range Chicken Breast

Pan seared filet mignon

Char-grilled chicken breast

Served with piñon butter crust and barbecue vinaigrette, and accompanied by creamy roasted garlic-wild mushroom polenta

\$48 per person

Petite Filet and Jumbo Prawns

Char-grilled filet mignon

Seared jumbo prawns

Served with apple cider demi-glace and lemon butter sauce, and accompanied by fingerling potato-artichoke hash

\$52 per person

❁ **DINNER PRIX FIXE MENUS** ❁

SELECTION ONE

Appetizer

Cumin crusted duck with prickly pear gastrique and red onion confit

Salad

Garlic cheese crisp filled with petite greens, pear tomatoes, roasted sweet corn, and fresh mozzarella, served with apple cider vinaigrette

Entrée

Kobe New York strip steak, cast iron seared and accompanied by roasted tomato-chile demi-glace, roasted butternut squash cake, and sautéed sugar snap peas, leeks, and fresh chanterelles

Dessert

Flourless Mexican chocolate torte with vanilla-strawberry compote
\$75 per person

SELECTION TWO

Appetizer

Jamon Serrano-wrapped diver scallops with an orange blossom honey beurre blanc

Salad

Roasted baby beets with mâche, heirloom tomatoes, and sweet corn vinaigrette and balsamic reduction

Entrée

Pan seared Kobe beef flat iron steak accompanied by shallot-plum reduction, sautéed spinach, and roesti potato

Dessert

Moist chocolate Tres Leches Cake drenched with three-milk cream, served with vanilla whipped cream, strawberry compote, and port wine syrup
\$65 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

 **DESSERTS** 

A choice of one of the following desserts is included in the price of plated lunches and dinners.

Banana Chocolate Chip Cake

Banana cake layered with rich custard, sweet bananas, and dark chocolate chips

Carrot Cake

Rich, moist carrot cake filled with raisins, walnuts, and pineapple, topped with smooth cream cheese frosting

Chocolate Blackout Cake

Served with raspberry coulis

Chocolate Spoon Cake

Chocolate pudding between two layers of moist, chocolate drenched cake

Crème Brûlée

Rich and creamy vanilla custard finished with a crunchy caramel shell

Crème Brûlée Cheesecake

Served with caramel sauce and raspberries

Key Lime Pie

Tartly refreshing in a granola crust

Lemon Raspberry Tart

With whipped cream and white chocolate shavings

Mochaccino Cheesecake

Accompanied by mocha anglaise

Strawberry Amaretto Torte

Almond cake layered with strawberries

Triple Chocolate Mousse

Served with crème anglaise

Prices do not include sales tax or service charge.

There are no artificial trans fats in any of the food served by La Fonda

 **DESSERT STATIONS** 

Continued

Substitute one of the following desserts for an additional per person charge.

House Made Ice Creams

Please choose only one flavor

Mexican chocolate, vanilla bean, roasted banana, peppermint, or espresso

Additional \$4 per person

Raspberry Enchiladas

This La Fonda classic consists of crêpes filled with fresh raspberry mascarpone cheese, drizzled with chocolate and raspberry sauces, and topped with grated white chocolate

Additional \$4 per person

Cherries Jubilee

Cherries flambéed with Kirschwasser (cherry liqueur) and served as a sauce over house made vanilla ice cream

\$12 per person, plus \$100 chef attendant fee

Bananas Foster

Classic banana flambé served with a sauce of butter, brown sugar, cinnamon, dark rum, and banana liqueur

Accompanied by house made vanilla ice cream

\$15 per person, plus \$100 chef attendant fee

Ice Cream Station

Chocolate, strawberry, and vanilla ice creams served with hot chocolate, butterscotch, caramel, strawberry, and raspberry sauces

Toppings for ice creams include:

roasted peanuts, M&M's[®], candy sprinkles, chocolate chips, peanut butter chips, mini marshmallows, and fresh whipped cream

\$8 per person, plus \$100 chef attendant fee

Mini Dessert Bar

Assorted mousse "shots," chocolate chunk brownies, lemon crumb squares, brûlée cheesecake bars, and assorted cookies and cupcakes

\$15 per person

All prices based on a 30-person minimum. Prices do not include sales tax or service charge.
There are no artificial trans fats in any of the food served by La Fonda.

HOST AND CASH BAR SERVICE

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

CORDIALS

B & B • Grand Marnier • Kahlua • Courvoisier VSOP • Frangelico
Bailey's Irish Cream • Amaretto di Saronno • Sambuca

Host Bar: \$8

MIXED PREMIUM DRINKS

Maker's Mark • Chivas Regal • Bacardi Gold • Crown Royal
Stolichnaya • Beefeaters • Cuervo 1800

Host Bar: \$8

MIXED CALL DRINKS

Jack Daniel's • Dewar's • Bacardi • Absolut • José Cuervo • Tanqueray

Host Bar: Starting at \$7

MICRO BREWS

Rio Grande Lager • Santa Fe Pale Ale • Santa Fe Nut Brown

Host Bar: \$5

IMPORTED BEERS

Corona • Negra Modelo • Heineken • Dos X Lager • Stella Artois

Host Bar: Starting at \$5

DOMESTIC BEERS

Bud Light • Coors Light • Miller Light • Michelob Ultra • O'Douls

Host Bar: \$4

Host Bar pricing *does not* include sales tax or service charge

 **HOST AND CASH BAR SERVICE** 

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

HOUSE WINES

Chardonnay • White Zinfandel • Malbac • Cabernet Sauvignon

Host Bar: \$7 per glass

SOFT DRINKS

Coke • Diet Coke • Sprite • Ginger Ale

Host Bar: \$3 per bottle

BOTTLED MINERAL AND STILL WATER

Perrier and La Fonda Natural Spring Water

Host Bar: \$3 per bottle

FRUIT JUICES

Orange Juice, Grapefruit Juice and Cranberry Juice

Host Bar: \$3 per glass

 **SPECIALTY DRINKS** 

One gallon yields approximately 20 servings

Available for Host Bars only • Pricing does *not* include sales tax or service charge.

Bloody Marys

Grey Goose Bloody Mary \$8.75 • Ketel One Bloody Mary \$8.25

Stolichnaya Bloody Mary \$8.25 • Absolut Bloody Mary \$8 • Bloody Mary \$6.50

Mimosas

Gruet Mimosa \$7 • Mimosa \$6

Margaritas

Patron - \$190 per gallon • Silver Coin - \$170 per gallon • Gold - \$160 per gallon

Turquoise - \$140 per gallon • House - \$135 per gallon

Fruit Sangria

\$75 per gallon

Host Bar pricing does not include sales tax or service charge

 **CHAMPAGNE AND SPARKLING WINES** 

50	Gruet Blanc de Noir, <i>New Mexico</i>	\$30
51	Domaine Chandon Blanc de Noir, <i>Napa</i>	\$42
52	Roederer Estate Brut, <i>Anderson Valley</i>	\$42
53	Perrier Jouet Grand Brut, <i>France</i>	\$90
56	Taittinger Champagne Brut, <i>France</i>	\$94
57	Veuve Clicquot Ponsardin Champagne Brut, <i>France</i>	\$110
63	Kenwood Yulupa Cuvee Brut, <i>Sonoma</i>	\$25

 **WHITE WINE SELECTION** 

106	Deloach Chardonnay, <i>Heritage Reserve, 2008</i>	\$24
107	Casa Lapostolle Chardonnay, Cuvee Alexandre Atalayas Vineyard, <i>Chile 2006</i>	\$44
110	Foxglove Chardonnay, <i>Central Coast 2008</i>	\$28
111	Chateau Ste. Michelle Chardonnay, <i>Columbia Valley 2007</i>	\$28
112	Alamos Chardonnay, Mendoza, <i>Argentina 2008</i>	\$26
113	Franciscan Chardonnay, <i>Napa 2006</i>	\$32
114	Sonoma-Cutrer Chardonnay, <i>Russian River Ranches 2007</i>	\$38
117	Catena Chardonnay, Mendoza, <i>Argentina 2006</i>	\$42
122	Kim Crawford Chardonnay, Unoaked, <i>New Zealand 2008</i>	\$28
151	Simi Sauvignon Blanc, <i>Sonoma 2008</i>	\$28
152	Kim Crawford Sauvignon Blanc, Marlborough <i>New Zealand 2009</i>	\$28
154	Dog Point Vineyards Sauvignon Blanc, Marlborough, <i>New Zealand 2007</i>	\$38
162	Stags Leap Wine Cellars, Sauvignon Blanc, <i>Napa Valley</i>	\$52
163	Ferrari Carano Fumé Blanc, <i>Sonoma 2008</i>	\$26
170	Chateau Ste. Michelle Pinot Gris, <i>Columbia Valley, Washington 2008</i>	\$25
179	Allan Scott Riesling, Marlborough <i>New Zealand 2006</i>	\$26

Should the vintage shown no longer be available, the next available vintage will be presented

 **RED WINE SELECTION** 

380	Nieto Senteiner, Pinot Noir, <i>Mendoza, Argentina</i>	\$29
381	Kim Crawford Pinot Noir, <i>Marlborough New Zealand 2008</i>	\$36
384	Gruet Pinot Noir, " <i>Cuvée Gilbert Gruet</i> ", <i>New Mexico 2007</i>	\$38
400	Kunde Estate Merlot, <i>Sonoma Valley 2005</i>	\$25
401	Kenwood Merlot, <i>Sonoma County 2006</i>	\$34
403	Montes Alpha Merlot, Colchagua, <i>Chile 2007</i>	\$42
516	Casa Lapostolle Cabernet Sauvignon, <i>Chile 2006</i>	\$28
520	Vintequero Cabernet Sauvignon Reserva, Colchagua, <i>Chile 2008</i>	\$29
521	J. Lohr Cabernet Sauvignon, <i>Seven Oaks 2007</i>	\$30
523	Rodney Strong Cabernet Sauvignon, Alexander Valley, <i>Sonoma 2006</i>	\$34
654	Bodegas Muga Reserve Rioja, <i>Spain 2005</i>	\$60
655	Finca Allende Rioja, <i>Spain 2004</i>	\$55
678	Juan Gil Monastrell, Jumilla, <i>Spain 2006</i>	\$32
679	Urban Uco, Malbec-Tempranillo, <i>Mendoza, Argentina 2008</i>	\$26
681	Alamos, Malbec, <i>Mendoza, Argentina 2009</i>	\$26
684	Alto Las Hormigas, Malbec, <i>Mendoza, Argentina 2008</i>	\$25
686	Catena Malbec, <i>Mendoza, Argentina 2006</i>	\$58
690	Vintequero Carménere Reserva, Colchagua, <i>Chile 2008</i>	\$28
703	Casa Lapostolle Syrah, Cuvée Alexander, Las Kuras Vineyard, <i>Chile 2005</i>	\$46
715	Wolf Blass Shiraz, Yellow Label, <i>South Australia 2007</i>	\$25

Should the vintage shown no longer be available, the next available vintage will be presented

GENERAL INFORMATION

All food and beverage charges are subject to a 22 percent service charge and an 8.1875 percent sales tax (sales tax subject to change without notice). Menus are limited to one entrée selection with the only exception being buffet meals. The hotel reserves the right to make substitutions based on product availability and will inform you of such changes. La Fonda also reserves the right to exercise artistic judgment, where advisable, to successfully produce this event.

GUARANTEES

The Catering and Convention Services Department must be notified of the exact number of guests at least three business days prior to the function (example: Tuesday for Monday). This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. La Fonda will not be able to reduce the guarantee number after the Final Guarantee is given. If your attendance increases after the Final Guarantee is received, La Fonda will make every effort to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given.

MUSICAL ENTERTAINMENT

A variety of musical entertainment options are available. La Fonda's catering managers can assist with recommendations. Due to the layout of the hotel, and the need to accommodate hotel guests, hours of entertainment will vary based on the location of your event.

OFF SITE EVENTS

EQUIPMENT AND SET-UP FEES

Set-up charges are based on the number of guests in attendance and the location of the event: 100-250 guests, \$300; 251-500 guests, \$400; 501-750 guests, \$500; 751-1,000 guests, \$600. There may be an additional fee if the hotel provides tables, chairs, linens, and centerpieces.

LABOR FEES

For most events, La Fonda's 22 percent service charge will be adequate. Additional charges will apply for events that take place over a 22-mile radius from the hotel or that extend beyond four hours. Servers and bartenders will be charged at \$30 each per hour.

TRANSPORTATION FEES

Truck rental for food, equipment, and van rental for servers will be charged. Fees range from \$250-\$500 per vehicle, plus mileage. Vehicle rental is based on the number of guests in attendance and the location of the event.

LIQUOR PERMITS

Liquor permits are required by law to serve alcohol off property. The cost for permit and processing is \$200, plus tax.