



❁ **BREAKFAST BUFFET** ❁

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

LA FONDA

Harvey House French “Texas Toast” and buttermilk pancakes served with warm maple syrup
Poached 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 Danishes, scones, English muffins and assorted bagels.
Fruit preserves, butter and honey
Individual assorted fruit yogurts
Platter of freshly sliced seasonal fruit

\$19 per person

CONTINENTAL

Flaky croissants, assorted muffins, cheese and fruit Danishes and breakfast breads
Fruit preserves and butter
Platter of freshly sliced seasonal fruit

\$18 per person

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.



❁ **ENHANCE YOUR BUFFET** ❁

BELGIAN WAFFLE STATION

Chef preparing fresh Belgian waffles served with accompaniments including: strawberries, blueberries, sliced bananas, whipped butter, whipped cream, pecans and warm maple syrup.

\$11 per person, plus \$100 Chef Fee per Waffle Station

OMELETTE STATION

Chef preparing fresh, fluffy omelettes served with accompaniments including: ham, bacon, tomatoes, scallions, onions, mushrooms, fire-roasted green chile, salsa and Monterey jack and cheddar cheeses.

\$10 per person, plus \$100 Chef Fee per Omelette Station

❁ **PLATED BREAKFASTS** ❁

All plated breakfasts include freshly squeezed orange juice, grilled breakfast potatoes, 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 applewood-smoked bacon or sausage links or ham shank and a fresh seasonal fruit garnish.

\$20 per person

HARVEY HOUSE

Harvey House French “Texas Toast” with warm maple syrup, applewood-smoked bacon or sausage links or ham shank and fresh seasonal fruit garnish.

\$19 per person

CORONADO

Scrambled eggs served with applewood-smoked bacon or sausage links or ham shank and fresh seasonal fruit garnish.

\$18 per person

❁ **ENHANCE YOUR PLATED BREAKFAST** ❁

Add buttermilk biscuits and country gravy

\$4 per person

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❁ **BREAKS** ❁

You may enhance any of 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 and assorted breakfast breads, butter and fruit preserves.

Platter of freshly-sliced seasonal fruit

Assorted chilled fruit juices

Freshly-brewed regular and decaffeinated coffee and assorted hot herbal and black teas

MID-MORNING BREAK

Freshly-brewed regular and decaffeinated coffee and assorted hot herbal and black teas

AFTERNOON BREAK

Assorted cookies, double-chocolate brownies, lemon bars, trail mix and potato chips.

Assorted soft drinks, still and sparkling water, freshly brewed iced tea and freshly brewed regular and decaffeinated coffee

\$28 per person



BASIC MORNING BREAK

Flaky croissants, assorted muffins, cheese and fruit Danishes and assorted breakfast breads, butter and fruit preserves.

Platter of freshly-sliced seasonal fruit

Assorted chilled fruit juices

Freshly brewed regular and decaffeinated coffee and 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

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❁ **BREAKS** ❁

*You may enhance any of your breaks with à la carte items. See **ENHANCE YOUR BREAK** below.*

SANTA FEAN

Yellow corn tortilla chips with house salsa, guacamole and chile con queso, vegetable crudités with red chile ranch dressing, mini burritos, assorted soft drinks, lemonade and iced tea
\$16 per person

HEALTHY BREAK

Assorted frusion smoothies, Nutra-Grain bars, granola bars, trail mix, assorted whole fruits, still and sparkling water
\$16 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 per person
- Häagen Dazs ice cream bars \$5 per person
- Assorted energy bars \$4 per person
- Assorted fruit yogurts \$4 per person
- Assorted candy bars \$4 per person
- Assorted whole fresh fruits \$4 per person
- Cracker Jacks \$4 per person
- Fancy mixed nuts \$4 per person
- Frozen fruit bars \$4 per person
- Granola bars \$4 per person
- Nutra-Grain bars \$4 per person
- Trail mix \$4 per person
- Potato chips \$2 per person
- Pretzels \$2 per person

ENHANCE YOUR BREAK, *continued on next page.*

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❁ **ENHANCE YOUR BREAK** ❁

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

BAKED GOODS BY THE DOZEN

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

- Energy drinks \$5 per person
- Starbucks Mocha Frappucino \$5 per person
- Assorted bottled juices \$4 per person
- Assorted chilled fruit juices \$4 per person
- Assorted smoothies \$4 per person
- Assorted soft drinks \$4 per person
- Freshly-brewed iced tea \$4 per person
- Lemonade or fruit punch \$4 per person
- San Pellegrino mineral water, 1 liter \$5 per person
- San Pellegrino mineral water, 1/2 liter \$3 per person
- Fiji bottled water, 1 liter \$4 per person

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❁ **LUNCH BUFFETS** ❁

*All buffets served with assorted hot herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea and choice of dessert.*

CLASSIC LA FONDA

Fresh-tossed mixed baby greens with vegetable garnishes and assorted dressings
Char-grilled salmon fillet served with papaya butter sauce
Breast of chicken filled with bacon, red onions, green chile, jack and cheddar cheeses,
lightly-breaded, flash-fried and baked, accompanied by mild green chile cream sauce.
Oven-roasted new potatoes and seasonal vegetables
Fresh-baked rolls and butter

\$32 per person

CORONADO

Fresh-tossed garden greens with vegetable garnishes and assorted dressings
Char-grilled chicken breast with barbecue-chipotle vinaigrette
Pan-seared rainbow trout fillet served with smoked yellow pepper coulis
Roasted garlic mashed potatoes and seasonal vegetables
Fresh baked rolls and butter

\$28 per person

LA FIESTA PLAZA

Fresh-tossed 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.**

NEW YORK DELI

Sliced honey ham, oven-roasted turkey breast, Angus roast beef and salami
Sliced cheddar, Gruyère and provolone cheeses
Sandwich accompaniments include: assorted mustards, garlic mayonnaise, alfalfa sprouts,
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 BUFFET WITH A SOUP

Crab bisque **\$10 per person**
Roasted poblano-corn chowder **\$7 per person**
Butternut and acorn squash **\$7 per person**

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❁ **PLATED LUNCHES** ❁

All plated lunches served with assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, assorted hearth breads, seasonal vegetables and choice of dessert.

NEW YORK STRIP

Char-grilled and accompanied by roasted shallot-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 baked. Accompanied by green chile cream sauce and oven-roasted new potatoes

\$26 per person

SALMON

Pan-seared fillet served with papaya butter sauce and butter-saffron orzo

\$26 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

Achiote-rubbed and char-grilled. Served with tomatillo-chipotle sauce and warm lentil salad

\$24 per person

VEGETABLE PLATE - FALL/WINTER

Fire-roasted poblano chile filled with spaghetti squash, leeks, sweet corn and oyster mushrooms. Accompanied by roasted garlic polenta, yam mash, garbanzo bean salad, oven-roasted tomato coulis and balsamic reduction.

\$23 per person

VEGETABLE PLATE - SPRING/SUMMER

Fire-roasted red bell pepper filled with sautéed leeks, eggplant, sweet corn and shiitake mushrooms. Served with roasted garlic polenta, garbanzo bean salad, steamed broccoli and cauliflower, smoked tomato coulis and balsamic reduction.

\$23 per person

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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

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

**Please choose no more than two dressing selections:
red chile ranch, classic ranch, fresh herb vinaigrette or blue cheese**

❁ BOXED LUNCHES ❁

*Served with a piece of 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 bread 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 rolled into a flour tortilla.

\$18 per person

VEGGIE WRAP

Choice of whole-wheat tortilla, seven-grain bread
or French bread filled with Havarti-dill cheese,
avocado, watercress, alfalfa sprouts, sliced tomato,
red onion, roasted red bell pepper and balsamic vinaigrette.

\$16 per person

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❁ THEMED RECEPTIONS ❁

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

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 baby Bibb 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 and 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-smokey chipotle salsa
 Achiotte-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, carmelized 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

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❁ 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-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 yellow corn tortilla chips
\$5 per person, Chef Attendant Fee: \$100

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 yellow corn tortilla chips
\$3.50 per person

Chile con queso served with yellow corn tortilla chips
\$3.50 per person

Green salsa served with yellow corn tortilla chips
\$3 per person

Red salsa served with yellow corn tortilla chips
\$3 per person

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❁ SPECIALITY DISPLAYS ❁

FRESHLY-SLICED SEASONAL FRUIT

with honey-yogurt dipping sauce

\$10 per person

IMPORTED CHEESES

Cave-aged Gruyère (Switzerland)

Guinness with cheddar (England)

Claudel brie (France)

Fulvi pecorino (Italy)

Raw milk manchego (Spain)

Chèvre blanc with herbs (France)

Valdeon blue (Spain)

\$10 per person

\$14 per person with fresh-sliced seasonal fruit

DOMESTIC CHEESE

Cave-aged cheddar

Carr Valley Cocoa Cardona

Van Gogh aged gouda

Roth Kase aged Gruyère

Marisa sheep milk

Maytag blue

\$9 per person

\$13 per person with fresh-sliced seasonal fruit

ANTIPASTO

Prosciutto, salami, aged asiago and sharp provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini.

\$9 per person

VEGETABLE CRUDITÉS

Blanched broccoli, cauliflower and asparagus, red and yellow bell peppers, carrots, zucchini, radishes, cucumber and cherry tomatoes.

\$6 per person

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❁ **HOT HORS D'OEUVRES** ❁

Must be ordered in quantities of 50

Beef tenderloin brochette
\$4.50 each

Char-grilled baby lamb chops with béarnaise sauce
\$4.50 each

Coconut shrimp
\$4 each

Dungeness crabcakes with a spicy rémoulade
\$4 each

Grilled portobello mushroom and cheese puff
\$3.50 each

Pear and brie cheese baked in phyllo
\$3.50 each

Smoked chicken quesadilla with chipotle sour cream
\$3.50 each

Chicken satay with peanut sauce
\$3 each

Fig and mascarpone in phyllo
\$3 each

Seafood stuffed mushroom cap
\$3.00 each

Chicken taquitos with red salsa
\$2.50 each

Shrimp and pork eggrolls with sweet and sour and hot mustard sauces
\$2.50 each

Spanakopita
\$2.50 each

Vegetable eggrolls with sweet and sour, and hot mustard sauces
\$2 each

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❁ **COLD HORS D'OEUVRES** ❁

Must be ordered in quantities of 50

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

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

Smoked lamb loin on pumpernickle with lingonberry glaze
\$4.50 each

Country pâte served on toasted brioche with red onion confit
\$4 each

Shrimp diablo served on flour tortilla crisp
with chipotle cocktail sauce
\$4 each

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

Walnut-raisin bread with Spanish goat cheese,
sliced pear and prosciutto
\$4 each

Crostini topped with sundried tomato, New Mexico feta cheese,
calamata olive and caramelized onion
\$3.50 each

Smoked salmon on toasted brioche with papaya-chive crème fraîche
\$3.50 each

Smoked trout on a crostini with roasted garlic-dill aioli
\$3.50 each

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

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

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❁ DINNER BUFFETS ❁

All buffets are served with freshly brewed herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, and a choice of 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-fresh dill cream



Oven-roasted new potatoes

Brown rice with toasted pecans and scallions

Chef's selection of seasonal vegetables



Assorted hearth breads

\$52 per person

SOUTHWESTERN

Fresh garden greens tossed with shredded jicama, red peppers, red onions and 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 achiotte-rubbed salmon served with roasted shallot-avocado vinaigrette



Roasted garlic-chipotle mashed potatoes

Tomatillo-cilantro green rice

Chef's selection of seasonal vegetables

Fresh bolillos and butter

\$48 per person

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❁ **DINNER BUFFETS** ❁

ITALIAN

Fresh-sliced tomatoes, buffalo mozzarella and micro greens served with balsamic vinaigrette

Classic 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-roasted garlic cream sauce

Three-cheese tortellini with classic bolognese and alfredo sauces

Oven-broiled striped bass with a roasted tomato-spinach-olive tapenade



Butter-saffron orzo

Gnocchi with garlic, butter, pecorino cheese and parsley

Chef's selection of vegetables

Garlic bread and focaccia with butter

\$46 per person

NEW MEXICAN

Buffet includes both salads

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 only 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



Yellow corn tortilla chips, salsa, sour cream, warm tortillas and butter

\$44 per person

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❁ **PLATED DINNERS** ❁

APPETIZERS

Jumbo shrimp served with a spicy, house-made cocktail sauce
\$16 per person

Quesadilla filled with sliced smoked duck breast, caramelized red onions and creamy goat cheese, accompanied by papaya salsa and red chile sour cream
\$15 per person

Wild mushroom, huitlacoche and leek tamal wrapped and steamed in banana leaf, accompanied by caramelized onion-chipotle cream and smoked tomato concassé
\$15 per person



SOUPS

Crab bisque **\$10 per person**

Butternut and acorn squash **\$7 per person**

Roasted poblano-corn chowder **\$7 per person**



SALADS

*Choose one salad to accompany your plated entrée selection.
Salad is included in dinner price.*

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

Fresh field greens with blue cheese crumbles and piñon nuts with 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

Choice of two dressing selections:

Red chile ranch, classic ranch, fresh herb vinaigrette or blue cheese

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❁ **PLATED DINNERS** ❁

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

ENTRÉES

Filet Mignon

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

\$46 per person

Filet Mignon and Tamal

6 ounce char-grilled filet and steamed red chile pork tamal served with roasted tomato salsa, asadero cheese and seasonal vegetables

\$44 per person

Prime Rib

Oven-roasted and served with herb-roasted new potatoes and wild mushroom-Madeira-wine jus lie

\$42 per person

Mahi Mahi

Roasted pistachio-crusting fillet accompanied by celeriac-mashed potatoes and grilled pineapple-ginger salsa

\$38 per person

New York Strip Steak

Char-grilled and served with oven-roasted fingerling potatoes and five peppercorn-bourbon demi-glace

\$38 per person

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❁ **PLATED DINNERS** ❁

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ENTRÉES

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

\$36 per person

Salmon

Char-grilled, mango-chipotle glazed fillet served with butter-saffron orzo and smoked red pepper coulis

\$36 per person

Vegetable Plate

Roasted chile poblano filled with sautéed spaghetti squash, oyster mushrooms, leeks and sweet corn. Served with roasted garlic polenta, gabanzo bean salad, roasted tomato coulis and balsamic reduction.

\$36 per person

Free Range Chicken Breast

Pan-roasted and served with buttermilk yukon gold mashed potatoes and chipotle-papaya cream

\$34 per person

Achiote Pork Tenderloin

Pan-seared medallions accompanied by creamy roasted-garlic-asiago polenta and mango vinaigrette

\$32 per person

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❁ **PLATED DINNERS** ❁

DUETS

Petite Filet and Lobster

Char-grilled filet mignon and broiled lobster tail accompanied by caramelized shallot red wine reduction, lemon butter sauce, creamy roasted garlic mashed potatoes

Market Price per person

Beef Tenderloin and Jumbo Shrimp

Roasted beef tenderloin and char-grilled jumbo shrimp on a rosemary skewer. Served with five-peppercorn-bourbon demi-glace, cilantro-lime compound butter and buttermilk Yukon Gold mashed potatoes

\$52 per person

Filet and Free Range Chicken

Char-grilled filet mignon and pan-roasted free range chicken breast served with pinot noir demi-glace and papaya cream, accompanied by buttermilk Yukon Gold mashed potatoes and seasonal vegetables

\$48 per person

Filet and Salmon

Char-grilled filet mignon and oven-roasted salmon fillet served with red wine-crimini mushroom demi-glace and smoked red pepper coulis, accompanied by creamy roasted garlic mashed potatoes and seasonal vegetables

\$48 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.

❁ **DINNER PRIX FIXE MENUS** ❁

SELECTION ONE

Appetizer

Seared foie gras and sea scallop served with white truffle orange blossom honey demi-glace

Salad

Fresh hearts of palm and roasted beets served with micro greens, fresh herb vinaigrette and parmesan cheese crisp

Entrée

Char-grilled filet mignon served with creamy roasted-garlic mashed potatoes, caramelized shallot-red wine reduction and seasonal vegetables

Dessert

Crème Brûlée

\$75 per person



SELECTION TWO

Appetizer

Wild mushroom, huitlacoche and leek tamal wrapped and steamed in banana leaf, accompanied by caramelized onion-chipotle cream and smoked tomato concassé

Salad

Grilled nopales (cactus) served with baby greens, prickly pear vinaigrette, toasted piñon nuts, shredded jicama and queso fresco

Entrée

Achiote-roasted pork loin accompanied by charred tomato-chile guajillo demi-glace, roasted corn-asadero polenta and seasonal vegetables

Dessert

Mango mousse with fresh raspberries and raspberry coulis

\$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.

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❁ **DESSERTS** ❁

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

Amaretto Cheesecake served with chocolate-almond whipped cream

Apple Tart accompanied by toasted walnuts and crème anglaise

Chocolate Blackout Cake served with bourbon-chocolate sauce

Classic Tiramisu made with espresso sponge cake and mascarpone cheese mousse, dusted with cinnamon and cocoa powder.

Crème Brûlée Rich and creamy vanilla custard finished with a crunchy caramel shell

Lemon Curd Tart served with fresh raspberry coulis

Mango Mousse served with blueberry compote

Triple Chocolate Mousse served with Kahlua crème anglaise



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

Ice Cream Station

Chocolate, strawberry *and* vanilla ice cream

Served with chocolate, strawberry, caramel and butterscotch sauces

Toppings include peanuts, M&Ms, candy sprinkles, maraschino cherries and fresh whipped cream.

Additional \$6 per person

Attendant Fee \$100

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: Starting at \$8

Cash Bar: Starting at \$9

MIXED PREMIUM DRINKS

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

Host Bar: Starting at \$8

Cash Bar: Starting at \$9

MIXED CALL DRINKS

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

Host Bar: Starting at \$7

Cash Bar: Starting at \$8

MIXED WELL DRINKS

Host Bar: Starting at \$6

Cash Bar: Starting at \$6.50

MICRO BREWS

Rio Grande Lager • Santa Fe Pale Ale • Fat Tire Sunshine Wheat

Host Bar: Starting at \$5

Cash Bar: Starting at \$5.75

IMPORTED BEERS

Corona • Negra Modelo • Tecate • Heineken • Guinness • Bass Ale • Stella Artois

Host Bar: Starting at \$5

Cash Bar: Starting at \$5.75

DOMESTIC BEERS

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

Host Bar: Starting at \$4

Cash Bar: Starting at \$5

**Host Bar pricing *does not* include sales tax or service charge.
Cash Bar pricing *does* include sales tax; there is *no* 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 • Sauvignon Blanc • White Zinfandel • Merlot • Cabernet Sauvignon • Shiraz

Host Bar: \$7 per glass • Cash Bar: \$8 per glass

SOFT DRINKS

Coke • Diet Coke • Sprite

Host Bar: \$3 per glass • Cash Bar: \$3 per glass

BOTTLED MINERAL AND STILL WATER

Santa Fe Springs Sparkling Water and La Fonda Natural Spring Water

Host Bar: \$3 per bottle • Cash Bar: \$3 per bottle

FRUIT JUICES

Orange Juice, Grapefruit Juice and Cranberry Juice

Host Bar: \$3 per glass • Cash 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

Ketel One Bloody Mary \$7 • Stolichnaya Bloody Mary \$7

Absolut Bloody Mary \$6.50 • Bloody Mary \$6

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

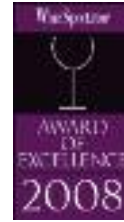
\$75 per gallon

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

Cash Bar pricing *does* include sales tax; there is *no* service charge.

BANQUET WINE LIST

*Wine selections are subject to availability.
Please consult your Convention Services/Catering Manager
for recommendations and current availability.*



SPARKLING WINES

50 Gruet Blanc de Noir, New Mexico	\$30	58 Dom Perignon Champagne, France 1998	\$270
51 Domaine Chandon Blanc de Noir, Napa	\$42	59 Marques De Gelida Cava, Brut Reserve Spain	\$30
52 Roederer Estate Brut, Anderson Valley	\$42	60 Prosecco Zardetto, Brut Sparkling Wine, Italy	\$32
53 Perrier Jouet Grand Brut, France	\$60	61 Can Vendrell, Cava Brut, Albet I Noya, Spain	\$36
54 Bricout Champagne, Blanc de Blanc Millesime, France 1992	\$75	62 Gruet, Blanc de Noir Brut 375, New Mexico	\$17
55 Laurent –Perrier Champagne Brut L-P, France	\$80	63 Kenwood Yulupa Cuvee Brut, Sonoma	\$21
56 Taittinger Champagne Brut, France	\$94	64 Duval - Leroy Champagne, Brut 375, France	\$35
57 Veuve Clicquot Ponsardin Champagne Brut, France	\$110	65 Krug Grande Champagne, Cuvee Brut 375, France	\$185

WHITE WINES

106 Deloach Chardonnay, Cote Deloach, 2007	\$24	154 Dog Point Vineyards Sauvignon Blanc, Marlborough, New Zealand 2005	\$38
108 Gruet Chardonnay, New Mexico 2006	\$26	156 Frogs Leap Sauvignon Blanc, Napa 2007	\$45
109 Cousino-Macul Chardonnay, Chile 2007	\$26	161 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2006	\$52
110 Foxglove Chardonnay, Napa 2006	\$28	162 Stags Leap Wine Cellars, Sauvignon Blanc Napa Valley 2006	\$52
111 Chateau Ste Michelle Chardonnay, Columbia Valley 2006	\$28	163 Ferrari Carano Fume Blanc, Sonoma 2007	\$25
112 Kim Crawford Unoaked Chardonnay, New Zealand 2007	\$28	170 Columbia Winery Pinot Gris, Yakima Valley, Washington 2007	\$23
113 Franciscan Chardonnay, Napa 2006	\$32	174 Alma Rosa Pinot Gris, Santa Barbara County 2005	\$38
114 Sonoma-Cutrer Chardonnay, Russian River Ranches 2005	\$38	175 Alma Rosa Pinot Blanc, La Encantada Vineyard Santa Rita Hills 2005	\$38
115 DeLoach Chardonnay, OFS Russian River Valley 2005	\$42	176 Bucklin Gewurztraminer, Sonoma 2004	\$42
116 Camelot Highlands Chardonnay, Santa Maria Valley 2006	\$42	178 Columbia Winery Riesling, Cellarmasters Columbia Valley, Washington 2006	\$20
117 Catena Chardonnay, Mendoza, Argentina 2003	\$42	179 Allan Scott Riesling, Marlborough New Zealand 2006	\$28
118 Clos Du Val Chardonnay, Carneros, Napa 2006	\$42	180 Beringer White Zinfandel, Napa 2006	\$21
119 Ferrari Carano Chardonnay, Napa 2005	\$60	183 Miner Viognier, Simpson Vineyard, 2006	\$50
120 Alma Rosa Chardonnay, El Jabali Vineyard Santa Rita Hills 2005	\$62	200 Senorio De Cruces Albarino, Rias Baixes, Spain 2006	\$36
121 Patz & Hall Chardonnay, Napa 2005	\$72	204 Fuente Elvira Verdejo, Spain 2005	\$28
123 Hanzell Chardonnay, Sonoma Valley 2004	\$132	206 Bodegas Itsas Mendi, Bizkaiko Txacolina Spain 2006	\$45
150 Terra Andina Sauvignon Blanc, Central Valley, Chile 2007	\$21	210 Quinta dos Roques Encruzado, Portugal 2002	\$33
151 Simi Sauvignon Blanc, Sonoma 2006	\$28		
152 Villa Maria Sauvignon Blanc, Marlborough, New Zealand 2007	\$30		

Prices do not include sales tax or service charge.

BANQUET WINE LIST

Wine selections are subject to availability.

Please consult your Convention Services/Catering Manager for recommendations and current availability.

RED WINES

301 AN/2, Anima Negra, Meritage, Mallorca, Spain 2004	\$50	528 Faust Cabernet Sauvignon, Napa 2005	\$101
302 Torbreck, The Steading, Barossa Valley, Australia 2003	\$66	529 Plumpjack Cabernet Sauvignon Estate, Oakville Napa 2002	\$140
303 Tikal Jubilo, Alto De Mendoza, Meritage Argentina 2004	\$91	533 Elyse Tietjen Vineyard Cabernet Sauvignon, Napa 2003	\$152
304 Consentino Winery, "The Poet", Napa 1999	\$115	534 Etude Cabernet Sauvignon, Napa Valley 2004	\$168
306 Justin Isoceles, Paso Robles 2005	\$121	537 Robert Mondavi Winery, Cabernet Sauvignon, Reserve, Napa Valley 2004	\$232
308 Col Solare, Meritage, Columbia Valley 2003	\$162	649 Artero Tempranillo, La Mancha, Spain 2005	\$24
310 Quintessa Rutherford, Napa Valley 2001	\$240	650 Vega Sindoa Tempranillo/Cabernet Sauvignon, Bodegas Nekeas, Spain 2005	\$26
350 Turley Wine Cellars Zinfandel, St. Helena 2006	\$60	651 Atlayas De Golban, Ribera Del Duero, Spain 2004	\$45
352 Ridge Zinfandel, Lytton Springs 2005	\$71	653 Callejo Reserva, Ribera Del Duero, Spain 2002	\$50
354 Rosenblum Zinfandel, Eagle Point 2003	\$73	654 Bodegas Muga Reserve Rioja, Spain 2004	\$53
380 Steel Creek Pinot Noir, Monterey 2005	\$27	655 Finca Allende Rioja, Spain 2004	\$55
382 Alamos Seleccion Pinot Noir, Mendoza, Argentina 2006	\$36	656 Propiedad H. Remondo, Rioja, Spain 2003	\$58
384 Gruet Pinot Noir, "Cuvee Gilbert Gruet", New Mexico 2006	\$48	657 Remelliuri Tempranillo, Rioja, Spain 2003	\$71
386 Argyle Pinot Noir Willamette Valley, Oregon 2006	\$50	658 San Vicente Rioja, Spain 2002	\$102
387 Alma Rosa Pinot Noir, Santa Rita Hills 2005	\$62	659 Malleolus, Emilio Moro, Ribera Del Duero, Spain 2001	\$110
389 Elk Cove Vineyards Pinot, La Boheme 2006	\$96	660 Requiem, Ribera Del Duero, Spain 2003	\$115
391 Bergstrom Pinot Noir, Cumberland Reserve Willamette Valley, Oregon 2005	\$100	662 Finca Dofi Priorat, Alvaro Palacios, Spain 2000	\$150
393 William Selyem Pinot Noir, 25 th Anniversary, Russian River 2005	\$150	670 Petalos del Bierzo, Descendientes de J. Palacios, Spain 2003	\$42
394 Merry Edwards Pinot Noir, Windsor Gardens, Russian River 2003	\$160	672 Vina San Roman, Toro, Spain 2000	\$102
401 Kenwood Merlot, Sonoma 2005	\$30	674 Numanthia Termes, Toro, Spain 2004	\$116
403 Montes Alpha Merlot, Colchagua, Chile 2005	\$42	678 Juan Gil Monastrell, Jumilla, Spain 2005	\$32
405 Duckhorn Merlot, Napa 2005	\$102	680 Grego Garnacha, Centenaria, Spain 2004	\$30
406 Twomey Cellars Merlot, Napa 2002	\$116	684 Altos Las Hormigas, Malbec, Mendoza, Argentina 2007	\$24
408 Robert Mondavi Winery Merlot, Carneros 2001	\$118	686 Catena Malbec, Mendoza, Argentina 2005	\$58
513 Los Vascos Cabernet Sauvignon, Chile 2006	\$21	700 Post Scriptum De Chryseia Douro, Portugal 2002	\$50
516 Casa Lapostolle Cabernet Sauvignon, Chile 2006	\$28	701 Quinta Do Crasto Douro, D.O.C., Reserva Old Vines, Portugal 2003	\$64
517 Francis Coppola Cabernet Sauvignon, Diamond Collection 2006	\$28	702 Domaine Chandon Pinot Meunier, Carneros, Napa 2004	\$62
521 J. Lohr Cabernet Sauvignon, Seven Oaks 2006	\$30	705 Justin Vineyards & Winery Syrah, Paso Robles 2005	\$50
523 Rodney Strong Cabernet Sauvignon, Alexander Valley, Sonoma 2005	\$32	706 Cafaro Syrah, Napa Valley 2005	\$44
524 Simi Cabernet Sauvignon, Landslide, Alexander Valley 2004	\$63	715 Wolf Blass Shiraz, Yellow Label, South Australia 2006	\$24
525 Galante Cabernet Sauvignon, Red Rose Hill 2002	\$70	750 Penfolds Shiraz RWT Barossa Valley, Australia 2002	\$146

Prices do not include sales tax or service charge.

❁ GENERAL INFORMATION ❁

All food and beverage charges are subject to a 22% service charge and a 8.0625% sales tax (sales tax subject to change).

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 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: Thursday 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 attempt 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.

Our 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 PREMISE EVENTS ❁

EQUIPMENT AND SET-UP FEES

Set-up charge 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, 751-1000 guests \$600.

There may be an additional fee if the hotel provides tables, chairs, linens and centerpieces.

Please discuss specific fees directly with your catering manager.

LABOR FEES

For most events, our 22% service charge will be adequate. Additional charges will apply for events which take place over a 22-mile radius from the hotel or which extend beyond four hours.

Servers and bartenders will be charged at \$20 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.