



CATERING MENU

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Breakfast

Delight your guests with a customized breakfast buffet! Chose one or more of these delicious selections to build the perfect start to your day. .

Hot Selections

Breakfast Baked Potato \$11.50 per person

A unique twist on an "all-in-one" breakfast; A large Idaho potato stuffed with your choice of bacon or sausage, fluffy scrambled eggs, potato, Hatch roasted green chile and topped with Monterey Jack cheese

***Vegetarian Breakfast Baked Potato \$5.50 per person**

Sweet Cream Cheese filled Blintz \$8.50 per person

This sweet and light cream cheese and ricotta filled crepe is served warm and topped with a house made berry compote

Croissant French Toast Bake \$9.25 per person

Golden Croissants mixed with a creamy egg mix and baked golden served with a maple syrup, berries, and dusted with powdered sugar

Fluffy Pancakes \$4.50 per person

*An airy cake-like pancake with a hint of vanilla, served with warm butter and Cognac maple syrup.
Two pancakes per serving*

Sun-dried Tomato and Cornbread Strata \$8 per person

**minimum order of 10 people*

A unique twist on the traditional strata; this sweet yet savory breakfast casserole is made with sweet country style corn bread, tangy sun-dried tomato, smoky bacon, and a creamy egg base

"On the Lighter Side" Breakfast Scrambler \$8 per person

**minimum order of 10 people*

Trying to watch the calories and cholesterol?! This breakfast is a one stop shop! Scrambled egg whites, grape tomatoes, spinach, bell peppers, shallots, and tofu are all cooked to perfection and served as one dish

Cold Selections

Individual Chia Seed Yogurt Parfait \$7 each

Chia seeds, yogurt and fruit; layered and topped with our house-made granola. Chia seeds add an extra punch of dietary fiber as well as protein for a great start to the day!

Yogurt Parfait Bar \$15 per person

**minimum order of 10 people*

This offers berries, house made granola, chia seed yogurt and plain yogurt, dry fruit, honey, assorted nuts, and shredded coconut which all allow you to build your own delicious and healthy yogurt parfait!

Mini Bagels and Lox \$10 per person

**minimum order of 10 person*

*Petite size bagels smeared with plain cream cheese, and topped with a sweet and smoky cured salmon
Two bagels per serving*

Breakfast

Try one of pre-fixed Breakfast Buffets or order your breakfast a la carte!

Pre-fixed Breakfast Buffets

*minimum order of 10 people

Traditional Breakfast Buffet \$18 per person

This customary breakfast comes with fluffy scrambled eggs, breakfast potatoes, your choice of sausage, bacon, or Canadian bacon, red or green chile and shredded cheese / Fresh Fruit Platter

Continental Breakfast \$15.50 per person

Assorted bagels and smears, fresh baked breakfast breads, assorted pastries and a deluxe seasonal fruit tray

A La Carte Hot Breakfast Items

Croissant Breakfast Sandwiches \$9 each

English Muffin Breakfast Sandwiches \$ 8.25 each

Vegetarian Breakfast Sandwiches \$8.25 each

- Egg, Cheese, and Bacon
- Egg, Cheese and Sausage
- Egg white, Cheese, Spinach

Individual Egg Frittata Cup \$5 each

These portion control egg cups are easy for on-the-go or office meetings and can be filled with your choice of:

- Sausage or Bacon Topped with Shredded Cheese
- Spinach, Shallots, Cherry Tomato, and Feta Cheese

Breakfast Burrito \$14 each

- Eggs, Potatoes, Cheese, Sausage and Red or Green Chile
- Eggs, Potatoes, Cheese, Bacon, and Red or Green Chile
- Eggs, Potatoes, Cheese, and House-made Carne Adovada *\$16 each

Cold Lunch

Build Your Own Sandwich Platter \$20 per person

Your choice of two deli meats: Ham, Turkey, Sliced Chicken, Roast Beef, or Grilled and Marinated Vegetables. Your choice of two chesses: Swiss, Provolone or Cheddar. Served on your choice of French Bread, Wheat Bread or White bread. All sandwich accompaniments included. Sandwich Platter price also includes individual assorted chips.

Add a Garden, Caesar, Potato, or Pasta Salad \$3 per person

Box Lunch Options

Boxed Lunches include individual assorted chips, fruit cup, and dessert. Bottled water sold separately.

Chose from the following boxed lunch selections:

Wraps \$18 each

- Turkey and Cheddar wrapped in a Spinach Tortilla
- Ham and Swiss Wrapped in a Garlic & Herb Tortilla
- Lentil and Rice Veggie Wrap
- BLT wrapped in a Chipotle Tortilla (add \$1 each)

Sandwiches \$18 each

**served on Chefs selection of fresh breads*

- Turkey and Cheddar
- Ham and Swiss
- Egg Salad
- Chicken Salad
- Roast Beef and Provolone (add \$1)

Cold Lunch

Boxed Salad Options

Boxed Salads include Dressing, Club Crackers, fruit cup, and dessert.

Bottled water sold separately.

Tabbouleh Salad \$12.50 each

This is a Middle Eastern favorite! Bulgur wheat, quinoa, tomatoes, onion, parsley, mint, olive oil, lemon juice, and English cucumbers for a crunch!

The Santa Fe \$17 each

Our twist on a traditional chef salad! it is served with roasted corn, black beans, hard boiled eggs, julienned bell pepper, avocado, Cotija cheese, Chipotle style crunchy tortilla strips, topped with a avocado ranch on a bed of greens

Traditional Chef Salad \$17 each

Hard boiled eggs, turkey, ham, cheddar cheese, cucumber, and tomatoes served with house made Ranch on a bed of greens

Blackened Chicken Caesar Salad \$15 each

Sliced Blackened Chicken on crisp Romaine Lettuce with Your traditional grated parmesan, and house-made croutons with traditional Caesar dressing

Greek Salad \$12.50 each

Tomatoes, cucumbers, Kalamata olives, red onion, Feta cheese, with red wine vinaigrette on a bed of mesclun greens

Cobb Salad \$16 each

Apple-wood smoked bacon, fresh avocado, hardboiled egg, slice black olives, cucumber, tomato, and house-made croutons with house-made Ranch dressing

Pre Fixed Hot Buffets

All buffets have a 10 person minimum

Los Lucero's Carne Adovada \$20 per person

Our traditional New Mexican Lucero family recipe of a slow roasted pork marinated and cooked in our renowned and rich New Mexican red chile served with Garlic roasted Red New Potatoes and a dry rubbed squash medley. This buffet also comes served with warm flour tortillas and our individual mini "Burque Delight" chip and dip shooters.

Taco Buffet \$19 per person

,Build your own Seasoned Ground Beef Tacos and Shredded Chicken Tacos. Served with Crunchy and Soft Shells, Spanish Rice, and Calabacitas. Taco toppings include Lettuce, Tomato, Cheese, Salsa, and Sour Cream. Vegetarian Taco Filling Available Upon Request: Additional charges will apply.

New Mexican Style Fajita Bar \$22 per person

Your choice of Two (2): Chimichurri marinated Beef, Orange Cilantro-Lime marinated Chicken, or Red Chile rubbed Portabellas Mushrooms, all served with sautéed onions and bell peppers. Served with spicy Black Beans and Cilantro Rice. Fajita Toppings include Guacamole, Sour Cream, Pico de Gallo, Salsa, and Limes.

Southwest Buffet \$19 per person

Green Chile Chicken Enchiladas and Red Chile Beef or Cheese Enchiladas. Served with traditional Pinto Beans and Spanish Rice. Sour cream, shredded lettuce, and pico de gallo are included. This buffet also comes with Chips and House-made Salsa.

Green Chile Chicken Lasagna \$22 per person

A savory Hatch green chile chicken cream sauce layered with an herbed ricotta and a mixture of white cheddar and Jack cheese, Garlic Parmesan Breadsticks, and served with choice of Caesar Salad or Garden Salad. This buffet also includes a cold spinach-artichoke dip and crisp pita shooter.

Back Yard BBQ \$28 per person

Mesquite BBQ Brisket, Roasted Lemon Pepper Chicken Thighs, served with Corn on the Cob, and our special family recipe Potato Salad. This buffet also includes warm dinner rolls and a green salad.

Pot Roast Dinner \$25 per person

Beef Pot Roast cooked low and slow! Served with Mashed potatoes and gravy, and our honey-glazed cooked carrots. This buffet also includes a Garden Salad and warm dinner rolls and a green salad.

Traditional Italian Manicotti \$22 per person

Contrary to popular belief the traditional Italian Manicotti is made by stuffing a crepe with a creamy ricotta, Pecorino-Romano, and Parmigiano-Reggiano. It's then topped with our fire roasted tomato marinara sauce and served with roasted Italian Squash and Garlic Breadsticks. This buffet also includes a fresh Caprese Salad topped with a Balsamic Glaze.

Roasted Turkey Breast \$25 per person

An ode to Thanksgiving! This buttery herb roasted turkey breast brings you back to November! Served with Mashed Potatoes and buttered Sweet Corn. This buffet also includes a Garden Salad and warm dinner rolls with butter

Hot Buffets with “Your Choice” Sides

All buffets have a 10 person minimum

Pick any one or two sides with the buffets listed below. You can choose from Veggie Sides, Starch Sides, and Salad Sides. Side selections are available on the Sides Menu Page. There will be an additional cost for any sides labeled “premium.”

Grandpa Frenchie's Spaghetti with Meat Sauce \$18 per person

An “Old Town” family recipe dating back to our Great Grandfathers restaurant in Old Town Albuquerque, this spaghetti is a mixture of traditional Italian and local flare, served with garlic parmesan breadsticks, and a green salad.

Red Wine Marinated Beef Roulade \$28 per person

A garlic and red wine marinade with a robust yet smooth finish allows this thinly pounded beef to be rolled with a mushroom, onion, cream cheese, breadcrumb, and parsley filling. Served with warm dinner rolls and your choice of two sides.

Roasted Chicken with New Mexican Cream Sauce \$22 per person

A roasted to perfection chicken breast filet topped with a smooth and creamy Hatch New Mexico Green Chile Sauce served with mini calabacita empanaditas and your choice of two sides

Chicken Parmesan & Chicken Alfredo \$24 per person

Crispy Chicken Parmesan served on a bed of Linguini pasta and topped with our fire roasted marinara sauce and aged Parmesan-Mozzarella blend and Grilled Chicken Fettuccini Alfredo served with garlic parmesan breadsticks and your choice of one side

Lemon and Dill Salmon \$25 per person

Fresh King Salmon filets, pan seared with a vibrant lemon and dill butter served with carrot and zucchini ribbons herbed-lemon couscous and your choice of one side

Herbes de Provence Stuffed Chicken Breast \$25 per person

Herbes de Provence stuffed chicken breast with a fig and wild rice stuffing, Warm dinner rolls, a green salad and served with your choice of two sides

Bourbon Brined Pork Loin \$25 per person

A savory and sweet Kentucky Bourbon Brined Pork Loin glazed with a sweet yet spicy Chimayo red chile and peach reduction served with warm dinner rolls and your choice of two sides

Tequila Lime Grilled Chicken \$23 per person

A tangy fiesta of margarita inspired flavors put into a tender grilled chicken breast served with Cilantro rice and your choice of one side. This buffet is also served with our house made corn cakes with green chile.

American Style Manicotti \$20 per person

The American tradition of stuffing pasta with Ricotta, Pecorino-Romano, and Parmigiano-Reggiano mixture topped with our fire roasted tomato marinara sauce, served with Roasted Italian Squash, Garden Salad, and your choice of one side

Sides Menu

Premium Sides have additional charges.

Use these selections to pick the side items you would like to complete your Hot Buffet with “your choice” sides.

Vegetable Sides

- Parmesan Buttered Corn on Cob
- Buttered Sweet Corn
- Slow roasted Tomato and Fresh Green Beans
- Honey Glazed Roasted Carrots
- Seasonal Fresh Vegetable Medley
- Calabacitas
- Italian Roasted Squash Medley
- Red Chile rubbed Squash Medley
- Sautéed Carrot and Zucchini Ribbons

Premium Vegetable Sides

Add \$1 to buffet per person price

- Green Bean Casserole
- Fresh Green Beans w/ Roasted Pine Nuts
- Roasted Butternut Squash and Pepitas (pumpkin seeds),
- Steamed Asparagus and Wild Mushrooms
- Steamed Asparagus with Lemon Butter

Comfort Sides

- Roasted Potato Medley
- Buttery Mashed Potatoes
- Sweet Potato Mash
- Smashed Red New potatoes
- Garlic Papitas
- House-made Rice Pilaf
- Steamed Rice
- Wild Rice Medley
- Fried Rice
- Papa Mikes Ranch and Cheese Potato Casserole
- Traditional Au Gratin Potatoes

Salad Sides

- House-made Coleslaw

Thin slivers of red and green cabbage with shredded carrot and house-made coleslaw dressing with a hint of pineapple

- Garden Salad

Tomato, cucumber, shredded carrots, and sliced black olives served with either house-made ranch or House Italian on a bed of Spring Mix

- Caesar Salad

Crisp Romaine Lettuce with shredded Parmesan Cheese, and house-made croutons with Caesar dressing

Vegan and Vegetarian Hot Buffet Items

Use these options for your guests with special dietary needs

Ratatouille \$12 per person

A comforting vegetarian and vegan friendly stewed casserole served with eggplant, squash and zucchini, onion, and rustic tomato sauce slow roasted to a tender and flavorful dish served with red and green lentils

Eggplant Parmesan \$11 per person

Breaded and Shallow Fried Eggplant topped with Rustic Marinara and Italian Cheeses

Portabella Fajitas \$15 per person

Traditional Fajita flavors with red and green bell peppers and onions with marinated and grilled portabella mushroom slices

Cauliflower Steaks \$10 per person

Savory marinated cauliflower sliced and grilled to perfection served with Wehani Rice and seasoned spiral roasted carrot and parsnip

Stuffed Bell pepper \$12 per person

Roasted bell pepper stuffed with impossible ground "beef", kale, egg plant, squash, quinoa, rice and seasoned with a touch of Chimayo red chile powder for spice and topped with vegan mozzarella cheese

Vegan Green or Red Chile Enchiladas \$12 per person

Pan seared squash and zucchini mixed with tempeh for protein and topped with either red or green chile sauce and vegan jack cheese

Turkish Lentil Meatballs \$8 per person

Red lentils cooked and ground down with a blend of tomato, bulgur, and parsley pan fried for a crisp texture and topped with a squeeze of lemon for a tangy finish

Hors d'oeuvres

Hatch roasted Green Chile Deviled Eggs ● \$1.25 per piece

Your traditional deviled egg but with a spicy flare

Antipasti Skewers ● \$2.75 per piece

Cherry Tomato, Olives, Mozzarella, Salami, and Cheese Tortellini all on a skewer and served with a rustic marinara

Red Chile and Tequila Cocktail Meatballs ● \$2.75 per serving

Made from scratch, these nontraditional meatballs are mixed with New Mexican red chile powder and tequila, served with a non traditional Chinese style dipping sauce. A great fusion of flavors!

Potato Croquettes ● \$2 per piece

A smooth potato and cheese mixture fried golden and served with a house made Chipotle Ranch

Tempura Battered Green Beans ● \$3 per piece

Marinated green beans fried in a traditional tempura batter and served with a Wasabi Ranch

Arancini ● \$3 per piece

Diced spicy Andouille Sausage mixed with a creamy risotto rolled and fried, served with a house-made Roasted Red Pepper and Honey sauce

Fried Zucchini Bite ● \$1.75 per piece

Fresh shredded zucchini and squash tossed in Italian herbs and garlic, served with house-made fire roasted marinara

Southwest Chicken/Vegetarian Quesadilla ● \$2 per piece

Shredded chicken mixed with jalapenos and shredded cheddar and pepper jack cheese seared to flaky perfection. Also available with sautéed jalapenos, bell pepper, onion, and zucchini for a vegetarian option

Asian Spring Roll ● \$4 per piece

Asian inspired marinated and grilled chicken, potato noodles and veggie filling wrapped in rice paper, served with a spicy peanut sauce

Green Chile Corn Cakes ● \$2.75 per piece

Green Chile, Corn, and Cheese mix fried into cakes topped with a blueberry-tomatillo salsa

Cucumber and Shrimp Rollup ● \$3.25 per piece

Marinated shrimp served in a sliver of English cucumber with a savory cream cheese

Hors d'oeuvres

Southwest Stuffed Mushroom ● \$2.75 per serving

*serving size 2 mushrooms

Mushroom Caps stuffed with minced mushroom, onion, jalapeno, bacon, and cream cheese, seasoned with southwestern spices

Empanadita ● \$3 per piece

Petite version of the classic New Mexican Empanada, filled with your choice of a savory beef, chicken, or calabacita filling

Traditional Jalapeno Popper ● \$3 per piece

A whole jalapeno pepper stuffed with an herb cream and cheddar cheese filling wrapped in smoky bacon

Baked Jalapeno Popper ● \$2.75 per piece

A jalapeno half stuffed low fat cream cheese, garlic, and herbs cheddar cheese, and baked golden in puff pastry

Goat Cheese and Walnut Crostini ● \$2.50 per piece

An herbed Goat cheese and Walnut spread topped with a Spicy Local Honey

Petite Pot Pie ● \$3 per piece

A petite version of a classic chicken, beef, or vegetable pot pie

Bruschetta ● \$2 per piece

Traditional fire grilled French bread slices with the classic tomato, mozzarella, and basil topping drizzled with a balsamic reduction

Pinwheels ● \$1.25 per piece

Vegetarian, Turkey, Italian, or Ham

Mushroom Turnover ● \$2.25 per piece

Handmade pastry with a savory wild mushroom filling

Chicken and Cherry Tomato Satay ● \$3 per piece

Thin slivers of cumin dusted chicken breast weaved onto a skewer with cherry tomato garnish

Chicken Spinach Artichoke Cups ● \$3 per piece

A cheesy Chicken, Spinach, and Artichoke mix baked into a puff pastry cup

“Burque” Delight Dip ● \$3.50 per person

5 layers of traditional delight; refried beans, guacamole, sour cream, green chile, and cheese, topped with a tomato, olive, and cilantro garnish. Served with fresh tortilla chips. Can be served individually or family style

Platters

All platters have a 10 person minimum

Fresh Vegetable Platter \$4.50 per person

Includes the freshest seasonal vegetables such as carrots, celery, broccoli, cauliflower, bell pepper, cherry tomatoes and more to create the most delicious crudité display! Served with house made Dip

Grilled Vegetable Platter \$8 per person

Includes grilled asparagus, grilled onion, bell peppers, mushrooms, New potatoes, squash, baby corn, green beans, and Cherry tomatoes served with Chimichurri sauce

Seasonal Fresh Fruit Platter \$4.50 per person

The freshest fruit available such as watermelon, cantaloupe, pineapple, honey dew and strawberries as well as some exotic seasonal fruit

Traditional Cheese Platter \$5.50 per person

Assorted Swiss, Cheddar, and Jack cheeses served with a cracker medley and assorted artisan breads

Charcuterie board \$15 per person

Classic smoked, cured and aged meats alongside dried fruits and aged cheeses, served with green chile jelly, assorted nuts, stone ground mustards, and your choice of artisan breads or crackers

Chips & Salsa \$3 per person

House made, fire roasted salsa inspired by both Romero and Lucero techniques. Served alongside salted tortilla chips

Rosenda's Broccoli Dip \$8 per person

This family recipe is a sure crowd pleaser! This cheese dip is served warm and has ground beef, broccoli, and green chile. Served with tortilla chips

Sweets & Bakery Items

Sweets

Assorted Traditional Cookies \$24 per dozen

Chocolate Chip, Sugar, Peanut Butter, Biscochitos and Oatmeal Chocolate Chip

Conga Bars \$30 per dozen

A sweet desert bar with a nutty-yellow cake crust with a sweet cream cheese topping

Adobe Bars \$30 per dozen

A rich chocolate and marshmallow dessert square

Traditional Brownies \$24 per dozen

Raspberry Brownies \$30 per dozen

Husbands Delight \$30 per dozen

This family recipe brings together a traditional chocolate pudding with a crisp nut based crust and topped with a smooth whipped cream

House-made Cream Puff \$36 per dozen

Our light and airy cream puff is baked to perfection and filled with a raspberry, chocolate, or lemon cream filling and topped with a silky milk chocolate

Chilled Jello Cake \$30 per cake

12 servings per cake

White Chocolate Strawberry or Orange Crème

Bakery

Fresh baked Bread \$25 per loaf

Date Nut Bread, Pumpkin Nut Bread, Zucchini Bread

Each loaf serves 10 slices

Assorted Muffins \$24 per dozen

Blueberry Muffins, Banana Nut Muffins, Chocolate Muffins

Each dozen has 12 muffins

Orange Glazed Coffee Cake \$25 per cake

Each cake serves 8- 10 slices

Blueberry Tea Cake \$25 per cake

serves 8-10 per cake

Assorted Bagels with Assorted Cream Cheese Smears \$30 per dozen

Each dozen has 12 bagels

House-Made Granola \$3.50 per person

Rolled oats, slivered almonds, dried cranberries and raisins, and honey cooked to a golden perfection topped with drops of white chocolate

Each pound serves 4 – 6 servings

Beverages

Includes disposable cups and all beverage accompaniments

Each gallon serves approximately 10-12 guests

Hot Beverages

Regular Coffee or Decaffeinated Coffee \$25 per gallon

Coffee is served with cream and sugar

Cold Beverages

Ice Water \$10 per gallon

Lemonade \$15 per gallon

Fruit Punch \$15 per gallon

Iced Tea \$ 15 per gallon

Bottled Water \$2 each

Canned Soda \$2 each