



## **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 \$6.50 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 \$4.50 per person**

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

#### **Brioche French Toast \$6.25 per person**

*The sweet Brioche bread assists in making this French toast smooth and rich served with a citrus maple syrup*

#### **Fluffy Pancakes \$4.50 per person**

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

#### **Sun-dried Tomato and Cornbread Strata \$4.25 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 \$3.75 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 \$5.75 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 \$10 per person**

*\*minimum order of 10 people*

*This offers berries, house made granola, chia seed yogurt or 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 \$6.75 per person**

*\*minimum order of 10 person*

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

## 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 \$13.75 per person**

*This customary breakfast comes with fluffy scrambled eggs, breakfast potatoes, your choice of sausage, bacon, or Canadian bacon and red or green chile*

#### **Continental Breakfast \$12 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 \$6.75 each**

#### **English Muffin Breakfast Sandwiches \$5 each**

#### **Vegetarian Breakfast Sandwiches \$4.50 each**

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

#### **Individual Egg Frittata Cup \$3.25 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 \$8.50 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 \*\$9.50 each
- Eggs, Potatoes, Fried Tofu, Spinach or Kale, Red or Green chile

## Cold Lunch

### **Build Your Own Sandwich Platter \$16 per person**

Ham, Turkey, Salami and Grilled and Marinated Vegetables. Includes both Swiss and Cheddar cheese. Served with Rolls, Wheat Bread, and White Bread. All sandwich accompaniments included. Sandwich Platter price also includes individual assorted chips.

*Add a Garden or Caesar Salad \$2 per person*

### **Box Lunch Options**

Boxed Lunches include individual assorted chips and your choice of a large Traditional Cookie or Dessert Bar.

Cookie options: Chocolate Chip, Oatmeal, Sugar, or Peanut Butter

Dessert Bar Options: Brownie, Conga Bar, or Adobe Bar

Bottled water sold separately.

### **Chose from the following boxed lunch selections:**

#### **Wraps \$14 each**

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

#### **Sandwiches \$14 each**

*\*served on Chefs selection of fresh breads*

- Turkey and Cheddar
- Ham and Swiss
- Egg Salad
- H & I's Chicken Salad
- Roast Beef and Provolone (add \$1)

## Cold Lunch

### **Boxed Salad Options**

Boxed Salads include Dressing, Club Crackers, and your choice of a Large Traditional Cookie or Dessert Bar.

Cookie options: Chocolate Chip, Oatmeal, Sugar, or Peanut Butter

Dessert Bar Options: Brownie, Conga Bar, or Adobe Bar

Bottled water sold separately.

### **Tabbouleh Salad \$12 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 \$13 each**

*Our twist on a traditional chef salad! it is served with spicy grilled chicken, roasted corn, black beans, hard boiled eggs, julienned bell pepper, avocado, Cotija cheese, Chipotle style crunchy tortilla strips, topped with a tangy Jalapeno Vinaigrette on a bed of mesclun greens*

### **Traditional Chef Salad \$13 each**

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

### **Blackened Chicken Caesar salad \$13 each**

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

### **Greek salad \$11 each**

Tomatoes, cucumbers, Kalamata olives, red onion, Feta cheese, with red wine vinaigrette on a bed of mesclun greens. Chicken available for an upcharge.

### **Cobb Salad \$13 each**

Apple-wood smoked bacon, fresh avocado, hardboiled egg, slice black olives, 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 \$18 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 \$17 per person**

*Seasoned Ground Beef and Hatch Green Chile shredded Chicken served with Fideos and Calabacitas. All taco toppings are included. Vegetarian option available upon request.*

### **New Mexican Style Fajita Bar \$19 per person**

*Chimichurri marinated Beef, Orange Cilantro-Lime marinated Chicken all served with sautéed onions and bell peppers. Served with spicy Black Beans and Spanish Rice. All fajita toppings are included. Vegetarian options available upon request.*

### **Southwest Buffet \$17 per person**

*Green Chile Chicken Enchiladas and Red Chile 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 \$18.50 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 \$20 per person**

*Mesquite BBQ Brisket and BBQ Chicken served with Corn on the Cob, and our special family recipe Potato Salad. This buffet also includes warm dinner rolls with whipped butter.*

### **Pot Roast Dinner \$20 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 with butter.*

### **Old Fashion Cottage Pie \$18 per person**

*Traditional Ground Beef and mixed Vegetables topped with cheesy whipped potatoes and baked to golden perfection. Served with gravy, sweet and savory corn bread, and country style bacon green beans.*

### **Roasted Turkey Breast \$20 per person**

*An ode to Thanksgiving! This buttery herb roasted turkey breast brings you back to November! Served with Sweet Potato Mash 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, Comfort-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 Frenchies’ Spaghetti \$16 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 your choice of one side.*

### **Red Wine Marinated Beef Roulade \$22 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, breadcrumb, and parsley filling. Served with warm dinner rolls and your choice of two sides*

### **Roasted Chicken with New Mexican Cream Sauce \$18 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 \$18 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 \$22 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 Rubbed Pork Loin \$22 per person**

*Herbes de Provence rubbed Pork Loin with a fig and wild rice stuffing served with your choice of two sides*

### **Bourbon Brined Pork Loin \$22 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 \$18 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 green chile corn cakes topped with a blueberry tomatillo salsa*

### **American Style Manicotti \$17 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 \$10 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*

### **Tofu Vegetable Terrine \$8 per person**

*Individual stacks of sliced and roasted Heirloom tomato, red onion, yellow squash, zucchini, eggplant, and Tofu*

### **Portabella Fajitas \$7 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 \$10.50 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*

### **Vegan Green or Red Chile Enchiladas \$10 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 ● \$2.50 per piece**

*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 ● \$2 per piece**

*Marinated green bean bundles 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 zucchini and squash tossed in Italian herbs and garlic and fried, served with house-made fire roasted marinara*

### **Southwest Chicken/Vegetarian Quesadilla ● \$1.75 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 3 mushrooms

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

### **Empanadita ● \$2.75 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 ● \$2.75 per piece**

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

### **Baked Jalapeno Popper ● \$2 per piece**

*A jalapeno half stuffed with feta, Hatch green chile, low fat cream cheese, garlic, and herbs coated with a seasoned panko and baked golden*

### **Goat Cheese and Walnut Crostini ● \$2.75 per piece**

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

### **Petite Pot Pie ● \$3.50 per piece**

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

### **Bruschetta with Balsamic Pearls ● \$2.75 per piece**

*Traditional fire grilled French bread slices with the classic tomato, mozzarella, and basil topped with Balsamic Pearls*

### **Pinwheels ● \$1.25 per piece**

*Herbed cream cheese, spinach, and cucumber or Herb green chile cream cheese and turkey*

### **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 \$5.50 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 \$4.50 per person**

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

### **Charcuterie board \$12 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 \$5.50 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*

#### **Assorted Specialty Cookies \$28 per dozen**

*Povlorones (Spanish Almond cookies), Viennese Crescents (Vanilla flavored cookies), Cherry Bon Bon cookies*

#### **Conga Bars \$23 per dozen**

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

#### **Adobe Bars \$24 per dozen**

*A rich chocolate and marshmallow dessert square*

#### **Traditional Brownies \$22 per dozen**

#### **Raspberry Brownies \$24 per dozen**

#### **Husbands Delight \$20 per dozen**

*This family recipe brings together a traditional chocolate pudding with a crisp almond 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 \$20 per cake**

*12 servings per cake*

*White Chocolate Strawberry or Orange Crème*

### Bakery

#### **Fresh baked Bread \$18 per loaf**

*Date Nut Bread, Pumpkin Nut Bread, Zucchini Bread*

*Each loaf serves 10 slices*

#### **Assorted Muffins \$19 per dozen**

*Blueberry Muffins, Banana Nut Muffins, Chocolate Muffins*

*Each dozen has 12 muffins*

#### **Orange Glazed Coffee Cake \$18 per cake**

*Each cake serves 8- 10 slices*

#### **Blueberry Tea Cake \$18 per cake**

*serves 8-10 per cake*

#### **Assorted Bagels with Assorted Cream Cheese Smears \$28 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*

## Beverages

Includes disposable cups and all beverage accompaniments

Each gallon serves approximately 10-12 guests

### Hot Beverages

**Regular Coffee or Decaffeinated Coffee \$18 per gallon**

*Coffee is served with cream and sugar*

### Cold Beverages

**Ice Water \$5 per gallon**

**Lemonade \$10 per gallon**

**Fruit Punch \$10 per gallon**

**Bottled Water \$2 each**

**Canned Soda \$2 each**