

ME NU

BUFFET STYLE

NEW MEXICAN

Chips and Homemade Salsa (Included)

Taco Bar: Choice of 2 Meats

- Carnitas
- Chicken Asada
- Ground Beef
- Ground Beef and Potato
- Shredded Chicken
- Carne Asada

Taco Bar is served with Guacamole, Sour Cream, Pico de Gallo, Shredded Lettuce and Choice of Shredded Cheddar Cheese OR Queso Fresco

Choice of Bread (Select 2): Flour Tortillas, Crispy Corn Tortilla Shell OR Soft Corn Tortilla

Enchiladas

Chips and Homemade Salsa (Included)

Select 2:

Green Chile Chicken Enchiladas and / or Red Chile Cheese Enchiladas (Vegetarian) OR Red Chile Beef Enchiladas

**All enchiladas are gluten free*

Flour Tortilla

Sides (Select 2):

Select #2 for \$5 or #3 for \$7

- Whole Pinto Beans
- Refried Pinto Beans
- Black Beans
- Spanish Rice
- Calabasitas
- Papitas with Grilled Onions and Green Chile
- Ranchero Beans

Additional Sides

- Pork Red Tamale
- Bowl of Traditional Red Pork Posole

OR Bowl of Green Chile Chicken Posole

- Garden Side Salad with Ranch Dressing
- Chips and Guacamole
- Fruit Salad

ITALIAN

- Fresh Green Salad with Cucumbers, Tomatoes, Shredded Carrots and Red Onions, served with Ranch and Italian Dressing OR Minestrone Soup with Parmesan Cheese and Homemade Croutons - Included
- Fall Country Salad: Field Greens with Toasted Pumpkin Seeds, Dried Cranberries, Spiced Walnuts, Sliced Honey Crisp Apples with Tucumcari Feta Cheese and served with Dijon and Agave Vinaigrette

Entree: Select 1

- 5 Cheese & Beef Lasagna OR Spaghetti with Homemade Meatballs
- Penne Primavera with Roasted Summer Vegetables, Parmesan Cheese & Toasted Breadcrumbs
- Cheese Tortellini with Parmesan Cream Sauce (Vegetarian) & Sliced Grilled Chicken Breast (on side)
- Baked Eggplant Parmesan (Gluten Free / Vegetarian)
- Garlic Bread (Included)

Sides: Select #2 for \$5 or #3 for \$7

- Garlic & Chive Mashed Potatoes
- Roasted Baby Potatoes
- Scalloped Potatoes with Fresh Chives
- Orzo with Summer Vegetables & Oven Dried Tomatoes
- Rice Pilaf with Roasted Bell Peppers & Scallions
- Israeli Couscous with Italian Parsley, Kalamata Olives, & Fresh Tomatoes
- Grilled Asparagus with Grilled Lemons
- Melange of Summer Veg with Garlic Butter & Chives
- Sautéed Green Beans with Thyme & Almonds
- Calabasitas topped with Tucumcari Feta Cheese
- Italian Roasted Vegetables

Meat Options: Select #1 for \$19 per person

Garden Salad with Cucumbers, Tomatoes & Shredded Carrots & served with Ranch & Italian dressing (Included)

Herb Roasted Turkey with Pan Gravy

Clove & Honey Glazed Ham

Slow Cooked Pot Roast with Caramelized Onions & Carrots

Lemon & Garlic Grilled Chicken Breast

Sides: #2 for \$5 or #3 for \$7

Country Style Mashed Potatoes with Cracked Peppers & Scallions

Cheesy Scalloped Potatoes

Roasted Red Potatoes with Garlic and Fresh Parsley

Red Pepper & Onion Rice Pilaf

Spring Vegetable Orzo with Feta Cheese & EVOO

Grilled Asparagus with Parmesan Cheese & Fresh Lemon

Green Bean Almondine

Classic Corn on the Cob with Butter

— tñe —