



HOTEL

# CHACO

NEW  
MEXICO

CATERING BY LVL 5





# BREAKFAST

## PLATED SERVICE

<b>FARM FRESH BREAKFAST</b>	16
Two Eggs any Style, Choice of Bacon or Chicken Sausage & Breakfast Potatoes	
<b>EGG WHITE OMELETTE WITH VEGETABLES</b>	17
Served with Fresh Fruit Salad (109 Calories, 14 gr. protein, 1 gr. fat, 2 gr. carb)	
<b>GRILLED SALMON FILET &amp; POACHED EGG</b>	26
Grilled Asparagus, Sliced Tomato & Lemon-Dill Hollandaise	
<b>SAVORY LIEGE WAFFLE &amp; POACHED EGGS</b>	18
Bacon, Cheddar Cheese & Green Chile Waffle, Topped with Hollandaise	
<b>FRENCH TOAST WITH APPLE PECAN BUTTER</b>	14
Your Choice of Brioche Bread or Cinnamon-Raisin Swirl	
<b>HUEVOS RANCHEROS</b>	17
Corn Tortilla Topped with Refried Beans, Fried Egg, Mexican Salsa, Queso Fresco & Avocado	
<b>NEW MEXICAN BREAKFAST BURRITO</b>	16
Scrambled Eggs, Bacon, Cheddar Cheese, Potatoes & Green Chile	
<b>6 OZ. NEW YORK SIRLOIN STEAK &amp; EGGS</b>	27
Served with Country Style Potatoes	
<b>THE EGGS BENEDICT</b>	
Served on an English Muffin Traditional Canadian Bacon & Hollandaise	17
Smoked Salmon & Dill Hollandaise	21
<b>MAKE YOUR "OWN" OMELETTE</b>	16
Choice of: Ham, Tomato, Cheddar, Swiss, Asparagus Tips, Spinach, Peppers, Mushrooms	
<b>ENGLISH BANGERS</b>	19
Caramelized Onion, Whipped Potatoes, Peas & Gravy	
<b>SHRIMP &amp; GRITS</b>	25
Andouille Sausage, Bacon, Cheddar Cheese, Green & Red Bell Peppers, Green Onion	

FRESHLY BREWED COFFEE & TEA SERVICE NOT INCLUDED WITH PLATED ITEMS

++ALL PRICES SUBJECT TO 23% SERVICE CHARGE AND STATE SALES TAX-SUBJECT TO CHANGE

# BREAKFAST DISPLAYS

FOR PARTIES OF 15 OR MORE

## CONTINENTAL

27

Fresh Sliced Fruit  
Greek Yogurt & Granola  
Breakfast Pastries  
Assorted Bread, Butter & Jams  
Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Chilled Juices & Assorted Hot Tea

## EXPRESS BREAKFAST

30

Fresh Sliced Fruit  
Assorted Breakfast Pastries  
Farm Fresh Scrambled Eggs  
Smoked Bacon & Sausage  
Homestyle Breakfast Potatoes  
Assorted Chilled Juices, Freshly Brewed Coffee,  
Decaffeinated Coffee & Assorted Hot Tea

## SOUTHWEST BREAKFAST

36

Fresh Sliced Fruit  
New Mexico "Christmas" Style Enchiladas  
*Yellow & Blue Corn Tortillas, Scrambled Eggs,  
Cheddar Cheese, Red & Green Chile*  
Southwest Eggs  
Nopales & Jack Cheese  
Smoked Rope Sausage  
*Flour & Corn Tortillas, Queso Fresco, Salsa Roja,  
Salsa Verde*  
Bean Casserole "Charros"  
Assorted Chilled Juices, Freshly Brewed Coffee,  
Decaffeinated Coffee & Assorted Hot Tea

## HEALTHY START

32

Fresh Sliced Fruit  
Chef Christian's Bircher Muesli  
*Oats with Fresh Fruit, Nuts, Raisins, Non-Fat Yogurt &  
Fresh Berries*  
Egg White Frittata  
*Mushrooms, Asparagus, Onion & Fresh Cheese on  
Tomato Slice*  
Quesadilla  
*Zucchini, Squash, Onions, Peppers & Egg with Monterey  
Cheese & Salsa Roja*  
Assorted Chilled Juices, Freshly Brewed Coffee,  
Decaffeinated Coffee & Assorted Hot Tea

## TOP OF THE SANDIAS BRUNCH

59

REQUIRED CHEF ATTENDANT AT \$150 PER 2 HOUR

Assorted Chilled Juices  
Fresh Sliced Fruit  
Breakfast Pastries  
Chef Christian's Bircher Muesli  
*Oats with Fresh Fruit, Nuts, Raisins, Non-Fat Yogurt &  
Fresh Berries*  
Brussels Waffle Station  
*Fresh Strawberry Compote, Sliced Bananas, Fresh Blue-  
berries, Maple Syrup, Whipped Cream*  
Eggs Benedict  
*Served on an English Muffin, Traditional Canadian Bacon  
& Hollandaise*  
Smoked Bacon and Sausage  
Lyonnais Potatoes  
Egg & Omelet Station  
*Made to Order Omelets, Scrambled Eggs with  
Condiments to Include*  
*Ham, Asparagus, Onion, Tomatoes, Peppers, Mushrooms,  
Spinach, Cheddar & Swiss Cheeses*  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Assorted Hot Tea

# BREAKFAST

## ENHANCEMENTS

ALL ENHANCEMENTS CHARGED PER PERSON  
& MUST BE ACCOMPANIED BY A BREAKFAST DISPLAY  
ENHANCEMENT STATIONS REQUIRE A MINIMUM OF 15 GUESTS

<b>ASSORTED COLD CEREALS &amp; MILK</b>	6
Whole, 2%, Almond, Soy Milk	
<b>ASSORTED PLAIN &amp; EVERYTHING BAGELS</b>	7
Plain, Herbs and Raspberry Cream Cheeses, Sliced Tomato	
Lox and Accompaniments	9
<b>STEEL CUT OATMEAL</b>	8
Brown Sugar, Golden Raisins, Pepitas & Pecans	
<b>BREAKFAST POTATOES</b>	6
<b>FRESH SLICED FRUIT</b>	8
Seasonal Berries	
<b>NEW MEXICO BREAKFAST BURRITO</b>	10
Scrambled Eggs, Bacon, Hash Browns, Cheddar Cheese, Green Chile	
<b>YOGURTINI BAR</b>	11
Create Your Own with Plain, Strawberry & Blueberry Greek Yogurt	
Assorted Dried Fruit, Fresh Fruit, Berries & Granola	
<b>BREAKFAST BREADS</b>	7
Assorted Sliced Breads, Mini Croissant & Chocolatine, Butter & Marmalades	
<b>SCRAMBLED EGGS OR SCRAMBLED EGG WHITES</b>	6
Choice of Mozzarella or Monterey Jack Cheese & Chef's Salsas	
<b>BREAKFAST MEATS (PLEASE CHOOSE TWO)</b>	10
Smoked Bacon, Country Sausage, Chicken Apple Sausage, Ham	
<b>OMELET STATION</b>	14
Made to Order Omelets with Condiments to Include Ham, Sausage, Onion, Tomatoes, Peppers, Mushrooms, Spinach, Cheddar & Monterey Cheeses <i>Chef Attendent is \$150 per 2 hours</i>	
<b>SEAFOOD DISPLAY</b>	24
Oysters, King Crab Legs, Shrimp, Snow Crab Claws & Condiments	

# BREAKS

## **FIT-FUEL**

16

Granola & Peach Yogurt Parfait  
Banana Bread Bites  
Fruit Skewer  
Fresh Orange Juice with Chocolate-Mint Sauce  
Strawberry, Mango & Kiwi Smoothie

## **HEALTHY MUNCHIES**

14

Mixed Nuts  
Dried Fruit  
Granola Bars  
Green Power Shooters

## **SNACK ATTACK**

14

M&M's  
Pretzel Sticks  
Assorted Potato Chips  
Passion Fruit Lemonade

## **SWEET SIDE**

16

Lemon Bars  
Raspberry Lime Bars  
Brownies & Blondies  
Assorted Cookies  
Cream Puffs

## **GET RECHARGED!**

15

*BAG YOUR OWN...*  
Dark Chocolate Covered Espresso Beans  
Pretzels sticks  
M&M's  
Mixed Dried Fruit  
Healthy Nut Mix  
Wasabi Peas

## **FAR EAST**

19

Thai Cucumber & Avocado Cold Soup Shooters  
Assorted Dim Sum  
Chicken Satay & Peanut sauce  
Vegetable Spring Rolls, Sweet & Sour Dipping Sauce

## **CROSTINI BAR**

17

*GRILLED BAGUETTE CROSTINI WITH*  
Roasted Heirloom Tomatoes with Basil Pesto  
Balsamic Onion Jam  
Ricotta with Fresh Herbs  
Eggplant Caviar  
Olive Tapenade  
White Bean Hummus  
Roasted Peppers

## **AFTERNOON TEA**

36

*CANAPÉS SELECTION (OPEN FACED)*  
Chicken Salad & Dried Apricot  
Cucumber with Dill Cream Cheese  
Green Asparagus Spears & Boursin Cheese

### *TEA SANDWICHES*

Smoked Salmon & Lemon Crème Fraîche  
Roast Beef & Whole Seed Mustard  
Buffalo Mozzarella & Basil Cream Cheese

### *MINI PASTRIES*

Mini Berry Tartlets  
Original English Scones  
Devonshire Cream and Lemon Curd  
Gourmet Selection of Cold & Hot Teas

COFFEE & TEA SERVICE 8  
SODAS AVAILABLE UPON CONSUMPTION 4

++ALL PRICES SUBJECT TO 23% SERVICE CHARGE AND STATE SALES TAX-SUBJECT TO CHANGE

# À LA CARTE HORS D'OEUVRES

MINIMUM 15 PIECES, PRICED IS PER PERSON

## VEGETARIAN

ENDIVE & BLUE CHEESE MOUSSE	walnuts & red beets	6.00
WILD MUSHROOMS	in a filo cup & comté cheese	
MEDITERRANEAN SKEWER	mozzarella, tomato, artichoke & olive	
WARM GOAT CHEESE BRUSCHETTA	garlic, tomato & basil	

## FROM THE WATER

<b>CRAB</b>		7.50
MINI CRAB CAKE	with red bell pepper coulis	
CRAB SALAD	in a cucumber cup	
<b>OYSTERS</b>		6.50
OYSTER SHOOTER	raw quail egg, green onion & shoyu	
OYSTER ON THE HALF SHELL	lemongrass-ginger mignonette	
OYSTER FRITTER	served with tartar sauce	
<b>SALMON</b>		6.25
SMOKED SALMON RILLETTES	in a cucumber cup	
SMOKED SALMON CANAPÉ	lemon crème fraiche, capers, & onions	
SMOKED SALMON DEVILED EGG	topped with salmon roe	
<b>SHRIMP &amp; LOBSTER</b>		7.50
POACHED JUMBO SHRIMP	served with cocktail sauce	
LOBSTER & MANGO SALAD	served over cucumber vichyssoise shooter	
STEAMED SHRIMP DUMPLING	dim sum style	
<b>SCALLOPS</b>		7.00
BAY SCALLOP	snow pea & lemon-avocado mousse	
BACON WRAPPED SCALLOP	traditional oven baked	
<b>FISH</b>		6.75
AHI TUNA POKE	in a crispy wonton tartlet	
MINI FISH TACOS	shredded iceberg & lemon tartar	

++ALL PRICES SUBJECT TO 23% SERVICE CHARGE AND STATE SALES TAX-SUBJECT TO CHANGE

## FROM THE LAND

### POULTRY

6.50

CHICKEN SALAD	pecan & cranberry on endive leaf
DEVEILED EGGS	topped with assorted caviars
CHICKEN SATAY	with spicy peanut sauce
DUCK BREAST SATAY	with plum sauce dip
PEKING DUCK QUESADILLAS	papaya & brie cheese
CHICKEN POT STICKERS	with sweet & sour sauce

### BEEF

7.50

SEARED BEEF TENDER TIP	on toast with creamy gorgonzola
PETITE BEEF WELLINGTON	mushrooms, wrapped in puff pastry
BRESAOLA WRAPPED ARUGULA	extra virgin lemon olive oil

### PORK

6.00

PORK POT STICKERS	sweet & sour dipping sauce
TWICE BAKED TRUFFLED POTATO	goat cheese & smoked bacon bits
PROSCIUTTO WRAPPED ASIAN PEAR	gorgonzola cream

### LAMB

7.75

NEW ZEALAND LAMB "LOLLIPOP"	minted red wine sauce
LAMB MINI KEBAB	minted yogurt dip

### VEGAN

CAPRESE SKEWER	tofu, tomato & basil	6.00
CARROT-GINGER VICHYSOISE	sesame-soy shiitake topping	
BBQ SAUCE ASIAN PEAR	marinated & oven baked	
VEGETABLE SPRING ROLL	sweet & sour dipping sauce	
CROSTINI	sun-dried tomato & pesto	
EGGPLANT CAVIAR	with fresh mint on a crouton	

# LUNCH & DINNER

## PLATED SERVICE

### SOUP & SALAD

<b>PARSNIP VELOUTÉ</b>	11
crispy prosciutto	
<b>CHILLED WATERCRESS VICHYSOISE</b>	10
roasted beet crème fraîche	
<b>LYONNAISE STYLE LENTIL SOUP</b>	12
french green lentils & smoked bacon	
<b>PORK &amp; GREEN CHILE STEW</b>	10
diced potatoes & cilantro	
<b>FRENCH MUSHROOM BISQUE</b>	11
white truffle creme fraîche	
<b>ROASTED ACORN SQUASH SOUP</b>	12
cinnamon crème fraîche	
<b>SOUTHWEST CAESAR SALAD</b>	11
Roasted corn, black beans, cherry tomatoes, cilantro caesar dressing	
<b>ESCAROLE LETTUCE &amp; GRAPEFRUIT SEGMENTS SALAD</b>	12
candied pecans & apple cider vinaigrette	
<b>NEW MEXICO CHOPPED SALAD</b>	13
iceberg, corn, green bell pepper, tomato, hard-boiled egg, cheddar cheese, tortilla strips honey-lime Vinaigrette	
<b>MIXED HERBS &amp; JULIENNE RADISH SALAD</b>	15
white truffle & Champagne vinaigrette	
<b>BABY ARUGULA &amp; ROASTED BELL PEPPER SALAD</b>	14
shaved parmesan cheese, capers & prosciutto crumbles	
APPETIZERS	
<b>HAWAIIAN STYLE TUNA POKE</b>	16
sweet maui onion, avocado & mango-wasabi aioli	
<b>ARTICHOKE &amp; LEMON RISOTTO</b>	14
truffled pea & mint coulis	
<b>ROASTED BEET &amp; GOAT CHEESE TOWER</b>	13
baby frisée with citron-wasabi vinaigrette	
<b>A TASTE OF CALIFORNIA</b>	17
baby artichokes, green asparagus, shrimp, avocado, sweet & sour mango	
<b>HICKORY WOOD SMOKED SALMON &amp; POTATO-DILL TIAN</b>	18
puff pastry & rainbow microgreens	
<b>YUKON GOLD POTATO &amp; GOAT CHEESE TART</b>	14
goat cheese, piñon, shallots & dijon mustard	



# LUNCH & DINNER

## PLATED SERVICE

### ENTRÉE

<b>ROASTED EGGPLANT &amp; ORANGE-TOMATO LASAGNA</b> sautéed Swiss chard with fresh garlic & extra virgin olive oil	30
<b>UMBRIAN STYLE RISOTTO WITH SHRIMP</b> cooked with light garlic in tomato sauce	35
<b>WILD MUSHROOM RAVIOLI</b> beef short rib and root vegetable ragu	32
<b>BLACKBERRY TEA SMOKED DUCK BREAST</b> Pomegranate-star anise gastrique with roasted peach & wild rice	38
<b>CHICKEN BREAST ROULADE</b> mushrooms & spinach, served with a port wine sauce	34
<b>CARIBBEAN ROASTED RED SNAPPER FILLET</b> with exotic fruit relish of pineapples & mangos, roasted yams & plantain bananas	37
<b>FIRE-GRILLED CORNISH HEN</b> oven roasted fingerling potatoes & caramelized red onions in balsamic vinegar	38
<b>BUTTERMILK DRENCHED SANDDABS</b> with mushrooms, pine nuts & lemon butter sauce	38
<b>BRAISED SWORDFISH STEAK LIVORNESE STYLE</b> cooked in tomato sauce with caramelized onions, kalamata olives & capers	40
<b>STEAMED CHILEAN SEA BASS FILLET</b> sautéed spinach & shiitake mushrooms, & miso broth	58
<b>SALMON FILLET MARINATED IN SAKE-GINGER BRINE</b> cauliflower purée with italian parsley & white truffle coulis	37
<b>APRICOT GLAZED PORK CHOP</b> roasted cippolini onions, anasazi beans & natural jus	41
<b>DOUBLE CUT RACK OF LAMB</b> crusted with herbs & Dijon mustard, minted pea pureè & natural jus	58
<b>ROASTED ANGUS BEEF PRIME RIB AU JUS</b> (12 PERSON MINIMUM) Yorkshire pudding & horseradish mashed potatoes	65
<b>CLASSIC FILET MIGNON OF BEEF</b> black truffle potato gratin & green peppercorn cognac sauce	70
<b>GRILLED ANGUS NEW YORK STEAK (12OZ)</b> stilton cheese & horseradish maitre d' butter crust & baked russet potato	59

INQUIRE ABOUT OUR SEASONAL DESSERTS

# À LA CARTE DISPLAYS

FOR PARTIES OF 15 OR LARGER  
SERVED WITH BAKED DINNER ROLLS

PRICE PER PERSON IS \$71

## SALADS

CHOICE OF THREE

BABY SPINACH	warm applewood smoked bacon & shallot dressing
SOUTHWEST CAESAR	roasted corn, black bean, tomatoes, tortilla strips, cilantro caesar dressing
SEASONAL GREENS	cucumber, cherry tomatoes, carrots with ranch and balsamic dressings
COLD POACHED ASPARAGUS	fresh raspberries & raspberry vinaigrette
ASSORTED PÂTÉS	with country breads and condiments
CHOPPED SOUTHWEST	iceberg, corn, bell peppers, tomatoes, cucumber, honey-lime dressing
ORZO PASTA	tomato, capers, french feta, greek olives
VEGETABLE COUSCOUS	cucumber, tomato, yellow squash, parsley, lemon-mint vinaigrette
SEASONAL FRESH FRUIT	drizzled with fresh mint and agave syrup
MEDITERRANEAN	grilled eggplant, buffalo mozzarella, tomato, romaine

## HOT ENTRÉES

CHOICE OF TWO

PASTA	penne with zucchini ragout & asiago cheese (can be GF)
GRILLED BREAST OF CHICKEN	citrus segments, basmati rice & raisins
ORIENTAL STIR FRIED CHICKEN	sticky rice & asian stir fry vegetables
BUTTERMILK DRENCHED SANDDABS	lemon sauce, pine nuts & parsley steamed potatoes
GRILLED CANADIAN SALMON	black bean & corn relish & oven roasted squash
PORK ADOVADO	spanish rice, pinto beans, calabacitas & tortillas
ROASTED TRI-TIP OF BEEF	whipped old grain mustard potatoes & madeira-mushroom sauce

*Each entrée is served with a daily selection of chef's vegetables unless otherwise mentioned*

## DESSERT

ASSORTED MINI PASTRIES, BROWNIES, LEMON BARS, CHURROS, & BISCOCHITOS