



**SOUTHWEST BUFFET MENU
2026**

**SMALL BITES (COCKTAIL HOUR)
CHOOSE THREE**

Baked Stuffed Mushrooms *V
goat cheese & cilantro aioli

Native NM Beef Filet Bite
forbidden rice cake & chipotle aioli

Sweet Corn Risotto Croquettes *V
basil aioli

Shredded Chicken & Hatch Green Chile Empanadas
queso asadero & sweet corn

Shrimp Ceviche Spoon
mango pico de gallo & crispy tortilla strip

SALADS

Spring Vegetable Salad *V
mixed greens, watermelon radishes, English cucumbers, heirloom
tomatoes
& blush wine vinaigrette

Norteño Chopped Salad
local ice burg, avocado, sweet corn, roasted peppers, roasted
piñons
& red chile-agave vinaigrette

**MIXED SOUTHWEST GRILL PLATTER
(CHOOSE TWO)**

-New Mexico Carne Asada

-Red Chile Honey Glazed Pork Loin

-Cilantro-Lime Chicken

Marinated Cremini Mushroom & Vegetable Skewers *V

Santa Fe BBQ Sauce | Chimichurri | Blackberry Salsa Fresca

SIDES

Grilled Autumn Squash "Calabacitas" *V
local squash, corn, green chile grilled onions & cotija

Saffron-Lime Rice *V
diced tomatoes & fresh cilantro

DESSERT

Assorted Tartlets

Tequila-Mango Curd | Mexican Chocolate | Flan Piñon Caramel



**MEDITERRANEAN BUFFET MENU
SAMPLE 2026**

SMALL BITES

Spinach & Goat Cheese Croquettes *V
meyer lemon aioli

Whipped Burrata & Tomato Spoon
crispy prosciutto & basil

Tuna Tartar Tartlet
cucumber tapenade

SALAD COURSE

Chef's Famous Caesar Salad
brioche croutons & pecorino romano

Baby Butter Lettuce Cups
grapefruit, goat feta & honey vinaigrette

ENTRÉE COURSE

MEDITERRANEAN KABOB PLATTER

Spiced New Mexico Lamb
honey & Cumin

Greek Yogurt Marinated Chicken
tzatziki & feta

Lemon Garlic Shrimp
citrus aioli

SIDES

Pearl Cous-Cous | Grilled Asparagus | Charred Cauliflower

DESSERT BITES

Peaches & Cream Tartlet
mascarpone mousse

Chocolate Panna Cotta
espresso syrup

Strawberry Short Cake
Devonshire cream