



COCKTAIL PARTY MENU SAMPLE

DELUXE ANTIPASTI PLATTER

artisan cheese, cured meat, marinated local veggies

SMALL BITES

CHOOSE FIVE

Burrata & Charred Tomato *GF
crispy prosciutto & piñon pesto

Prosciutto Wrapped Peaches *GF
goat cheese & local honey

Shrimp Ceviché Spoon *GF
mango pico de gallo

Spinach & Artichoke Croquette
blood orange aioli *V *GF

Shrimp Ceviché
mango pico de gallo *GF

Blackberry Gazpacho Shooter *V *GF
tajin & crispy fried basil

Tuna Tartar Tartlet
cilantro aioli

New Mexico Native Lamb Skewer
garden mint chimichurri *GF

New Mexico Roast Beef
horseradish crème, roasted peppers & brioche crostini

BAR SERVICES

\$45 PER PERSON

SIGNITURE MARGARITAS

Hatch Green Chile Margarita | Classic Silver Coin | Prickly Pear

SIGNITURE COCKTAILS

Watermelon Mojito w/ local mint

Classic Negroni w/ local gin

-Red, White & Sparkling Wine

-Local Beer

Includes water station & sparkling water