



Buffet Style Menu

Buffet Style Mediterranean

Prepared with care from seasonal, locally-sourced ingredients

SMALL BITES (COCKTAIL HOUR)

— choose three —

Stuffed Baby Tomatoes *V

feta & basil-piñon pesto

Spinach & Artichoke Croquette *V

blood orange aioli

Crab Meat Stuffed Creminis

red chile hollandaise

Ahi Tuna Tartare

forbidden rice croquette, roasted peppers & capers

Peach & Goat Cheese Tartlet *V

basil pesto oil

Smoked Salmon Roll

crispy romaine & basil aioli

MEDITERRANEAN PLATTER

The Spread

House-made hummus trio, dolmas, olives, artichoke hearts, fresh market veggies, marinated feta & warm pita

SALADS

— choose two —

Cucumber & Mint Salad *V

sumac, feta & citrus olive oil

Roasted Beet & Arugula Salad *V

local herbed goat cheese, Marcona almonds & Greek vinaigrette

Market Vegetable Salad *V

mixed greens, watermelon radishes, Persian cucumbers, heirloom tomatoes & red wine vinaigrette

ENTRÉE COURSE

— choose two —

Spiced Lamb Meatballs

yogurt & herbs

Lemon & Rosemary Roast chicken

citrus berre blanc

Stuffed Trout Filet

sauteed spinach, olive tapenade & orange gremolata

SIDES

Mediterranean Cous-Cous • Grilled Asparagus • Charred Cauliflower

*V vegetarian

Please share any allergies or dietary preferences in advance



Buffet Style Menu

Southwest Buffet

Prepared with care from seasonal, locally-sourced ingredients

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

— choose two —

Market Baby Gem Lettuce *V

pickled sweet onions, goat cheese, pomegranate seeds & red chile raspberry vinaigrette

Fall Vegetable Salad *V

mixed greens, watermelon radishes, English cucumbers, heirloom tomatoes & blush wine vinaigrette

Mango & Avocado Salad *V

butter lettuce cups, pickled red onions, cotija & lime-cilantro vinaigrette

MIXED SOUTHWEST GRILL PLATTER

— all included —

New Mexico Carne Asada

Red Chile Honey Glazed Pork Loin

Stuffed Poblano Peppers *V

Santa Fe BBQ Sauce • Chimichurri • Blackberry Salsa Fresca

SIDES

Roasted Corn Eloté *V

cilantro aioli & cotija

Saffron-Lime Rice *V

diced tomatoes & fresh cilantro

*V — vegetarian • Please share any allergies or dietary preferences in advance • ¡Buen provecho