



Cocktail Party Menu

Prepared with care from seasonal, locally-sourced ingredients

DELUXE ANTIPASTI PLATTER

The Spread

Artisan cheese, cured meat & marinated local vegetables

SMALL BITES

— choose five —

Whipped Burrata & Charred Tomato

crispy prosciutto & piñon pesto

Prosciutto Wrapped Peaches *GF

goat cheese & local honey

Shrimp Ceviché Spoon *GF

mango pico de gallo

Spinach & Artichoke Croquette *V

blood orange aioli

Blackberry Gazpacho Shooter *V

tajín & crispy fried basil

Tuna Tartar Tartlet

cilantro aioli

New Mexico Native Lamb Skewer

garden mint chimichurri

New Mexico Roast Beef

horseradish crème, roasted peppers & brioche crostini

Smoked Salmon Roll

crispy romaine & basil aioli

~ Santa Fe Chef Inc. ~

Bar Services

\$45 per person

Cocktails & Wine Pairing Curated By Our Certified Sommelier

SIGNATURE MARGARITAS

Hatch Green Chile • Classic Silver Coin • Prickly Pear

SIGNATURE COCKTAILS

Watermelon Mojito

with local mint

Local Lavender Negroni

basil sprig

WINE & BEER

Red, White & Sparkling Wine

Local Beer

Includes water station & sparkling water

~ Santa Fe Chef Inc. ~

Cost Breakdown

Cocktail Party Package @ \$45 per person \$

- Deluxe antipasti platter
- Five small bites
- Includes service

Bar Services @ \$45 per person \$

Includes:

- Signature Margaritas — Hatch Green Chile, Classic Silver Coin, Prickly Pear
- Signature Cocktails — Watermelon Mojito, Classic Negroni
- Red, White & Sparkling Wine
- Local Beer
- Water station & sparkling water

Sub-Total \$

* Prices do not include tax or gratuity

** 30% Deposit Due at Time of Booking \$