

***CATERING  
TEMPTATIONS  
2009***



**EL HAMBRE HACE SALIR EL LOBO DE LA GUEVA**



***– SPORTS AND LEISURE UNM  
505-925-5920***

# SUNRISE HOWL

## **LOBO UP-AND-AT-‘EM**

FRESH SCRAMBLED COUNTRY EGGS, CRISP-FRIED BACON & SAUSAGE LINKS, GOLDEN HASH BROWNED POTATOES, ASSORTMENT OF BREAKFAST BREADS INCLUDING WHOLE WHEAT TOAST, FLOUR TORTILLAS AND MUFFINS, JELLIES AND BUTTER  
\$12.50/PERSON

## **STADIUM BREAKFAST BURRITO**

SCRAMBLED EGGS WITH CHORIZO, LONGHORN CHEDDAR CHEESE ONIONS, POTATOES, ROLLED IN A SOFT FLOUR TORTILLA, TOPPED WITH GREEN CHILE SALSA  
\$9.75/PERSON

## **LOBO QUICK BITE**

ASSORTMENT OF MUFFINS & DANISH, BREAKFAST BREADS, JELLIES & BUTTER, STARBUCKS REGULAR & DECAF COFFEE  
\$9.25/PERSON

## **FAST TACKLE**

ASSORTMENT OF MUFFINS & DANISH, BREAKFAST BREADS, JELLIES & BUTTER, STARBUCKS REGULAR & DECAF COFFEE,  
WITH ORANGE, APPLE, CRANBERRY JUICES  
\$11.25/PERSON

## **HEALTHY START**

ASSORTMENT OF FRESH SEASONAL FRUIT, ASSORTED CEREALS SERVED WITH WHOLE MILK AND 2% MILK, ASSORTED YOGHURTS, CRUNCHY GRANOLA, ASSORTED LOW-FAT MUFFINS, BAGELS, SLICED FRUIT BREADS, CREAM CHEESE, FRUIT PRESERVES AND BUTTER, CHILLED ORANGE JUICE, STARBUCKS REGULAR & DECAF COFFEE  
\$12.50/PERSON

## **EL LOBO**

HUEVOS RANCHEROS, CRISP BACON & SAUSAGE LINKS, WARM FLOUR TORTILLAS, PAPAS FRITAS WITH ONIONS AND PEPPERS., CHILLED ORANGE AND TOMATO JUICES, STARBUCKS REGULAR & DECAF COFFEE  
\$12.95/PERSON

# **COLD APPETIZERS & DIPS**

## **CREAM CHEESE SHRIMP DIP**

SEASONED SHRIMP BLENDED WITH SOUR CREAM, CREAM CHEESE AND OLD BAY SEASONING.  
SERVED WITH TOASTED BREAD ROUNDS  
\$4.50/PERSON

## **SEVEN LAYER FIESTA DIP**

A HOME-MADE LAYERED DIP WITH REFRIED BEANS, GUACAMOLE, SOUR CREAM, CHEDDAR CHEESE, SALSA, BLACK OLIVES, GREEN ONIONS AND LETTUCE, SERVED WITH HOME-MADE CORN TORTILLA CHIPS  
\$5.25/PERSON

## **ROASTED ONION DIP**

A CREAMY BLEND OF CARAMELIZED RED ONIONS AND HERBS, BLENDED AND WHIPPED TOGETHER WITH FRESH CREAM CHEESE AND SOUR CREAM, ACCOMPANIED BY A SERVING OF GOURMET POTATO CHIPS  
\$2.50/PERSON

## **LOBOS' FAVORITE ~ HOME-MADE CHIPS AND SALSA**

ROASTED TOMATILLOS AND GREEN CHILE BLENDED WITH ROASTED RED TOMATOES, ONIONS, LIME JUICE, AND CILANTRO, SERVED WITH HOME-MADE CORN TORTILLA CHIPS  
\$3.25/PERSON

## **FIESTA GUACAMOLE AND HOME-MADE CHIPS**

FRESH AVOCADOS, DICED ONIONS, TOMATOES, CILANTRO, GREEN CHILE AND A BLEND OF MEXICAN SEASONINGS, SERVED WITH HOME-MADE CORN TORTILLA CHIPS  
\$4.75/PERSON

## **HOT QUESO DIP**

A RICH AND CREAMY BLEND OF WARM CHEESES, GREEN CHILE, ONIONS AND TOMATOES, SERVED WITH OUR HOME-MADE CORN TORTILLA CHIPS  
\$3.75/PERSON

## **CHILE CON QUESO**

A SLOWLY SIMMERED HOME-MADE CHILE BLENDED WITH WARM CHEESE AND ONIONS, SERVED WITH  
OUR HOME-MADE CORN TORTILLA CHIPS  
\$4.25/PERSON

## **ARTICHOKE & SPINACH DIP**

ARTICHOKE HEARTS COMBINED WITH FRESH SPINACH AND PARMESAN CHEESE, SLOWLY BAKED AND SERVED WITH TORTILLA CHIPS  
\$5.00/PERSON

# **HORS D'OEUVRES DISPLAYS**

**SOLD PER PERSON**

## **THE RÍO GRANDE INTERNATIONAL CHEESE DISPLAY**

**AN ARRAY OF DOMESTIC AND IMPORTED CHEESES, SERVED WITH AN ASSORTMENT OF GOURMET CRACKERS AND FRESH SLICED FRENCH BREAD**

**\$6.25/PERSON**

## **ANTIPASTO PLATTER**

**A VARIETY OF GOURMET OLIVES, GENOA SALAMI, HAM, PEPPERONCINI, PROVOLONE CHEESE, ONIONS, TOMATOES, AND SWEET, ROASTED RED CHERRY PEPPERS, TOSSED IN BALSAMIC**

**VINAIGRETTE**

**\$4.00/PERSON**

## **SOUTH VALLEY FARMER'S HARVEST**

**A CASCADE OF GARDEN VEGETABLES ACCOMPANIED BY AN HERB DIP**

**\$3.00/PERSON**

## **UPTOWN CRUDITÉ**

**BABY ZUCCHINI, RED AND GREEN JULIENNE PEPPERS, BABY SQUASH, SNOW PEA PODS,**

**CRUNCHY WHOLE GREEN BEANS, ASPARAGUS SPEARS, JICAMA ACCOMPANIED BY**

**AN ONION CHEESE AND BACON RANCH DIPS**

**\$7.50/PERSON**

## **CHEF'S FRUIT PLATTER**

**CHEF'S SELECTION OF IRRESISTIBLE SEASONAL FRESH FRUITS SERVED**

**\$3.75/PERSON**

## **EYE-OPENING FRUIT PLATTER**

**CANTALOUPE AND HONEYDEW MELON SLICES, FRESH PINEAPPLE, GRAPES, STRAWBERRIES,**

**PAPAYA, MANGO, CARAMBOLA, AND KIWI**

**\$4.50/PERSON**

## **PEEL - N - EAT SHRIMP DISPLAY**

**PILED-HIGH ON A BED OF CHIPPED ICE, DELICIOUS PEEL - N - EAT SHRIMP, SERVED WITH OUR**

**HOME-MADE CHIPOTLE RED COCKTAIL AND REMOULADE SAUCES**

**\$8.95/PERSON**

# HOT APPETIZERS

SOLD PER PERSON OR PER PIECE

## CÉSAR CHÁVEZ BOULEVARD TACO BAR

SPICY GROUND BEEF WITH ONIONS, FRESHLY DICED TOMATOES, SHAVED LETTUCE, GRATED LONGHORN CHEDDAR CHEESE, AND OUR HOME-MADE NEW MEXICAN GREEN CHILE SALSA. ACCOMPANIED BY WARM CORN TORTILLAS  
\$7.00/PERSON

## CORRALES CHICKEN WINGS

PLUMP AND JUICY CHICKEN WINGS, TOSSED IN A CHIPOTLE BARBEQUE SAUCE, SERVED WITH SLICED CARROTS, CELERY, RANCH AND BLUE CHEESE DRESSINGS  
\$3.00/PERSON

## ALGODONES CHICKEN TENDERS

GOLDEN CRISP CHICKEN BREAST TENDERLOINS, SERVED LIGHTLY BREADED AND COOKED TO PERFECTION, ACCOMPANIED BY YOUR CHOICE OF TWO SAUCES: HERBED RANCH, SMOKEY BARBEQUE, HONEY MUSTARD OR CHIPOTLE BARBEQUE SAUCES  
\$2.69/PIECE

## CARNE Y POLLO TAQUITOS

SMOKED CHICKEN AND SHREDDED BEEF WRAPPED IN CORN TORTILLAS AND DEEP FRIED UNTIL GOLDEN BROWN, SERVED WITH OUR HOME-MADE GREEN CHILE SALSA, SOUR CREAM AND GUACAMOLE  
\$5.50/PERSON

## ÚLTIMO LOBO NACHOS GRANDE BAR

OUR HOME-MADE FRESH TORTILLA CHIPS, ACCOMPANIED BY HOME MADE BEANS AND MEAT, GREEN CHILE, LONGHORN CHEDDAR CHEESE SAUCE, SOUR CREAM, FRESH GREEN CHILE SALSA, FRESH DICED TOMATOES, AND TOPPED WITH JALAPEÑO SLICES  
\$5.75/PERSON

## LOS LUNAS CHICKEN QUESADILLAS

SPICY CHICKEN SPREAD ON WHEAT TORTILLAS, TOPPED WITH GREEN CHILE, TOMATOES, GRATED LONGHORN CHEDDAR CHEESE, ACCOMPANIED BY SOUR CREAM AND GUACAMOLE, SERVED SLICED INTO YUMMY WEDGES  
\$5.75/PERSON

## BAKED BRIE EN CROÛTE WITH BERRY SAUCE

WARM BRIE WRAPPED IN PHYLLO SURROUNDED BY FRESH BERRIES AND SAUCE, SERVED WITH CRUSTY BREAD PIECES  
\$4.50/PERSON

# HORS D'OEUVRES

## PRICED PER PIECE

### HOT

VEGETABLE QUESADILLA WEDGES WITH PICANTE SAUCE AND SOUR CREAM

SWEDISH MEATBALLS

BARBEQUE MEATBALL

MINI QUICHE LORRAINE

TOASTED CHEESE RAVIOLIS WITH MARINARA SAUCE

BEEF EMPANADAS

### COLD

SALMON CANAPÉS

EPIPURE CANAPÉS

HAM AND CHEESE PINWHEELS

APPLE RUMAKI

TUSCAN BRUSCHETTA

CORONETS OF GENOA SALAMI

ROQUEFORT - FILLED CHERRY TOMATOES

ASSORTED FINGER SANDWICHES

**\$75/ 50 PIECES (MINIMUM ORDER OF 50 PIECES PER ITEM)**

### HOT

PAN-FRIED POT STICKERS

MINI CHICKEN WELLINGTONS

NEW MEXICAN POTATO SKINS

FRIED PORK WONTON WITH DIPPING SAUCE

SHRIMP CROSTINI

SEAFOOD STUFFED MUSHROOM CAP

CHICKEN QUESADILLA WEDGES

CHICKEN DRUMMIES

### COLD

FRUIT AND CHEESE KABOBS

PARMESAN BRUSCHETTA WITH RED AND GOLDEN TOMATOES BASIL RELISH

**\$100/50 PIECES (MINIMUM ORDER OF 50 PIECES PER ITEM)**

### HOT

MINI BEEF WELLINGTONS

GORGONZOLA STUFFED MUSHROOM CAPS

COCONUT SHRIMP

SHRIMP EMPANADAS

CHICKEN EMPANADAS

BACON-WRAPPED SCALLOPS

MINI CREAM PUFF STUFFED WITH CHICKEN SALAD

MINI VEGETABLE SAMOSAS

CHICKEN SATE

PORK-FILLED FRIED RAVIOLIS

### COLD

ARTICHOKE AND CREAM CHEESE TARTLET

STRAWBERRY HALVES WITH BOURSIN CHEESE

SMOKED SALMON PINWHEELS

FRUIT SKEWERS

**\$125.00/50 PIECES (MINIMUM ORDER 50 PIECES PER ITEM)**

**HOT**

**BLACK AND WHITE SCALLOPS  
HORSERADISH BEEF MINI ROULADE  
HERBED FINGERLING POTATOES WITH SOUR CREAM AND CAVIAR  
BAY SHRIMP CUCUMBER RONDELLS  
RISOTTO CRAB BALLS  
MINI BRIE EN CROÛTE WITH RASPBERRY SAUCE  
SAUSAGE BITES BROCHETTE  
HOT ARTICHOKE GREEN CHILE GRATIN SERVED WITH TOASTED BREAD ROUNDS**

**COLD**

**ARTICHOKE HEARTS STUFFED WITH PARMESAN CHEESE  
ICED JUMBO SHRIMP WITH COCKTAIL SAUCE AND LEMON WEDGES  
ARTICHOKE BOTTOMS FILLED WITH SALMON MOUSSE  
ASSORTMENT OF SUSHI WITH WASABI AND GINGER SAUCES  
ASSORTED DELUXE CANAPÉS  
FRUIT AND CHEESE SKEWERS  
**\$150/50 PIECES (MINIMUM ORDER 50 PIECES PER ITEM)****

**HOT**

**MINI CRAB CAKES  
CRAB RANGOON**

**COLD**

**STEAK TARTAR CANAPÉ  
SCALLOP MOUSSE BOUCHÉE  
CRABMEAT MOUSSE WRAPPED IN A BELGIAN ENDIVE LEAF BOAT  
ICED SNOW CRAB CLAWS SERVED WITH LEMONS AND RED COCKTAIL SAUCE  
SPANIKOPITA  
**\$250/50 PIECES (MINIMUM ORDER 50 PIECES PER ITEM)****

**HOT**

**GRILLED SHRIMP BROCHETTE  
BEEF TENDERLOIN SATE  
HERB CRUSTED BABY LAMB CHOPS WITH WARM MINT SAUCE  
LOBSTER MEDALLIONS IN A WHITE WINE SAUCE  
**\$300/50 PIECES (MINIMUM ORDER 50 PIECES)****

## **BOX LUNCHES**

### **POPCORN SHRIMP WRAP**

**DELICIOUS POPCORN SHRIMP SALAD WRAP IN A WHOLE WHEAT TORTILLA, SELECTED  
PIECE OF WHOLE FRUIT, CHIPS, HOME-MADE MACADAMIA NUT COOKIE,  
\$14.00/PERSON**

### **VEGETABLE WRAP**

**SLICES OF ZUCCHINI, PEPPERS, ASPARAGUS, LETTUCE, SPROUTS, SMOKED  
PROVOLONE CHEESE AND AVOCADO WRAPPED IN A WHOLE WHEAT TORTILLA,  
ACCOMPANIED BY  
A SELECTED PIECE OF WHOLE FRUIT, CHIPS AND A GRANOLA BAR,  
\$12.50/PERSON**

### **SOUTHERN FRIED CHICKEN**

**TWO PIECES OF HOME-MADE SOUTHERN FRIED CHICKEN, POTATO CHIPS, PIECE OF  
WHOLE FRUIT,  
HOME-MADE CHOCOLATE CHIP COOKIE,  
\$12.75/PERSON**

### **HAM CROISSANT**

**SHAVED BLACK FOREST AND CHEESE CROISSANT  
CHIPS, PIECE OF WHOLE FRUIT  
CHOCOLATE FUDGE BROWNIE WITH NUTS,  
\$12.50/PERSON**

### **TUSCAN TURKEY SANDWICH**

**SMOKED ROASTED TURKEY WITH SUN-DRIED TOMATO AND GARLIC AIOLI,  
PROVOLONE CHEESE, RED ONION, AND LETTUCE, PRESENTED ON A FRESH FRENCH  
ROLL, CHIPS, WHOLE FRUIT  
\$13.25/PERSON**

### **MESQUITE GRILLED BREAST OF CHICKEN SANDWICH**

**SELECTED PLUMP BREAST OF CHICKEN SLOW-COOKED OVER A MESQUITE GRILL,  
SERVED  
ON AN ONION ROLL WITH LETTUCE AND SLICED TOMATO, CARROT STICKS,  
POTATO CHIPS, HOME-MADE WHITE CHOCOLATE CHIP COOKIE,  
\$15.50/PERSON**

### **SANDWICH DUO**

**HALF ROAST BEEF AND HALF HAM AND SWISS CHEESE SANDWICHES WITH LETTUCE  
WHOLE FRESH FRUIT SELECTION, POTATO CHIPS,  
HOME-MADE BUTTER SUGAR COOKIE  
\$11.00/PERSON**

### **AVOCADO AND SPINACH WRAP**

**FRESH MASHED AVOCADO AND SPINACH WRAPPED IN A WHOLE WHEAT TORTILLA,  
CHIPS, PIECE OF WHOLE FRUIT, GRANOLA BAR  
\$9.75/PERSON**

### **HUMMUS AND PEPPERS WRAP**

**HUMMUS AND RED AND GREEN PEPPERS WRAPPED IN A WHOLE WHEAT TORTILLA,  
PIECE OF WHOLE FRUIT, CHIPS, CHOCOLATE BROWNIE  
\$14.50/PERSON**

**BARBEQUE CHICKEN WRAP**

**BARBEQUE CHICKEN, JICAMA SLAW, BLACK BEANS, LETTUCE AND CHEESE WRAPPED  
IN A FLOUR TORTILLA, PIECE OF WHOLE FRUIT, CHIPS,  
HOME-MADE COOKIE  
\$16.00/PERSON**

**TUNA SALAD WRAP**

**FRESH MADE TUNA SALAD, AMERICAN CHEESE, AND LETTUCE WRAPPED IN A FLOUR  
TORTILLA,  
PIECE OF WHOLE FRUIT, CHIPS, BLONDE BROWNIE  
\$9.75/PERSON**

**GREEK VEGETABLES WRAP**

**FETA CHEESE, BLACK OLIVES, SHREDDED ROMAINE LETTUCE, FRESH PLUM  
TOMATOES, DRIZZLED IN  
BALSAMIC VINEGAR, WRAPPED IN A FLOUR TORTILLA,  
PIECE OF WHOLE FRUIT, CHIPS, HOME-MADE COOKIE  
\$11.25/PERSON**

# MID DAY FEEDING

## BUFFETS

### SANDIA FAJITA BAR

MARINATED GRILLED FLANK STEAK AND LIME SPICED CHICKEN, TOPPED WITH SAUTÉED BELL PEPPERS, SWEET RED PEPPERS AND ONIONS, FRESHLY GRATED LONGHORN CHEDDAR CHEESE, ACCOMPANIED BY SOUR CREAM AND HOME-MADE GUACAMOLE, ALL WRAPPED IN A WARM FLOUR TORTILLA. SERVED WITH MEXICAN RICE, REFritos AND CINNAMON-SUGAR DUSTED SWEET TORTILLA CHIPS

\$11.25/PERSON

### CHERRY AND SILVER BARBEQUE YUM-DOWN

SLOW ROASTED PULLED PORK, & BARBEQUED CHICKEN QUARTERS, ALL SMOTHERED IN OUR SPICY CHIPOTLE BARBEQUE SAUCE, SERVED WITH BAKED BEANS, POTATO SALAD, COLESLAW, CORN-ON-THE-COB, JALAPEÑO CORNBREAD AND BUTTER, AND FRESH BAKED PECAN PIE

\$27.50/PERSON

### NEW MEXICAN BUFFET

CHEESE AND CHICKEN GREEN CHILE ENCHILADAS, ROASTED GREEN CHILE AND CHEESE QUESADILLAS, ENSALATA WITH ASSORTED DRESSINGS, CHICKEN AND BEEF FAJITAS WITH GRILLED SWEET RED AND GREEN BELL PEPPERS, ONIONS, ACCOMPANIED BY SOUR CREAM, PICO DE GALLO AND GUACAMOLE, WARMED FLOUR TORTILLAS, REFritos, MEXICAN RICE, LETTUCE, GRATED CHEESE, DICED TOMATOES AND ONIONS, JALAPEÑO CORN BREAD, CHURROS WITH DIPPING SAUCE

\$24.50/PERSON

### LOBO GRILL BUFFET

TOSSED GREEN SALAD WITH TWO DRESSINGS, COLE SLAW AND PASTA SALAD, SIX OUNCE GRILLED ANGUS BEEF HAMBURGERS, HOT DOG BAR WITH CHILI CON CARNE, AND SAUERKRAUT, GRILLED CHICKEN BREASTS, WITH SLICED TOMATOES, ONIONS, LETTUCE AND PICKLES, ACCOMPANIED BY ASSORTED BUNS AND ROLLS, CONDIMENTS, BOSTON BAKED BEANS, BAKED POTATO BAR WITH BUTTER, SOUR CREAM, BACON BITS, SHREDDED CHEESE, AND SCALLIONS. FINISH WITH A YUMMY BLONDE BROWNIE.

\$20.50/PERSON

## **PLATED COLD LUNCHEONS**

### **LUCY'S COBB SALAD**

**MIXED GREEN SALAD WITH DICED CHICKEN, TOMATO, BACON, CHOPPED BOILED EGG,  
SHREDDED**

**CHEDDAR CHEESE AND AVOCADO**

**SERVED WITH A CREAMY BLEU CHEESE DRESSING, ROLLS AND BUTTER  
HOME-STYLE CARROT CAKE WITH WALNUTS AND CREAM CHEESE FROSTING**

**\$9.50/PERSON**

### **LOUIE'S GRILLED CHICKEN CAESAR SALAD**

**BALSAMIC MARINATED CHAR-GRILLED CHICKEN BREAST SERVED ON A BED OF CRISP  
ROMAINE LETTUCE,**

**CAESAR DRESSING, GRATED PARMESAN CHEESE AND GARLIC CRÔUTONS  
ROLLS AND BUTTER**

**KENTUCKY BOURBON PECAN & CHOCOLATE CHIP PIE**

**\$16.50/PERSON**

### **LUIGI LOBO'S ITALIAN SUBMARINE SANDWICH**

**PEPPERONI, GENOA SALAMI, CAPICOLA HAM, PROVOLONE CHEESE,  
SERVED WITH LETTUCE AND SLICED TOMATO ON AN ITALIAN HOAGIE ROLL,  
OIL AND VINEGAR SERVED ON THE SIDE,**

**ZESTY PASTA SALAD,  
CHOCOLATE BROWNIE**

**\$16.50/PERSON**

### **DELI PLATTER**

**SLICES OF ROAST BEEF, TURKEY BREAST, HAM,  
SWISS AND CHEDDAR CHEESES**

**ASSORTED SLICED BREADS AND ROLLS**

**CONDIMENTS, LETTUCE, POTATO SALAD, COLE SLAW, CHIPS  
HOME-MADE CHOCOLATE CHIP COOKIES**

**\$12.50/PERSON**

### **SOUTHWESTERN GRILLED CHICKEN SANDWICH**

**MARINATED GRILLED CHICKEN BREAST WITH SWEET RED PEPPERS, GREEN  
CHILE,**

**MONTEREY JACK CHEESE SERVED ON A KAISER ROLL, CHIPS,  
BLONDE BROWNIE**

**\$14.00/PERSON**

### **EL PUERCO**

**ROASTED PULLED BARBEQUE PORK, BABY SWISS CHEESE, AND YELLOW MUSTARD  
AND SLICED PICKLE, SERVED ON CRUSTY ITALIAN BREAD,**

**JICAMA SLAW**

**DULCE DE LECHE CHEESECAKE**

**\$14.50/PERSON**

## PLATED HOT LUNCHEONS

SLICED ROAST BEEF WITH BORDELAISE SAUCE  
TENDER LEAVES OF BABY BIBB WITH PROSCIUTTO AND MANDARIN SECTIONS WITH A  
CREAMY GARLIC DRESSING  
GARLIC MASHED POTATOES AND SEASONAL VEGETABLES  
ROLLS AND BUTTER  
CHOCOLATE MOUSSE CAKE  
\$17.50/PERSON

GRILLED CHICKEN BREAST SERVED OVER ROTINI PASTA  
WITH A ROASTED GARLIC AND PESTO SAUCE, PECORINO ROMANO CHEESE AND  
A  
TRIUMVIRATE OF YELLOW, RED AND GREEN PEPPERS,  
MEDITERRANEAN VEGETABLES, CAPERS AND OLIVES TOSSED IN A RED WINE  
AND GARLIC VINAIGRETTE  
PARMESAN FOCACCIA  
TIRA MISU  
\$15.50/PERSON

ROAST PORK LOIN CHIMAYO STYLE  
BEEFSTEAK TOMATO AND FRESH MOZZARELLA, BASIL VIRGIN OLIVE OIL  
BLENDED WILD AND BROWN RICE, CHEF'S CHOICE OF SEASONAL VEGETABLES  
ROLLS AND BUTTER  
STRAWBERRY LA BOMBA  
\$18.50/PERSON

SPANISH GRILLED SALMON  
MIXED SALAD GREEN WITH HONEY BALSAMIC DRESSING  
GREEN BEANS ALMONDINE  
PARMESAN RISOTTO  
ROLLS AND BUTTER  
TRES LECHES CAKE  
\$21.75/PERSON

PECAN CRUSTED CHICKEN  
MIXED GREENS SALAD WITH DRESSING  
GARLIC MASHED POTATOES  
VEGETABLES DU CHEF  
ROLLS AND BUTTER  
STRAWBERRY MOUSSE  
\$21.75/PERSON

PETIT FILET MIGNON AU JUS  
MESCLUN GREENS WITH DRESSING  
SCALLOPED POTATOES  
JULIENNE VEGETABLES  
ROLLS AND BUTTER  
DESSERT SAMPLE  
\$27.50/PERSON

PENNE PASTA WITH GRILLED VEGETABLES IN A PESTO SAUCE  
TRADITIONAL CAESAR SALAD  
PARISIAN BREAD  
APPLE STRUDEL  
\$12.00/PERSON

## **DINNER BUFFETS**

### **SUNSET OVER THE SANDIAS**

TOMATO BISQUE  
MIXED GREEN SALAD  
WITH BALSAMIC VINAIGRETTE AND RANCH DRESSINGS  
GRILLED HERBED CHICKEN BREAST  
SWEET CORN, MEDLEY OF VEGETABLES, RED BLISS ROASTED POTATOES  
DINNER ROLLS AND BUTTER  
SELECTION OF CAKES, PIES AND TORTES  
\$39.00/PERSON

### **THE RIO GRANDE FISHERMAN'S DREAM**

NEW ENGLAND CLAM CHOWDER  
TOSSED GREEN SALAD WITH CRÔUTONS WITH RED ONIONS SERVED WITH A CREAMY  
GARLIC DRESSING  
SWEET POTATO SALAD AND A VEGETABLE MEDLEY  
STEAMED MUSSELS WITH ROASTED GARLIC BUTTER SAUCE  
SHRIMP SCAMPI  
DINNER ROLLS AND BUTTER  
SELECTION OF CAKES, PIES AND TORTES  
\$32.00/PERSON

### **NEW MEXICO VAQUERO**

MIXED GREEN SALAD BAR WITH CHOICE OF DRESSINGS AND TOPPINGS  
SIX OUNCE NEW YORK STRIP STEAK  
GRILLED CHICKEN BREAST CILANTRO  
GRILLED CORN ON THE COB  
PINTO BEANS BAKED WITH BACON STRIPS  
BAKED POTATO BAR WITH ALL THE "FIXIN'S"  
JALAPEÑO CORNBREAD AND FLOUR TORTILLAS  
TRES LECHES CAKE  
\$31.00/PERSON

### **MEDITERRANEAN CRUISE ACROSS ELEPHANT BUTTE**

MARINATED GRILLED VEGETABLES WITH FRESH BASIL AND BALSAMIC  
VINAIGRETTE  
RADICCHIO AND ROMAINE LETTUCE SERVED WITH PIÑON NUTS AND DIJON  
DRESSING  
ANTIPASTO SALAD WITH MARINATE SALAMI, PEPPERONI, PROVOLONE CHEESE,  
PEPPERONCINI, OLIVES, SWEET RED PEPPERS AND TOMATOES  
GREEK-STYLE POTATO SALAD WITH PESTO SAUCE  
TUSCAN STYLE GRILLED TUNA STEAK WITH LEMON, OLIVE OIL AND ROSEMARY  
TRI-COLOR TORTELLINI WITH ALFREDDO AND MARINARA SAUCE  
VEGETABLE RATATOUILLE, CREAMY HERB RISOTTO  
DISPLAY OF GARLIC BREAD, FOCACCIA AND BREADSTICKS  
CANNOLIS  
\$26.00/PERSON

## **PLATED DINNERS**

### **HERB STUFFED ROASTED PORK LOIN SERVED WITH A PORT, MUSHROOM & SHALLOT REDUCTION SAUCE**

FRESH GREEN SALAD WITH CHOICE OF TWO DRESSINGS  
POTATOES ANNA, ROASTED BALSAMIC VEGETABLE MEDLEY  
ROLLS & BUTTER  
WILD BERRY CHARLOTTE  
\$19.50/PERSON

### **PETITE FILET MIGNON ENCRUSTED WITH GORGONZOLA CHEESE**

GRILLED FIVE OUNCE PETITE FILET MIGNON ENCRUSTED WITH GORGONZOLA  
CHEESE DRIZZLED  
WITH A CABERNET SAUCE  
BABY BUTTER LETTUCE TOPPED WITH PINE NUTS, HEARTS OF PALM WITH  
POPPY SEED VINAIGRETTE, OVEN-ROASTED BABY VEGETABLES, ROASTED  
YUKON GOLD POTATO  
ROLLS AND BUTTER,  
BAILEY'S COFFEE CHEESECAKE  
\$32.00/PERSON

### **TEQUILA SHRIMP**

TEQUILA-LIME MARINATED SHRIMP STIR-FRIED WITH CHIPOTLE, SIMMERED WITH  
BBQ SAUCE AND CHILI SEASONINGS, SERVED ON A BED OF FETTUCCINI  
MIXED GARDEN GREEN SALAD WITH CHIPOTLE RANCH DRESSING,  
ROASTED ZUCCHINI  
ROLLS & BUTTER  
BIZCOCHITOS & CHURROS  
\$13.50/PERSON

### **STUFFED CORNISH GAME HEN**

ROASTED CORNISH GAME HEN WITH WILD RICE AND HAZELNUT STUFFING  
CALIFORNIA MESCLUN GREENS SALAD WITH DRESSING  
COLLARD GREENS SIMMERED IN HAM BROTH WITH ONION, HOT PEPPER  
SAUCE, SUGAR AND VINEGAR  
ROLLS & BUTTER  
PECAN PIE  
\$22.75/PERSON

### **TZATZIKI BEEF BROCHETTE**

GRILLED BEEF AND TOMATO SKEWERS BRUSHED WITH RED HOT MARINADE  
AND SERVED WITH A TANGY GREEK TZATZIKI YOGURT SAUCE  
ANTIPASTO SALAD  
SPINACH & RICE PILAF  
BREAD BASKET & BUTTER  
FRUIT TART  
\$16.50/PERSON

### **CHICKEN PROSCIUTTO WITH FONTINA CHEESE AND ROASTED GARLIC SAUCE**

MIXED GARDEN GREEN SALAD WITH BLEU CHEESE DRESSING  
GRILLED SEASONAL VEGETABLES, ORZO PASTA WITH BASIL AND TOMATOES  
ROLLS & BUTTER  
SEASONAL BERRY SHORTCAKE  
\$26.00/PERSON

**SHRIMP FETTUCCINE**

FETTUCCINE TOSSED WITH GARLIC SHRIMP, MUSHROOMS, GARDEN PEAS, AND  
A CREAMY SAUCE  
ITALIAN TOMATOES WITH FRESH MOZZARELLA, CRACKED BLACK PEPPER WITH  
VIRGIN OLIVE OIL  
ROLLS & BUTTER  
FLORIDA KEY LIME PIE  
\$26.00/PER SON

**STEAK AU POIVRE**

TEN OUNCE RIB EYE STEAK SERVED DRENCHED IN A PEPPERCORN SAUCE  
TOSSED GARDEN SALAD WITH CHOICE OF TWO DRESSINGS  
OVEN-ROASTED POTATO WEDGES SEASONED WITH GARLIC AND HERBS  
NAPA VALLEY MEDLEY OF SAUTÉED VEGETABLES  
ROLLS & BUTTER  
APPLE PIE  
\$27.00/PERSON

**CHICKEN OSSO BUCCO**

CHICKEN QUARTERS BRAISED IN A WHITE WINE SAUCE WITH TOMATO, ONION  
AND HERBS  
CALIFORNIA GARDEN GREEN SALAD  
BASMATI RICE WITH TOASTED ALMONDS  
ROASTED ROOT VEGETABLES  
ROLLS & BUTTER  
CHOCOLATE & RASPBERRY TORTE  
\$25.25/PERSON

**SHRIMP SCAMPI**

BABY SHRIMP SAUTÉED IN OLIVE OIL WITH GARLIC, OREGANO AND FRESH  
GRATED LEMON ZEST, SERVED OVER A BED OF ANGEL HAIR PASTA  
MIXED GARDEN GREENS WITH BALSAMIC VINEGAR DRESSING  
CAVATELLI & BROCCOLI PASTA SALAD  
HERB SEASONED BREADSTICKS  
STUFFED SWEET CANNOLIS  
\$17.50/PERSON

## **SPECIAL ADD-ONS**

### **MASHED POTATO BAR**

**FRESHLY MASHED POTATOES WITH THE FOLLOWING TOPPINGS:**

**CHEESE SAUCE, MARINARA SAUCE, ENCHILADA SAUCE, HOT CAYENNE PEPPER SAUCE, CHICKEN**

**NUGGETS, SEASONED GROUND BEEF, BARBEQUED PORK, HOISIN SAUCED PORK LOIN, BACON, BEEF MEATBALLS, BROCCOLI CROWNS, SAUTÉED ONION, GREEN PEPPERS, JULIENNED BALSAMIC EGG PLANT, ZUCCHINI, RED PEPPERS, STEAMED CORN KERNELS, FRIZZLED YELLOW ONIONS, BLACK BEANS, GRATED CHEDDAR JACK CHEESE, BLEU CHEESE CRUMBLES, GRATED PARMESAN CHEESE, BASIL, CILANTRO, PARSLEY, SCALLIONS, GRANULATED GARLIC AND CHICKEN GRAVY.**

**\$6.00/PERSON**

### **BAKED POTATO BAR**

**BAKED IDAHO POTATOES & BAKED SWEET POTATOES, SERVED WITH THE FOLLOWING TOPPINGS:**

**CHILI BEEF, CHEESE SAUCE, BROCCOLI CROWNS, BUTTON MUSHROOMS, WHIPPED BUTTER, SOUR CREAM, CHIVES, BACON BITS, SALSA, SCALLIONS, GRATED CHEDDAR CHEESE, SALSA AND ONIONS.**

**\$5.00/PERSON**

### **ICE CREAM SUNDAE BAR**

**CHOCOLATE, VANILLA, STRAWBERRY ICE CREAM AND RAINBOW SORBET, SERVICE WITH THE FOLLOWING TOPPINGS: HOT FUDGE SAUCE, BUTTERSCOTCH SAUCE, WHIPPED CREAM TOPPING, STRAWBERRY TOPPING, MARSHMALLOW TOPPING, CRUSHED SWEET PINEAPPLE, CHOCOLATE JIMMIES, MARASCHINO CHERRIES, SHREDDED COCONUT, NUTS AND SEMI-SWEET CHOCOLATE CHIPS.**

**\$6.00/PERSON**

## **BEVERAGES**

**COFFEE, DECAF - \$27.00/GALLON (SERVES 20)**  
**HOT CHOCOLATE - \$27.00/GALLON (SERVES 20)**  
**HOT TEA - \$27.00/GALLON (SERVES 20)**  
**ASSORTED HOT TEAS - \$57.00/GALLON (SERVES 20)**  
**ICED TEA - \$27.00/GALLON**  
**LEMONADE - \$27.00/GALLON**  
**ASSORTED JUICES - \$3.50/EACH**  
**ASSORTED SOFT DRINKS - \$3.50/EACH**  
**BOTTLED WATER - \$3.50/EACH**

# **SWEET TOOTH**

**ASSORTED GIANT HOMEMADE COOKIE SELECTION  
\$14.50/DOZEN**

**CHOCOLATE BROWNIES  
\$14.50/DOZEN**

**BLONDE BROWNIES  
\$14.50/DOZEN**

**ASSORTED PETIT FOURS TRAY  
\$15.00/DOZEN**

**APPLE PIE  
\$4.50/PERSON**

**CHOCOLATE SEDUCTION CAKE  
\$4.75/PERSON**

**WHOLE FRUIT BASKET  
\$3.00/PIECE**

**CHOCOLATE COVERED STRAWBERRIES  
\$1.50/PIECE**

**ASSORTED DESSERT BARS  
\$3.75/PERSON**

**ASSORTED CHEF'S SELECTION DESSERTS  
\$6.25/PERSON**

# **VEGETARIAN OPTIONS**

**THREE CHEESE PIZZA  
\$8.95/PERSON**

**STUFFED PORTABELLA MUSHROOM  
\$12.95/PERSON**

**CHEESE STUFFED RAVIOLI WITH MARINARA SAUCE  
\$11.95/PERSON**

**TOSSED GREEN SALAD WITH GARBANZO BEANS, CROUTONS AND A CHOICE OF  
DRESSING  
\$5.95/PERSON**

**CHEESE QUESADILLA  
\$8.95/PERSON**

**BOCA BURGER (SOY BASED)  
\$8.95/PERSON**

**FRUIT AND CHEESE SAMPLER  
\$7.95/PERSON**

**SUN DRIED TOMATOES WITH REGGIANO CHEESE ON CRUSTINI  
\$7.95/PERSON**

**GLUTEN-FREE OPTIONS ARE ALSO AVAILABLE**

# CATERING INFORMATION

## **GUEST COUNTS**

AT THE TIME OF THE ORIGINAL BOOKING OF AN EVENT, YOU WILL BE ASKED FOR AN ESTIMATED COUNT OF ATTENDEES. A FINAL GUEST COUNT IS REQUIRED SEVENTY-TWO HOURS IN ADVANCE OF SERVICE. OUR KITCHEN WILL PREPARE 5% OVER YOUR FINAL GUEST COUNT IN ORDER TO BE PREPARED FOR YOUR UNEXPECTED GUESTS. AFTER THAT TIME, YOU MAY INCREASE YOUR FINAL GUARANTEE BUT YOU MAY NOT DECREASE IT. THE FINAL BILL WILL BE CHARGED BASED UPON YOUR FINAL GUARANTEE, YOUR ORIGINAL ESTIMATED COUNT OF GUESTS (IF YOU HAVE FAILED TO GIVE US A FINAL GUARANTEE COUNT), OR THE ACTUAL NUMBER OF GUESTS SERVED, WHICHEVER IS HIGHER.

## **MENU SELECTIONS**

YOU WILL ALSO BE ASKED TO FINALIZE YOUR MENU SELECTIONS WITH US FIVE BUSINESS DAYS IN ADVANCE OF YOUR EVENT. AT THAT TIME, OUR KITCHEN WILL ORDER FROM OUR SUPPLIERS TO FULFILL YOUR REQUESTS. AFTER THAT TIME, WE ARE DELIGHTED TO ADD TO YOUR MENU SELECTIONS AND WILL TRY TO ACCOMMODATE CHANGES IN YOUR MENU SELECTIONS, BUT A CANCELLATION OF YOUR SERVICE WILL RESULT IN BILLING FOR THE ENTIRE OR PARTIAL COST OF THE EVENT. PLEASE LET US KNOW ABOUT ANY SPECIAL MENU REQUESTS YOU MAY HAVE FOR YOUR ATTENDEES. WE CAN ACCOMMODATE SPECIAL DIETARY NEEDS AND DO IT MUCH BETTER WHEN WE HAVE ADVANCED NOTICE. ALSO, WE OFFER OUR SERVICES TO DESIGN A SPECIAL MENU FOR YOUR EVENT.

## **TAX & SERVICE CHARGES**

ALL FOOD AND BEVERAGE IS SUBJECT WITH THE EXCEPTION OF THOSE WITH TAX EXEMPT CERTIFICATES ON FILE WITH OUR OFFICE. THE TAX CHARGED WILL INCLUDE STATE AND LOCAL TAXES OF THE VENUE. WE ALSO CHARGE AN 18% SERVICE CHARGE WHICH IS THE UNIVERSITY OF NEW MEXICO'S FEE.

## **PAYMENT**

SODEXO - UNM SPORTS AND LEISURE DOES NOT DIRECT BILL, BUT ACCEPTS THE FOLLOWING FORMS OF PRE-PAYMENT: CREDIT CARD AND CASH. YOUR CREDIT CARD ON FILE WILL BE CHARGED FOR ADD-ONS AND ATTENDEE INCREASES. PURCHASE ORDER PAYMENTS ARE FOR ON-CAMPUS GROUPS ONLY. FOR PAYMENTS MADE WITH A PURCHASE ORDER, A PO NUMBER MUST BE RECEIVED BEFORE SERVICE CAN BE PROVIDED.

## **LINEN SERVICE/CHINA SERVICE/SILVERWARE SERVICE**

BUFFET AND BEVERAGE TABLES WILL BE COVERED WITH LINEN AT NO ADDITIONAL COST TO YOU. ADDITIONAL LINEN FOR YOUR DINING TABLES AND OTHER REQUIREMENTS WILL BE AVAILABLE FOR \$10.00/TABLECLOTH. LINEN

## **NAPKINS/CHINA/SILVERWARE**

THIS WILL BE INCLUDED WITH ALL APPROPRIATE SIT-DOWN AND FORMAL EVENTS. AT SOME EVENTS, INCLUDING OUTDOOR AND CASUAL EVENTS, PAPER NAPKINS AND DISPOSABLES WILL BE THE APPROPRIATE CHOICE.

## **CENTERPIECES/CANDLES/DECORATIONS/PROPS**

SPECIAL ARRANGEMENTS CAN BE MADE FOR CENTERPIECES, CANDLES, DECORATIONS, FOUNTAINS, FLOWERS, PROPS AND OTHER ITEMS WHICH WILL ENHANCE YOUR EVENT. WE WANT YOUR EVENT TO BE THE BEST IT CAN BE AND WE ARE DELIGHTED TO MAKE SUGGESTIONS AND TO SECURE ITEMS WHICH WILL ADD TO THE ATMOSPHERE AND THEME OF YOUR EVENT. ALL ADDITIONAL COSTS WILL BE DISCUSSED WITH YOU AND AGREED TO BY YOU IN ADVANCE OF YOUR EVENT.