

*Catering
Temptations
2010-2011*

El hambre hace salir el lobo de la cueva
Hunger makes the Lobo leave the cave



- 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
\$13.50/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 Yogurts, 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
\$13.95/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

Small [serves 15] \$40

Medium [serves 30] \$80

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

Small [serves 15] \$35

Medium [serves 30] \$70

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

Small [serves 15] \$35

Medium [serves 30] \$65

Large [serves 45] \$90

Lobos' Favorite ~ Chips and Salsa

Roasted Tomatillos and Green Chile Blended with Roasted Red Tomatoes, Onions, Lime Juice, and Cilantro, Served with Corn Tortilla Chips

Small [serves 15] \$30

Medium [serves 30] \$60

Large [serves 60] \$120

Fiesta Guacamole and Chips

Fresh Avocados, Diced Onions, Tomatoes, Cilantro, Green Chile and a Blend of Mexican Seasonings, Served with Corn Tortilla Chips

Small [serves 15] \$52

Medium [serves 30] \$100

Large [serve 60] \$200

Hot Queso Dip

A Rich and Creamy Blend of Warm Cheeses, Green Chile, Onions and Tomatoes, Served with Corn Tortilla Chips

Small [serves 15] \$48

Medium [serves 30] \$95

Large [serves 60] \$185

Artichoke & Spinach Dip
Artichoke Hearts combined with Fresh Spinach and
Parmesan Cheese, Slowly Baked and Served with Tortilla Chips
Small [serves 15] \$65
Medium [serves 30] \$120
Large [serves 60] \$240

Hors d'oeuvres Displays

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
Small [serves 15] \$45
Medium [serves 30] \$90
Large [serves 60] \$180

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
Small [serves 15] \$50
Medium [serves 30] \$100
Large [serves 60] \$200

South Valley Farmer's Harvest
A Cascade of Garden Vegetables Accompanied by an Herb Dip
Small [serves 15] \$35
Medium [serves 30] \$70
Large [serves 60] \$140

Uptown Crudité
Baby Zucchini, Red and Green Julienned Peppers, Baby Squash, Snow Pea Pods,
Crunchy Whole Green Beans, Blanched Asparagus Spears, Jicama Accompanied by
An Onion Cheese and Bacon Ranch Dips
Small [serves 15] \$45
Medium [serves 30] \$90
Large [serves 60] \$180

Chef's Fruit Platter
Chef's Selection of Irresistible Seasonal Fresh Fruits Served
Small [serves 15] \$45
Medium [serves 30] \$90
Large [serves 60] \$180

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

\$8.95/person



Hot Appetizers or Light Lunch

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

\$10.00/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

\$5.00/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 Green Chile Salsa, Sour Cream and Guacamole

\$5.50/person

Ultimo 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

\$8.00/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

\$6.00/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

Barbeque/Swedish/Sweet and Sour Meatballs

Mini Quiche Lorraine

Toasted Cheese Raviolis with Marinara Sauce

Beef Empanadas

\$75/50 Pieces (Minimum Order of 50 Pieces per Item)

Cold

Salmon Canapés

Epicure 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 Drumsticks

\$100/50 Pieces (Minimum Order of 50 Pieces per Item)

Cold

Fruit and Cheese Kabobs

Parmesan Bruschetta with Red and Golden Tomatoes Basil Relish

Blanched Asparagus Spears Wrapped in Sliced Prosciutto

\$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

\$125.00/50 Pieces (Minimum Order 50 Pieces per Item)

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

\$150/50 Pieces (Minimum Order 50 Pieces per Item)

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

\$250/50 Pieces (Minimum Order 50 Pieces per Item)

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

Designed to be Grab-n-Go or Drop Offs

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,

\$13.75/person

Ham Croissant

Shaved Black Forest and Cheese Croissant
Chips, Piece of Whole Fruit

Chocolate Fudge Brownie with Nuts,

\$13.50/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,
\$13.50/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

Sandía Fajita Bar

Marinated Grilled Flank Steak OR 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
\$13.50/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
\$19.50/person

TOUCH-DOWN!

Grilled Hamburgers and Hot Dogs, All the condiments you need, Cole Slaw, Potato Chips, Chocolate Chip Cookies
\$12.50/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
\$18.50/person

Lobo Grill Buffet

Tossed Green Salad with Two Dressings, Cole Slaw and Pasta Salad, Six Ounce Grilled Angus Beef Hamburgers, Hot Dogs, Grilled Chicken Breasts, with Sliced Tomatoes, Onions, Lettuce and Pickles, Accompanied by Assorted Buns and Rolls, Condiments, Boston Baked Beans, German Potato Salad, Finish with a Yummy Blonde Brownie.
\$17.00/person

Taco Bar

Spicy Chicken Breast Slices and Ground Meat, Served with Hard Corn Tortillas, Accompanied by Shredded Lettuce, Diced Tomatoes, Grated Longhorn Cheddar Cheese, and Salsa. Frijoles Borrachos and New Mexican Jalapeño Rice, Finished with Cinnamon Sugar Dusted Crispas.
\$13.00/person

Plated Cold Luncheons

Can Also be Served Buffet Style

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

\$10.00/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 Croutons
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

Can Also be served Buffet Style

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
\$20.50/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
Garden Greens served with Dressing
Tira Misu
\$19.50/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
\$20.50/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
\$19.75/person

Petit Filet Mignon au Jus
Mesclun Greens with Dressing
Scalloped Potatoes
Julienne Vegetables
Rolls and Butter
Dessert Sample
\$25.50/person

Penne Pasta with Grilled Vegetables in a Pesto Sauce
Traditional Caesar Salad
Parisian Bread
Apple Strudel
\$14.00/person

Pasta Bar
Chicken Alfredo served over Penne Pasta
Meat Marinara Sauce served over Bowtie Pasta
Garden Green Salad with Dressing
Garlic Stick
Cookie
\$12.50/person

Sliced Flank Steak in a Mushroom Demi Glace Sauce
Garlic Mashed Potatoes
Garden Green Salad with Dressing
Vegetables du Chef
Rolls and Butter
Chocolate and Blonde Brownies
\$20.50/person

Dinner Buffets

Sunset Over the Sandias

Tomato Bisque
Mixed Green Salad
With Balsamic Vinaigrette and Ranch Dressings
Grilled Herbed Chicken Breast
Medley of Vegetables, Red Bliss Roasted Potatoes
Dinner Rolls and Butter
Pecan Pie
\$21.00/person

The Rio Grande Fisherman's Dream

New England Clam Chowder
Tossed Green Salad with Croutons 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
Ice Cream Sundae Station
\$27.00/person

New Mexico Vaquero

Mixed Green Salad Bar with Choice of Dressings and Toppings
Eight Ounce New York Strip Steak
Grilled Chicken Breast Cilantro
Grilled Corn on the Cob
Frijoles Borrachos
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 Alfredo 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
\$21.50/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, Herb Roasted Yukon Gold Potatoes
Rolls and Butter,
Bailey's Coffee Cheesecake
\$32.00/person

Tequila Shrimp

Tequila-Lime Marinated Shrimp Stir-Fried with Chipotle, Served on a Bed of Fettuccini
Mixed Garden Green Salad with Chipotle Ranch Dressing,
Roasted Zucchini
Rolls & Butter
Bizcochitos & Churros
\$19.00/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

\$18.50/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

\$22.00/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

\$24.00/person

Steak Au Poivre

Eight 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

\$19.50/person



Special Add-Ons...just for fun!

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: Broccoli Crowns, Whipped Butter, Sour Cream, Chives, Bacon Bits, Salsa, Scallions, Grated Cheddar Cheese, and Salsa.

\$4.00/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 - \$28.00/gallon (serves 20)

Hot Chocolate - \$28.00/gallon (serves 20)

Hot Tea - \$28.00/gallon (serves 20)

Assorted Hot Teas - \$28.00/gallon (serves 20)

Iced Tea - \$28.00/gallon

Lemonade - \$28.00/gallon

Lemonata - \$32.00/gallon

Non-Alcoholic Sangria - \$28.00/gallon

Assorted Juices - \$3.50/each

Assorted Juices - Orange, Apple, Cranberry - \$28.00/gallon

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

Cupcake Assortment

\$4.00/cupcake

Build Your Own Cupcake Bar

\$3.00/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. After that time, you may increase your final guarantee but you may not decrease it. Our kitchen will prepare 5% over your final guest count in order to be prepared for your unexpected guests. 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 to sales tax (7.0%) with the exception of those with Tax Exempt Certificates on file with our office. The sales tax includes state and local taxes of the venue. An 18% Service Charge will be added to all invoices.

Gratuity for Your Servers

If you feel your servers have provided excellent service to you and your guests, you may add a gratuity to your Banquet Event Order/Invoice at the end of your event. Your gratuity will go directly to your servers with their sincere thank you for recognizing their efforts on your behalf.

Payment

Sodexo - UNM Sports and Leisure regrets that we can not direct bill, but accepts the following forms of pre-payment: Credit Cards, Business Checks, with at least a five business day prepayment to allow check to clear your bank, 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 clothing requirements will be available for \$15.00/tablecloth.

Table skirting is available for \$15.00/skirt. China, silverware and glass stemware upgrade service is available on all menus for an additional charge of \$2.50/person.

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.

Due to health concerns, we can not allow food left over from your event to be taken away by guests. When food leaves our immediate control we can not guarantee that it is being properly handled and stored and therefore our insurance company allows no food to be carried out by our guests.