



# BANQUET MENU 2026





# BREAKFAST BUFFETS

INCLUDES PLATTER OF FRESHLY SLICED SEASONAL FRUIT,  
CHILLED FRUIT JUICES, ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE

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## LA FONDA 39

harvey house french toast, buttermilk pancakes, warm maple syrup,  
eggs benedict, scrambled eggs, grilled breakfast potatoes,  
applewood-smoked bacon, sausage links, assorted breakfast breads,  
individual assorted fruit yogurts



## SANTA FE 36

scrambled eggs, red chile, pork chorizo, asadero cheese,  
grilled breakfast potatoes, applewood-smoked bacon,  
warm flour and corn tortillas, assorted breakfast breads



## HEALTHY START 38

blueberry muffins, granola, oatmeal, low-fat milk, individual  
assorted fruit yogurts, scrambled eggs, tomatoes, bell peppers,  
bacon, turkey sausage patties, avocado toast with tomato jam,  
cherry tomatoes, arugula, english muffin



## NEW MEXICO 43

scrambled eggs, blue corn pancakes, steel-cut oatmeal with milk, brown sugar,  
local honey toasted almonds, blueberries, applewood-smoked bacon,  
sausage links, scrambled eggs, assorted breakfast breads, individual assorted fruit yogurts

### **\*\* PREPARED TO ORDER OMELETTES**

whole eggs, egg whites, eggbeaters, diced ham, smoked salmon, chopped bacon,  
shredded cheddar, swiss cheeses, peppers onions, spinach, tomatoes, mushrooms

**\*\*150 chef attendant fee. chef attendant required. one attendant per 75 guests**



## DELUXE CONTINENTAL 32

flaky croissants, assorted muffins, cinnamon rolls, cheese and fruit danishes,  
scones, english muffins, assorted bagels, cream cheese, fruit preserves,  
butter, honey, individual assorted fruit yogurts



# BREAKFAST ENHANCEMENTS

ONLY AVAILABLE AS AN ADD-ON TO A BREAKFAST BUFFET

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- ▷▷▷ HOUSEMADE OATMEAL 14  
with milk, brown sugar, local honey, toasted almonds, blueberries
- ▷▷▷ HANDHELD BREAKFAST BURRITO 15  
farm-fresh scrambled eggs, sausage, potatoes, cheddar cheese, sides of new mexico red and green chile
- ▷▷▷ BELGIAN WAFFLE 16  
fresh belgian waffles, strawberries, blueberries, sliced bananas, whipped cream, pecans, warm maple syrup
- ▷▷▷ TRADITIONAL BAGEL BAR 14  
warm assorted bagels, cream cheese, lox, red onions, sliced tomatoes, capers
- ▷▷▷ BREAKFAST BISCUITS SANDWICHES 13  
buttermilk biscuits, scrambled eggs, american cheese, canadian bacon
- ▷▷▷ DONUT WALL 11  
locally made artisan donuts
- ▷▷▷ MINI AVOCADO TOAST 20  
tomato jam, avocado, cherry tomatoes, arugula, english muffin
- ▷▷▷ CHARCUTERIE BOARD 31  
prosciutto, hard salami, spanish chorizo, jamon serrano, duck pate, marcona almonds, grainy mustard, gherkins, fig jam, artisan crackers, french bread

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# BRUNCH BUFFET

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## ▷▷ LA FONDA BRUNCH 86

### TOMATO SALAD

mozzarella, petite greens, balsamic syrup, olive oil

### SEASONAL FRUIT SALAD

### FRESH FROM THE BAKERY

assorted muffins, pastries, scones, whipped butter, preserves

### YOGURT, GRANOLA, FRESH SEASONAL BERRIES

### CARVED PRIME RIB\*\*

au jus, creamy horseradish

**\*\* 150 chef attendant fee. chef attendant required. one attendant per 75 guests**

### BAGEL BAR

assorted bagels, assorted cream cheese, arugula, pickled onions, regular onions, capers, smoked salmon

### SCRAMBLED EGGS AND EGGS BENEDICT

grilled breakfast potatoes, steamed asparagus with hollandaise

### MINI AVOCADO TOAST

tomato jam, avocado, scrambled eggs, cherry tomatoes, arugula, english muffin

### BRIOCHE FRENCH TOAST

maple syrup, applewood-smoked bacon and farm fresh sausage

### CHICKEN AND WAFFLES

buttermilk waffles, fried chicken tenders, applewood-smoked bacon, sausage gravy, maple syrup, whipped butter, chives

### DESSERTS

fudge brownies, assorted mini cheesecakes, fresh baked cookies, chocolate dipped strawberries



# BREAKS

## ▷▷▷ ALL DAY BREAK PLAN 85

BREAKFAST BUFFET OF YOUR CHOICE

**\*excluding the new mexico**

MID-MORNING BEVERAGE REFRESH

locally roasted regular and decaffeinated coffee, assorted hot herbal and black teas

LUNCH BUFFET OF YOUR CHOICE

AFTERNOON BREAK

assorted cookies, fudge brownies, potato chips, assorted soft drinks, still and sparkling waters,  
locally roasted regular and decaffeinated coffee, assorted hot herbal and black teas



### BAKED GOODS BY THE DOZEN

LEMON BARS 49

RASPBERRY LEMON BARS 49  
(VEGAN)

CHEESE AND FRUIT DANISH 41

ASSORTED SLICED BREAKFAST BREADS 37

ASSORTED COOKIES 35

FUDGE BROWNIES 33

BAGELS AND CREAM CHEESE 31

FLAKY CROISSANTS 31

»»» CONTINUE

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# BREAKS

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- ▷▷▷ MORNING SNACK BREAK 18  
assorted yogurts, taos baked bars, whole fruit, soft drinks, locally roasted regular and decaffeinated coffee, assorted hot herbal and black teas
- ▷▷▷ ENERGY BREAK 25  
build your own trail mix bar, assorted nuts, grains, seeds, dried fruit, chocolate nibs and mint infused fruit salad cups (gf), sugar free red bull
- ▷▷▷ AFTERNOON SNACK BREAK 22  
assorted cookies, fudge brownies, trail mix, assorted bags of chips, assorted soft drinks, chocolate protein shakes, iced tea
- ▷▷▷ MEDITERRANEAN 22  
garlic and roasted red pepper hummus, sliced carrots, celery, artichokes, radishes, cherry tomatoes and sugar snap peas  
assorted olives, pita bread, rice crackers, peppered crostini, sliced fresh baguette, spinach and artichoke dip, infused water
- ▷▷▷ THE BALL PARK 25  
mini corn dogs, warm pretzels, ballpark mustard, caramel corn, assorted soft drinks
- ▷▷▷ AFTERNOON TEA 35  
tea sandwiches, tuna salad, cucumber, pear, sliced tomatoes, mini quiche, scones, macaroons, cakes, tea cookies, assorted hot herbal and black tea
- ▷▷▷ WESTERN 31  
barbecue pulled-pork sliders, shredded smoked pulled chicken sliders, fresh ground buffalo sliders, smoked cheddar, mustard, ketchup, chipotle mayonnaise, sweet pickles, cole slaw, jalapeno poppers, bags of barbecue and jalapeno potato chips, lemonade, iced tea and sweet tea
- ▷▷▷ THE LAND OF ENCHANTMENT 29  
house-made guacamole, house salsa, tortilla chips, mini burritos, chicken quesadilla, chipotle sour cream, jalapeno poppers, soft drinks and iced tea



# BEVERAGES A LA CARTE



## BEVERAGE STATIONS

### HALF-DAY BEVERAGE STATION 18

locally roasted regular and decaffeinated coffee, assorted hot herbal and black teas, assorted soft drinks, bubbler of water. served at the start of your meeting with a mid-morning refresh (4 hours maximum)

### FULL-DAY BEVERAGE STATION 26

locally roasted regular and decaffeinated coffee, assorted hot herbal and black teas, assorted soft drinks, bubbler of water. served at the start of your meeting with a mid-morning refresh and afternoon refresh (8 hours maximum)

### AGUA FRESCA STATION 68 GAL.

watermelon, mint, or cantaloupe

### INFUSED WATER STATION 45 GAL.

lemon, cucumber mint, raspberry-lime infused water, served in glass bubblers



## BEVERAGES

### LOCALLY ROASTED SPECIALTY-BLEND COFFEE 72 GAL.

### LOCALLY ROASTED SPECIALTY-BLEND DECAFFEINATED COFFEE 72 GAL.

### ASSORTED HOT HERBAL TEAS AND BLACK TEAS 72 GAL.

### ICED TEA 72 GAL.

### LEMONADE 72 GAL.

### ENERGY DRINKS 9 EA.

### ICED COFFEE DRINKS 7 EA.

### ASSORTED BOTTLED JUICES 6 EA.

### ASSORTED FRUIT SMOOTHIES 8 EA.

### ASSORTED SOFT DRINKS 6 EA.

### STILL BOTTLED WATER 5 EA.

### SPARKLING BOTTLED WATER 7 EA.

### CANNED SPARKLING WATER 6 EA.



## A LA CARTE SNACKS

KLONDIKE® BARS

ASSORTED TAOS BAKED BARS

ASSORTED FRUIT YOGURT

ASSORTED WHOLE FRESH FRUIT

CRACKER JACKS®

FANCY MIXED NUTS

POTATO CHIPS

5 EACH



# LUNCH BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE  
CHEFS SELECTION OF BITE SIZE DESSERTS

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- ▶▶▶ **CLASSIC LA FONDA** 47  
mixed baby greens, house-made herb vinaigrette and red chile ranch dressings  
chimayo chile glazed salmon with tomatillo salsa  
redbird farms® chicken breasts filled with bacon, red onions, green chile, jack and cheddar cheese, lightly breaded served with a mild green chile cream sauce  
stuffed poblano, leeks, corn, shitakes, tofu with roasted red pepper coulis (gf)  
oven-roasted new potatoes  
seasonal vegetables  
baked rolls and butter
- ▶▶▶ **LA FONDA BARBECUE** 48  
wedge lettuce, heirloom tomatoes, applewood-smoke bacon, feta cheese, sour-dough croutons, house-made herb vinaigrette and red chile ranch dressings  
roasted sweet corn and black bean salad  
red cabbage slaw  
fingerling potato salad  
baked beans  
buttery green beans and bacon  
barbecue chicken, baby back ribs, brisket with chipotle barbecue sauce  
jalapeno corn bread muffins and butter
- ▶▶▶ **SOUP AND SALAD** 43  
green-chile corn chowder  
tortilla soup  
roasted tomato basil soup (gf)  
create your own salad: romaine, field greens, grape tomatoes, black beans, hard-boiled eggs, cheddar cheese, blue cheese, jicama, julienne carrots, sunflower seeds, dried cranberries  
diced ham, diced grilled chicken and chilled salmon  
olive oil and vinegar, caesar and balsamic dressings  
fresh sliced seasonal fruit, honey dipping sauce  
fresh baked blue corn muffins, butter

»»» CONTINUE

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# LUNCH BUFFETS

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CHEFS SELECTION OF BITE SIZE DESSERTS

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## SANTA FE DELI 38

chipotle deviled eggs  
roasted tomato basil soup (gf)  
freshly tossed mixed greens, red chile ranch dressing and shallot-balsamic vinaigrette  
sliced deli meats of honey ham, roast beef, roasted turkey breast and salami  
cheddar cheese, swiss, provolone sliced cheese  
assorted mustards, regular mayonnaise, jalapeno-garlic mayonnaise  
leaf lettuce, onions, tomatoes, pickles  
potato salad  
assorted sandwich breads  
whole fruit and kettle chips



## LA FIESTA PLAZA 44

freshly tossed mixed greens, house-made herb vinaigrette and red chile ranch dressing  
roasted sweet corn and black bean salad  
cheese enchiladas with christmas chile  
chicken and beef fajitas with grilled onions and bell peppers  
pinto beans  
pork posole  
spanish rice  
calabacitas rancheras  
warm flour and corn tortillas with butter



# LUNCH PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE  
PLEASE SELECT ONE OF EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED,  
THE HIGHER PRICE WILL PREVAIL

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## STARTERS

### TORTILLA SOUP

rotisserie chicken, avocado, cilantro, queso fresca, lime

### GREEN CHILE CORN CHOWDER

### FRESHLY TOSSED MIXED GREENS

with red chile ranch dressing

### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, balsamic vinaigrette



## ENTREES

### CLASSIC CHICKEN LA FONDA 48

redbird farms® chicken breast filled with red onions, bacon, green chile, cheddar and jack cheese mix, lightly breaded, green chile cream sauce, buttermilk mashed potatoes, fresh seasonal vegetables

### CHILE-SEARED SALMON 54

sweet corn asparagus succotash, wild mushroom couscous, caramelized lemon, sweet corn sauce

### RAINBOW TROUT 50

blue corn crusted, pan fried, cilantro-lemon butter sauce, roasted shallots, fingerling potatoes, green beans and crispy bacon

### TOP SIRLOIN 58

char-grilled with cilantro chimichurri, roasted potatoes and onions, grilled seasonal vegetables, crumbled goat cheese

### ENCHILADA CASSEROLE 43

mexican cheese, hatch green chile chimayo red chile, calabacitas rancheras, pinto beans

### ROASTED POBLANO (GF) 43

filled with grilled sweet corn, leeks, shitakes and tofu, roasted red pepper coulis, quinoa, sweet potato-chickpea puree

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## ▷▷▷ DESSERTS

### CARROT CAKE

carrot sponge cake, cream cheese icing, whipped cream

### BLACK FORREST CHEESECAKE

oreo crust, kirsh cherries, chocolate mousse, chocolate sauce

### LEMON CURD

glazed lemon curd, shortbread, raspberry coulis

### TIRAMISU

coffee lady fingers, mascarpone mousse, mocha cream anglaise

### HAZELNUT TORTE

vanilla chocolate praline mousse, cream anglaise (gluten free)

### OPERA TORTE

espresso almond sponge cake, chocolate ganache, mocha anglaise

### NATILLAS AND BISCOCHITOS

traditional spanish custard, chocolate cup, new mexican butter cookie

### RASPBERRY ENCHILADAS

raspberry mascarpone filled crepes, chocolate sauce, raspberry sauce, white chocolate shavings

### RASPBERRY LEMON BAR

(vegan)



# HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.  
MAY BE PASSED OR DISPLAYED.

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## COLD

ROAST BEEF TENDERLOIN 11  
toasted french bread, roasted shallots, fresh herb mayonnaise

SEARED PORK TENDERLOIN 8  
skewer, fresh herb mayonnaise

SERRANO HAM-WRAPPED ASPARAGUS 9  
cantaloupe, balsamic glaze

SMOKED CHICKEN BREAST 8  
toasted french bread, mango-avocado salsa

SHRIMP DIABLO 10  
crispy tortilla, cocktail sauce

AVOCADO ROCK SHRIMP SHOOTER 9

TUNA TARTARE 10  
on a spoon

SMOKED SALMON 10  
cucumber, lemon-dill cream

BRUSCHETTA 7  
chopped roma tomatoes, garlic, fresh basil, mozzarella cheese

CROSTINI 7  
sun-dried tomatoes, feta cheese, kalamata olives, caramelized onions

CUCUMBER GAZPACHO SHOOTER 7

PITA BREAD 8  
capers, feta cheese, roasted eggplant, roasted peppers

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# HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.  
MAY BE PASSED OR DISPLAYED.

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## HOT

PEAR AND BRIE 8

baked in phyllo

SPANAKOPITA 7

spinach, onions, herbs, cheese in phyllo

MAUI SHRIMP SPRING ROLL 8

CRAB CAKE 9

remoulade

VEGETABLE SPRING ROLL 7

CHORIZO STUFFED DATES 8

BRAISED SHORT RIB EMPANADA 9

TEQUILA CHICKEN TAQUITO 8

CORN AND EDAMAME QUESADILLA 8

PORCINI MUSHROOM CROQUETTE 8

MALIBU COCONUT SHRIMP 9



# RECEPTION STATIONS

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- ▷▷▷ STREET TACOS 42  
pork carnitas, carne asada, red snapper, grilled shrimp, red cabbage slaw, pickled red onions, queso fresco, pico de gallo, tomatillo salsa, avocado-papaya salsa, lime crema, fresh limes, fresh white corn tortillas
- ▷▷▷ QUESADILLAS 33  
spicy chicken, mexican cheese blend, duck confit, creamy goat cheese, roasted poblano, monterrey jack, pico de gallo, sour cream, guacamole, house salsa, fresh flour tortillas
- ▷▷▷ LA FONDA CHIPS AND SALSA 29  
crispy corn tortilla chips, guacamole, house salsa, roasted jalapeño salsa, chile con queso, chicken taquitos
- ▷▷▷ CHIPS AND SALSA 18  
crispy corn tortilla chips, house salsa, roasted jalapeño salsa
- ▷▷▷ CHURRO STATION 21  
house churros, three flavors of dipping sauce, mexican chocolate, caramel, and strawberry, whipped cream, sliced strawberries.



# RECEPTION SPECIALTY DISPLAYS

MINIMUM OF 25 PEOPLE. MINIMUM OF TWO DISPLAYS. PRICED PER PERSON

- ▷▷▷ FRESHLY SLICED SEASONAL FRUIT AND BERRIES 26  
honey dipping sauce
- ▷▷▷ VEGETABLE CRUDITÉ 21  
pear tomatoes, asparagus, cucumber, broccoli, cauliflower, baby carrots, sugar snap peas, radishes, green beans, roasted hummus, thick creamy red chile ranch dip
- ▷▷▷ CHARCUTERIE BOARD 31  
prosciutto, hard salami, spanish chorizo, jamon serrano, duck pate, marcona almonds, grainy mustard, gherkins, fig jam, artisan crackers, french bread
- ▷▷▷ CHEESEBOARD 27  
goat milk chevre, grand queso manchego, campo de montalban, maytag blue cheese, cave-aged cheddar, quince membrillo, grapes, marcona almonds, artisan crackers, french bread
- ▷▷▷ ANTIPASTO TRAY 26  
hard salami, prosciutto, marinated mushrooms, artichoke hearts, pepperoncini, assorted olives, gherkins, cocktail, onions, spicy pickled vegetables
- ▷▷▷ SEAFOOD TOWER 62  
jumbo shrimp cocktail, jumbo lump crab, lobster claw meat, oysters on the half shell truffle remoulade, spicy cocktail sauce, mini tabasco, caperberries, sea beans, charred lemon
- ▷▷▷ ICE CREAM STATION 25  
vanilla, salted caramel and chocolate gelato, ice cream bars, waffle cones, salted caramel sauce, hot fudge sauce, strawberry sauce, toasted almond slivers, chocolate sprinkles, m&m's®, reese's® peanut butter cups, white chocolate chips, chocolate chips, whipped cream, maraschino cherries
- ▷▷▷ ASSORTED BITE SIZE DESSERTS 20  
cheesecake lollipops, macaroons, fudge brownie bites, chocolate hazelnut beignets, lemon tarts, carrot cakes, assorted cookies

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# RECEPTION CARVING STATIONS

ALL SERVED WITH RED CHILE SILVER DOLLAR ROLLS,  
ROASTED GARLIC MAYONNAISE, GRAINY MUSTARD  
150 CHEF ATTENDANT FEE.

CHEF ATTENDANT REQUIRED. ONE ATTENDANT PER 75 GUESTS

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- ▷▷▷ SMOKED BRISKET 480  
smokey chipotle barbecue sauce (serves 30)
- ▷▷▷ ROASTED TOP ROUND 480  
au jus, creamy horseradish (serves 50)
- ▷▷▷ ACHIOTE PORK TENDERLOIN 380  
grilled pineapple-avocado salsa (serves 40)
- ▷▷▷ SLOW ROASTED TURKEY BREAST 320  
pan gravy, cranberry compote (serves 25)
- ▷▷▷ CARVING HAM 330  
new mexico green chile-honey glaze (serves 25)
- ▷▷▷ HERB-GARLIC CRUSTED BEEF TENDERLOIN 630  
red chile horseradish cream (serves 20)





# DINNER BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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## BUILD YOUR OWN BUFFET 81

CHOOSE TWO OF EACH COURSE

### STARTERS

#### FRESH MIXED BABY GREENS

cherry tomatoes, shaved red cabbage, cucumber slices, mushrooms, red chile ranch dressing

#### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

#### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, balsamic vinaigrette

#### LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, and caesar dressing

#### TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

#### ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks

#### MANGO GAZPACHO

crème fraîche, green grapes

### ENTRÉES

#### PORK LOIN

southwest rubbed papaya-avocado salsa

#### SCOTTISH SALMON

prickly pear butter sauce

#### 1855 TOP SIRLOIN

roasted poblano chimichurri

#### REDBIRD FARMS® CHICKEN BREAST

ancho chile mole, roasted pineapple salsa

#### BRAISED BECK AND BULOW BUFFALO SHORT RIBS

sauce natural

#### SEASONAL GRILLED VEGETABLE PASTA

basil pesto

»»» CONTINUE

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ARTISAN BREAD AND COMPOUND BUTTER

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## SIDES

OVEN ROASTED NEW POTATOES

ROASTED GARLIC BUTTERMILK MASHED POTATOES

GRILLED RED PEPPER POLENTA

BROWN RICE PILAF  
scallions, almonds, red onion

BUTTERED BROCCOLINI

STEAMED ASPARAGUS

GRILLED VEGETABLES

SAUTEED SUGAR SNAP PEAS

## DESSERT

CHEFS CHOICE OF ASSORTED MINI DESSERTS  
mini brownie bites, mini cheesecakes, macaroons, carrot cake, lemon tarts



## NORTHERN NEW MEXICAN 68

baby greens, jicama, red bell pepper, queso fresco, red chile ranch dressing and fresh herb vinaigrette  
arugula, baby spinach, frisée, red chile pistachios, cotija cheese, red wine vinaigrette  
jicama apple salad, orange chipotle vinaigrette  
stacked cheese enchilada casserole, christmas chile  
vegetarian tamales (gf)  
chicken fajitas, bell pepper and sweet corn  
roasted pablano, red pepper coulis, leeks, corn, shiitakes, tofu  
spanish rice, pinto beans, calabacitas rancheras  
red and green chile  
flour and corn tortillas  
corn tortilla chips, salsa, pico de gallo, sour cream, shredded lettuce, shredded cheese  
natillas, biscochitos, chocolate cups

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ARTISAN BREAD AND COMPOUND BUTTER

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## SANTA FE BARBECUE 72

wedge salad, roasted corn, and black bean salad  
spicy deviled eggs  
brisket, baby back ribs, chicken quarters, smokey chipotle barbecue sauce  
ranch beans  
buttermilk sweet corn  
oven roasted new potatoes  
sauteed green beans  
blue corn muffins, jalapeno corn bread, butter  
chocolate pinon brownies  
root beer floats – ibc® root beer and vanilla gelato



## SOUTHWESTERN 72

fresh garden salad, shredded jicama, red peppers, queso fresco, house-made herb vinaigrette, classic ranch dressing  
roasted corn black bean salad, charred tomato-cumin dressing  
baby spinach and arugula frisée, toasted piñon nuts, queso valdeón, chipotle-orange vinaigrette  
vegetarian tamales (gf)  
char-grilled flat iron steak  
roasted bell peppers, onion rajas  
oven-roasted fillet of achiote-rubbed salmon  
roasted shallot-avocado vinaigrette  
roasted garlic-chipotle mashed potatoes  
tomatillo-cilantro green rice  
chef's selection of fresh vegetables  
churros with three flavors of dipping sauce, mexican chocolate, caramel, and strawberry, whipped cream  
gluten free bread, butter



# DINNER PLATED

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LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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PLEASE SELECT ONE SOUP **OR** SALAD, AND ONE ENTRÉE.  
IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL



## STARTERS

### FRESH MIXED BABY GREENS

cherry tomatoes, shaved red cabbage, cucumber slices, mushrooms, red chile ranch dressing, herb vinaigrette

### THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

### SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, balsamic vinaigrette

### LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, and caesar dressing

### TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

### ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks



## ENTRÉES

### CHAR-GRILLED PORK TENDERLOIN 54

jalapeno-honey mustard, roasted corn and black bean salad, broccolini, chipotle barbecue vinaigrette

### ROASTED CLASSIC CHICKEN LA FONDA 55

redbird farms® chicken breast filled with red onions, bacon, green chile, cheddar and jack cheese mix, lightly breaded green chile cream sauce, buttermilk mashed potatoes, fresh seasonal vegetables

### CHAR-GRILLED FILET MIGNON 71

asparagus bundle, potato cakes, spanish sherry reduction

*bison upgrade: 6oz: or 7oz. – market price*

### PAN FRIED IDAHO RAINBOW TROUT 54

blue corn dusted, calabacitas rancheras, grilled yukon gold potatoes, cilantro-lemon butter sauce

»» CONTINUE

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IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL

## CHILE-SEARED SALMON 59

sweet corn asparagus succotash, wild mushroom couscous, caramelized lemon, sweet corn sauce

## GRILLED CAULIFLOWER STEAK (GF) 42

huitlacoche tamale, quinoa, broccolini, black bean sauce

## ROASTED POBLANO 45

roasted spaghetti squash, root vegetables, quinoa pilaf, roasted red pepper coulis

## CHAR-GRILLED TOP SIRLOIN 56

grilled yukon gold potatoes, grilled squash, peppers and onions, avocado chimichurri

## FILET AND TAMAL 74

char-grilled six-ounce filet, steamed red chile pork tamal, roasted tomato salsa asadero cheese, chef's-choice vegetable

## RED WINE BRAISED BEEF SHORT RIB 64

sauce natural, celeriac yukon potato mash, sautéed farmers market vegetables



## DESSERTS

### CARROT CAKE 12

carrot sponge cake, cream cheese icing, whipped cream

### DUBLIN CAKE 13

chocolate guinness ganache, guinness soaked sponge cake, cream anglaise

### BLACK FORREST CHEESECAKE 12

oreo crust, kirsh cherries, chocolate mousse, chocolate sauce

### LEMON CURD 13

glazed lemon curd, shortbread, raspberry coulis

### TIRAMISU 12

coffee lady fingers, mascarpone mousse, mocha cream anglaise

### CHOCOLATE HAZELNUT TART 13

caramel sauce, whipped cream

### RASPBERRY ALMOND TORTE 13

white chocolate mousse, lady fingers, raspberry coulis

All pricing is subject to a 24% service fee and 8.1875% tax. All pricing is subject to change without notice.



# DINNER PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,  
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,  
ARTISAN BREAD AND COMPOUND BUTTER

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PLEASE SELECT ONE SOUP **OR** SALAD, AND ONE ENTRÉE.  
IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL

## HAZELNUT TORTE 13

vanilla chocolate praline mousse, cream anglaise (gluten free)

## OPERA TORTE 13

espresso almond sponge cake, chocolate ganache, mocha anglaise

## NATILLAS AND BISCOCHITOS 13

traditional spanish custard, chocolate cup, new mexican butter cookie

## RASPBERRY ENCHILADAS 14

raspberry mascarpone filled crepes, chocolate sauce, raspberry sauce, white chocolate shavings

## RASPBERRY LEMON BAR 11

(vegan)



# BAR SERVICE HOST AND CASH

ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS

HOST BAR: 160 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS

CASH BAR: 210 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS

500 MINIMUM FOR EACH BAR. IF MINIMUM IS NOT MET, THE REMAINING BALANCE  
WILL BE CHARGE IN ROOM RENTAL

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## MIXED NEW MEXICO SPIRITS 15

expedition vodka (santa fe), jack & sixes spiced rum (red river),  
tumbleroot plata agave spirit (santa fe), wheelers gin (santa fe),  
sidewinder whiskey(taos), dry spell bourbon (las cruces)  
gruet chardonnay, gruet pinot noir

## MIXED ULTRA -PREMIUM 17

chopin, herradura double barrel anejo, elijah craig,  
barcelo rum, monkey 47 gin,  
glenlivet 12, sonoma cutrer chardonnay  
caymus suisun the walking fool

## MIXED SUPER-PREMIUM 16

johnny walker black, bulleit rye, capitan morgan, don julio  
blanco, bombay sapphire, grey goose,  
frenzy sauvignon blanc malborough  
smith & hook cabernet sauvignon

## MIXED PREMIUM 15

jack daniels, johnnie walker red, bacadi silver, tito's, esplon  
tequila, crown royal, beefeater gin,  
giesen marlborough sauvignon blanc,  
elemental substance cabernet sauvignon

## MIXED HOUSE 14

new amsterdam vodka, jose cuervo traditional, dire wolf  
bourbon, paramount silver rum, svedka gin, concierge scotch

## ADD CORDIALS 15

grand marnier, kahlua, courvoisier vsop, frangelico, bailey's  
irish cream, sambuca, amaretto di saronno

## BEER

*INCLUDES A SELECTION OF THE FOLLOWING AND BASED  
ON AVAILABILITY*

## LOCAL AND HAND-CRAFTED 8

marble cerveza, snata fe pepe loco, marble ipa, santa fe pale ale,  
7k ipa

## IMPORTED 8

corona, negra modelo, modelo especial, dos xx lager, stella  
artois, heineken 0.0

## DOMESTIC 7

bud light, coors light, miller light, michelob ultra

## HOUSE WINE 13

silver gate: chardonnay, cabernet sauvignon

## SOFT DRINKS 6

coke, diet coke, sprite, ginger ale

## BOTTLED MINERAL AND STILL WATER 7

perrier, la fonda natural spring water

## FRUIT JUICES 6

orange, grapefruit, cranberry



# SPECIALTY DRINKS

AVAILABLE TO BE ADDED TO A HOST BAR  
ONE ATTENDANT REQUIRED FOR EVERY 75 GUESTS  
160 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS  
ONE-GALLON YIELDS APPROXIMATELY 20 SERVINGS

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## FRUIT SANGRIA

red, white, or sparkling 150 per gallon

## FREE SPIRTED N/A

pomegranate fizz 8 each  
pink mademoiselle 8 each  
cucumber lemonade 8 each

## MARGARITAS

patron silver 270 per gallon  
gold 230 per gallon  
turquoise 220 per gallon  
house 210 per gallon





# TERMS AND CONDITIONS

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All food and beverage charges are subject to 24% Service Charge and prevailing Gross Receipts Tax, (currently 8.1875%). All Service Charge is taxable. Plated menus are limited to one entrée selection (unless noted). La Fonda on the Plaza reserves the right to make substitutions based on product availability and will inform you of such changes. La Fonda also reserves the right to exercise artistic judgment, where advisable, to successfully produce this event.

## GUARANTEES

The Catering and Convention Services Department must be notified of the exact number of attendees at least three business days prior to the function (example: Tuesday for Monday). This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. La Fonda will not be able to reduce the guaranteed number after the Final Guarantee is given. If your attendance increases after the Final Guarantee is received, La Fonda will make every effort to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given.

## FOOD AND BEVERAGE

La Fonda prohibits any food or beverage, including alcoholic beverages of any kind to be brought into the hotel by the patron or any patron's guests or attendees. Per New Mexico health restrictions, no food may be removed from the event by the patron or any patron's guests or attendees. Hot beverages sold by the gallon are brewed and sold in quantities of three.

## BANQUET CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the event. If the banquet check is not signed, the client agrees to pay all charges posted to the Master Account in full.

## DECORATIONS & ENTERTAINMENT

A variety of musical, floral and entertainment options are available. La Fonda's convention services, and catering managers can assist with recommendations and can put you in touch with our preferred, licensed vendors. Our preferred vendors have already provided La Fonda with their business license and insurance policies. All other vendors will need to contact La Fonda's convention services or catering manager prior to arrival to provide their business license and insurance. Due to the layout of the hotel and the need to accommodate hotel guests, hours of entertainment will vary based on the location of your event.

## LOST ITEMS

La Fonda will not assume or accept any responsibility for damages to or loss of any items brought into the hotel event space.

## WATER RESTRICTIONS

Due to the heightened water restrictions in the City of Santa Fe we are unable to offer water pitchers on the table for meetings. We can offer (1) centralized water station for each group either in the main meeting room or near registration. Thank you for your understanding.

All pricing is subject to a 24% service fee and 8.1875% tax. All pricing is subject to change without notice.



# OFF-SITE EVENTS

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## EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event. There may be an additional fee if La Fonda provides tables, chairs, linens, and centerpieces.

For events at the Santa Fe Community Convention Center groups will be assessed a facility fee of 10% of total food and beverage cost.

## LABOR FEES

For most events, La Fonda's 24% Service Charge will be adequate. Additional charges will apply for events that take place over a 22-mile radius from the hotel or that extend beyond four hours. Servers and bartenders will be charged at 30 each per hour.

## TRANSPORTATION FEES

Rental fees for food, equipment and staff transportation will be charged. Fees range from 250 to 500 per vehicle, plus mileage. Vehicle rental is based on the number of guests in attendance and the location of the event.

## LIQUOR PERMITS

Liquor permits are required by law to serve alcohol off property within Santa Fe City Limits. The cost for permit and processing is 200, plus prevailing Gross Receipts Tax.

## PRICING

All pricing is subject to change without notice.