



BANQUET
MENU
2024





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



LA FONDA 37

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 34

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



HEALTHY START 36

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, scrambled eggs, cherry tomatoes, arugula, english muffin



NEW MEXICO 41

blue corn pancakes, steel-cut oatmeal with milk, brown sugar, local honey toasted almonds, blueberries, applewood-smoked bacon, sausage links, 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 31

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

- ▷▷▷ HOUSEMADE OATMEAL 13
with milk, brown sugar, local honey, toasted almonds, blueberries

- ▷▷▷ HANDHELD BREAKFAST BURRITO 14
farm-fresh scrambled eggs, sausage, potatoes, cheddar cheese, sides of new mexico red and green chile

- ▷▷▷ BELGIAN WAFFLE 15
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 12
buttermilk biscuits, scrambled eggs, american cheese, canadian bacon

- ▷▷▷ DONUT WALL 11
locally made artisan donuts

- ▷▷▷ MINI SKILLET FRITTATAS 13
bacon, potatoes, green chile, asadero cheese

- ▷▷▷ MINI AVOCADO TOAST 19
tomato jam, avocado, cherry tomatoes, arugula, english muffin

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BRUNCH BUFFET

▷▷ LA FONDA BRUNCH 84

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

CHICKEN BISCUITS

DESSERTS

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



BREAKS

▷▷▷ ALL DAY BREAK PLAN 74

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 (VEGAN)	49
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



BREAKS

- ▷▷▷ MORNING SNACK BREAK 17
assorted yogurts, granola 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 and mint infused fruit salad cups (gf), energy drinks

- ▷▷▷ AFTERNOON SNACK BREAK 20
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 and celery, assorted olives, flat bread chips peppered crostini, sliced fresh baguette, spinach and artichoke dip, cucumber water

- ▷▷▷ ENCHANTMENT BREAK 25
locally made biscochitos, churros with caramel sauce, mexican hot chocolate

- ▷▷▷ THE BALL PARK 25
mini corn dogs, warm pretzels, ballpark mustard, caramel corn, assorted soft drinks

- ▷▷▷ AFTERNOON TEA 23
assorted tea sandwiches, scones, cakes, cookies, assorted hot herbal and black tea

- ▷▷▷ WESTERN 25
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 25
house-made guacamole, house salsa, tortilla chips, mini burritos, chicken quesadilla, chipotle sour cream, jalapeno poppers, fresca and iced tea



BEVERAGES A LA CARTE

BEVERAGE STATIONS

HALF-DAY BEVERAGE STATION 17

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 25

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 68 GAL.

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

BEVERAGES

LOCALLY ROASTED SPECIALTY-BLEND COFFEE 70 GAL.

LOCALLY ROASTED SPECIALTY-BLEND DECAFFEINATED COFFEE 70 GAL.

ASSORTED HOT HERBAL TEAS AND BLACK TEAS 70 GAL.

ICED TEA 70 GAL.

LEMONADE 70 GAL.

ENERGY DRINKS 8 EA.

ICED COFFEE DRINKS 7 EA.

ASSORTED BOTTLED JUICES 5 EA.

ASSORTED FRUIT SMOOTHIES 7 EA.

ASSORTED SOFT DRINKS 5 EA.

STILL BOTTLED WATER 5 EA.

SPARKLING BOTTLED WATER 6 EA.

VERDE® LOCALLY PRESSED JUICE 11 EA



A LA CARTE SNACKS

KLONDIKE® BARS

ASSORTED ENERGY 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 MINI DESSERTS

▷▷▷ CLASSIC LA FONDA 39
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, served with a mild green chile cream sauce
stuffed red bell pepper, leeks, corn, shitakes, tofu with roasted red pepper coulis (gf)
oven-roasted new potatoes
seasonal vegetables
baked rolls and butter

▷▷▷ LA FONDA BARBECUE 40
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 37
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, grilled chicken
olive oil and vinegar, caesar and balsamic dressings
fresh sliced seasonal fruit, honey dipping sauce
fresh baked blue corn muffins, sourdough rolls, butter

»»» CONTINUE

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LUNCH BUFFETS

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LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE
CHEFS SELECTION OF MINI DESSERTS



SANTA FE DELI 34

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 35

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

▷▷▷ 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 33

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

RAINBOW TROUT 36

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

TOP SIRLOIN 42

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

ENCHILADA CASSEROLE 30

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

ROASTED POBLANO (GF) 31

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

»»» CONTINUE

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LUNCH PLATED

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LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE
PLEASE SELECT ONE OF EACH COURSE. IF MORE THAN ONE ENTRÉE IS SELECTED,
THE HIGHER PRICE WILL PREVAIL

▷▷▷ DESSERTS

CARROT CAKE

carrot sponge cake, cream cheese icing, whipped cream

DUBLIN CAKE

chocolate guinness ganache, guinness soaked sponge cake, cream anglaise

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

CHOCOLATE HAZELNUT TART

caramel sauce, whipped cream

RASPBERRY ALMOND TORTE

white chocolate mousse, lady fingers, raspberry coulis

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.



COLD

ROAST BEEF TENDERLOIN 10
toasted french bread, roasted shallots, fresh herb mayonnaise

SEARED PORK TENDERLOIN 7
toasted french bread, roasted shallots, fresh herb mayonnaise

SERRANO HAM-WRAPPED ASPARAGUS 8

SMOKED CHICKEN BREAST 7
toasted french bread, mango-avocado salsa

SHRIMP DIABLO 9
crispy tortilla, cocktail sauce

AVOCADO ROCK SHRIMP SHOOTER 8

TUNA TARTARE 9
on a spoon

SMOKED SALMON 9
toasted brioche, lemon-dill cream

BRUSCHETTA 6
chopped roma tomatoes, garlic, fresh basil, mozzarella cheese

CROSTINI 6
sun-dried tomatoes, feta cheese, kalamata olives, caramelized onions

CUCUMBER GAZPACHO SHOOTER 6

PITA BREAD 7
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.



HOT

PEAR AND BRIE 7
baked in phyllo

SPANAKOPITA 6
spinach, onions, herbs, cheese in phyllo

MAUI SHRIMP SPRING ROLL 7

PEKING DUCK SPRING ROLL 8

VEGETABLE SPRING ROLL 6

CHORIZO STUFFED DATES 7

BRAISED SHORT RIB EMPANADA 8

TEQUILA CHICKEN TAQUITO 7

CORN AND EDAMAME QUESADILLA 7

PORCINI MUSHROOM CROQUETTE 7

MALIBU COCONUT SHRIMP 8



RECEPTION STATIONS

- ▷▷▷ STREET TACOS 35
pork carnitas, red snapper, 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 32
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
- ▷▷▷ CHIP AND DIP BAR 25
artisan crackers, flat bread, garlic hummus, artichoke and crab dip, onion sour cream, fresh sliced vegetables
- ▷▷▷ LA FONDA CHIPS AND SALSA 28
crispy corn tortilla chips, guacamole, house salsa, roasted jalapeno salsa, chile con queso, chicken taquitos
- ▷▷▷ CHURRO STATION 19
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 20
honey dipping sauce

- ▷▷▷ VEGETABLE CRUDITÉ 16
pear tomatoes, asparagus, cucumber, broccoli, cauliflower, baby carrots, sugar snap peas, radishes, green beans, roasted hummus, thick creamy red chile ranch dressing

- ▷▷▷ CHARCUTERIE BOARD 22
prosciutto, hard salami, spanish chorizo, jamon serrano, duck pate, marcona almonds, grainy mustard, gherkins, fig jam, artisan crackers, french bread

- ▷▷▷ CHEESEBOARD 22
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 22
hard salami, prosciutto, marinated mushrooms, artichoke hearts, pepperoncini, assorted olives, gherkins, cocktail, onions, spicy pickled vegetables

- ▷▷▷ SEAFOOD TOWER 39
jumbo shrimp cocktail, jumbo lump crab, lobster claw meat, truffle remoulade, spicy cocktail sauce, caperberries, sea beans, charred lemon

- ▷▷▷ ICE CREAM STATION 20
vanilla, salted caramel and chocolate gelato, ice cream bars, orange sherbet push-ups, waffle cones and cups, 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 MINI DESSERTS 18
cheesecake lollipops, macarons, 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

- ▷▷▷ SMOKED BRISKET 450
smokey chipotle barbecue sauce (serves 30)

- ▷▷▷ ROASTED TOP ROUND 450
au jus, creamy horseradish (serves 50)

- ▷▷▷ ACHIOTE PORK TENDERLOIN 350
grilled pineapple-avocado salsa (serves 40)

- ▷▷▷ SLOW ROASTED TURKEY BREAST 300
pan gravy, cranberry compote (serves 25)

- ▷▷▷ CARVING HAM 300
new mexico green chile-honey glaze (serves 25)

- ▷▷▷ HERB-GARLIC CRUSTED BEEF TENDERLOIN 600
red chile horseradish cream (serves 20)

- ▷▷▷ NEW MEXICO LEG OF LAMB 450
red chile-mint chimichurri (serves 25)



DINNER BUFFETS

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

▷▷ BUILD YOUR OWN BUFFET 77 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 fraiche, 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

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 65

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, shitakes, 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

»»» CONTINUE

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ARTISAN BREAD AND COMPOUND BUTTER

▷▷▷ SANTA FE BARBECUE 69

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 69

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
gluten free bread, butter



DINNER PLATED

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

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 52

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

ROASTED CLASSIC CHICKEN LA FONDA 53

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

CHAR-GRILLED FILET MIGNON 68

asparagus bundle, potato cakes, spanish sherry reduction
bison upgrade: 6oz: or 7oz. – market price

PAN FRIED IDAHO RAINBOW TROUT 42

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

»» CONTINUE

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

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

- CHILE-SEARED SALMON 57
sweet corn asparagus succotash, wild mushroom couscous, caramelized lemon, sweet corn sauce
- GRILLED CAULIFLOWER STEAK (GF) 40
huitlacoche tamale, quinoa, broccolini, black bean sauce
- ROASTED POBLANO 43
roasted spaghetti squash, root vegetables, quinoa pilaf, roasted red pepper coulis
- CHAR-GRILLED TOP SIRLOIN 53
grilled yukon gold potatoes, grilled squash, peppers and onions, avocado chimichurri
- FILET AND TAMAL 67
char-grilled six-ounce filet, steamed red chile pork tamal, roasted tomato salsa asadero cheese, chef's-choice vegetable



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 23% 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 12

traditional spanish custard, chocolate cup, new mexican butter cookie

RASPBERRY ENCHILADAS 13

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

MIXED NEW MEXICO SPIRITS 14

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 16

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 15

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

MIXED PREMIUM 14

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

MIXED HOUSE 13

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

ADD CORDIALS 14

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 7

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

IMPORTED 7

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

DOMESTIC 6

bud light, coors light, miller light, michelob ultra

HOUSE WINE 12

canyon road: chardonnay, pinot grigio, merlot, cabernet
sauvignon

SOFT DRINKS 5

coke, diet coke, sprite, ginger ale

BOTTLED MINERAL AND STILL WATER 5

perrier, la fonda natural spring water

FRUIT JUICES 5

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

BLOODY MARY'S

grey goose bloody mary 14 each
absolut bloody mary 13 each
house bloody mary 12 each

FRUIT SANGRIA

red, white, or sparkling 115 per gallon

MIMOSAS

gruet mimosa 195 per gallon
house mimosa 175 per gallon

MARGARITAS

patron silver 250 per gallon
gold 200 per gallon
turquoise 190 per gallon
house 180 per gallon



TERMS AND CONDITIONS

All food and beverage charges are subject to 23% 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 attendee's 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 is agreeing 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 23% service fee and 8.1875% tax. All pricing is subject to change without notice.



OFF-SITE EVENTS

EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 0–100 guests, \$500; 101–250 guests, \$750; 251–500 guests, \$1,000. There may be an additional fee if La Fonda provides tables, chairs, linens, and centerpieces.

For events at the Santa Fe 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 23% 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.