

BREAKFAST

All selections served with Locally Roasted Agapao Organic Coffees and Mighty Leaf Teas.

PLATED BREAKFASTS

SPRUCE

Freshly Squeezed Orange Juice
Scrambled Eggs with Cheddar Cheese
Home Style Potatoes
Choice of:
Hardwood Smoked Bacon,
Turkey Sausage or Pork Sausage
Assorted Warm Danish and Muffins
\$24 per person

PONDEROSA

Freshly Squeezed Orange Juice
Scrambled Eggs with Cheddar Cheese
Cinnamon French Toast
Choice of:
Hardwood Smoked Bacon,
Turkey Sausage or Pork Sausage
Assorted Warm Danish and Muffins
\$26 per person

CONTINENTAL BREAKFASTS

JUNIPER

Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Assorted Warm Danish and Muffins
Organic Granola and Yogurt
Bagels and Cream Cheese
Assorted Jams and Fruit Preserves
Assorted Dry Cereals with Dried Fruit
Whole, 2% and Skim Milk
\$26 per person

PINON

Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Assorted Warm Danish and Muffins
Organic Granola and Yogurt
Individually Wrapped Breakfast
Burritos with Green Chile
Potatoes and Sausage
Pico de Gallo
\$28 per person

BREAKFAST BUFFETS

(Minimum of 25 People)

Groups under 25 will incur a \$5 per person surcharge

ASPEN

Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Assorted Warm Danish and Muffins
Warm Flour Tortillas
Scrambled Eggs with Cheddar Cheese
Home Style Potatoes
Hardwood Smoked Bacon and Turkey Sausage
New Mexico Red and Green Chiles
\$30 per person

COTTONWOOD

Orange, Cranberry and Grapefruit Juices
Seasonal Fruit and Berry Display
Assorted Warm Danish and Muffins
Organic Granola and Yogurt
Irish Steel Cut Oatmeal with Dark Raisins
Cream and Brown Sugar
Cinnamon French Toast
Build Your Own Breakfast Burritos:
Scrambled Eggs, Breakfast Potatoes
Cheddar and Jack Cheeses
Hardwood Smoked Bacon
Warm Green Chile and Flour Tortillas
\$36 per person

ENHANCEMENTS

BEVERAGES

Locally Roasted Organic Agapao Coffee	58.00	per gallon
Mighty Leaf Black and Flavored Teas	58.00	per gallon
Freshly Brewed Mighty Leaf Iced Tea	38.00	per gallon
Milk: Skim, 2%, Whole	20.00	½ gallon
Assorted Fruit Juices	25.00	½ gallon
Assorted Coca Cola Soft Drinks	3.50	each
Green Plant Bottled Water	4.00	each
San Pellegrino Sparkling Mineral Water	4.00	each
Odwalla Fruit Smoothies	5.00	each
Odwalla Fruit Drinks	5.00	each
Red Bull & Sugar Free Red Bull	5.00	each

AM ENHANCEMENTS

Assorted, Muffins, Danishes & Cinnamon Rolls	38.00	per dozen
Bran Muffins	38.00	per dozen
Fresh Bagels with Cream Cheese	44.00	per dozen
Trio of Chef-made Flavored Cream Cheeses	2.00	per person
Seasonal Cut Fruit	6.00	per person
Steel Cut Oatmeal, Brown Sugar, Cream, Cinnamon & Raisins	5.50	per person
Scrambled Eggs	3.00	per person
Whole Fresh Fruit	2.50	per piece
Individual Assorted Yogurts	3.75	each
Breakfast Meats	5.00	per person
Hardwood Smoked Bacon, Choice of Pork or Turkey Sausage		
Southwestern Breakfast Croissants	6.00	each
Scrambled Eggs, Cheddar Cheese, Green Chiles		
Traditional Breakfast Burritos	7.00	each
Scrambled Eggs, Potatoes, Bacon or Sausage, Red or Green Chile		
Norwegian Smoked Salmon	12.00	per person
Mini Bagels, Capers, Cream Cheese, Minced Egg & Red Onions		
Chilaquiles	4.00	per person
Traditional New Mexican Eggs, with Corn Tortillas & Red Chile Sauce		

PM ADDITIONS

Assorted Dark Chocolate Brownies, Ancho Raspberry Sammies & Lemon Bars	42.00	per dozen
Assorted House-made Cookies	38.00	per dozen
Salsa, Guacamole and Corn Tortilla Chips	9.00	per person
Assorted Granola and Odwalla Bars	3.00	each
Mixed Nuts – Pinon, Peanut, Pumpkin Seeds, Cashews & Walnuts	25.00	per pound
Assorted Candy Bars	3.00	each

TWO COURSE & THREE COURSE PLATED LUNCHEON

All selections served with Artisan Bread, Locally Roasted Agapao Organic Coffees and Mighty Leaf Teas
For Both Soup & Salad add \$5 per person

STARTERS

CHOOSE ONE FOR THREE COURSE LUNCHEON

Green Goddess Salad, Avocado Dressing, Ancho Blue Corn Crouton, Romaine Hearts, Aged Goat Cheese

Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro

Organic Farmers Green Salad, Baby Beets, Spanish Goat Cheese, White Balsamic Vinaigrette

Mixed Greens, Market Vegetables, Citrus Vinaigrette

Chef's Seasonal Soup Selection

THREE COURSE ENTREES

CHOOSE ONE

Grilled Atlantic Salmon, Sage Black Barley, Roasted Poblano Buerre Blanc, Calabacitas \$32 per person

House Smoked Chicken Blue Corn Enchilada, Chimayo Red Chile Sauce, Squash Salad \$29 per person

Skillet-Roasted Chicken Breast, Truffle Potato Purée, Grilled Asparagus \$32 per person

Grilled Flat Iron Steak, Herb-Roasted New Potatoes, Bourbon Demi-Glace \$37 per person

Seasonal Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce \$28 per person

TWO COURSE ENTREES

CHOOSE ONE

Green Goddess Salad, Avocado Dressing, Ancho Blue Corn Crouton, Romaine Hearts, Aged Goat Cheese
With Grilled Chicken \$24 per person / With Grilled Shrimp \$26 per person

Chile-Crusted Roast Beef Sandwich, Swiss Cheese, Organic Greens, Tomatoes, Horseradish Mayonnaise,
Rolled Oats Roll, Red Potato Salad \$24 per person

Santa Fe Wrap, Grilled Zucchini and Spanish Red Peppers, Cilantro Rice, Caramelized Onions, Tomato,
Black Beans, Chipotle Aioli wrapped in a Chipotle Tortilla, Roasted Poblano Cole Slaw
\$23 per person / With Chicken \$26 per person

Santa Fe Chopped Salad, Grilled Butternut Squash, Green Beans, Black Beans, Carrots, Cilantro,
Cotija Cheese, Mustard vinaigrette
With Grilled Chicken \$24 per person / With Grilled Shrimp \$28 per person

Luminaria Club, Turkey, Bacon, Toasted Sourdough, Avocado, Shaved Onions, Tomatoes \$24 per person

TEMPTATIONS

CHOOSE ONE

Cajeta Chocolate Cheesecake, Candied Pecan

Trio of Berries, Marsala Mascarpone Chantilly Cream

Fresh Fruit Tartlets

Bourbon Pecan Chocolate Tart

LUNCH BAGS

All Lunch Bags include All Natural Chips, Salad, Freshly Baked Cookies,
Fresh Fruit, Assorted Soft Drinks or Bottled Water

PORTOBELLO

Grilled Portobello Mushroom with Caramelized Onions, Sun-dried Tomatoes, Sprouts, Goat Cheese, Whole Wheat Bolillo
\$22 per person

ITALIAN

Genoa Salami, Pastrami, Cappicola, Smoked Ham, Gouda, Diced Tomato, Shredded Romaine, Focaccia, House Vinaigrette
\$23 per person

ROASTED BEEF AND CHEDDAR

Shaved Roasted Beef, Aged Cheddar, Caramelized Onions, Romaine Lettuce, Hoagie Roll, Roasted Garlic Aioli
\$24 per person

CLUB WRAP

Smoked Turkey, Applewood Smoked Bacon, Aged Jack Cheese, Tomatoes, Romaine, Rosemary Aioli, Chipotle Tortilla
\$23 per person

NEW MEXICO TURKEY

Turkey and Green Chile, Shaved Red Onion, Tomatoes, Jalapeño Jack Cheese, Romaine Lettuce, Garlic Aioli
\$23 per person

LUNCH BUFFETS

Minimum of 25 people

Groups under 25 will incur a \$5 per person surcharge

All Buffets served with Artisan Bread, Locally Roasted Organic Agapao Coffees and Mighty Leaf Teas

TRADITIONAL LUNCH BUFFET

Mixed Baby Greens and Assorted Dressings
Blackened Tilapia with Lemon
Pecan Airline Chicken
Whole Wheat Penne Pasta, Four Cheese Sauce
Buttered Broccoli
Herb Roasted New Potatoes
Parmesan Zucchini
Chocolate & Vanilla Crème Brule Tarts
\$38.00 per person

LORETTO DELI BUFFET

Mixed Baby Greens and Assorted Dressings
Pasta Salad
Roast Beef, Turkey Breast
Grilled Chicken, & Tuna Salad
Swiss, Cheddar and Pepper Jack Cheeses
Condiment Tray, All Natural Chips
Seasonal Whole Fresh Fruit Display
Fresh Baked Cookies
\$32 per person

SANTA FE BUFFET

Mixed Baby Greens with
Smoked Corn and Pasilla Vinaigrette
Chips, Salsa, Guacamole
Tortilla Soup
Grilled Skirt Steak Fajitas
Red Chile Marinated Chicken Fajitas
Roasted Squash Fajitas
Vegetarian Tamales
Spanish Rice, & Frijoles Borrachos
Warm Flour Tortillas, Cilantro Sour Cream
Aged Jack and Cheddar Cheeses
Tres Leches Cake
\$35 per person

TWO STEP BUFFET

Mixed Baby Greens and Assorted Dressings
Red Potato Salad
Shredded Cole Slaw
Slow Cooked Beef Brisket
Mesquite Chicken, Chimayo Red Chile BBQ Sauce
Buttered Corn on the Cob
BBQ Baked Beans
Jalapeño Corn Bread
Fresh Fruit Cobbler
\$36 per person

EXPRESS BUFFETS

Groups of 10-20 people

All Buffets served with Artisan Breads, Locally Roasted Organic Agapao Coffees and Mighty Leaf Teas

NEW YORK EXPRESS BUFFET

Mixed Baby Greens, Assorted Dressings
Pasta Salad

Assorted Sandwiches to include:

Roast Turkey Breast, Black Forest Ham,

Roast Beef, Grilled Vegetables

Whole Fresh Fruit

Cajeta Chocolate Cheesecake, Candied Pecans

\$32 per person

PLAZA TACO STAND BUFFET

Soft Flour and Crispy Corn Tortillas

Shredded Lettuce, Diced Tomatoes

Jack and Cheddar Cheeses, Sour Cream

House-made Salsa Trio, Guacamole

Refried Beans, Blue Corn Chips

Tres Leches Cake

With Seasoned Ground Beef

OR Grilled Chicken \$30 per person

With Both Seasoned Ground Beef AND

Grilled Chicken \$34 per person

MEETING BREAKS

FIESTA

Churros, Blue Corn Tortilla Chips

Fresh Salsa Trio, Guacamole, Sour Cream

Quesadillas, Empanadas with Jicama Slaw

Assorted Soft Drinks and Bottled Waters

\$15 per person

MAD HATTERS TEA SERVICE

Assortment of Herbal and Black Teas

House-made Crackers with Ancho Cream Cheese

Black Bean Humus, Cilantro Coconut

Pesto, House-made Cookies, Scones and Jam

\$16 per person

LENSIC

Freshly Popped Popcorn, Cracker Jacks, Twizzlers

Assorted Candy Bars, Nacho Bar

Assorted Soft Drinks and Bottled Waters

\$16 per person

½ DAY BEVERAGE BREAK

Freshly Brewed Locally Roasted Agapao Coffees

Mighty Leaf Teas and Herbal Teas

Assorted Soft Drinks and Bottled Waters

\$10 per person

HEART SMART

Assorted Granola Bars, Trail Mix

Assorted Yogurts, Whole Fresh Fruit

Assorted Soft Drinks & Bottled Water

\$14 per person

CANDY CART

M&M's, Jelly Beans, Skittles, Hot Tamales

Tootsie Rolls, Assorted Candy Bars

Assorted Soft Drinks & Bottled Waters

\$12 per person

SWEET TREAT

Freshly Baked Assorted Cookies, Brownies,

Lemon Bars, Raspberry Sammie's

Freshly Brewed Coffees, Specialty Teas

Assorted Soft Drinks & Bottled Water

\$14 per person

HEALTHY CHOICE

Hummus with Pita,

Fresh Vegetable Crudité With Ranch Dressing

Assorted Cheeses & Crackers

Freshly Brewed Coffees, Specialty Teas

Assorted Soft Drinks & Bottled Water

\$18 per person

CARVING STATIONS

1 Chef Attendant per 50 people \$150.00

GUAJILLO HONEY GLAZED HAM

Green Chile Mustard, Artisan Rolls
\$195 each / serves 40

AU POIVRE NEW YORK STRIP LOIN

Green Peppercorn Sauce, Au Jus Butter Rolls
\$225 each / serves 25

CHILI HONEY CRUSTED PRIME RIBEYE OF BEEF

Horseradish Cream, Green Chile Stone Ground
Mustard, au Jus, Artisan Rolls
\$350 each / serves 35

HERB ROASTED TURKEY BREAST

Pan Gravy, Cranberry Sauce
Jalapeño Cornbread
\$225 each / serves 25

ROASTED PORK LOIN

Spiced Apple Chutney, Artisan Rolls
\$225 each / serves 30

SPECIALTY STATIONS

Minimum of 30 guests and 2 stations

MASHED POTATO BAR

Roasted Garlic & Yukon Gold Mashed Potatoes
Sliced Rib Eye Marinated in Red Wine
Sautéed Shrimp, Chopped Chives
Roasted Green Chile, Sautéed Garlic Spinach
Wisconsin Cheddar Cheese, Maytag Blue Cheese
\$21 per person

PASTA STATION

Tortellini Pasta with Sautéed Ingredients of
Sun-Dried and Fresh Tomatoes, Kalamata Olives, Basil,
Roasted Red Peppers, Crimini Mushrooms,
Reggiano Cheese, Olive Oil, Parmesan Cheese Sauce,
White Wine Garlic Marinara
\$22 per person

QUESADILLA STATION

Grilled Quesadilla
Green Chile Chicken or Red Chile Beef, Cheese
Grilled Calabacitas, Salsa Fresca
\$24 per person

FAJITA STATION

Shredded Beef, Grilled Chicken,
& Grilled Vegetables
Flour Tortillas, Salsa Trio, Jicama Slaw
\$24 per person

SALAD STATION

Green Goddess Salad, Avocado Dressing, Ancho Blue Corn Crouton, Romaine Hearts, Aged Goat Cheese
Organic Mixed Greens with Marinated Cucumber Feta Cheese, Cherry Tomatoes, Red Wine Vinaigrette
Jicama Mixed Green Salad with Pumpkin Seeds, Citrus Vinaigrette
Lavosh, Artisan Breads & Bread Sticks
\$18 per person

DISPLAY HORS D'OEUVRES

NEW MEXICO ANTIPASTO

Assorted Deli & Cured Meats, Kalamata Olives,
Grilled Onions, Pepperoncini, Green Chile Mustard,
Grilled Asparagus, Chile Rajas
\$16 per person

ARTISAN CHEESE

Chef's Selection of Assorted Domestic Cheeses,
Fresh Fruit, Artisan Breads, Crackers,
Marcona Almonds
\$14 per person

TEXAS GULF SHRIMP COCKTAIL

Chipotle Spicy Cocktail Sauce,
Creamy Horseradish, Lemon
\$4 per piece

CRUDITÉ

Carrots, Celery, Zucchini, Jicama, Cherry Tomatoes,
Mushrooms, Broccoli, Sage Ranch Dressing
\$10 per person

SOUTHWEST

Wild Mushroom, Goat Cheese
and Green Chile Tamales, Chicken Empanadas,
Blue Corn Tortilla Chips and Salsa
\$12 per person

FRESH FRUIT

Seasonal Fruit, Berries and Cream
\$12 per person

TRAY PASSED HORS D'OEUVRES

VEGETARIAN

Brie and Raspberry Chipotle Jam in Phyllo Cup	5.00	per piece
Vegetarian Potstickers	5.00	per piece
Boursin Cheese Stuffed Mushroom	5.00	per piece
Dried Apricot, Mascarpone Cheese, Almonds	5.00	per piece
Spanakopita – Spinach and Feta in Phyllo	5.00	per piece

LAND

Teriyaki Beef Satay	5.00	per piece
Chipotle Chicken Cream Cheese Tartlet	5.00	per piece
Prosciutto Wrapped Asparagus	5.00	per piece
Pork Potstickers	5.00	per piece
Chicken Empanada, Ancho Mole	6.00	per piece
Duck Taco, Fruit Salsa	6.00	per piece
Chicken Mole Skewers	6.00	per piece
Colorado Lamb, Goat Cheese on Fried Tomatillo	6.00	per piece
Miniature Beef Wellingtons w/ Jalapeno Cream	7.00	per piece

SEA

Shrimp Spring Roll, Plum Manis Sauce	5.00	per piece
Smoked Salmon, Green Chile Cream Cheese	6.00	per piece
Mushroom Cap, Crab Meat, Cheddar Cheese	6.00	per piece
Chorizo Wrapped Scallop, Corn Sauce	6.00	per piece
Grilled Shrimp Skewer, Scallop, Citrus Chervil Dipping Sauce	7.00	per piece
Southwestern Crab Cakes, Sauce Remoulade	7.00	per piece
Crab Stuffed Shrimp	7.00	per piece
Lobster Creole in Phyllo Cup	7.00	per piece

PLATED DINNERS

All selections served with Locally Roasted Agapao Organic Coffees and Mighty Leaf Teas
For Both Soup & Salad add \$7 per person

STARTERS

Green Goddess Salad, Avocado Dressing, Ancho Blue Corn Crouton, Romaine Hearts, Aged Goat Cheese
Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro
Arugula, Candied Walnuts, Berries, Asiago Cheese, Shaved Onion, Raspberry Vinaigrette
Organic Farmers Green Salad, Baby Beets, Spanish Goat Cheese, White Balsamic Vinaigrette
Organic Mixed Greens, Market Vegetables, Citrus Vinaigrette
Green Chile Corn Chowder

ENTREES

Squash Tamale, Rainbow Carrots, Roast Vegetable Sauce \$42 per person | With Chicken \$48.00
Lasagna, Spinach & Smoked Paprika Pastas, Ricotta and Goat Cheese, Farmers Vegetables \$46 per person
Skillet-Roasted Chicken, Truffle Potato Purée, Grilled Asparagus \$48 per person
Salmon, Sage Barley, Green Beans, Almond Brown Butter \$49 per person
Iron Skillet Texas Gulf Shrimp, Mascarpone-Chipotle Grits, Sautéed Spinach, Pico de Gallo \$50 per person
Chimayo Chile-Roasted Ribeye, Blue Cheese Potato Purée, Ancho Cabernet Pan Sauce \$57 per person
Filet Mignon, Truffle Potato Purée, Green Beans, Cabernet Demi-Glace \$60 per person

COMBINATION ENTREES

Beef Tenderloin & Yucatan Chicken Breast, Sweet Potato & Green Chile Gratin,
Cabernet Pan Sauce, Asparagus \$52 per person
Beef Tenderloin & Tiger Prawns, Cheddar and Green Chile Potato Pavé,
Sauce Bordelaise \$68 per person
Butter Poached Maine Lobster Tail & Filet Mignon, Truffle Potato Purée,
Sauce Béarnaise \$79 per person

TEMPTATIONS

Red Chile Crème Caramels, Orange Tequila Sorbet, Sliced Oranges
Bourbon Vanilla & Chocolate Ancho Crème Brulee
Triple Chocolate Mousse Torte
Strawberry Cheesecake Tart

DINNER BUFFETS

Minimum of 25 people

Groups under 25 will incur a \$5 per person surcharge

All Buffets served with Artisan Bread, Locally Roasted Organic Agapao Coffees and Mighty Leaf Teas

NEW MEXICAN BUFFET

STARTERS

Blue Corn Tortilla Chips, Salsa,
Fresh Guacamole and Pico de Gallo
Luminaria Caesar Salad
Organic Greens, Lime Marinated Cucumbers,
Cherry Tomatoes, Pasilla Vinaigrette

ENTREES

Slow-Roasted Chicken Breast Mole
Chimayo Carne Adovado
Green Chile and Cheese Enchiladas

ACCOMPANIMENTS

Warm Flour Tortillas
Spanish Rice
Cilantro Black Beans
Calabacitas

TEMPTATIONS

Seasonal Fruit Empanada
Sopapilla Honey Bread Pudding,
Mixed Berry Compote
\$53 per person

TRADITIONS BUFFET

STARTERS

Organic Mixed Greens with Assorted Dressings
Spinach and Arugula Salad,
Shaved Red Onion and Balsamic Vinaigrette

ENTREES

Roasted Pork Loin with Baked Pear Sauce
Grilled Skirt Steak with Cabernet Reduction
Citrus Salmon, Saffron Rice

ACCOMPANIMENTS

Grilled Asparagus and Red Peppers
Butter Roasted New Potatoes

TEMPTATIONS

Bourbon Vanilla Ancho Crème Brulee
Cajeta Chocolate Cheesecake with Candied Pecan
\$63 per person

WESTERN BUFFET

STARTERS

Organic Mixed Greens, Cilantro Ranch Dressing

ENTREES

Slow Cooked Beef Brisket, Red Chile BBQ Sauce
Pulled Pork
Grilled Chicken Breast

ACCOMPANIMENTS

Jalapeño Cornbread
Corn on the Cob
Frijoles Borrachos
Mini Baked Potatoes
Jalapeño Cole Slaw

TEMPTATIONS

Bourbon Pecan Chocolate Tartlet
Fresh Fruit Cobbler
\$55 per person

LORETTO CHAPEL BUFFET

STARTERS

Organic Mixed Greens With Cilantro Lime Vinaigrette
Chipotle Caesar Salad

ENTREES

Roasted Pork Loin with Prickly Pear Sauce
Grilled Skirt Steak with Chimayo Red Chile Sauce
Herb Crusted Chicken Breast With Green Chile

ACCOMPANIMENTS

Saffron Spanish Rice
Grilled Calabacitas
Cilantro Black Beans

TEMPTATIONS

Trio of Berries, Marsala Mascarpone, Chantilly Cream
Triple Chocolate Mousse Torte
\$58 per person

THE CLASSIC CREATE YOUR OWN BUFFET

Minimum of 25 people

Groups under 25 will incur a \$5 per person surcharge

All Buffets served with Artisan Bread, Locally Roasted Organic Agapao Coffees and Mighty Leaf Teas

STARTERS

CHOOSE TWO

Green Goddess Salad, Avocado Dressing, Ancho Blue Corn Crouton, Romaine Hearts, Aged Goat Cheese

Organic Farmers Green Salad, Baby Beets, Spanish Goat Cheese, White Balsamic Vinaigrette

Organic Mixed Greens, Market Vegetables, Citrus Vinaigrette

Chef's Seasonal Soup Selection

ENTREES

CHOOSE TWO

Seasonal Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce

Pan-Seared Salmon, Roasted Tomato, Mediterranean Couscous

Blackened Oceanic Tilapia with Sauce Creole

Roasted Pork Loin, Baked Pear Sauce

Herb-Crusted Chicken Breast

Grilled Skirt Steak with Cabernet Demi

Fresh Vegetable Ratatouille Strudel with Marinara

ACCOMPANIMENTS

CHOOSE TWO

Buttered Broccolini

Truffle Potato Purée

Root Vegetable Gratin

Grilled Asparagus

Custom Wild Rice

Saffron Rice

TEMPTATIONS

CHOOSE TWO

Sopapilla Honey Bread Pudding Mixed Berry Compote

Triple Chocolate Mousse Torte

Cajeta Chocolate Cheesecake with Candied Pecan

Seasonal Fruit Empanada

\$60.00 per person

HOSTED COCKTAIL SERVICE

HOSTED BEVERAGES

Top Shelf Mixed Drinks	9.00	per drink
Premium Mixed Drinks	8.00	per drink
Deluxe Mixed Drinks	7.00	per drink
House Wines	7.00	per drink
New Mexico, Hand Crafted, and Imported Beers	5.00	per bottle
Traditional Domestic Beers	4.50	per bottle
Sparkling and Still Water	4.00	each
Assorted Soft Drinks	3.50	each

SIGNATURE DRINKS

Apple Sage Martini	9.00	each
Prickly Pear Margarita	9.00	each
Pomegranate Mojito	9.00	each

HOSTED BEVERAGE ADDITIONS

Margaritas	120.00	per gallon
Sangria, White or Red	100.00	per gallon
Tableside Water Service, Sparkling or Still	8.00	per bottle

CASH BAR SERVICE

CASH BAR BEVERAGES

Top Shelf Mixed Drinks	9.75	per drink
Premium Mixed Drinks	8.75	per drink
Deluxe Mixed Drinks	7.75	per drink
House Wines	9.75	per drink
New Mexico, Hand Crafted, and Imported Beers	5.75	per bottle
Traditional Domestic Beers	5.50	per bottle
Sparkling and Still Water	3.00	each
Assorted Soft Drinks	2.00	each

CASH BAR ADDITIONS

Prickly Pear Margarita	9.75	each
Pomegranate Mojito	9.75	each
Martinis	9.75	per drink
Cordials	9.75	per drink, and up

*One bar recommended for every 75 guests

*Bartender Fee \$150

BANQUET BEVERAGE SELECTIONS

TOP SHELF – to include the following liquor

Grey Goose Vodka
Hindricks Gin
10 Cain Rum
Patron Silver Tequila
Glenfiddich 12 Year Single Malt Scotch
Knob Creek
Crown Royal

PREMIUM – to include the following liquor

Absolute Vodka
Tanqueray Gin
Bacardi Superior Light
Esplon Silver Tequila
Dewar's White Label Scotch
Jack Daniels
Crown Royal

DELUXE – to include the following liquor

Smirnoff Vodka
Gordon's Gin
Appleton White Rum
Jose Cuervo Silver Tequila
Famous Grouse Scotch
Jim Beam
Seagram 7 Canadian

BEER SELECTIONS – Imported / Hand-crafted

New Mexico

Santa Fe Pale Ale
Monk Ale
Marble Brewery
Marble IPA
Marble Blonde

Imported

Corona
Heineken
Negro Modelo
Guinness

Traditional

Budweiser
Bud Light
Coors Light

HOUSE WINES

DELUXE – CANYON ROAD \$32.00 PER BOTTLE

Inspired by the scenic roads that wander through California’s stunning wine country, winemaker Rafael Jofre crafts beautifully structured wines that express true varietal character. We proudly offer the Canyon Road wines as a tribute to the world renown Canyon Road art district that is less than a mile from the Inn and Spa at Loretto.

CANYON ROAD WHITE

Pinot Grigio
Chardonnay
Sauvignon Blanc

CANYON ROAD ROSÉ

White Zinfandel

CANYON ROAD RED

Merlot
Cabernet Sauvignon

For additional selections please see our Award Winning Wine List

<http://www.innatloretto.com/pdf/Wine-List-Luminaria-October-2010.pdf>