



INN and SPA
at LORETTO
SANTA FE



Catering Menus

Executive Chef Brian Cooper and his Culinary Team have created menus that reflect the spirit of Santa Fe dining. Chef Cooper utilizes local and regional ingredients with organic and sustainable food partners. The Banquet Team here at the Inn and Spa at Loretto is committed to providing all guests with a truly exceptional experience.

Catering by Luminaria



Continental Breakfast*

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

Piñon 28

Orange, Cranberry and Grapefruit Juices, Seasonal Fruit and Berry Display, Organic Granola and Yogurt, Assorted House-made Breakfast Breads, Individually Wrapped Breakfast Burritos with Green Chile, Potatoes and Sausage, Salsa or Pico de Gallo

Juniper 26

Orange, Cranberry and Grapefruit Juices, Seasonal Fruit and Berry Display, Organic Granola and Yogurt, Assorted Warm Danish, Croissants and Muffins, Bagels and Cream Cheese, Assorted Jams and Fruit Preserves, Assorted Dry Cereals with Dried Fruit, Whole, 2% and Skim Milks

Breakfast Buffets* – minimum of 25 guests

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

Aspen 30

Orange, Cranberry and Grapefruit Juices, Seasonal Fruit and Berry Display, House-made Danish and Breakfast Breads, Warm Flour Tortillas, Scrambled Eggs with Cheddar and Green Onions, Home Style Potatoes, Applewood Smoked Bacon and Turkey Sausage, New Mexico Red and Green Chiles

Cottonwood 36

Orange, Cranberry and Grapefruit Juices, Seasonal Fruit and Berry Display, House-made Danish and Breakfast Breads, Organic Granola and Yogurt, Irish Steel Cut Oatmeal with Dark Raisins, Cream and Brown Sugar, Wild Mushroom, Spinach and Sun-Dried Tomato Frittata with Manchego Cheese, Build Your Own Breakfast Burritos: Scrambled Eggs, Breakfast Potatoes, Cheddar and Jack Cheeses, Applewood Smoked Bacon, Warm Green Chile and Flour Tortillas

Omelet Station** – *in addition* per person 12

Chef Service Extravagant Omelet Station with Farm Fresh Eggs, Egg Whites, Aged Cheddar, Jack Cheese, Smoked Ham, Applewood Bacon, Turkey Sausage, Peppers, Onions, Mushrooms, Spinach, Red and Green Chile, Kalamata Olives

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

***Chef Attendant – 1 attendant per 25 guests 150*

All prices are per person unless otherwise noted.

All prices are subject to 22% service charge and applicable sales tax.



AM Additions

Locally Roasted Organic Agapao Coffee	per gallon	54.00
Mighty Leaf Black and Flavored Teas	per gallon	54.00
Assorted Coca Cola Soft Drinks	each	3.50
All Natural Nutrisodas	each	4.50
Fiji Natural Artesian Bottled Water	each	3.75
San Pellegrino Sparkling Mineral Water	each	4.00
Individual Fruit Smoothies	each	5.50
All Natural Energy Drinks	each	5.00
Assorted Fruit Juices	per half gallon	25.00
Milk: Skim, 2%, Whole	per half gallon	20.00
Assorted Breakfast Breads, Muffins, Danishes	per dozen	38.00
Cinnamon Rolls	per dozen	40.00
Fresh Bagels, Cream Cheese	per dozen	44.00
Trio of Chef-made Flavored Cream Cheeses	per person	2.00
Whole Fresh Fruit	per piece	2.75
Individual Assorted Yogurts	each	3.75
Individual Assorted Cereals	per person	4.50
Irish Cut Oatmeal, Brown Sugar, Cream, Cinnamon, Raisins	per person	5.50
Granola and Odwalla Bars	each	4.00
Breakfast Meats – Applewood Smoked Bacon, Pork or Turkey Sausage or Chorizo	per person	6.00
Southwestern Breakfast Croissants – Scrambled Eggs, Cheddar Cheese, Green Chiles	each	6.00
Breakfast Burritos – Scrambled Eggs, Potatoes, Bacon or Sausage, Red or Green Chile	each	7.00

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Three Course Plated Luncheons

All selections served with Artisan Breads, Locally Roasted Organic Agapao Coffee and Mighty Leaf Teas.

Starters* – choose one

- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
- Salad Caprese, Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction
- Mixed Greens, Market Vegetables, Citrus Vinaigrette
- Jicama-Citrus Salad, Watercress, Popcorn, Pomegranate Vinaigrette
- Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro
- Chef's Seasonal Soup Selection

**For both soup and salad add \$5 per person.*

Entrées**

All entrées served with seasonal market vegetables unless otherwise stated.

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|--|----|
| Skillet-Roasted Chicken Breast, Truffle Potato Purée, Grilled Asparagus | 32 |
| Seared Halibut, Pomegranate Vinaigrette, Stewed Black Beans | 34 |
| Smoked Chicken Blue Corn Enchilada, Chimayo Red Chile Sauce, Jack Cheese, Squash Salad | 29 |
| Grilled Sirloin Cap Steak, Herb-Roasted New Potatoes, Thyme Demi-Glace | 37 |
| Grilled Salmon, Saffron Rice, Roasted Poblano Buerre Blanc | 32 |
| Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce | 28 |

***For split entrées add \$3 per person.*

Temptations – choose one

- Fresh Berries, Chantilly Cream
- Crème Brulée
- Flourless Dark Chocolate Torte, Berry Coulis, Fresh Berries
- Cheesecake, Berries

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Two Course Plated Luncheons

All selections served with Artisan Breads, Locally Roasted Organic Agapao Coffee, Mighty Leaf Teas, and Choice of Dessert.

Luminaria Caesar Salad		
Shaved Dry-Aged Goat Cheese, Blue Corn Croutons	choose Grilled Chicken, Salmon or Shrimp	24
Roasted Turkey Sandwich		
Toasted Sourdough, Avocado, Shaved Onions, Tomato Chutney		24
Chile-Crusted Roast Beef Sandwich		
Swiss Cheese, Organic Greens, Tomatoes, Horseradish Mayonnaise, Kaiser Roll, Red Potato Salad		24
Cobb Salad		
Roasted Turkey, Bacon, Avocado, Blue Cheese, Buttermilk Sage Dressing		26
Santa Fe Wrap		
Grilled Zucchini and Spanish Red Peppers, Cilantro Rice, Caramelized Onions, Tomato, Black Beans, Chipotle Aioli wrapped in a Chipotle Tortilla, Cole Slaw		23
	with Chicken	26
Temptations – <i>choose one</i>		
Fresh Berries, Chantilly Cream		
Crème Brulée		
Flourless Dark Chocolate Torte, Berry Coulis, Fresh Berries		
Cheesecake, Berries		

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Lunch Bag

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

Portobello	
Grilled Portobello Mushroom with Caramelized Onions, Sun-Dried Tomatoes, Sprouts, Goat Cheese, Whole Wheat Bolillo	24
Roast Beef and Cheddar	26
Shaved Roast Beef, Aged Cheddar, Caramelized Onions, Romaine Lettuce, Hoagie Roll, Roasted Garlic Aioli	
Italian	26
Genoa Salami, Pastrami, Cappicola, Smoked Ham, Gouda, Diced Tomato, Shredded Romaine, Focaccia, House Vinaigrette	
Club Wrap	26
Smoked Turkey, Applewood Smoked Bacon, Aged Jack Cheese, Tomatoes, Romaine, Rosemary Aioli, Spinach Tortilla	
New Mexico Turkey	26
Turkey and Green Chile, Shaved Red Onion, Tomatoes, Jalapeno Jack Cheese, Romaine Lettuce, Garlic Aioli	

Luncheon Buffets* – minimum of 25 guests

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

Two Step	36
Red Potato Salad, Slow Cooked Beef Brisket, Mesquite Chicken with Chimayo Red Chile BBQ Sauce, Buttered Corn on the Cob, BBQ Baked Beans, Jalapeño Corn Bread, Shredded Cole Slaw, Fresh Fruit Cobbler	
Loretto Deli	32
Mixed Baby Greens and Assorted Dressings, Pasta Salad, Roast Beef, Turkey Breast, Grilled Chicken, Tuna Salad, Swiss, Cheddar and Pepper Jack Cheeses, Condiment Tray, Dijon and Green Chile Mustards, All Natural Chips, Seasonal Whole Fresh Fruit Display, Fresh Baked Cookies	
Santa Fe	35
Mixed Baby Greens with Smoked Corn and Pasilla Vinaigrette, Chips, Salsa, Guacamole, Tortilla Soup, Grilled Skirt Steak Fajitas, Red Chile Marinated Chicken Fajitas, Trio of Sautéed Peppers and Onions, Vegetarian Tamales, Spanish Rice, Frijoles Borrachos, Warm Flour Tortillas, Cilantro Sour Cream, Aged Jack and Cheddar Cheeses, Tres Leches Cake	

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

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Express Buffet – serves groups of 10-20

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

Salad and Potato Bar	30
Chopped Romaine, Baked Idaho Potatoes, Sour Cream, New Mexican Green Chiles, Diced Oven Roasted Turkey, Applewood Smoked Bacon, Diced Avocado, Tomato, Scallions, Hard Boiled Eggs, Shredded Cheddar and Jack Cheese, Sage Ranch and Blue Cheese, Raspberry Sammies, Lemon Bars	
Plaza Taco Stand	
Soft Flour and Crispy Corn Tortillas, Shredded Lettuce, Diced Tomatoes, Jack and Cheddar Cheeses, Sour Cream, House-made Salsa Trio, Guacamole, Refried Beans, Tres Leches Cake, Blue Corn Chips	
with Seasoned Ground Beef, OR Grilled Chicken	30
with both Seasoned Ground Beef AND Grilled Chicken	34
New York Express	32
Mixed Baby Greens, Assorted Dressings, Pasta Salad, Assorted Sandwiches to include Roast Turkey Breast, Black Forest Ham, Roast Beef, Grilled Vegetables, Condiment Tray, Whole Fresh Fruit, Cheesecake with Strawberries	



Meeting Breaks – served for 30 minutes

Fiesta	15
Churros, Blue Corn Tortilla Chips, Fresh Salsa Trio, Guacamole, Sour Cream, Quesadillas, Empanadas with Chayote Slaw, Assorted Soft Drinks and Bottled Waters	
Lensic	16
Freshly Popped Popcorn, Cracker Jacks, Twizzlers, Assorted Candy Bars, Nacho Bar with Cheese, Chips and Salsa, Assorted Soft Drinks and Bottled Waters	
Spa	18
Apple, Cranberry and V8 Juices, Fruit Smoothies, Grilled Seasonal Vegetables, Granola and Odwalla Bars, Vegetarian Finger Sandwiches, Bottled Waters and Assorted All Natural Nutisodas	
Mad Hatter’s Tea Service	16
Assortment of Herbal and Black Teas, Delicate Finger Sandwiches, Megan’s Trio of House-Made Chocolate Chip, Peanut Butter and Lemon Cookies, Biscochitos	
Beverage Break	10
Freshly Brewed Locally Roasted Agapao Coffees, Mighty Leaf Teas and Herbal Teas, Assorted Soft Drinks and Bottled Waters	
Chocolate Delight	22
Megan’s Chocolate Fondue, Bollitos, Chocolate Truffles, Seasonal Fruit, Graham Crackers, Marshmallows, Brownies, Hot Chocolate and Chocolate Milk and Bottled Waters	



Break Additions

Freshly Brewed Locally Roasted Organic Agapao Coffees	per gallon	54.00
Mighty Leaf Black and Flavored Teas	per gallon	54.00
Freshly Brewed Iced Tea	per gallon	48.00
Fiji Natural Artesian Bottled Water	each	3.75
San Pellegrino Sparkling Mineral Water	each	4.00
Assorted Fruit Juices	per gallon	40.00
Milk: Skim, 2%, Whole	per half gallon	18.00
Assorted Coca Cola Soft Drinks	each	3.50
All Natural Nutrisodas	each	4.50
Energy Drinks	each	5.00
Individual Fruit Smoothies	each	5.50
Dark Chocolate Brownies, Lemon Bars	per dozen	42.00
Fresh Baked Banana Bread	per person	3.00
Assorted Granola and Odwalla Bars	each	3.00
Whole Fresh Fruit	per piece	2.75
Assorted Candy Bars	each	3.00
Ben & Jerry's Ice Cream Bars	each	5.50
Salsa Trio, Corn Chips, Guacamole	per person	9.00
Nachos with Cheese, Chips, Salsa	per person	8.50

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Display Hors d'oeuvre

Smoked Salmon		16
Toast Points, Capers, Cream Cheese, Minced Eggs, Red Onions		
New Mexico Antipasto Display		16
Assorted Deli and Cured Meats, Kalamata Olives, Grilled Onions, Pepperoncini, Green Chile Mustard, Grilled Asparagus, Chile Rajas		
Artisan Cheese Display		14
Chef's Selection of Assorted Domestic Cheeses, Fresh Grapes, Artisan Breads, Crackers, Spanish Almonds		
Crudit� Display		10
Marinated Artichoke Hearts, Baby Carrots, Celery Hearts, Zucchini, Jicama, Sage Ranch Dressing		
Fresh Fruit Display		12
Seasonal Fruits and Berries, Honey Yogurt		
Iced Jumbo Shrimp	per piece	7
Spicy Cocktail Sauce, Creamy Horseradish, Lemon		
Tamales	per piece	7
Wild Mushroom, Goat Cheese and Green Chile		



Carving Stations*

Guajillo – Honey Glazed Bone-in Ham Green Chile Mustard, Flour Tortillas	serves 35	195
Tenderloin of Beef Horseradish Cream, Stone Ground Mustard, au Jus, Artisan Rolls	serves 15	275
Prime Ribeye of Beef Horseradish Cream, Green Chile Stone Ground Mustard, au Jus, Artisan Rolls	serves 35	350
Herb Roasted Turkey Breast Pan Gravy, Fresh Cranberry Sauce, Jalapeño Cornbread	serves 25	225
Peppered Pork Loin Spiced Apple Chutney, Artisan Rolls	serves 30	225
Colorado Rack of Lamb Ancho and Shallot Crusted, Heirloom Bean Succotash, Sautéed Greens	serves 4	55

**Attendant – 1 attendant per 50 guests 150
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Tray Passed Hors d'oeuvre – minimum of 25 pieces

Please see your catering manager for recommended amounts.

Vegetarian

Asparagus and Three Cheese Tartlet	per piece	5
Brie and Raspberry Chipotle Jam in Phyllo Cup	per piece	5
Spanakopita	per piece	5
Vegetarian Potstickers	per piece	5
Grilled Fresh Fruit Kabobs on Bamboo Skewer	per piece	5
Boursin Cheese Stuffed Mushroom	per piece	5
Black Bean Hummus and Green Chile Pita Canapé	per piece	5
Fresh Mozzarella and Tomato Bruschetta	per piece	5
Baby Beets, Goat Cheese	per piece	7

Land

Teriyaki Beef Satay, Sesame Soy Sauce	per piece	5
Smoked Chicken, Cream Cheese, Chipotle Tortilla	per piece	5
Serano Ham Wrapped Asparagus	per piece	5
Greek Lamb and Feta Cheese in Phyllo Bundle	per piece	6
Pork Empanada, Ancho Mole	per piece	6
Duck Taco, Peach Salsa	per piece	6
Chicken Mole Skewers	per piece	6
Buffalo Sliders, Cheddar Cheese, Chipotle Aioli, Butter Pickles	per piece	7
Miniature Beef Wellingtons	per piece	7

Sea

Smoked Salmon, Green Chile Cream Cheese	per piece	6
Crab Stuffed Shrimp	per piece	7
Chorizo Wrapped Scallop, Corn Sauce	per piece	7
Mini Crab Cakes, Chile Lime Aioli	per piece	7
Lobster Creole in Phyllo Cup	per piece	7
Shrimp Ceviche	per piece	7

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Specialty Stations* – *minimum of 30 guests and 3 stations*

Salad Station	18
Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons	
Jicama-Citrus Salad, Watercress, Popcorn, Pomegranate Vinaigrette	
Mediterranean Salad, Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Cucumbers, Feta Cheese, Red Wine Vinaigrette, Lavosh, Artisan Breads, Bread Sticks	
Martini Mashed Potato Bar	22
Roasted Garlic Mashed Potatoes, Mashed Yukon Gold Potatoes, served in Martini Glasses, Assorted Toppings – Garlic Shrimp, Chopped Chives, Santa Fe Grande Chile, Bacon, Sweet Corn Succotash, Mushroom Ragoût, Sautéed Garlic Spinach, Crème Fraîche, Parmesan Cheese, Cheddar Cheese, Blue Cheese	
Pasta Station	20
Fusilli and Tortellini Pastas with Sautéed Ingredients of Sun-Dried and Fresh Tomatoes, Kalamata Olives, Basil, Roasted Red Peppers, Crimini Mushrooms, Reggiano Cheese, Olive Oil, Parmesan Cream Sauce, White Wine Garlic Marinara	
Sushi Station – <i>ask about availability</i>	market price
Assorted Fresh Sushi, Sashimi and Rolls, Appropriate Accompaniments	
Santa Fe Paella Station	29
Mussels, Clams, Shrimp, Scallops, Chicken, Chorizo sautéed with Olive Oil, White Wine, Parsley, Onion, Garlic, Dried Chile Peppers, Green Chile, Saffron Rice, Lemon and Lime Wedges, Cilantro	
Quesadilla Station	25
Grilled Quesadilla, Green Chile Chicken or Red Chile Beef, Cheese, Squash Salad, Salsa Fresca	
Soft Taco Station	24
Shredded Beef, Shredded Duck, Grilled Chicken, Flour Tortillas, Salsa Trio, Jicama Slaw	

**Chef Attendant – 1 attendant per 50 guests 150*

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Plated Dinners*

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

Starters** – choose one

- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
- Salad Caprese, Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction
- Organic Greens, Market Vegetables, Citrus Vinaigrette
- Chianti Poached Pears, Crunchy Cashews, Blue Cheese
- Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro
- Chef's Seasonal Soup Selection

***For both soup and salad add \$7 per person.*

Entrées***

All entrées are served with seasonal market vegetables unless otherwise stated.

- Chimayo Chile-Roasted Ribeye, Blue Cheese Potato Purée, Ancho Cabernet Pan Sauce 57
- Squash Tamale, Rainbow Carrots, Roast Vegetable Sauce 42
- Salmon, Sage Barley, Green Beans, Almond Brown Butter 49
- Filet Mignon, Truffle Potato Purée, Haricots Verts, Cabernet Demi-Glace 60
- Sirloin Cap Steak, Mushroom Risotto, Roasted Baby Carrots 56
- Skillet-Roasted Chicken, Truffle Potato Purée, Grilled Asparagus 48
- Colorado Rack of Lamb, Heirloom Bean Succotash, Sautéed Greens 62
- Halibut, Lemon Spaetzle, Corn Sauce, Baby Arugula 51

****For split entrées add \$3 per person; chef's choice of starch and vegetable per split entrée selection.*

Combination Entrées***

All entrées served with seasonal market vegetables unless otherwise stated.

- Beef Tenderloin and Tiger Prawns, Cheddar and Green Chile Potato Pavé, Sauce Bordelaise 68
- Beef Tenderloin and Grilled Chicken Breast, Yukon Gold Potato Purée, Mountain Mushroom Sauce 68
- Butter Poached Maine Lobster Tail and Filet Mignon, Truffle Potato Purée, Sauce Béarnaise 79

****For split entrées add \$3 per person; chef's choice of starch and vegetable per split entrée selection.*

Desserts – choose one

- Dark Chocolate Brownies, Milk Chocolate Whipped Cream
- Vanilla Crème Brulée, Almond Cookie – maximum 75
- Flourless Dark Chocolate Torte, Berry Coulis, Fresh Berries
- Macerated Berry Tart, Lemon Mousse
- Megan's Arborio Rice Pudding Brulée

**Groups under 25 will incur an \$8 per person surcharge.*

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Dinner Buffets* – *minimum of 25 guests*

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

<p>New Mexican</p> <p>Blue Corn Tortilla Chips, Salsa, Fresh Guacamole and Pico de Gallo, Luminaria Caesar Salad, Organic Greens, Lime Marinated Cucumbers, Cherry Tomatoes, Pasilla Vinaigrette, Slow-Roasted Chicken Breast Mole, Chimayo Carne Adovado, Green Chile and Cheese Enchiladas, Warm Flour Tortillas, Saffron Spanish Rice, Cilantro Black Beans, Calabacitas, New Mexican Biscochitos, Piñon Chocolate Torte</p>	<p>53</p>
<p>Western</p> <p>Organic Mixed Greens, Cilantro Ranch Dressing, Jalapeño Cole Slaw, Sliced Watermelon, Slow Cooked Beef Brisket with Red Chile BBQ Sauce, Pulled Pork, Grilled Chicken Breast, Tobacco Onions, Jalapeño Cornbread, Corn on the Cob, Frijoles Borrachos, Mini Baked Potatoes, Dark Chocolate Brownies with Milk Chocolate Whipped Cream, Seasonal Fruit Crisp with Whipped Cream</p>	<p>58</p>
<p>Mar y Montaña</p> <p>Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons, Organic Mixed Greens with Assorted Dressings, Grilled Salmon with Citrus Buerre Blanc, Sliced New York Strip Steak, Mushroom Sauce, Herb-Roasted Chicken, Roasted New Potatoes, Fresh Vegetables, Chile Spice Rice Pudding Brulée, Chocolate-Almond Torte</p>	<p>68</p>
<p>Traditions</p> <p>Organic Mixed Greens with Assorted Dressings, Spinach and Arugula Salad, Shaved Red Onion and Balsamic Vinaigrette, Roasted Pork Loin with Baked Pear Sauce, Grilled Skirt Steak with Cabernet Reduction, Citrus Halibut, Saffron Rice, Grilled Asparagus and Red Peppers, Butter Roasted New Potatoes, Crème Brulée, Seasonal Fruit Tartlet</p>	<p>63</p>

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The Classic – Create Your Own Buffet* – *minimum of 25 guests*

60

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

Starters – choose two

Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
Salad Caprese, Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction
Mixed Greens, Market Vegetables, Citrus Vinaigrette
Jicama-Citrus Salad, Watercress, Popcorn, Pomegranate Vinaigrette
Chef's Seasonal Soup Selection

Entrées – choose two

Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce
Pan-Seared Salmon, Roasted Tomato, Mediterranean Cous Cous
Roasted Pork Loin, Baked Pear Sauce
Herb-Crusted Chicken Breast
Chicken Florentine
Halibut, Lemon Spaetzle, Corn Sauce, Baby Arugula

Accompaniments – choose two

Mashed Yukon Gold Potatoes
Roasted Mushroom Medley
Heirloom Bean Succotash
Truffle Potato Purée
Grilled Asparagus
Rainbow Carrots
Saffron Rice

Temptations – choose two

Seasonal Fruit Crisp, Whipped Cream
Dark Chocolate Brownie, Milk Chocolate Whipped Cream
Seasonal Bread Pudding, Butterscotch Sauce or Chocolate Ganache
Megan's Arborio Rice Pudding

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Gourmet Desserts*

Megan's Chocolate Fondue	20
Dark Chocolate or Milk Chocolate Fondue with Strawberries, Pineapple, Bananas, Kiwi Spears, Honeydew, Assorted Dried Fruits, Marshmallows, Graham Crackers, Assorted Cookies	
Sweet Sensations	14
Chocolate Amaretto Biscotti, Tiramisu, Mini French Pastries, Truffles, Mini Fresh Seasonal Fruit Tart, White and Dark Chocolate Dipped Strawberries	
add Dessert Cheeses with Dried Fruit and Nuts	10
Temptations	
Assorted Truffles and Cookies	8

**Chef Attendant – 1 attendant per 50 guests 150
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Cocktail Service* – Hosted

One bar recommended for every 75 guests.

Hosted Bar Service

Top Shelf Mixed Drinks	per drink	9.00
Premium Mixed Drinks	per drink	8.00
Deluxe Mixed Drinks	per drink	7.00
Top Shelf House Wines	per bottle	42.00
Premium House Wines	per bottle	38.00
Deluxe House Wines	per bottle	32.00
New Mexico, Hand Crafted, and Imported Beers	per bottle	5.00
Traditional Domestic Beers	per bottle	4.50
Sparkling and Still Water	each	3.75
Assorted Soft Drinks	each	3.50

Hosted Bar Additions

Margaritas	per drink	8.00
Martinis	per drink	9.00
Cordials	per drink starting at	9.00

Hosted Beverage Additions

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

**Bartender – 1 attendant per 75 guests 125
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Cocktail Service* – Cash Bar

We recommend one bar for every 75 guests.

Cash Bar Service

Top Shelf Mixed Drinks	per drink	9.75
Premium Mixed Drinks	per drink	8.75
Deluxe Mixed Drinks	per drinks	7.75
Top Shelf House Wines	per glass	9.75
Premium House Wines	per glass	8.75
Deluxe House Wines	per glass	7.75
New Mexico, Hand Crafted, and Imported Beers	per bottle	5.75
Traditional Domestic Beers	per bottle	5.00
Sparkling and Still Water	each	3.75
Assorted Soft Drinks	each	4.00

Cash Bar Additions

Margaritas	per drink	8.75
Martinis	per drink	9.75
Cordials	per drink starting at	9.75

**Bartender – 1 attendant per 75 guests 125
 All Cash Service prices include tax and service charge.
 All prices are per person unless otherwise noted.*



Banquet Beverage Selections

Top Shelf – *to include the following liquor*

Grey Goose Vodka
Tanqueray No. 10 Gin
10 Cain Rum
Patron Silver Tequila
Glenfiddich Scotch
Maker's Mark Whiskey
Crown Royal

Premium – *to include the following liquor*

Absolute Vodka
Tanqueray Gin
Bacardi Reserve
Sauza Hornitos Tequila
Dewar's White Label Scotch
Jack Daniels
Crown Royal Canadian

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

New Mexico

Santa Fe Pale Ale
Monk Ale

Hand Crafted

Steamworks Third Eye India Pale Ale, Bayfield, Colorado
Ska True Blonde Ale, Durango, Colorado

Imported

Kaliber, Corona, Heineken, Amstel Light,
Negro Modelo, Guinness

Traditional

Budweiser, Bud Light



House Wines

The Inn and Spa at Loretto proudly serves the fine wines of Trinchero Family Estates.

Top Shelf – Trinchero

Trinchero wines are rich, fruit-forward, well structured and delicious. That's because the company doesn't cut any corners. The fruit is grown using sustainable farming methods at vineyards in Lake County, Santa Barbara, Napa Valley and select cool-climate vineyards in maritime-influenced appellations.

Trinchero White

Chardonnay

Sauvignon Blanc

Trinchero Red

Pinot Noir

Merlot

Cabernet Sauvignon

Premium – Montevina

It's no mistake that Montevina wines are as rich and delicious as they are—the grapes feast on the rich soils of the Shenandoah Valley, the historic home of the California Gold Rush. As the flagship producer of the Sierra Foothills, Montevina is privileged to farm over 400 glorious acres of stellar vineyards.

Montevina White

Sauvignon Blanc

Montevina Rosé

White Zinfandel

Montevina Red

Syrah

Zinfandel

Deluxe – Sycamore Lane

You won't find Sycamore Lane wines at a grocery store or at a wine shop. Crafted using generations of winemaking expertise and state-of-the-art technology, the wines are lovely and ripe and have a traditional taste and feel, crafted to complement a variety of foods and flavors. Sycamore Lane is a favorite menu destination for customers who are looking for delicious and moderately priced wines.

Sycamore Lane White

Pinot Grigio

Chardonnay

Sycamore Lane Rosé

White Zinfandel

Sycamore Lane Red

Merlot

Cabernet Sauvignon



WINE LIST

Sparkling & Champagne

200	Gruet, Blanc de Noir, New Mexico, nv	40
	Freixenet, Blanc de Blanc, Sant Sadurni, D'Anoia, Spain, nv	34
202	Henriot, Brut Souverain, Reims, nv	99
203	Schramsberg, Blanc de Blancs, Napa Valley, nv	84
204	Roederer, Estate Brut, Anderson Valley, nv	116
205	Perrier-Jouët, Grand Brut, Epernay, nv	105
207	Veuve Cliquot Ponsardin, Brut, Reims, nv	120

Sauvignon Blanc, Semillon, Chenin Blanc

300	Dog Point, Sauvignon Blanc, Marlborough, 2007	45
301	Charles Krug, Sauvignon Blanc, Napa Valley, 2007	48
302	Cloudy Bay, Sauvignon Blanc, Marlborough, 2007	60
303	Cakebread Cellars, Sauvignon Blanc, Napa Valley, 2007	60
308	L'École, No. 41, Semillon, Columbia Valley, 2007	38

Rosé

310	Finca El Portillo, Malbec Rose, Mendoza, 2008	36
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White Varietals and Blends

313	Firesteed, Pinot Gris, Oregon, 2006	44
316	Thomas Fogarty, Gewürztraminer, Monterey County, 2006	44
318	E. Guigal, Côtes du Rhône Blanc, Rhône, 2006	30
319	Pine Ridge, Chenin Blanc-Viognier, Napa Valley, 2008	32

Chardonnay

400	Gruet, New Mexico, 2006	40
401	Heitz Cellars, Napa Valley, 2007	54
402	Byron, Santa Maria Valley, 2005	59
404	Jean Leon, Vinya Gigi, Spain, 2004	59
405	Rombauer, Carneros, 2007	69
407	Château Montelena, Napa Valley, 2007	80
408	Mer Soleil, Central Coast, 2005	87
409	Grgich Hills, Napa Valley, 2002	95

Pinot Noir, Lighter Red Wines

501	Nautilus, Pinot Noir, Marlborough, 2007	54
503	Artessa, Pinot Noir, Carneros, 2006	60
504	Argyle, Pinot Noir, Willamette Valley, 2007	65
508	David Bruce, Pinot Noir, Sonoma Coast, 2006	89
513	Fiddlehead, Pinot Noir, Fiddlestix, Santa Rita Hills, 2005	95



Syrah, Shiraz, Zinfandel

602	Justin, Syrah, Paso Robles, 2007	59
603	Elyse, Zinfandel, Morisoli Vineyard, Napa Valley, 2005	81

Malbec, Merlot

701	Salentine, Malbec, Mendoza, 2006	47
704	Robert Sinskey, Merlot, Los Carneros-Napa Valley, 2004	60
705	Casa Lapostolle, "Cuvée Alexandre", Merlot, Colchagua Valley, 2005	60
706	L'École No. 41, Merlot, Columbia Valley, 2005	69

Cabernet Sauvignon, Cabernet Franc, Clarets

800	Los Vascos, Cabernet Sauvignon, Chile, 2006	45
805	Sequoia Grove, Cabernet Sauvignon, Napa Valley, 2005	72
815	Stag's Leap Winery, Cabernet Sauvignon, Stag's Leap District, 2005	99
836	Robert Mondavi, Cabernet Sauvignon, Reserve, Napa Valley, 1999	180
838	Darioush, Signature Cabernet Sauvignon, Napa Valley, 2005	210
840	BV, Georges de Latour, Private Reserve, Napa Valley, 2001	210