

## BREAKFAST

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

### CONTINENTAL BREAKFASTS

#### 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

#### 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

### 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,  
Applewood 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,  
Applewood Smoked Bacon,  
Warm Green Chile and Flour Tortillas  
\$36 per person

### LORETTO OMELET STATION

(In addition to Breakfast Buffets)

Chef Service 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, Pico de Gallo  
\$12 per person

Chef Attendant required for Omelet Station @ \$150.00 each  
(1 attendant per 25 people)

## ADDITIONS

### BEVERAGES

Locally Roasted Organic Agapao Coffee	54.00	per gallon
Mighty Leaf Black and Flavored Teas	54.00	per gallon
Freshly Brewed Iced Tea	38.00	per gallon
Milk: Skim, 2%, Whole	20.00	½ gallon
Assorted Coca Cola Soft Drinks	3.50	each
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
Energy Drinks	5.00	each

### AM ADDITIONS

Assorted, Muffins, Danishes, Cinnamon Rolls	38.00	per dozen
Fresh Bagels with Cream Cheese	44.00	per dozen
Trio of Chef-made Flavored Cream Cheeses	2.00	per person
Assorted Seasonal Cut Fruit	6.00	per person
Irish 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
Chilaquiles	4.00	each

Breakfast Meats	5.00	per person
Applewood Smoked Bacon, Choice of Pork or Turkey Sausage		

Southwestern Breakfast Croissants	6.00	each
Scrambled Eggs, Cheddar Cheese, Green Chiles		

Breakfast Burritos	7.00	each
Scrambled Eggs, Potatoes, Bacon or Sausage, Red or Green Chile		

Smoked Salmon	16.00	per person
Mini Bagels, Capers, Cream Cheese, Minced Egg, Red Onions		

### PM ADDITIONS

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

Soft Pretzels with Cinnamon Cream cheese, Green Chili Mustard, Santa Fe Pale Ale Fondue	10.00	per person
---	-------	------------

## TWO COURSE & THREE COURSE PLATED LUNCHEON

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

### STARTERS

CHOOSE ONE FOR THREE COURSE LUNCHEON

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

### ENTREES

CHOOSE ONE FOR THREE COURSE LUNCHEON

- Grilled Salmon, Sage Black Barley, Roasted Poblano Buerre Blanc, Calabacitas \$32 per person
- 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 Bistro Cut Steak, Herb-Roasted New Potatoes, Bourbon Demi-Glace \$37 per person
- Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce \$28 per person

### ENTREES

CHOOSE ONE FOR TWO COURSE LUNCHEON

- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons  
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
- Taco Salad, With a Choice of Chicken or Beef, Shredded Romaine, Pico de Gallo, Guacamole, Black  
Beans, Jack Cheese, Sour Cream, Roasted Jalapeño \$23 per person
- Luminaria Club, Toasted Sourdough, Avocado, Shaved Onions, Tomatoes \$24 per person

### TEMPTATIONS

CHOOSE ONE

- Strawberry Margarita Tart
- Crème Caramel and Biscochito
- Chocolate Tres Leches Cake
- Cajetta Cheesecake with Pecans

## 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,  
Foccacia, 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

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

### TWO STEP BUFFET

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  
\$36 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, Dijon and Green Chile Mustards,  
Mayonnaise, 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

## EXPRESS BUFFETS

Groups of 10-20 people

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

### SOUP & SALAD BAR

Choice of Soup – choose three:  
Watermelon Champagne with Vanilla  
Black Barley and Chicken Broth Soup  
Creamy Mushroom Soup  
Sweet & Sour with Pork Dumplings  
Tomato Basil Bisque

Salad:

Romaine and Iceberg Lettuce, Carrots,  
Cherry Tomatoes, Roasted Corn,  
Cucumbers, Cheddar Cheese,  
Garbanzo Beans, Green Onions,  
Cottage Cheese, Croutons,  
Assorted Dressings  
Assorted Cookies  
\$30 per person

### TAMALE & FRITO PIE BAR

Chicken and Vegetable Tamales with Sour Cream,  
Pico de Gallo, Guacamole, Red and Green Chile,  
Shredded Lettuce, Cheese, Black Olives,  
Ground Beef Texas Chili, Fritos  
Fresh Fruit Cobbler  
\$35 per person

### 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, 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

### NEW YORK EXPRESS

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 Cheesecake with Pecans  
\$32 per person

## MEETING BREAKS

Served for 30 Minutes

### 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

### LENSIC

Freshly Popped Popcorn, Cracker Jacks,  
Twizzlers, Assorted Candy Bars, Nacho Bar,  
Assorted Soft Drinks and Bottled Waters  
\$16 per person

### CHOCOLATE DELIGHT

Chocolate Fondue, Seasonal Fruit, Graham  
Crackers, Marshmallows and Pretzels  
\$30 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

### 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

### SUNDAE BAR

Cookies, Bananas, Sprinkles, Candy-crumbs, Nuts,  
Hot Fudge, and Whipped Cream  
\$25 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

#### SLOW ROASTED TOP ROUND

Horseradish Cream, Stone Ground Mustard,  
au Jus, Artisan 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 30 people and 2 stations

#### SANTA FE PAELLA STATION

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  
\$29 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  
\$20 per person

#### QUESADILLA STATION

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

#### FAJITA STATION

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

#### SALAD STATION

Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons,  
Jicama Mixed Green Salad with Pumpkin Seeds, Citrus Vinaigrette, Organic  
Mixed Greens with Marinated Cucumber Feta Cheese, Cherry Tomatoes,  
Balsamic Vinaigrette Feta Cheese, Red Wine Vinaigrette,  
Lavosh, Artisan Breads, Bread Sticks  
\$18 per person

## DISPLAY HORS D' OEUVRES

### NEW MEXICO ANTIPASTO DISPLAY

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

### ARTISAN CHEESE DISPLAY

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

### ICED SHRIMP COCKTAIL DISPLAY

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

### CRUDITE DISPLAY

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

### SOUTHWEST DISPLAY

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

### FRESH FRUIT DISPLAY

Seasonal Fruits and Berries, Honey Yogurt  
\$12 per person

## TRAY PASSED HORS D' OEUVRES

Minimum of 25 pieces per each selection

### 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
Chicken Empanada, Ancho Mole	6.00	per piece
Duck Taco, Peach Salsa <i>** Max of 50 pieces</i>	6.00	per piece
Chicken Mole Skewers	6.00	per piece
Chicken Brochette, Guajillo Barbeque	6.00	per piece
Pork Potstickers	5.00	per piece
Miniature Beef Wellingtons w/ Jalapeno Cream	7.00	per piece
Cantaloupe Melon, Prosciutto, Grapes	5.00	per piece
Grilled Asparagus in Prosciutto with Parmesan	6.00	per piece
Smoked Venison, Berry Jam, Raisin Bread	6.00	per piece
Colorado Lamb, Goat Cheese on Fried Tomatillo	6.00	per piece
Tartar of Beef Tenderloin, Herbed Crouton	6.00	per piece

### SEA

Smoked Salmon, Green Chile Cream Cheese	6.00	per piece
Crab Stuffed Shrimp	7.00	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
Shrimp Spring Roll, Plum Manis Sauce	5.00	per piece
Mushroom Cap, Crab Meat, Cheddar Cheese	6.00	per piece
Mini Crab Cakes, Remoulade Sauce	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

CHOOSE ONE

Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons  
Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro  
Arugula, Candied Walnuts, Berries, Asiago Cheese, Shaved Onion, Raspberry Vinaigrette  
Salad Caprese, Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction  
Organic Mixed Greens, Market Vegetables, Citrus Vinaigrette  
Chef's Seasonal Soup Selection

## ENTREES

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  
Skillet-Roasted Chicken, Truffle Potato Purée, Grilled Asparagus \$48 per person  
Bistro Cut Steak, Mushroom Risotto, Roasted Baby Carrots \$56 per person  
Squash Tamale, Rainbow Carrots, Roast Vegetable Sauce \$42 per person  
Salmon, Sage Barley, Green Beans, Almond Brown Butter \$49 per person  
Mahi-Mahi, Moroccan Couscous, Buerre Rouge \$51 per person

## COMBINATION ENTREES

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

## DESSERTS

Strawberry Margarita Tart  
Crème Caramel and Biscochito  
Chocolate Tres Leches  
Cajeta Cheesecake with Pecans

## DINNER BUFFETS

Minimum of 25 people

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

New Mexican Biscochitos,  
Tres Leches Cake  
\$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 Halibut, Saffron Rice

#### ACCOMPANIMENTS

Grilled Asparagus and Red Peppers,  
Butter Roasted New Potatoes

#### TEMPTATIONS

Strawberry Margarita Tart,  
Cajeta Cheesecake with Pecans  
\$63 per person

### WESTERN BUFFET

#### STARTERS

Organic Mixed Greens, Cilantro Ranch Dressing

#### ENTREES

Slow Cooked Beef Brisket with  
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

Chocolate Pinion Torte,  
Seasonal Fruit Cobbler with Whipped Cream  
\$58 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

Strawberry Margarita Tart  
Cajeta Cheesecake with Pecans  
\$55 per person

## THE CLASSIC CREATE YOUR OWN BUFFET

Minimum of 25 people

All Buffets served with Artisan Bread, 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

Organic Mixed Greens, Market Vegetables, Citrus Vinaigrette

Chef's Seasonal Soup Selection

### ENTREES

CHOOSE TWO

Squash Tamale, Rainbow Carrots, Roasted Vegetable Sauce

Pan-Seared Salmon, Roasted Tomato, Mediterranean Couscous

Mahi-Mahi, Moroccan Couscous, Buerre Rouge

Roasted Pork Loin, Baked Pear Sauce

Herb-Crusted Chicken Breast

Chicken Florentine

### ACCOMPANIMENTS

CHOOSE TWO

Mashed Yukon Gold Potatoes

Roasted Mushroom Medley

Truffle Potato Purée

Rainbow Carrots

Grilled Asparagus

Saffron Rice

### TEMPTATIONS

CHOOSE TWO

Seasonal Fruit Cobbler

Ancho Raspberry Sammies

Seasonal Bread Pudding

Gourmet House-made Cookies

\$60.00 per person

## GOURMET DESSERTS

### CHOCOLATE FONDUE/FOUNTAIN STATION

#### GOLD

Strawberries	Graham Crackers
Biscotti	Marshmallows
Pretzels	
Fondue Station \$18.00 per person (serves 10-50 people)	
Fountain Station \$25.00 per person (serves 50-200 people)	

### CHOCOLATE FONDUE/FOUNTAIN STATION

#### PLATINUM

(choose 7 items from Gold and/or Platinum)

Seasonal Fruit	Maraschino Cherries
Dried Fruit	Vanilla Wafers
Pretzel Rods	Brownie Bites
Gourmet Cookies	Gourmet Cookies
Fondue Station \$28.00 per person (serves 10-50 people)	
Fountain Station \$35.00 per person (serves 50-200 people)	

#### TARTS

Turtle Tarts*	8.00	per piece
Fresh Fruit Tarts*	8.00	per piece
Strawberry Margarita Tarts*	8.00	per piece
Chef's Assortment of Gourmet Tarts*	8.00	per piece

#### BARS

Ancho Raspberry Sandies*	42.00	per dozen
Brownies*	42.00	per dozen
Lemon Bars*	42.00	per dozen
Chef's Assortment of Gourmet Bars*	42.00	per dozen

#### COOKIES

Biscochitos*	9.00	per dozen
Macaroons*	30.00	per dozen
Chef's Assortment of Gourmet Cookies*	24.00	per dozen

#### TRUFFLES/CANDIES

Coffee	2.50	per piece
Raspberry	2.50	per piece
Caramel	2.50	per piece
Turtles	3.00	per piece
Chef's Assortment of Gourmet Candies	2.50	per piece

#### ENHANCEMENTS

Mini Cupcakes	2.00	each
White or Dark Chocolate Dipped Strawberries	4.00	each
Crème Brulee* (max 50 people)	8.00	each
Parfaits*	8.00	each
Flan	8.00	each
Cajeta Pecan Cheesecake	8.00	each
Chocolate Très Leche	8.00	each
Chef's Assortment of Gourmet Pastries	8.00	each

#### INTERMEZZO

Sorbet	2.00	each
--------	------	------

\*Available in miniature sizes

## 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
Top Shelf House Wines	8.00	per drink
Premium House Wines	7.00	per drink
Deluxe House Wines	6.00	per drink
New Mexico, Hand Crafted, and Imported Beers	5.00	per bottle
Traditional Domestic Beers	4.50	per bottle
Sparkling and Still Water	3.75	each
Assorted Soft Drinks	3.50	each

### SIGNATURE DRINKS

Apple Sage Martini	9.00	each
Prickly Pear Margarita	9.00	each
Pomegranate Mint Margarita	9.00	each
Elderflowers Champagne Cocktail	9.00	each
Ginger Mojito	9.00	each

### HOSTED BEVERAGE ADDITIONS

Margaritas	120.00	per gallon
Sangria, White or Red	100.00	per gallon
Tablesides 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
Top Shelf House Wines	9.75	per drink
Premium House Wines	8.75	per drink
Deluxe House Wines	7.75	per drink
New Mexico, Hand Crafted, and Imported Beers	5.75	per bottle
Traditional Domestic Beers	5.50	per bottle
Sparkling and Still Water	3.50	each
Assorted Soft Drinks	4.00	each

### CASH BAR ADDITIONS

Margaritas	8.75	per drink
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  
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 – 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

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 – CANYON ROAD

Inspired by the scenic roads that wander through California’s stunning wine country, winemaker Rafel 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

## WINE LIST

		per bottle
<b>SPARKLING &amp; CHAMPAGNE</b>		
200	Gruet, Blanc de Noir, New Mexico, nv	40.00
	Freixenet, Blanc de Blanc, Sant Sadurni, D'Anoia, Spain, nv	34.00
202	Henriot, Brut Souverain, Reims, nv	99.00
203	Schramsberg, Blanc de Blancs, Napa Valley, nv	84.00
204	Roederer, Estate Brut, Anderson Valley, nv	116.00
205	Perrier-Jouët, Grand Brut, Epernay, nv	105.00
207	Veuve Cliquot Ponsardin, Brut, Reims, nv	120.00
<b>SAUVIGNON BLANC, SEMILLON, CHENIN BLANC</b>		
300	Dog Point, Sauvignon Blanc, Marlborough, 2007	45.00
301	Charles Krug, Sauvignon Blanc, Napa Valley, 2007	48.00
302	Cloudy Bay, Sauvignon Blanc, Marlborough, 2007	60.00
303	Cakebread Cellars, Sauvignon Blanc, Napa Valley, 2007	60.00
308	L'École, No. 41, Semillon, Columbia Valley, 2007	38.00
<b>ROSÉ</b>		
310	Finca El Portillo, Malbec Rose, Mendoza, 2008	36.00
<b>WHITE VARIETALS AND BLENDS</b>		
313	Firesteed, Pinot Gris, Oregon, 2006	44.00
316	Thomas Fogarty, Gewürztraminer, Monterey County, 2006	44.00
318	E. Guigal, Côtes du Rhône Blanc, Rhône, 2006	30.00
319	Pine Ridge, Chenin Blanc-Viognier, Napa Valley, 2008	32.00
<b>CHARDONNAY</b>		
400	Gruet, New Mexico, 2006	40.00
401	Heitz Cellars, Napa Valley, 2007	54.00
402	Byron, Santa Maria Valley, 2005	59.00
404	Jean Leon, Vinya Gigi, Spain, 2004	59.00
405	Rombauer, Carneros, 2007	69.00
407	Château Montelena, Napa Valley, 2007	80.00
408	Mer Soleil, Central Coast, 2005	87.00
409	Grgich Hills, Napa Valley, 2002	95.00

**WINE LIST** CONTINUED

**PINOT NOIR, LIGHTER RED WINES**

501	Nautilus, Pinot Noir, Marlborough, 2007	54.00
503	Artessa, Pinot Noir, Carneros, 2006	60.00
504	Argyle, Pinot Noir, Willamette Valley, 2007	65.00
508	David Bruce, Pinot Noir, Sonoma Coast, 2006	89.00
513	Fiddlehead, Pinot Noir, Fiddlestix, Santa Rita Hills, 2005	95.00

**SYRAH, SHIRAZ, ZINFANDEL**

602	Justin, Syrah, Paso Robles, 2007	59.00
603	Elyse, Zinfandel, Morisoli Vineyard, Napa Valley, 2005	81.00

**MALBEC, MERLOT**

701	Salentine, Malbec, Mendoza, 2006	47.00
704	Robert Sinskey, Merlot, Los Carneros-Napa Valley, 2004	60.00
705	Casa Lapostolle, "Cuvée Alexandre", Merlot, Colchagua Valley, 2005	60.00
706	L'École No. 41, Merlot, Columbia Valley, 2005	69.00

**CABERNET SAUVIGNON, CABERNET FRANC, CLARETS**

800	Los Vascos, Cabernet Sauvignon, Chile, 2006	45.00
805	Sequoia Grove, Cabernet Sauvignon, Napa Valley, 2005	72.00
815	Stag's Leap Winery, Cabernet Sauvignon, Stag's Leap District, 2005	99.00
836	Robert Mondavi, Cabernet Sauvignon, Reserve, Napa Valley, 1999	180.00
838	Darioush, Signature Cabernet Sauvignon, Napa Valley, 2005	210.00
840	BV, Georges de Latour, Private Reserve, Napa Valley, 2001	210.00