

WEDDING MENU PACKAGE ~ STARTING FROM \$75.00 PER PERSON

THE INN AND SPA AT LORETTO IS PLEASED TO PROVIDE YOU WITH ALL OF THE FOLLOWING ITEMS INCLUDED WITH ANY WEDDING DINNER MENU* YOU SELECT:

hors d'oeuvres

Your Choice of Four Tray-Passed Hors d'oeuvres from the Following:

Brie and Raspberry Chipotle Jam in Phyllo Cup

Black Bean Hummus and Green Chile Pita Canape

Vegetarian Potstickers

Shrimp Spring Roll, Plum Manis Sauce

Boursin Cheese Stuffed Mushroom

Cantaloupe Melon, Prosciutto, Grapes

Dried Apricot, Mascarpone Cheese, Almonds

Pork Potstickers

Spanakopita – Spinach and Feta in Phyllo

Chipotle Chicken Cream Cheese Tartlet

Teriyaki Beef Satay

Prosciutto Wrapped Asparagus

dining options

Inn and Spa at Loretto ensures the finest quality of locally grown, organic selections for you and your guests.

We offer a variety of menu selections for you to choose from and are also more than happy to customize selections for you.

tablesides wine service

Two glasses of Canyon Road Chardonnay or Canyon Road Cabernet Sauvignon per guest

toast to the happy couple

One glass of Sparkling Wine or Cider per guest

**All dinner menus served with Artisan Breads and Butter*



RECEPTION DISPLAY ADDITIONS

new mexico antipasto display

Assorted Deli & Cured Meats, Kalamata Olives, Grilled Onions, Pepperoncini, Green Chile Mustard, Grilled Asparagus, Chile Rajas

\$16 per person

crudité display

Carrots, Celery, Zucchini, Jicama, Cherry Tomatoes, Mushrooms, Broccoli, Sage Ranch Dressing

\$10 per person

artisan cheese display

Chef's Selection of Assorted Domestic & International Cheeses, Fresh Fruit, Artisan Breads, Crackers, Marcona Almonds

\$14 per person

domestic artisan cheese display

Chef's Selection of Assorted Domestic Cheeses, Fresh Fruit, Artisan Breads, Crackers

\$10 per person

southwest display

Wild Mushroom, Goat Cheese and Green Chile Tamales, Chicken Empanadas, Blue Corn Tortilla Chips and Salsa

\$12 per person

iced shrimp cocktail display

Spicy Cocktail Sauce, Creamy Horseradish, Lemon

\$4 per piece

fresh fruit display

Seasonal Fruits and Berries with Honey Yogurt

\$12 per person

MENU

PLEASE SELECT A FIRST COURSE & AN ENTRÉE FROM THE FOLLOWING OPTIONS:

first course

AWARD WINNING LUMINARIA CHICKEN TORTILLA SOUP

TOMATO BISQUE BASIL

SHRIMP AND LOBSTER BISQUE | Cheese Paillette

BUTTERNUT SQUASH AND APPLE BISQUE

BABY SPINACH SALAD | Maple Balsamic Vinaigrette, Oven Roasted Plum Tomato, Portobello Mushroom, Ciabatta Bread

LUMINARIA CAESAR SALAD | Blue Corn Crouton, Aged Goat Cheese

POACHED PEAR ARUGULA SALAD | Candied Walnuts, Port Wine Vinaigrette

intermezzo

Seasonal Sorbet

entrée course

FILET OF ANGUS BEEF | Crimson Beet Yukon Mash Potato, Seasonal Vegetables \$89.00

MAHI MAHI | Horseradish Potato Purée | Buttered Broccolini, Exotic Mushrooms, Buerre Blanc \$78.00

GRILLED SALMON | Moroccan Couscous, Dried Winter Fruit Buerre Rouge \$77.00

CHIMAYO RED CHILE DUSTED PRIME RIB | Roasted Garlic Whipped Yukon Potato, Cabernet Pan Sauce, Buttered Asparagus Bundle \$88.00

WILD MUSHROOM RAVIOLI | Truffle Mushroom Broth \$75.00

LAMB LOIN | Sweet Potatoes Gratin, Grilled Asparagus, Sauce Espaniol \$86.00

OVEN ROASTED PORK LOIN | Hatch Green Chile, Sauce Robert, Roasted Vegetable Mélange \$78.00

dessert course

Wedding Cake Cutting Fee - *included*

Dessert Options Available

Served with Locally Roasted Agapao Coffees Coffee and Mighty Leaf Teas

