



INN and SPA  
at LORETTO  
SANTA FE



*Catering by*

+ luminaria +  
restaurant & patio



**Brunch Buffet\*** - *minimum of 25 guests*

*Served with Artisan Breads, Locally Roasted Organic Agapao Coffees and Mighty Leaf Teas, Chilled Orange, Apple and Tomato Juices.*

Starters - *choose one*

Sliced Seasonal Fruits and Berries, Brown Sugar, Whipped Cream

Smoked Salmon, Cream Cheese, Mini Bagels, Condiments

Display of International and Domestic Cheeses, French Bread, Crackers

Marinated Tomato Basil Salad

Mesclun Greens, Ranch and Vinaigrette Dressings

Chef's Freshly Prepared Egg and Omelets Station\*\*

Mushrooms, Ham, Cheddar Cheese, Scallions, Peppers, Tomato, Bacon, Salsa

Entrées - *choose one*

Baked Medallions of Salmon, Dill Cream Sauce

Breast of Chicken Chasseur

Accompaniments

Au Gratin Potatoes

Asparagus, Roasted Spaghetti Squash

Temptations - *choose one*

Assorted Cookies and Biscochitos

Seasonal Fruit Crisp, Whipped Cream

Seasonal Bread Pudding, Butterscotch Sauce or Chocolate Ganache

**Carving Stations\*\*\*** - *choose one*

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

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

*Attendant - 1 attendant per 25 guests 150*

*\*\*\*Chef Attendant - 1 attendant per 50 guests 150*

*All prices are per person unless otherwise noted.*

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



**Plated Luncheons**

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

*Please choose two entrées and a vegetarian option. One entrée selection per guest is due 14 days prior to event.*

**Starters\* - choose one**

- Butternut Squash and Apple Bisque
- Green Chile Bacon Chowder
- Local Award Winning Luminaria Tortilla Soup, Smoked Chicken, Avocado, Corn, Cilantro
- Tomato Gorgonzola Bisque
- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
- Boston Lettuce, Zinfandel Vinaigrette, Blue Cheese
- Poached Pear Arugula Salad, Candied Walnuts, Port Wine Vinaigrette
- Baby Spinach, Toasted Piñon, Dried Cranberries

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

**Entrées\*\***

Duet of Petite Filet of Beef and Salmon, Peppercorn Sauce, Gratin Potato, Grilled Asparagus	48
Herb-Crusted Chicken Forestière, Rice Medley, Roasted Baby Vegetables	38
Ancho and Shallot Rubbed Flank Steak, Mushroom Sauce, Rissole Potatoes, Sautéed Baby Carrots	45
Baked Chicken Saltimbocca, Sauce Madeira, Orzo Pasta, Green Beans, Oven-Dried Tomatoes	40
Pan-Seared Salmon, Fennel Fumé, Turmeric Potatoes, Roasted Vegetable Medley	38
Grilled Filet of Beef au Poivre, Sweet Potato Hash, Haricots Verts	52
Herb-Roasted Pork Loin, Mashed Potatoes, Mustard Sauce, Sautéed Sugar Snap Peas	39
Duet of Filet of Beef, Herbed Chicken Breast, Sauce Perregodine, Wild Rice Medley, Grilled Asparagus	48
Fresh Seared Trout, Tarragon Caper Cream Sauce, Parsley Potatoes, Sautéed Baby Carrots	35

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

**Dessert Enhancements**

Cookies and Truffles	per person	8
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**Luncheon Buffets\*** - *minimum of 25 guests*

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

<p>Santa Fe</p> <p>Mixed Baby Greens with Smoked Corn and Piscilla 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</p>	<p>43</p>
<p>Glorieta</p> <p>Gorgonzola Tomato Bisque, Spinach Salad with Roasted Beets, Spicy Walnuts, Cherry Tomatoes, Blue Cheese Dressing, Seasonal Fruit Salad, Champagne Chicken Picatta, Grilled Salmon, Asparagus Tips and Broccoli Florets with Creamy Israeli Cous Cous, Rosemary Scented Baby Red Potatoes, Haricots Vert</p>	<p>45</p>
<p>Create Your Own Buffet</p> <p>Salad Bar</p> <p>Medley of Seasonal Lettuces, Sliced Mushrooms, Daikon Sprouts, Scallions, Shredded Cheddar Cheese, Black Olives, Smoked Bacon, Sunflower Seeds, Herb Croutons, Creamy Ranch and Blue Cheese Dressings</p> <p>Tomatoes, Cucumber Vinaigrette</p> <p>Grilled Vegetable Pasta Salad</p> <p>Entrées - <i>choose three</i></p> <p>Roasted Sirloin of Black Angus Beef, Peppercorn Sauce</p> <p>Honey Mustard Pork Loin</p> <p>Seared Breast of Chicken, Mushroom Sauce</p> <p>Baked Medallions of Salmon, Dill Cream Sauce</p> <p>Cheese and Mushroom Ravioli</p> <p>Accompaniments</p> <p>Au Gratin Potatoes</p> <p>Roasted Ratatouille Vegetables</p> <p>Temptations</p> <p>Cookies and Truffles</p> <p>Puff Pastry Seasonal Fruit Tartlets</p>	<p>60</p>

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**Tray Passed Hors d'oeuvre – minimum of 25 pieces**

*Please see your catering manager for recommended amounts.*

Vegetarian

Brie and Raspberry Chipotle Jam in Phyllo Cup	per piece	5
Vegetarian Potstickers	per piece	5
Boursin Cheese Stuffed Mushroom	per piece	5
Black Bean Hummus and Green Chile Pita Canapé	per piece	5
Dried Apricot, Mascarpone Cheese, Almonds	per piece	5
Spanakopita – Spinach and Feta In Phyllo	per piece	5

Land

Teriyaki Beef Satay, Sesame Soy Sauce	per piece	5
Chipotle Chicken Cream Cheese Tartlet	per piece	5
Prosciutto Wrapped Asparagus	per piece	5
Chicken Empanada, Ancho Mole	per piece	6
Duck Taco, Peach Salsa <b>*Min 50 people and/or 100 piece*</b>	per piece	6
Chicken Mole Skewers	per piece	6
Chicken Brochette, Guajillo Barbeque	per piece	6
Pork Potstickers	per piece	5
Miniature Beef Wellingtons w/ Jalapeno Cream	per piece	7
Cantaloupe Melon, Prosciutto, Grapes	per piece	5
Grilled Asparagus in Prosciutto with Parmesan	per piece	6
Smoked Venison, Berry Jam, Raisin Bread	per piece	6
Colorado Lamb, Goat Cheese on Fried Tomatillo	per piece	6
Tartar of Beef Tenderloin, Herbed Crouton	per piece	6

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Sea

Smoked Salmon, Green Chile Cream Cheese	per piece	6
Crab Stuffed Shrimp	per piece	7
Chorizo Wrapped Scallop, Corn Sauce	per piece	6
Grilled Shrimp Skewer, Scallop, Citrus Chervil Dipping Sauce	per piece	7
Southwestern Crab Cakes, Sauce Remoulade	per piece	7
Shrimp Spring Roll, Plum Manis Sauce	per piece	5
Mushroom Cap, Crab Meat, Cheddar Cheese	per piece	6
Mini Crab Cakes, Remoulade Sauce	per piece	7
Lobster Creole in Phyllo Cup	per piece	7

**Display Hors d'oeuvres**

New Mexico Antipasto Display Assorted Deli and Cured Meats, Kalamata Olives, Grilled Onions, Pepperoncini, Green Chile Mustard, Grilled Asparagus, Chile Rajas		16
Artisan Cheese Display Chef's Selection of Assorted Domestic Cheeses, Fresh Fruit, Artisan Breads, Crackers, Marcona Almonds		14
Crudit� Display Carrots, Celery, Zucchini, Jicama, Cherry Tomatoes, Mushrooms, Broccoli, Sage Ranch Dressing		10
Fresh Fruit Display Seasonal Fruits and Berries, Honey Yogurt		12
Iced Shrimp Cocktail Spicy Cocktail Sauce, Creamy Horseradish, Lemon	per piece	4
Tamales, Empanadas, Chips, Salsa Wild Mushroom, Goat Cheese and Green Chile		12

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**Stations\*** - minimum of 25 guests

*Food selections based upon a one and one half hour period.*

Seafood Station

Snow Crab, Sauce Louis		5
Iced Jumbo Shrimp, Spicy Cocktail Sauce, Creamy Horseradish, Lemon	per piece	7

Salad, Fruit and Cheese Station

Artisan and Domestic Cheeses, Fresh Grapes, Crackers, French Bread		
Mixed Seasonal Greens, Fresh Spinach, Mushrooms, Cucumbers, Daikon Sprouts, Scallions, Roasted Pumpkin Seeds, Herbed Croutons, Selection of Salad Dressings		
Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons, Seasonal Assorted Sliced Fruit Platter, Minted Citrus Sauce		32

Pasta Station\*\*

<i>Served with Marinara and Alfredo Sauces, Grated Parmesan, Rosemary Focaccia Bread, Herb Butter.</i>		22
Trio of Cheese Tortellini, Basil, Garlic, Bell Pepper		
Penne, Bay Shrimp, Garlic, Scallions, Tomatoes, Capers		
Gemelli, Mushrooms, Fresh Herbs, Garlic		

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 Combread	serves 25	225
Peppered Pork Loin, Spiced Apple Chutney, Artisan Rolls	serves 30	225
Colorado Rack of Lamb, Ancho-Shallot Crusted, Heirloom Bean Succotash, Sautéed Greens	serves 4	55

Dessert Station

Assorted Fruit Tartlets		
Chocolate Dipped Strawberries		

Assorted Petits Fours

Tiramisu		
Assorted Tea Cookies		
Chocolate Mousse Tarte		

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

*Attendant - 1 attendant per 25 guests 150*

*\*\*\*Chef Attendant - 1 attendant per 50 guests 150*

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**Plated Dinners**

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

*Please choose two entrées and a vegetarian option. One entrée selection per guest is due 14 days prior to event.*

Soups – select one

Hot Soup Selections

- Chicken Corn Chowder
- Tomato Basil Bisque
- Shrimp and Lobster Bisque with Cheese Crisp
- Butternut Squash and Apple Bisque

Chilled Soup Selections

- Crabmeat Studded Cucumber Dill Soup
- Avocado and Bay Shrimp Soup, Chile Oil

Salad – select one

- Baby Spinach Salad, Applewood Bacon Dressing, Oven-Roasted Tomato, Portobello Mushroom, Ciabatta Bread
- Mixed Lettuces, Goat Cheese, Grape Tomatoes, Emulsified Basil Vinaigrette
- Boston Lettuce, Zinfandel Vinaigrette, Blue Cheese
- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
- Poached Pear Arugula Salad, Candied Walnuts, Port Wine Vinaigrette

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

Enhancements

- Intermezzo - Trio of Sorbets 5

Entrée Selections

- Jalapeno Cilantro Rubbed Beef Cap Steak, Herb-Roasted Red Potato, Buttered Broccolini, Cabernet Demi-Glace 49
- Filet of Angus Beef, Crimson Beet Yukon Mashed Potato, Green Beans 56
- Mushroom Ravioli, Mushroom Jus, Chèvre, Oven-Dried Tomato, Grilled Portobello and Truffle Oil 42
- Colorado Striped Bass, Horseradish Potato Purée, Buttered Broccolini, Mixed Mushrooms, Soya Buerre Blanc 45
- Lamb Racks Persillé, Sweet Potatoes Gratin, Grilled Asparagus, Sauce Peregodine 53
- Grilled Salmon, Cranberry Israeli Cous Cous, Dried Fruit Buerre Rouge 44
- Oven-Roasted Pork Loin, Green Chile, Lemon Spaetzle, Sauce Robert, Roasted Vegetable Medley 45
- Chimayo Chile-Dusted Beef Ribeye, Roasted Garlic Whipped Yukon Potato, Cabernet Pan Sauce, Buttered Asparagus 55
- Filet of Beef Tenderloin and Tiger Prawns, Cabernet Pan Sauce, Purple Sweet Potato Hash, Haricots Vert 56
- Chicken Picatta, Saffron Rice Pilaf, Lemon Picatta Sauce, Asparagus 47
- Pan-Roasted Chicken, Truffle Potato Purée, Grilled Asparagus 43
- Beef Tenderloin and Yucatan Chicken Breast, Sweet Potato and Green Chile Gratin, Cabernet Pan Sauce, Asparagus 49

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

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**Southwest Dinner Buffets\* - minimum 25 guests**

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

**New Mexican**

55

Starters

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

Entrées

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

Accompaniments

- Warm Flour Tortillas
- Saffron Spanish Rice
- Cilantro Black Beans
- Calabacitas

**Southwest Twist**

60

Starters

- Organic Mixed Greens, Cilantro Lime Vinaigrette
- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons

Entrées

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

Accompaniments

- Saffron Spanish Rice
- Grilled Calabacitas
- Cilantro Black Beans

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

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**Bronze Dinner Buffet\*** - *minimum of 25 guests*

60

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

Salads - *choose two*

- Seasonal Fruit Platter, Citrus Mint Sauce
- Antipasto Platter, Provolone, Artichoke Hearts, Salami, Parmigiano, Pepperoncini, Olives, Roasted Peppers, Anchovies, Pickled Onions, Crostini
- Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Croutons
- Mesclun Greens, Balsamic Vinaigrette, Blue Cheese Dressing
- Forest Mushroom Salad, Santa Fe Micro Brew Dressing
- Crabmeat and Asparagus Salad
- Salad Caprese, Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction
- Grilled Vegetable and Pasta Salad, Olive Oil Herb Vinaigrette

Entrées - *choose one*

- Grilled Filet of Salmon, Dill Cream Sauce, Bay Shrimp
- Herb-Basted Breast of Chicken, Bordelaise Sauce
- Mushroom Three Cheese Ravioli, Tomato Marinara Sauce

Accompaniments - *choose two*

- Fresh Roasted Vegetable Medley
- Sweet Potato Gratin
- Blended Wild Rice and Scallions

Carving Station\*\*

- Whole Roasted Tenderloin of Beef, Sauce Béarnaise, Peppercorn Sauce

Dessert Station - *choose two*

- Chocolate Dipped Strawberries
- Cheese Cake Squares
- Fresh Fruit and Pecan Tartlets
- Chocolate Mousse in Tuile Cups

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

*\*\*Chef Attendant - 1 attendant per 50 guests 150*

*All prices are per person unless otherwise noted.*

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**Silver Dinner Buffet\*** - minimum of 25 guests

70

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

**Cheeses and Crudité Selections** — *choose one*

*All selections served with Domestic and Artisan Cheeses, Fresh Grapes, Crackers, French Bread.*

Display of Seasonal Raw Vegetables with Blue Cheese, Sweet Potato Hummus and Onion Dips

Display of Seasonal Fruits, Citrus Sauce

Hot Gruyère Cheese Dip, Toasted Bread, Cornichons

**Seafood Selections**

Smoked Salmon, Minced Onions, Capers, Lemon, Chopped Egg Whites and Yolks,

Creamy Horseradish Sauce, Mini Bagels

Snow Crab, Sauce Louis

5

Iced Jumbo Shrimp, Spicy Cocktail Sauce, Creamy Horseradish, Lemon

per piece 7

**Salads** — *choose two*

Mixed Seasonal Greens - Mushrooms, Cucumbers, Sprouts, Scallions, Pumpkin Seeds, Herb Croutons,

Pomegranate Vinaigrette, Buttermilk Sage Ranch Dressing

Luminaria Caesar Salad, Shaved Dry-Aged Goat Cheese, Blue Corn Crouton

Baby Spinach Salad, Oven-Roasted Tomato, Mushroom, Applewood Smoked Bacon Dressing

**Carving Stations\*\*** — *choose one*

Honey Glazed Bone-in Ham, Green Chile Mustard

Roasted Turkey, Cranberry Sauce, Chile Lime Aioli, Silver Dollar Rolls

Oven-Roasted Strudel, Italian Mozzarella, Portobello Mushrooms, Vegetables, Tomato Basil Coulis

**Hot Entrée Station** — *choose two*

Baked Salmon Roulades, Dill Cream Sauce

Breast of Chicken, Truffle Jus

**Accompaniments** — *choose two*

Sautéed Haricots Verts, Almonds, Fresh Herbs

Sweet Potato Gratin

Blended Wild Rice, Scallions

**Dessert Station** — *choose two*

Pear Gingerbread Pudding, Poached Pears, Custard Sauce

Apple Cranberry Crisp

Chef Cooper's Trio of House-made Cookies - Fig, Chocolate Chip and Peanut Butter

Eggnog, Hot Apple Cider, Hot Chocolate

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

*\*\*Chef Attendant - 1 attendant per 50 guests 150*

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**Gold Dinner Buffet\*** - *minimum of 25 guests*

80

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

**Cheese and Crudité Selection**

*All selections served with Domestic and Artisan Cheeses, Fresh Grapes, Crackers, French Bread.*

Display of Seasonal Raw Vegetables with Blue Cheese, Sweet Potato Hummus and Onion Dips

Display of Seasonal Fruit, Minted Sauce

Baked Brie and Raspberry in Puff Pastry, Sliced French Bread

**Seafood Selections**

Smoked Salmon, Minced Onion, Capers, Lemon, Chopped Egg Whites and Yolks,

Creamy Horseradish Sauce, Mini Bagels

Snow Crab, Sauce Louis

5

Iced Jumbo Shrimp, Spicy Cocktail Sauce, Creamy Horseradish, Lemon

per piece 7

**Salads - choose two**

Boston Lettuce, Zinfandel Vinaigrette, Blue Cheese

Baby Spinach Salad, Oven-Roasted Tomato, Mushrooms, Applewood Smoked Bacon Dressing

Mixed Seasonal Greens, Spinach, Mushrooms, Cucumbers, Sprouts, Scallions, Pumpkin Seeds,

Herb Croutons

**Carving Stations\*\* - choose one**

Roasted Beef Tenderloin, Green Peppercorn Sauce

Roasted Turkey, Cranberry Sauce, Chile Lime Aioli, Silver Dollar Rolls

Oven-Roasted Strudel, Italian Mozzarella, Portobello Mushrooms, Vegetables, Tomato Basil Coulis

**Hot Entrée Station - choose one**

Chicken Poached in Fine Herbs and Butter

Roasted Salmon, Cranberry Butter

**Accompaniments**

Cheddar Green Chile Potato Pavé

Buttered Brussels Sprouts, Pancetta

**Dessert Station**

Chef Cooper's Pear Brown Betty, Clove Ice Cream

Chocolate Pudding Cake

Mini Crème Brûlées

Eggnog, Spiced Apple Cider, Hot Chocolate

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

*\*\*Chef Attendant — 1 attendant per 50 guests 150*

*All prices are per person unless otherwise noted.*

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**Platinum Dinner Buffet\*** - *minimum of 25 guests*

90

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

Cheese and Crudité Selection — *choose two*

*All selections served with Domestic and Artisan Cheeses, Fresh Grapes, Crackers, French Bread.*

Display of Raw and Seasonal Vegetables with Blue Cheese, Hummus and Onion Dips

Display of Seasonal Fruits, Citrus Sauce

Baked Brie and Raspberry in Puff Pastry, Sliced French Bread

Seafood Selections

Smoked Salmon, Minced Onion, Capers, Lemons, Chopped Egg Whites and Yolks,

Creamy Horseradish Sauce, Mini Bagels

Snow Crab, Sauce Louis

5

Iced Jumbo Shrimp, Spicy Cocktail Sauce, Creamy Horseradish, Lemon

per piece 7

Salads - *choose two*

Baby Spinach Salad, Oven-Roasted Tomato, Mushroom, Applewood Smoked Bacon Dressing

Boston Lettuce with Zinfandel Vinaigrette, Blue Cheese

Mixed Seasonal Greens, Mushrooms, Cucumbers, Sprouts, Scallions, Pumpkin Seeds, Herb Croutons,

Assorted Dressings

Carving Stations\*\* - *choose two*

Mustard-Crusted Pork Loin, Green Chile Sauce

Chile-Rubbed Roasted Prime Rib, au Jus, Horseradish Sauce, Silver Dollar Rolls

Oven-Roasted Strudel, Italian Mozzarella, Portobello Mushrooms, Vegetables, Tomato Basil Coulis

Hot Entrée Station

Breast of Chicken Chasseur

Orange Blackened Halibut, Cranberry Orange Butter

Accompaniments

Roasted Fingerling Potatoes, Fine Herbs

Buttered Brussels Sprouts, Pancetta

Dessert Station

Chef Cooper's Trio of Crème Brûlées - Maple, Chocolate and Vanilla

Chocolate Pudding Cake

Pear Gingerbread Pudding, Custard Sauce

Spiced Apple Cider, Hot Chocolate

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

*\*\*Chef Attendant - 1 attendant per 50 guests 150*

*All prices are per person unless otherwise noted.*

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### Buffet Enhancements

*All served with appropriate condiments.*

Snow Crab, Sauce Louis		5
Iced Jumbo Shrimp, Spicy Cocktail Sauce, Creamy Horseradish, Lemon	per piece	7
Smoked Salmon, Minced Onion, Capers, Lemon, Chopped Egg Whites and Yolks, Creamy Horseradish Sauce, Toast Points	serves 40	280
Hot Crab Meat Fondue, Pita Chips, Toasted French Bread Cubes, Cornichons	serves 25	125
Oven-Roasted Vegetable Strudel, Italian Mozzarella, Portobello Mushrooms, Tomato Basil Coulis	serves 30	180

### 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 6	75

*\*Chef Attendant - 1 attendant per 50 guests 150*

*All prices are per person unless otherwise noted.*

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**Cocktail Service - Hosted**

*We recommend one bar 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
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	4.00
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

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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
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	3.50
Assorted Soft Drinks	each	3.50

Cash Bar Additions

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

*\*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  
Espolón 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  
Marble Brewery  
IPA, Blonde

Imported

Corona, Heineken,  
Negra Modelo, Guinness

Traditional

Budweiser, Bud Light,  
Coors Light



## House Wines

### Canyon Road

Inspired by the scenic roads that wander through California 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 renowned Canyon Road art district that's 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

Cabernet Sauvignon

### Glass Mountain

It has been more than a hundred years since California wine pioneer Jean Laurent quarried stone from the base of Glass Mountain in Napa Valley to build his wine cellar. That cellar stands today and serves as both a literal and figurative link to the past and Laurent's guiding principles of quality and values.

Glass Mountain wines are crafted using a careful selection of choice grapes from California's top winemaking regions to produce exceptional wines true to their character. The concept is driven by a simple philosophy – "Place Quality First."

### Glass Mountain Red

Merlot

\* For additional wine selections, please see the Luminaria Wine List

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