



RESORT BANQUET

Menu

Our chefs are happy to accommodate any dietary restrictions upon request.

*Final guest counts and menu selections are due with complete payment two weeks prior to group arrival.



Breakfast

All options are served with orange juice, apple juice, cranberry juice, coffee & hot tea.

ALL PRICES ARE PER PERSON

CONTINENTAL BREAKFASTS

Simple & Sweet - \$15

Fresh seasonal sliced fruit, pastries, muffins, & breakfast breads.

Healthy Choice - \$18

Assorted pastries, muffins, yogurt with granola, assorted cereals, oatmeal with dried fruit, seasonal fruit, skim and low-fat milk.

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BREAKFAST BUFFET

American Breakfast - \$20

Assorted pastries, muffins, breakfast breads, preserves, butter, home-style potatoes and scrambled eggs.
Your choice of breakfast sausage, bacon, or breakfast ham.

Breakfast Burritos - \$19

Seasonal fresh fruit platter, build-your-own breakfast burritos with scrambled eggs, sausage or bacon, potatoes, salsa, Hatch green chiles, and shredded cheese.
Served with sides of red and green chile sauces, & sour cream.

French Toast - \$18

Seasonal fresh fruit platter, butter, yogurt, granola, scrambled eggs, French toast, maple syrup, breakfast sausage.

Biscuits and Gravy - \$18

Seasonal fresh fruit platter, pastries, breakfast breads, preserves, and butter.
Home-style potatoes and scrambled eggs. Biscuits & Gravy with breakfast sausage/bacon.



BUILD YOUR OWN BREAKFAST

Includes: orange juice, apple juice, cranberry juice, coffee, and hot tea.

	PER PERSON
Bacon.....	\$7
Sausage Links.....	\$6
Ham	\$6
Assorted Individual Cereals	\$5
Pastries.....	\$5
Pancakes and Maple Syrup.....	\$7
Oatmeal with Granola and Dried Fruit.....	\$6
French Toast with Maple Syrup	\$7
Green Chile Scrambled Eggs	\$6
Home-Style Potatoes	\$5
Country-Style Biscuits and Sausage Gravy.....	\$7
Fresh Fruit.....	\$9
Yogurt with Granola	\$6



Lunch

LUNCH BUFFET

All options served with iced tea and water.

ALL PRICES ARE PER PERSON

Soup and Salad - \$19

Soup and salad combo, your choice of: crème of jalapeno, tomato basil, or green chile stew with pork. Comes with your choice of side salad: garden or Caesar.

Deli Sandwiches - \$19

Assorted deli meats, cheese slices, hoagie rolls, condiments, lettuce, tomato, and onion.
Served with your choice of: potato salad, pasta salad, or chips.
Comes with a fresh-baked cookie.

Box Lunch: Turkey-swiss, ham-cheddar, roast beef-pepper jack, or veggie-hummus all served on croissant with lettuce, tomato, and onion.
Comes with mayo, mustard, bag of chips and fresh-baked cookie.

Chicken Caesar Salad - \$18

Fresh chopped romaine lettuce, shaved parmesan cheese, croutons, Caesar dressing, served with grilled chicken breast. Comes with a fresh-baked cookie.

Chef Salad Bar - \$18

Spring mixed lettuce, sliced deli meats, hard boiled eggs, shredded cheese, tomatoes, onions, croutons, and choice of dressing. Comes with a fresh-baked cookie.

Tortilla Soup Bar - \$20

Fresh chicken tortilla soup with flour tortillas, cheese, avocado, tortilla strips, lime and cilantro.



Build Your Own Tacos - \$24

Chicken & ground beef tacos, fresh chopped lettuce, cheddar jack cheese, tomatoes, red onion, salsa, sour cream & guacamole. Served with warm tortillas, refried beans, spanish rice & tortilla chips. Comes with tres leches for dessert.

On The Grill - \$20

Your choice of two meats: burgers, brats, hot dogs or chicken breasts served with a bun. Comes with condiments, potato salad, chips, and a fresh baked cookie.

BBQ - \$25

Your choice of one: Smokey BBQ pulled pork, honey mustard pulled chicken, or BBQ brisket, all served with green chile cornbread. Comes with BBQ baked beans, corn, garden salad and fresh-baked cookies.



Appetizers

HOT SELECTIONS

PRICED PER 50 PIECES

Chicken or Beef Satay Skewers with Peanut Sauce - \$150

Grilled satay, tangy & slightly spicy with creamy peanut dipping sauce.

Southwest Chicken Empanadas - \$150

Southwest black beans, shredded chicken & roasted corn stuffed into a pastry shell.
Served with green chile ranch dressing.

Vegetarian Egg Rolls - \$150

Asian vegetables wrapped in an egg roll & deep fried served with sweet chili sauce.

Baked Brie - \$150

Served with strawberry balsamic glaze, apples, sliced baguettes and lavash crackers.

BBQ Meatballs - \$150

Meatballs smothered in our signature bbq sauce and slow-cooked in our smoker.

Pu Pu Platter - \$180

Spring rolls, crab rangoon & pork pot stickers served with dipping sauces.

Spinach and Artichoke Dip - \$180

Creamy Spinach and Artichokes served with Tortilla Chips & Vegetables.

Bacon Wrapped Shrimp - \$200

Shrimp Broiled & Wrapped with Bacon.



COLD SELECTIONS

PRICED PER 50 PIECES

Chips, Queso, Salsa and Guacamole - \$125

Crudité Platter - \$150

Fresh cut broccoli, cauliflower, mixed bell peppers, celery, & carrots served with roasted pepper hummus and creamy dill ranch.

Bruschetta - \$150

Crostini topped with roasted tomatoes, fresh mozzarella, fresh basil, and garnished with balsamic glaze.

Starburst of Fruit - \$150

Presentation of ripe melons, pineapple, berries, grapes and honey yogurt dipping sauce.

Duet of Asparagus - \$160

Prosciutto wrapped with herb cheese.

Artisanal Charcuterie - \$200

Air dried meats, selection of cheeses, country olives, dipping sauces, pepperoncini, & crackers.

Cheeses of the World - \$200

Chef's selection of cheese, crackers, grapes and berries.



Dinner

All entrees come with a house garden salad with two dressings,
iced tea, water, bread and butter.

* INDICATES ENTRÉE IS SERVED ON A CARVING STATION

ALL PRICES ARE PER PERSON

DINNER IN THE LODGE

From the Plains Buffet - \$100

Peppered Beef Tenderloin with Red Wine
Demi Roasted Fingerling Potatoes

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Encrusted Striped Bass with Brown Butter
Herbed Orzo | Parmesan Grilled Asparagus

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Caesar Salad

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Artisan Breads and Butter

Chef's Favorite Buffet - \$100

Spinach/Swiss Airline Chicken
served with Garlic Cream Sauce

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Trout with Shrimp Mousseline
Wilted Spinach | Lemon Basil Couscous | Green Bean Almondine

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Spinach Salad

Strawberries, Candied Pecans, Feta Cheese, Balsamic Vinaigrette

Taste of Italy Buffet - \$90

Chicken Parmesan

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Penne Pasta with Marinara

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Cheese Tortellini & Pesto Sauce

•

Italian Sausage w/ Roasted Tomatoes, Peppers and Onions

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Focaccia Garlic Bread

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Caprese & Caesar Salad



Pepper Crusted Beef Tenderloin* - \$70 (minimum order of 8)

Beef tenderloin seasoned with a peppered crust and served with a red-wine reduction.

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CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

Beef Prime Rib* - \$70 (minimum order of 15)

Beef prime rib crusted with mustard and herbs, then slow roasted until medium-rare.

Served with creamy horseradish and au jus.

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CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

South of the Border Buffet - \$60

Chicken and Steak Fajitas

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Pork Carnes

Calabacitas | Pinto Beans | Spanish Rice

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Tortilla Chips

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Warm Flour Tortillas, Cheddar Jack Cheese, Salsa, Shredded Lettuce, Tomatoes,
Red Onion, Salsa, Sour Cream, and Guacamole



Roasted Turkey Breast - \$75

Tender and juicy slow-cooked turkey breast seasoned with sage, thyme, and Italian seasonings. Served with savory gravy.

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CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Rice Pilaf | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Green Bean Casserole | Roasted Tri-Colored Carrots

Grilled Salmon - \$80

Grilled salmon served with fresh pineapple salsa.

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CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Rice Pilaf | Lemon-Parsley Orzo

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

Roasted Pork Tenderloin - \$65

Roasted pork tenderloin with cherry demi-glaze.

Served with rice-pilaf, & green bean almondine.

Baked Ziti with Sweet Italian Sausage or Italian Meatballs - \$50

Baked penne pasta, marinara, mozzarella cheese and choice of Italian meatballs or sweet Italian sausage.

Served with focaccia garlic bread.

Chicken Marsala - \$50

Penne Pasta tossed in a marsala wine cream sauce with sautéed chicken breast garnished with gorgonzola crumbles.

Served with focaccia garlic bread.

Pasta Primavera - \$50

Bowtie pasta tossed in olive oil with zucchini, bell peppers, yellow squash, onions, and tomatoes. Garnished with parmesan cheese.

Served with focaccia garlic bread.



Gourmet Salads & Soup

Upscale your garden salad to one of our specialty gourmet salads

ALL PRICES ARE PER PERSON

Caesar Salad - \$12

Fresh cut Romaine lettuce, croutons, shaved parmesan cheese, tossed in a creamy Caesar dressing.

Strawberry Spinach Salad - \$12

Fresh spinach, goat cheese, candied pecans, and fresh cut strawberries. Served with raspberry vinaigrette.

Heirloom Tomato and Fresh Mozzarella - \$12

Spring mix, roasted tomato, fresh Mozzarella balls, and focaccia croutons. Served with balsamic dressing.

Cup of Soup - \$12

Add your choice of soup to your favorite dinner selection:
Green chile stew with pork, crème of jalapeno, or tomato basil.



Smokehouse Menu

All Smokehouse selections come with water, iced tea, cornbread, and fresh watermelon.

AVAILABLE FOR MINIMUM OF 50 PEOPLE • PRICE PER PERSON

Choose your favorite smoked meat and pick two sides

BBQ Smoked Ribs - \$50

Baby back pork whole ribs, seasoned with a legendary rub, then basted in our house-made BBQ sauce.

Smoked Chicken - \$40

¼ Chicken slow-basted with our signature BBQ sauce and slow-cooked in our smoker.

Smoked BBQ Brisket - \$50

New Mexico whole beef brisket basted with our signature BBQ sauce and slow-cooked in our smoker.

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SIDES

Pick two sides for your BBQ party!

Corn

Coleslaw

Potato Salad

Potato Chips

Fresh Garden Salad

Baked Beans

Russet Potatoes



Desserts & Snacks

ALL PRICES ARE PER PERSON

DESSERT MENU

PER PERSON

Chef's Selection of 3oz. Assorted Cookies	\$5
Frosted Chocolate Brownies	\$6
Assorted Cheesecake	\$7
Warm Bread Pudding	\$7
Seasonal Warm Fruit Cobbler w/ Whip Cream	\$7
Cannolis	\$7
Tres Leches.....	\$6
Sweet Bites	\$5

SNACK MENU

Potato Chips	\$5
Chips & Salsa	\$7
Assorted Mini Muffins.....	\$5
Chef's Selection Cookies.....	\$5
Assorted Breakfast Breads	\$5
Trail Mix	\$5
Granola Bars.....	\$5
Assorted Candy Bars	\$5
Whole Fruit.....	\$5
Mixed Nuts.....	\$5



Beverage

Soft Drinks, Sports Drinks, Bottled Water - \$5

BEER

Domestic - \$8

Import/Craft - \$9

WINE

Glass - \$10 | Bottle - \$55

House Merlot

House Cabernet

House Chardonay

House White Zinfandel

SPIRITS

Well - \$10

Call Brands - \$12

Premium Brands - \$16

Cordials - \$14

**Special orders available upon request. Must be made before BEO's are finalized.*



Food & Beverage

Beverage

We can offer, a hosted, cash bar or a combination of the two to suit your group.
We aim to provide an enjoyable but responsible service to your guests.

Standard Bar Set-Up Fee is
\$500 (includes 1 bartender for 3 hours)

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Additional Bartender Fee of **\$100/hr**
(time will be added only in hour increments)

FOOD & BEVERAGE TERMS

Angel Fire Resort will work with the group leader on all details of food & beverage events
at least 30 days prior to event date.

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**Final guarantee of attendance for all food and beverage events is due 14 days
prior to the event, and may not be reduced.**

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Full payment is due for all guaranteed attendance.



ADDITIONAL INFORMATION

A/V Equipment

LCD Projector & Screen	\$200/day	PA system with Wireless Microphone	\$200/day
Screen only	\$100/day	15' x 15' Dance Floor.....	\$300/day
TV	\$200/day	Stage.....	\$300/day

WEDDING & BANQUET INFORMATION

Angel Fire Resort offers a variety of banquet rooms. We have the ability to divide rooms to accommodate the need for multiple breakout rooms. All functions have an end time of 10:00 pm.

The Prices to rent the venues are shown below.

The Lodge	Rental	Capacity
Aspen Room	\$350	40
Arbor Hall	\$1,200	180
Chianti's	\$700	60
Garden Court	\$1,200	200