



# 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.

...

## 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.

	<b>PER PERSON</b>
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

•

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

•

Caesar Salad

•

Artisan Breads and Butter

### Chef's Favorite Buffet - \$100

Spinach/Swiss Airline Chicken  
served with Garlic Cream Sauce

•

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

•

Spinach Salad

Strawberries, Candied Pecans, Feta Cheese, Balsamic Vinaigrette

### Taste of Italy Buffet - \$90

Chicken Parmesan

•

Penne Pasta with Marinara

•

Cheese Tortellini & Pesto Sauce

•

Italian Sausage w/ Roasted Tomatoes, Peppers and Onions

•

Focaccia Garlic Bread

•

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.

•

**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.

•

**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

•

Pork Carnes

Calabacitas | Pinto Beans | Spanish Rice

•

Tortilla Chips

•

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.

•  
**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.

•  
**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.

...

## **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)

•

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.

•

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

•

Full payment is due for all guaranteed attendance.