



ISLETA RESORT & CASINO CATERING MENU



ISLETA™
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Continental Breakfast

PREMIER

\$22 per Person

- Choice of Any Two Chilled Juices: Orange, Grapefruit, Apple or Cranberry
- Seasonal Sliced Fruit with Berries
- Danish, Croissants and Homemade Breakfast Breads
- Bagels with Cream Cheese
- Selection of Jams, Preserves and Sweet Butter
- Assorted Individual Fruit Yogurts
- Regular and Decaffeinated Coffee, Black and Herbal Tea

CLASSIC

\$18 per Person

- Chilled Orange Juice
- Seasonal Sliced Fresh Fruits
- Assorted Muffins, Croissants and Homemade Breakfast Breads
- Selection of Jams, Preserves and Sweet Butter
- Regular and Decaffeinated Coffee, Black and Herbal Tea



A minimum of 10 guests is required. An \$7 per guest fee will be added for parties of less than 10. Continental Breakfasts are provided for a maximum of 2 hours.



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Breakfast Buffet

Buffets includes Orange Juice, Regular and Decaf Coffee and a Hot Tea Selection.

THE TRADITIONAL

\$26 per Person

- Seasonal Sliced Fruit with Berries
- Assorted Danish, Pastries and Croissants
- Farm Fresh Scrambled Eggs with Fresh Herbs
- Buttermilk Biscuits and Gravy
- Potatoes O'Brien
- Smoked Bacon and Sausage Links
- Oatmeal

SOUTHERN BORDER BREAKFAST

\$24 per Person

- Seasonal Sliced Fruit with Berries
- Green Chile Scramble with Eggs
- Fresh Scrambled Eggs
- Smoked Bacon and Sausage Links
- Diced Potato with Chorizo Sausage, Onions and Peppers
- Red Chile Sauce and Flour Tortillas

THE SUNRISE

\$19 per Person

- Seasonal Sliced Fruit with Berries
- Assorted Danish, Breakfast Breads and Croissants
- Farm Fresh Scrambled Eggs
- Homestyle Potatoes
- Smoked Bacon and Sausage Links

BREAKFAST BURRITO

\$21 per Person

- Scrambled Eggs
- Bacon & Sausage
- Fried Potatoes
- Seasonal Sliced Fruits
- Red & Green Chile
- 10" Flour Tortillas
- Shredded Cheese

(V) = Vegetarian / Vegan

EVOO = Extra Virgin Olive Oil

(GF) = Gluten Free

A minimum of 20 guests is required. A \$7 per guest fee will be added for parties of less than 20. Buffets are designed for a maximum two hours of service.



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Breakfast Enhancements

OMELET STATION

\$9 per Person

- Eggs and Omelets made to Order
Choices Include: Ham, Sausage, Chorizo, Bay Shrimp, Bacon, Bell Peppers, Green Chile, Onions, Mushrooms, Tomatoes, and Jack and Cheddar Cheese

CEREAL STATION

\$5 per Person

- Oatmeal, Grits, and Assorted Cereals
- Raisins, Bananas, Dried Cranberries, Pecans and Assorted Fresh Berries
- Granola & Yogurt Parfaits

HAND HELD BREAKFAST BURRITOS & SANDWICHES

\$95 per Dozen

- Breakfast Burritos - Scrambled Eggs, Potatoes, Choice of Bacon, Ham or Sausage and Red or Green Chile
- Croissant Breakfast Sandwiches - Scrambled Eggs with Ham and Cheddar Cheese

FRENCH TOAST OR WAFFLE ENHANCEMENT

\$7

- Whipped Butter, Warm Syrup, Nuts, Whipped Cream and Strawberry Topping

HOMESTYLE PLATED BREAKFAST

\$17 per Person

- Scrambled Eggs, Potatoes O'Brien and Biscuits, Grilled Sausage and Smoked Bacon.
Includes a choice of Orange Juice, Coffee and a Hot Tea Selection.
Choice of Red Chile, Green Chile or Country Gravy. - \$2

\$50 Attendant fee per station

All enhancements are available only as additions to Continental or Buffet breakfasts of 20 guests or more. Enhancements must be ordered for the full guaranteed number of guests. Enhancements are designed for a maximum two hours of service.

Themed Lunch Buffets

Lunch Service offered until 2pm, buffet items are replenished for one hour. Extended service up to two additional hours, add \$2.00 per guest per hour. All Buffets Include Dinner Rolls, Iced Tea and Coffee Service.

A TOUR OF ITALY

\$32 per Person

- Caprese Salad
- Traditional Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Oven Roasted Chicken Marsala
- Baked Rigatoni with Italian Sausage
- Garlic Bread Sticks
- Sautéed Vegetables
- Ricotta Cheesecake and Tiramisu

BARBECUE LUNCH

\$28 Per Person

- Garden Salad with Ranch and Italian Dressings
- Home-style Potato Salad
- Slow Roasted Beef Brisket
- Grilled Chicken Glazed with House-made Barbecue Sauce
- Bourbon Baked Beans
- Corn on the Cob
- Jalapeño Cornbread
- Peach Cobbler and Apple Cobbler

FAJITA BUFFET

\$26 Per Person

- Chicken Tortilla Soup
- Southwestern Salad, Roasted Corn and Tortilla Chips
- Choice of Flame Broiled Beef or Chicken Fajitas with Onions and Peppers
- Chicken Enchilada - Red or Green Chile
- Borracho Beans
- Spanish Rice
- Flour Tortillas
- Shredded Jack and Cheddar Cheese, Pico de Gallo and Sour Cream
- Churros and Tres Leches

THAT'S MY STYLE OF SANDWICH BUFFET

\$24 Per Person

- Baby Greens with Ranch and Italian Dressings
- Sliced Seasonal Fresh Fruit, Yukon Gold Potato Salad
- Assorted Cold Cut Display: Roast Beef, Smoked Ham, Genoa Salami, Roasted Turkey Breast, Cheddar, Swiss, Pepper Jack and Provolone
- Cheese, Sliced Tomatoes, Red Onion and Lettuce, Pickles, Pepperoncini, Roasted Red Peppers, Mayonnaise and Mustard
- Assorted Sliced Breads and Rolls
- Assorted Cookies and Chocolate Fudge Brownies

A minimum of 25 guests is required for buffets. A \$7 per guest fee will be added for parties of less than 25. Buffets are designed for a maximum two hours of service. Offered until 3pm.



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Plated Lunches

Lunch Service offered until 3pm. Plated lunches include a choice of Soup or Salad, Dinner Rolls, Iced Tea and Coffee Service and a Choice of Dessert.

SALAD / SOUP OPTIONS

- Classic Caesar Salad with Herbed Croutons, Parmesan Cheese with Caesar Dressing
- Mixed Greens with Roma Tomatoes, Jicama, Cucumbers with Ranch and Italian Dressings
- Baby Spinach and Frisée Salad, Goat Cheese, Toasted Pecans with Raspberry Vinaigrette
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Tortilla Soup
- Garden Vegetable

ENTRÉES

NY STRIP STEAK 10oz. (Cooked medium unless specified.)

\$36 per Person

Parmesan Whipped Potatoes, Haricots Verts and Peppercorn Jus Lie.

GRILLED ATLANTIC SALMON

\$33 per Person

Chive Potatoes, Asparagus and Lemon Butter Sauce

CHICKEN PICCATA

\$29 per Person

Seared Chicken Breast, Fettuccine Pasta, Lemon-Caper Butter Sauce and Sautéed Green Beans

VEGETARIAN PENNE PASTA (GF)

\$22 per Person

Pesto Crème Penne Pasta, Grilled Portobello and Roasted Vegetables

SANTA FE CHICKEN SALAD

\$24 per Person

Sliced Chicken Breast, Mixed Greens, Black Beans, Roasted Corn, Tomato, Crispy Tortilla Strips with Chipotle Ranch Dressing

CHICKEN, BEEF OR CALABACITAS ENCHILADA PLATE

\$23 per Person

Choice of Red or Green Chile Sauce, Spanish Rice, Pinto Beans and Pico De Gallo

DESSERT SELECTIONS (Choice of one.)

- Tiramisu
- Kahlua Cheesecake
- New York Cheesecake
- Key Lime Pie
- Seasonal Fruit Tart
- Strawberry Shortcake

A minimum of 25 guests is required. A \$7 per guest fee will be added for parties of less than 25. Maximum of three selections. All items are subject to an 20% service charge and prevailing sales tax. Offered until 3pm.



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Sandwiches & Wraps

Selections include One Accompaniment, One Dessert and Bottled Water or Soda. \$21.00 per Person.

CHICKEN SALAD CROISSANT

Chicken Salad with Candied Walnuts, Grapes, Lettuce, Tomatoes and Red Onions on a Flaky Croissant

TURKEY - RANCH WRAP

Sliced Turkey, Bacon, Tomato, Lettuce and Ranch Dressing

ROASTED VEGETABLE WRAP

Grilled Zucchini, Roasted Portobello, Red Onion, Red Pepper, and Kalamata Olives with Hummus Spread

ITALIAN HOAGIE

Sliced Ham, Capicola, Salami, and Provolone Cheese on a Hoagie Roll with Lettuce, Tomato, Red Onion and Pesto Mayo

TUNA SALAD SANDWICH

Aioli, Dijon Mustard, Lettuce, Tomato and Red Onion on Whole Grain Bread

MONTEREY ROAST BEEF SANDWICH

Green Leaf Lettuce, Monterey Jack, Tomato, Red Onion on French Roll

ACCOMPANIMENTS

- Homestyle Potato Salad
- Potato Chips
- Basil Pesto Pasta Salad

DESSERT SELECTIONS

- Magic Bars
- Brownies
- Gold Bar
- Lemon Bar
- Large Assorted Cookies





Displays

Minimum of 25 guests.

FRESH FRUIT DISPLAY

\$8 per Person

Seasonal Sliced Fruits and Berries

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$10 per Person

With Assorted Crackers

VEGETABLE CRUDITÉ PLATTER

\$8 per Person

With a House-made Ranch Dip

ANTIPASTO DISPLAY

\$15 per Person

Capicola Ham, Prosciutto, Genoa Salami, Fresh Mozzarella and Provolone Cheese Marinated Artichokes, Roasted Red Bell Peppers, Kalamata Olives, Pepperoncini and a Selection of Crostinis and Pita Chips

VEGETARIAN ANTIPASTO (V)

\$13 per Person

Marinated Grilled Artichokes, Mixed Olives, Grilled Marinated Asparagus, Roasted Peppers, Marinated Heirloom Tomatoes and Mushrooms with Basil, Assorted Italian Peppers, Fresh Mozzarella, Provolone, Red Pepper Hummus, Crostinis and Pita Chips

FRESH SEAFOOD DISPLAY

\$29 per Person - (Three pieces of each item per person)

Poached Jumbo Shrimp, Chilled Crab, Oysters on the Half Shell, Traditional Accompaniments with Horseradish and Cocktail Sauce

CHIPS AND DIP

\$7 per Person

Tortilla Chips, Potato Chips, Salsa, Green Chile & Bean Dip

Guacamole or Queso - \$2

Displays are designed for ninety minutes of service.



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Carving & Actions Stations

Minimum of 25 guests. \$75.00 chef attendant fee per station.

Stations are designed for 90 minutes of service.

PRIME RIB OF BEEF

\$12.00 per Person

With Au Jus, Creamy Horseradish and Artisan Rolls

WHOLE SIDE OF SALMON

\$8.00 per Person

Mixed Greens, Seasoned EVOO, Lemon Aioli and Grilled French Bread

ROASTED WHOLE TURKEY

\$8.00 per Person

With Cranberry Sauce, Gravy and Artisan Rolls

HONEY BAKED HAM

\$7.00 per Person

With Artisan Rolls and Cranberry Chutney



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Hors d'oeuvres

Minimum 25 pieces per Item.

HOT

Miniature Crab Cake with Chipotle Aioli	\$4.75
Mini Beef Sliders with Gorgonzola Cheese	\$4.75
Miniature Beef Wellington	\$5.00
Seared Scallop wrapped in Smoked Bacon	\$5.00
Toasted Sesame Teriyaki Chicken Skewers	\$3.75
Coconut Shrimp with Orange-Horseradish Marmalade	\$4.50
Chicken Dijon Wrapped in Puff Pastry	\$3.75
Spanakopita (V)	\$3.50
Buffalo Chicken Wings	\$4.25
Taquitos (Beef or Chicken) with Salsa	\$3.75
Green Chile Chicken Quesadilla with Salsa	\$3.75
Thai Chicken Satays with Peanut Sauce	\$3.75
Tomato Basil Tart with Toasted Pine Nuts (V)	\$3.50
Jalapeño Poppers (V)	\$3.75
Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt	\$3.50

All items are subject to an 20% service charge and prevailing sales tax.



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Hors d'oeuvres

Minimum 25 pieces per Item.

COLD

Avocado-Crab California Roll	\$4.75
Classic Shrimp Cocktail in Shooter Glass	\$4.50
Lump Crabmeat Salad on Crostini	\$4.75
Shrimp and Scallop Ceviche	\$4.75
Prosciutto Wrapped Melon	\$4.25
Beef Strip Loin, Sourdough Crostini, Onion Compote	\$4.75
Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint (V)	\$3.75
Spicy Southwestern Pinwheels with Avocado and Black Beans (V)	\$3.50
Tomato, Fresh Mozzarella and Basil Crostini (V)	\$3.50
Green Chile Pinwheels (V)	\$3.50
Grilled Vegetables, Avocado, Hummus and Naan (V)	\$3.50
Caprese Skewers with Tomato, Mozzarella and Pesto (V)	\$3.75

RECEPTION DESSERTS

Assorted Petit Fours & Truffles	\$4.25
Raspberry Mousse Chocolate Cups	\$3.75
Mini Cannoli	\$3.50
Mini Fruit Tarts	\$3.75
Lemon Bars	\$3.50

All items are subject to an 20% service charge and prevailing sales tax.



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Themed Dinner Buffets

Buffet items are replenished for one hour. Extended service up to two additional hours, add \$2.00 per guest per hour. Includes Tea and Coffee Service.

FIT FOR A KING

\$52 Per Person

- Grilled Vegetable Salad with Penne Pasta
- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- Caprese Salad with Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil and EVOO
- Grilled Sirloin Steak with Wild Mushroom Ragout and Balsamic Jus Lie
- Chicken Breast Stuffed with Roasted Vegetables, Jack Cheese, Herb Jus Lie
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Roasted Red Potatoes with Fresh Chives
- Sautéed Asparagus with Sauce Béarnaise
- Dinner Rolls
- Chocolate Mousse Cake, Fresh Berry Cheese Cake and Crème Caramel

HAVE YOU SEEN ITALY?

\$43 Per Person

- Caesar Salad with Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- Antipasto Salad with Salami, Prosciutto, Cheeses, Olives, Pepperoncini and Marinated Artichokes
- Caprese Stuffed Chicken Breast with Marsala Demi
- Seared Salmon with Tomato-Vodka Cream Sauce
- Choice of Lasagna Bolognese or Eggplant Parmesan with Roasted Garlic Tomato Sauce
- Rice Pilaf with Mushrooms and Sun Dried Tomatoes
- Sautéed French Green Beans with Shallots and Tomatoes
- Dinner Rolls
- Tiramisu, Mini Cannoli, Amaretto Cheesecake



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Themed Dinner Buffets - Cont.

Buffet items are replenished for one hour. Extended service up to two additional hours, add \$2.00 per guest per hour. Includes Tea and Coffee Service.

A SOUTHWESTERN AFFAIR

\$38 Per Person

- Mixed Greens with Ranch and Italian Dressings
- Southwestern Salad with Roasted Corn, Black Beans, Red Onion, Jicama, Tomato, Avocado-Ranch Dressing
- Beef Fajitas with Roasted Peppers and Onions
- Green Chile Chicken Enchiladas
- Red Chile Carne Adovada
- Spanish Rice
- Calabacitas
- Lettuce, Tomatoes, Pico de Gallo, Sour Cream, Shredded Cheddar and Jack Cheeses
- Flour Tortillas
- Kahlua Cheese Cake, Custard Filled Empanadas

CLASSIC BUFFET

\$36 Per Person

- Traditional Mixed Green Salad with Ranch and Italian Dressing
- Cucumber, Tomato and Red Onion Salad
- Herb Baked Chicken with Roasted Vegetables
- Braised Boneless Short Ribs with Mashed Potatoes and Red Wine Demi-Glace
- Grilled Salmon with Lemon-Butter Sauce and Wild Rice Pilaf
- Baked Penne Pasta Casserole with Sun-dried Tomato and Rosemary
- Vegetable Medley
- Strawberry Shortcake and Chocolate Cake

A minimum of 25 guests is required for buffets. A \$10 per guest fee will be added for parties of less than 25. Buffets are designed for a maximum two hours of service.



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Dinner Buffets

Buffet items are replenished for one hour. Extended service up to two additional hours, add \$2.00 per guest per hour. Includes Dinner Rolls, Tea and Coffee Service.

CREATE YOUR OWN BUFFET:

\$39 per person

Two Salads/Soups, Two Entrées,
Two Accompaniments, Two Dessert Selections

\$45 per person

Three Salads / Soups, Three Entrées,
Two Accompaniments, Three Dessert Selections

SALADS / SOUPS

- Caesar Salad with Herbed Croutons, Parmesan Cheese, Sun-dried Tomatoes and Caesar Dressing
- Mesclun Mixed Greens, Heirloom Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette
- Baby Spinach and Frisée, Crumbled Goat Cheese, Candied Walnuts, Lemon-Tarragon Vinaigrette
- Southwestern Mixed Green Salad with Roasted Corn, Heirloom Tomato, Cotija Cheese, Toasted Pinon with Red Chile Dusting Croutons and Avocado Ranch Dressing
- Potato Salad, Chives, Sour Cream & Bacon
- Mediterranean Pasta Salad
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Posole
- Green Chile Stew

ENTRÉES

- Roasted Chicken Breast stuffed with Leeks & Cream Cheese, Red Pepper Cream Sauce
- Grilled Chicken and Penne Pasta with Roasted Vegetables and Pesto Cream Sauce
- Sliced Roasted Prime Rib with Mushroom Demi-Glace
- Boneless Beef Short Ribs, Red Wine Braising Jus
- Grilled Medallions of New York Sirloin
- with Roasted Garlic Demi
- Pork Chop with Caramelized Shallot-Peach Sauce
- Seared Salmon with Choice of Sauce: Roasted Red Pepper Cream or Mango Salsa
- Lasagna Bolognese
- Eggplant Parmesan with Roasted Tomato Sauce
- Enchiladas: Choice of Beef, Chicken or Calabacitas



ACCOMPANIMENTS

- Yukon Gold Potato Au Gratin
- Home-style Mashed Potatoes
- Roasted Red Potatoes with Chives
- Sautéed Asparagus with Sauce Béarnaise
- Haricots Verts with Smoked Bacon, Onions and Cherry Tomatoes
- Classic Macaroni and Cheese
- Wild Mushroom Pilaf
- Sautéed Baby Carrots with Bourbon Glaze and Roasted Pecans
- Calabacitas (Sautéed Squash and Corn)
- Pinto Beans

DESSERTS

- New York Cheese Cakes
- Carrot Cake Squares
- Tiramisu
- Cannoli
- Chocolate Cup with Raspberry Mousse
- Kahlua Cheese Cake
- Triple Layer Chocolate Cake
- Strawberry Shortcake



*A minimum of 25 guests is required. A \$10 per guest fee will be added for parties of less than 25.
Buffets are designed for a maximum two hours of service.*



Plated Dinners

*Plated Selections Include choice of a Soup or Salad, Accompaniment and a choice of Dessert.
Entrées served with Chef's Selection of Vegetable, Dinner Rolls, Iced Tea and Coffee Service.*

All Prices are per Person.

SOUP & SALAD SELECTIONS

- Mixed Greens with Roma Tomatoes, Jicama, Cucumbers with Ranch and Italian Dressings
- Baby Spinach, Crumbled Walnut, Gorgonzola Cheese and Dried Cranberries with Pancetta-Balsamic Vinaigrette
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, Blue Cheese or Ranch Dressing
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Minestrone

ENTRÉE SELECTIONS

- | | | | |
|---|------|--|------|
| • Slow Roasted Prime Rib of Beef (GF) | \$46 | • Shrimp Scampi with Lemon, Garlic and White Wine Butter Sauce | \$40 |
| • NY Strip Steak, Peppercorn Jus Lie 12 oz. (GF) | \$48 | • Vegetable Wellington, Flaky Puff Pastry and Vegetable Veloute Sauce (V) | \$32 |
| • Caramelized Shallot Peach Sauce (GF) | | • Grilled Vegetable Kabobs with Cremini Mushroom, Lemon Glaze (V) | \$31 |
| • Pan Seared Chicken Breast with Artichoke Hearts, Rosemary and Cherry Tomato | \$36 | • Penne Pasta with Pesto, Roasted Vegetables and Cherry Tomatoes (V) | \$33 |
| • Marinated Grilled Chicken Breast, Prosciutto-Sage Cream Sauce | \$37 | • Enchiladas: Choice of Beef, Chicken or Calabacitas with Red or Green Chile Sauce | \$34 |
| • Breaded Chicken Stuffed with Brie, Honey-Piñon Green Chile Sauce | \$36 | | |
| • Seared Salmon with choice of Sauce: Roasted Red Pepper or Mango Salsa | \$39 | | |
| • Grilled Pacific Mahi-Mahi with Mango Salsa (GF) | \$38 | | |

A minimum of 25 guests is required. A \$10 per guest fee will be added for parties of less than 25. For multiple selections, highest price prevails. Maximum of two selections, not including vegetarian. All items are subject to an 20% service charge and prevailing sales tax.



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ACCOMPANIMENTS

- Buttery Mashed Potatoes
- Rice Pilaf with Toasted Pinon Nuts
- Chophouse Mashed Potatoes - Bacon, Sourcream, Cheddar Cheese
- Mushroom Risotto
- Roasted Red Potatoes with Fresh Herbs

DESSERTS

- Tiramisu
- Kahlua Cheesecake
- Apple Strudel with Crème Anglaise
- New York Cheesecake
- Key Lime Pie
- Caramel Flan with Mixed Berries
- Seasonal Fruit Tart
- Strawberry Shortcake
- Black Forest Cake
- Chocolate Mousse Cake



A minimum of 25 guests is required. A \$10 per guest fee will be added for parties of less than 25. For multiple selections, highest price prevails. Maximum of two selections, not including vegetarian. All items are subject to an 20% service charge and prevailing sales tax.



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A La Carte

Fresh Brewed Regular or Decaffeinated Coffee, House Specialty Flavorings	<i>\$54.00 per gallon</i>
Fresh Brewed Iced Tea	<i>\$44.00 per gallon</i>
Chilled Orange or Apple Juice	<i>\$42.00 per gallon</i>
Red Bull - Regular and Sugar Free	<i>\$5.00 each</i>
Canned Soft Drinks	<i>\$3.00 each</i>
Bottled Water – Dasani 20oz.	<i>\$3.00 each</i>
Whole Fresh Fruit	<i>\$2.00 each</i>
Granola Bars	<i>\$1.75 each</i>
Candy Bars	<i>\$1.75 each</i>
Individual Fruit Yogurts	<i>\$3.00 each</i>
Cinnamon Rolls	<i>\$48.00 per dozen</i>
Chocolate Dipped Strawberries	<i>\$42.00 per dozen</i>
Bagels and Cream Cheese	<i>\$58.00 per dozen</i>
Croissants with Preserves	<i>\$42.00 per dozen</i>
Assorted Fruit Danish	<i>\$40.00 per dozen</i>
Assorted Muffins	<i>\$40.00 per dozen</i>
Brownies, Lemon Bars or Magic Bars	<i>\$42.00 per dozen</i>
Deluxe Assorted Cookies	<i>\$41.00 per dozen</i>
Breakfast Bread (sliced)	<i>\$36.00 per dozen</i>
Mini Fruit Danish	<i>\$22.00 per dozen</i>
Soft Pretzels with Mustard and Cheese Sauce	<i>\$3.50 each</i>
Salsa and Tortilla Chips	<i>\$5.00 per person</i>
Mixed Nuts	<i>\$3.50 per person</i>
Trail Mix	<i>\$3.50 per person</i>

All items are subject to an 20% service charge and prevailing sales tax.



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Themed Breaks



CHOCOLATE HEAVEN

\$15 per Person

- Brownies, Assorted Cookies, Chocolate Dipped Strawberries
- Coffee, with House Specialty Flavorings, and Assorted Soda

ITALIANO

\$14 per Person

- Chocolate Chip Biscotti, Mini Amaretto Cheesecakes
- Cream Filled Mini Cannoli
- Coffee and Assorted Soda

KEEP IT FIT

\$13 per Person

- Individual Yogurts, Granola Bars, Trail Mix
- Whole Fresh Fruits and Cut Oranges
- Hummus Dip with Carrot and Celery Sticks
- Infused Water Station

SPICE IT UP

\$14 per Person

- Tortilla Chips with Salsa, Guacamole and Chile Con Queso
- Beef and Chicken Taquitos
- Churros
- Iced Tea and Sodas

EAGLE BREAK

\$12 per Person

- Large Soft Pretzels with Mustard and Cheese Sauce
- Salted Peanuts, Popcorn, Goldfish Crackers
- Iced Tea and Assorted Soda

A minimum of 10 guests is required for themed breaks. All items are subject to an 20% service charge and prevailing sales tax.



Banquet Bar Brands

SPIRIT SELECTIONS

- Tito's Handmade Vodka
- Grey Goose Vodka
- Tanqueray Gin
- Crown Royal Whiskey
- Crown Apple Whiskey
- Johnnie Walker Black Scotch,
- Jameson Irish Whiskey
- Jim Beam Bourbon
- Jack Daniels Bourbon
- Markers Mark Bourbon,
- Bacardi Light Rum
- Captain Morgan's Spiced Rum
- Malibu Coconut Rum
- Cuervo Tradicional Silver Tequila
- Patron Silver Tequila
- Amaretto Disaronno
- Kahlua

BEER

- Bud Lite
- Michelob Ultra
- Corona Extra
- Dos Equis Lager Especial

WINE - SUTTER HOMES

- Chardonnay,
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Griego
- Kobel Champagne

HOSTED DRINK TICKET

Premium Brand Liquor with Beer and Wine
Beer and Wine Only

\$9.00 per guest

\$7.00 per guest

A bar setup fee of \$100 will be applied per bar. Isleta Resort & Casino reserves the right to refuse service to any person who exhibits signs of intoxication. No one under 21 years of age will be served alcoholic beverages. All prices are subject to 20% service charge and prevailing sales tax.



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Children's Menu

Children 10 Years and Under - \$15.25 per Child.

All choices served with a Fruit Cup and a Cookie. Over 20 persons, served buffet style.

CHOICES

- Golden Fried Chicken Tenders with Tater Tots
- Grilled Cheese Sandwiches with Tater Tots
- Hot Dog with Tater Tots
- Cheeseburger with Tater Tots



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Bakery Specialty Items

Two Layer Sheet Cakes Decorated for Display and Service. For Reception, slices approximately 1" x 2"

	Quarter Sheet <i>Serves up to 48</i>	Half Sheet <i>Serves up to 96</i>	Full Sheet <i>Serves up to 192</i>
DECORATED	\$75	\$150	\$275
NON-DECORATED	\$60	\$100	\$200

ROULADE / YULE LOGS (BUCHE DE NOEL)

	<i>Serves up to 48</i>	<i>Serves up to 96</i>	<i>Serves up to 192</i>
DECORATED	\$125	\$225	\$325

For Reception Slices up to 1" thick

CAKE FLAVORS: *(choose one)*

Chocolate

Vanilla

Marble

Carrot

FILLINGS: *(choose one)*

Bavarian Cream

Strawberry Bavarian

Raspberry Fruit

Chocolate Cream

Cream Cheese

Decorated Cakes to match Themes and Guest Requests, finished with Italian Icing unless otherwise noted. May include a single edible print, provided in .jpg format 800kb or smaller (edible prints must be provided by guest). Additional charges may apply for elaborate custom decorations. Please consult with Pastry Chef for pricing. Non-Decorated and Not for Display cakes are only available as an add-on to a displayed cake.

