



ISLETA™
resort + casino

Holiday Catering Menu

Home for the Holidays

PLATED DINNER \$64

All Entrées served with Assorted House Baked Rolls, Butter, Coffee, Iced Tea, & Chef's Choice Holiday Dessert

Starters Select one

VEGETABLE CRUDITÉS, CHIPS & SALSA, OR DOMESTIC CHEESE AND CRACKERS

Salads Select one

WINTER GREENS SALAD

Served with Raspberry Vinaigrette & Ranch

BABY SPINACH & FRISÉE SALAD

Served with Crumbled Goat Cheese, Candied Walnuts, & Lemon Vinaigrette

Entrées Select one or two

Must Guarantee Entrée Count of Each.

*CLASSIC PRIME RIB

Served with Au Jus & Creamy Horseradish

*ROASTED SALMON WITH DIJON

*SLICED SLOW ROASTED TURKEY BREAST

*Served with Turkey Gravy
& Winter Fruit Compote*

*BUTTERNUT SQUASH RAVIOLI

Served with a Creamy Sage Butter Sauce

*BRAISED BONE-IN SHORT RIBS

*Served with a Red Wine Reduction Sauce,
Mushrooms & Shallots*

*AIRLINE CHICKEN BREAST

*Served with Green Chile
& Mushroom Sauce*

Sides Select two

- Mascarpone Risotto
- Saffron Rice Pilaf with Acorn Squash
- Sour Cream & Chive Mashed Potatoes
- Rosemary & Garlic Roasted Red Potatoes
- Haricot Vert Served with Roasted Fennel
- Sautéed Broccoli Almandine Served with Toasted Almonds
- Grilled Asparagus
- Winter Mixed Vegetables

**Minimum of 25 Guests*



ISLETA™
resort + casino

Soaring Eagle Holiday Buffet

\$56

Includes two of each course

*All Entrées served with Assorted House Baked Rolls, Butter, Coffee, Iced Tea,
& Chef's Choice Holiday Dessert*

Starters Select one

VEGETABLE CRUDITÉS, CHIPS & SALSA, OR DOMESTIC CHEESE AND CRACKERS

Soups & Salads

Select two - add 3rd option for \$4

POSOLE

Served with House Made Red Chile & Garnish

CREAM OF GREEN CHILE CHICKEN SOUP

Served with Oyster Crackers

WINTER MIXED GREENS

Served with Cucumbers, Heirloom Cherry Tomatoes, Carrots, Ranch & Raspberry Vinaigrette

ROASTED VEGETABLE PASTA SALAD

With Feta Cheese Dressing



ISLETA™
resort • casino

Entrées

Select two - add 3rd option for \$8

SLOW ROASTED SLICED PRIME RIB OF BEEF

Served with Au Jus & Creamy Horseradish

SLICED BOURBON GLAZED HAM

Served with Pears & Cranberries Compote

SLOW ROASTED SLICED TURKEY BREAST

Served with Herb Turkey Gravy

GREEN CHILE CHICKEN OR

RED CHILE BEEF

ENCHILADA CASSEROLE

MUSTARD BUTTERED ROASTED SALMON

With Dijon Cream Sauce

CHILE RELLENOS (VEGETARIAN)

Choice of Chile Red or Green Chile Sauce

GRILLED AIRLINE CHICKEN

Served with Honey Piñon

PORK TAMALES

Served With Red Chile Sauce

BUTTERNUT SQUASH RAVIOLI

(Vegetarian) With a Creamy Sage Butter Sauce

Sides

Select two - add 3rd option for \$4

- Sausage, Green Chile & Sage Corn Bread Stuffing
- Yukon Gold Mashed Potatoes with Chives
- Dill & Honey Roasted Baby Carrots
- Haricot Verts with Tomatoes, Bacon, & Shallots
- New Mexico Style Pinto Beans with Smoked Ham
- Rice Pilaf with Acorn Squash

*Add Red or Green Chile for \$2 Per Person

Fit for a king Buffet

\$62 PER PERSON

CHOICE OF VEGETABLE CRUDITÉS, CHIPS & SALSA, OR DOMESTIC CHEESE AND CRACKERS

- 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
- Airline Chicken Breast with, Jack Cheese & Roasted Onion Cream Sauce
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Roasted Red Potatoes with Fresh Chives
- Grilled Asparagus
- Assorted House Baked Rolls
- Chef's Choice Holiday Dessert



ISLETA[™]
resort + casino