



ISLETA RESORT & CASINO CATERING MENU



ISLETA
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Table of Contents

BREAKFAST	<i>Page 1</i>
LUNCH	<i>Page 4</i>
DINNER	<i>Page 7</i>
CARVING STATIONS	<i>Page 13</i>
RECEPTIONS & HORS D'OEUVRES	<i>Page 14</i>
REFRESHMENTS & SNACKS	<i>Page 17</i>
CHILDREN'S MENU	<i>Page 19</i>
BAR MENU	<i>Page 20</i>
BAKERY SPECIALTY ITEMS	<i>Page 21</i>



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Continental Breakfast

PREMIER

\$24 per Person

- Seasonal Sliced Fruit with Berries
- Danish, Croissants, Muffins, 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
- Orange & Apple Juice

CLASSIC

\$20 per Person

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



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.

Please be aware that these menu items may contain one or more of the following: Milk, Soybeans, Fish, Shellfish, Tree Nuts, Peanuts, Eggs, Wheat, or Sesame - Let your Sales Representative know if you are Allergic to any of these Ingredients.



Breakfast Buffets

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

SOUTHWESTERN BREAKFAST BUFFET

\$30 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
- Flour Tortillas

BREAKFAST BURRITO BUFFET

\$26 per Person

- Scrambled Eggs
- Diced Bacon & Sausage
- Fried Potatoes
- Seasonal Sliced Fruit with Berries
- Red & Green Chile Sauces
- 10" Flour Tortillas
- Shredded Cheese

THE SUNRISE BUFFET

\$24 per Person

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

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Breakfast Enhancements

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 of two hours of service.
\$100 Attendant fee per station

EGG & OMELET STATION

\$10 per Person

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

YOGURT PARFAIT STATION

\$9 per Person

- Yogurt Parfaits made to order
- Greek Yogurt, Vanilla Yogurt, Granola, Strawberries, Blue Berries, Pineapple, Sundried Cranberries, Pecans, Toasted Coconut, Chocolate Chips, and Honey

Breakfast Alternatives

HOMESTYLE PLATED BREAKFAST

\$19 per Person

- Scrambled Eggs, Potatoes O'Brien, Biscuit with Grilled Sausage and Smoked Bacon.
Includes Orange Juice, Coffee and a Hot Tea Station.
Red Chile, Green Chile or Country Gravy. - \$3 additional per person

HAND HELD BREAKFAST BURRITOS & SANDWICHES

\$96 per Dozen (cut in half \$2.00 per each burrito or sandwich)

- 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

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Themed Lunch Buffets

Lunch Service offered until 3pm. Buffets are designed for a maximum of two hours of service. Extended service up to two additional hours, add \$2.00 per guest per hour. All buffets Include Water and Iced Tea Service.

BARBECUE LUNCH

\$38 Per Person

- Garden Salad with Ranch and Italian Dressings
- Home-Style Potato Salad
- Slow Roasted Beef Brisket
- Barbeque Glazed Chicken
- Baked Beans
- Corn on the Cob
- Dinner Rolls
- Apple Tart and Cherry Cheesecake

A TOUR OF ITALY

\$36 per Person

- Caprese Salad
- Traditional Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Oven Roasted Chicken Marsala
- Spaghetti and Meatballs
- Garlic Dinner Rolls
- Sautéed Vegetables
- Ricotta Cheesecake and Tiramisu

FAJITA BUFFET

\$34 Per Person

- Cream of Green Chile Chicken Soup
- Southwestern Mixed Green Salad Roasted Corn, Tomato, Cotija Cheese, with Red Chile Dusted Croutons and Ranch Dressing
- Flame Broiled Beef Fajitas with Peppers and Onions
- Green Chile Chicken Enchilada
- Pinto Beans
- Spanish Rice
- Flour Tortillas
- Shredded Jack and Cheddar Cheese, Salsa and Sour Cream
- Churros and Chocolate Cake

THAT'S MY STYLE OF SANDWICH BUFFET

\$30 Per Person

- Baby Greens with Ranch and Italian Dressings
- Home-Style 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, Peppercorn Pepper, Mayonnaise, and Mustard
- Sliced 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 Dinner Rolls and a choice of Salad (excluding the Marinated Chicken Salad), Includes Water and Iced Tea Service.

SALAD OPTIONS

- Classic Caesar Salad with Herbed Croutons, Parmesan Cheese with Caesar Dressing
- Mixed Greens with Roma Tomatoes, Jicama, Cucumbers with Ranch and Italian Dressings
- Iceberg Wedge with Bacon, Tomatoes, and Peppercorn Blue Cheese Dressing
- Southwestern Mixed Green Salad Roasted Corn, Tomato, Cotija Cheese, Red Chile Dusted Croutons, Ranch Dressing

NY STRIP STEAK 8oz. (Cooked medium unless specified.)

\$42 per Person

Parmesan Whipped Potatoes, Haricots Verts and Peppercorn Jus Lie

GRILLED ATLANTIC SALMON

\$39 per Person

Saffron Rice Pilaf, Asparagus and Lemon Butter Sauce

CHICKEN PICCATA

\$36 per Person

Seared Chicken Breast, Fettuccine Pasta, Lemon-Caper Butter Sauce with Asparagus

CHICKEN, BEEF OR CALABACITAS ENCHILADA PLATE

\$34 per Person

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

MARINATED CHICKEN SALAD W/SOUP

\$32 per Person

Sliced Marinated Chicken Breast, Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onions, Radishes, Olives, choice of Ranch or Italian Dressings served with Tomato Bisque or Roasted Corn Chowder

VEGETARIAN PENNE PASTA (GF)

\$30 per Person

Pesto Crème Penne Pasta, Grilled Cremini Mushrooms and Roasted Vegetables

DESSERT SELECTIONS (Choice of one.)

- Tiramisu
- Kahlua Cheesecake
- New York Cheesecake
- Key Lime Pie
- Apple 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. \$26.00 per Person.

CHICKEN SALAD CROISSANT

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

TURKEY CLUB WRAP

Sliced Turkey, Bacon, Tomato, Lettuce and Mayonnaise Wrapped in a Whole Wheat Tortilla

ROASTED VEGETABLE WRAP

Grilled Garden Squash, Roasted Portobello, Red Onion, Red Pepper, and Kalamata Olives with Hummus Spread Wrapped in a Tomato-Basil Tortilla

ITALIAN HOAGIE

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

TUNA SALAD SANDWICH

Tuna Salad with Dill and Dijon-Mayonnaise, Lettuce, Tomato and Red Onion on Whole Grain Bread

MONTEREY ROAST BEEF SANDWICH

Sliced Roast Beef, Green Leaf Lettuce, Monterey Jack, Tomato, Red Onion, and Roasted Garlic Aioli on a Hoagie Roll

ACCOMPANIMENTS

- Home-style Potato Salad
- Potato Chips
- Grilled Vegetable Pesto Pasta Salad
- Country Coleslaw

DESSERT SELECTIONS

- Brownies
- Gold Bar
- Lemon Bar
- Assorted Cookies

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Themed Dinner Buffets

Buffets are designed for a maximum of two hours of service. Extended service up to two additional hours, add \$2.00 per guest per hour. Includes Iced Tea and Coffee Service.

FIT FOR A KING

\$56 Per Person

- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- Caprese Salad with Tomatoes, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze
- Grilled Sirloin Steak with Mushrooms and Green Peppercorn Sauce
- Herb Roasted Chicken with Jack Cheese and Roasted Onion Cream Sauce
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Roasted Red Potatoes with Fresh Chives
- Marinated Grilled Asparagus
- Dinner Rolls
- Chocolate Mousse Cake and Fresh Berry Cheesecake

CLASSIC BUFFET

\$52 Per Person

- Traditional Mixed Green Salad with Ranch and Italian Dressing
- Cucumber, Tomato and Red Onion Salad
- Marinated Baked Chicken with a Herb Jus Sauce
- Braised Boneless Short Ribs with Red Wine Demi-Glace
- Grilled Salmon with Lemon-Butter Sauce
- Sour Cream Mashed Potatoes
- Vegetable Medley
- Dinner Rolls
- Carrot Cake and Chocolate Cake

COUNTRY TIME BARBECUE

\$50 Per Person

- Garden Salad with Ranch and Italian Dressings
- Home-style Potato Salad
- Slow Smoked Beef Brisket
- Grilled BBQ Glazed Chicken
- Polish Sausage with Peppers and Onions
- Baked Beans
- Corn on the Cob
- Dinner Rolls
- Banana Crème Tart and Lemon Blueberry Cake

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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 Iced Tea and Coffee Service.

HAVE YOU SEEN ITALY?

\$48 Per Person

- Caesar Salad with Herbed Croutons, Parmesan Cheese, and Caesar Dressing
- Antipasti Pasta Salad with Salami, Prosciutto, Cheeses, Olives, Pepperoncini and Marinated Artichokes
- Roasted Mediterranean Chicken Breast with Marsala Demi-Glace
- Choice of Rigatoni Pasta with Spicy Italian Sausage in a Roasted Garlic Tomato Sauce or Rigatoni Pasta with Mushrooms and Spinach in a Roasted Garlic Tomato Sauce
- Seared Salmon with Tomato-Basil Salsa
- Italian Rice Pilaf
- Sautéed French Green Beans with Shallots and Tomatoes
- Dinner Rolls
- Tiramisu and Amaretto Cheesecake

A SOUTHWESTERN AFFAIR

\$46 Per Person

- Calabasita Pasta Salad
- Southwestern Mixed Green Salad Roasted Corn, Tomato, Cotija Cheese, with Red Chile Dusted Croutons and Ranch
- Beef Fajitas with Roasted Peppers and Onions
- Green Chile Chicken Enchiladas
- Red Chile Carne Adovada
- Spanish Rice
- Pinto Beans
- Lettuce, Tomatoes, Salsa, Sour Cream, Shredded Cheddar and Jack Cheeses
- Flour Tortillas
- Margarita Cheesecake and Cream Filled Empanadas

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

Buffets are designed for a maximum of two hours of service. Extended service up to two additional hours, add \$2.00 per guest per hour. Includes Dinner Rolls, Iced Tea and Coffee Service.

CREATE YOUR OWN BUFFET:

\$54 per person

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

\$60 per person

Two Salads or Soups, Three Entrées,
Two Accompaniments, Two 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
- Caprese Salad with Tomatoes, Buffalo Mozzarella, Fresh Basil, Red Onion, Olive Oil, and Balsamic Glaze
- Southwestern Mixed Green Salad Roasted

- Corn, Tomato, Cotija Cheese, with Red Chile Dusted Croutons and Ranch Dressing
- Potato Salad
- Mediterranean Pasta Salad
- Roasted Corn Chowder
- Tomato-Basil Bisque
- Cream of Green Chile Chicken Soup

ENTRÉES

- Roasted Chicken with a Cream Cheese and Leek 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, Braised in Red Chile Demi
- Grilled Top Sirloin Medallions with Roasted Garlic Demi with Roasted Garlic Demi

- Seared Salmon with Choice of Sauce: Tomato Basil Salsa or Mango Salsa
- Lasagna: Bolognese or Vegetarian
- Rigatoni Pasta and Mushrooms with Roasted Garlic Tomato Sauce
- Enchiladas: Choice of Beef, Chicken, or Calabacitas with Choice of Red or Green Chile.

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ACCOMPANIMENTS

- Yukon Gold Potato Au Gratin
- Home-style Mashed Potatoes
- Roasted Red Potatoes with Chives
- Marinated Grilled Asparagus
- Haricots Verts with Smoked Bacon, Onions and Cherry Tomatoes
- Classic Macaroni and Cheese

DESSERTS

- New York Cheesecake
- Carrot Cake
- Tiramisu
- Cannoli
- Wild Rice Pilaf
- Honey Glazed Baby Carrots with Roasted Pecans
- Calabacitas (Sautéed Squash and Corn)
- Pinto Beans
- Spanish Rice
- Chocolate Cup with Raspberry Mousse
- Kahlua Cheesecake
- Double Layer Chocolate Cake
- Strawberry Shortcake



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Plated Dinners

*Plated Selections Include choice of a 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.*

SALAD SELECTIONS

- Mixed Greens with Roma Tomatoes, Jicama, Cucumbers with Ranch and Italian Dressings
- Butter Lettuce & Arugula, Dried Cranberries, Red Onion, Walnuts, Gorgonzola Cheese, Balsamic-Pancetta Vinaigrette
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, Blue Cheese or Ranch Dressing
- Southwestern Mixed Green Salad Roasted Corn, Tomato, Cotija Cheese, with Red Chile Dusted Croutons and Ranch Dressing
- Caesar Salad with Herbed Croutons, Parmesan Cheese, Caesar Dressing

ENTRÉE SELECTIONS

- | | | | |
|--|------|---|------|
| • NY Strip Steak, Peppercorn Jus Lie 12 oz. | \$50 | • Marinated Grilled Chicken Breast, | \$45 |
| • Seared Salmon with choice of | \$48 | Prosciutto-Sage Cream Sauce | |
| Lemon Butter Sauce or Mango Salsa | | • Enchiladas: Choice of Beef, Chicken or | \$38 |
| • Blackened Halibut with Lemon Butter Sauce or | \$48 | Calabacitas with Red or Green Chile Sauce | |
| Mango Salsa | | • Penne Pasta with Pesto, Roasted | \$36 |
| • Shrimp Scampi with Lemon, Garlic and | \$48 | Vegetables and Cherry Tomatoes | |
| White Wine Butter Sauce | | • Vegetable Wellington, Flaky Puff | \$35 |
| • Slow Roasted Prime Rib of Beef | \$48 | Pastry and Vegetable Veloute Sauce | |
| • Breaded Chicken Stuffed with Brie, | \$46 | • Grilled Vegetable Kabobs with Cremini | \$34 |
| Honey-Piñon Green Chile Sauce | | Mushroom, Lemon Glaze | |

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
- Vegetable Rice Pilaf
- Parmesan Risotto
- Roasted Red Potatoes with Fresh Herbs

DESSERTS

- Tiramisu
- Kahlua Cheesecake
- New York Cheesecake
- Key Lime Pie
- Biscochito Bomb
- Banana Creme Tart
- Orange Creamsicle Cake
- Chocolate Tres Leches Cake



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Carving & Actions Stations

Minimum of 25 guests. \$100.00 chef attendant fee per station.

Stations are designed for 90 minutes of service.

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 of two hours of service.

PRIME RIB OF BEEF

\$15.00 per Person

With Au Jus, Creamy Horseradish, Dinner Rolls

SLOW OVEN ROASTED PORK BELLY

\$12.00 per Person

Seasoned Mixed Greens, Heirloom Tomato Jam, Grilled Crostini

WHOLE SIDE OF SALMON

\$12.00 per Person

Seasoned Mixed Greens, Lemon Aioli, Grilled French Bread

◆ **ROASTED BONELESS TURKEY** ◆

\$10.00 per Person

Cranberry Sauce, Turkey Gravy, Dinner Rolls

HONEY BAKED HAM

\$9.00 per Person

Pinapple Chutney, Dinner Rolls

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Displays

Minimum of 25 guests.

ANTIPASTO DISPLAY

\$22 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

\$20 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

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$15 per Person

With Assorted Crackers

FRESH FRUIT DISPLAY

\$14 per Person

Seasonal Sliced Fruits and Berries

VEGETABLE CRUDITÉ PLATTER

\$12 per Person

With a House-made Ranch Dip

CHIPS AND DIP

\$12 per Person

"Tortilla Chips, Potato Chips, Salsa, French Onion, and Spicy Bean Dips

Guacamole or Queso - \$4 per Person

Displays are designed for ninety minutes of service.



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Hors d'oeuvres

Minimum 25 pieces per Item.

Butler Passed option subject to \$50 per Server

HOT

Miniature Crab Cake with Chipotle Aioli	\$5.75
Mini Beef Sliders with Chimi Churri Aioli	\$5.75
Miniature Beef Wellington	\$6.00
Seared Scallop wrapped in Smoked Bacon	\$6.00
Toasted Sesame Teriyaki Chicken Skewers	\$4.75
Coconut Shrimp with Orange-Horseradish Marmalade	\$5.50
Chicken Dijon Wrapped in Puff Pastry	\$4.75
Spanakopita	\$4.50
Buffalo Chicken Wings with Ranch	\$5.25
Taquitos (Beef or Chicken) with Salsa	\$4.75
Green Chile Chicken Quesadilla with Salsa	\$4.75
Thai Chicken Satays with Peanut Sauce	\$4.75
Tomato Basil Tart with Toasted Pine Nuts	\$4.50
Jalapeño Poppers	\$4.75
Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt	\$4.50

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Hors d'oeuvres

Minimum 25 pieces per Item

COLD

Spicy Southwestern Pinwheels with Avocado and Black Beans (V)	\$4.50
Tomato, Fresh Mozzarella and Basil Crostini (V)	\$4.50
Green Chile Pinwheels (V)	\$4.50
Grilled Vegetables, Avocado, Hummus and Naan (V)	\$4.50
Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint (V)	\$4.75
Caprese Skewers with Tomato, Mozzarella and Pesto (V)	\$4.75
Prosciutto Wrapped Melon	\$4.75
Classic Shrimp Cocktail in Shooter Glass	\$5.50
Shrimp and Scallop Ceviche	\$5.75

RECEPTION DESSERTS

Mini Cannoli	\$4.00
Lemon Bars	\$4.00
Raspberry Mousse Chocolate Cups	\$4.50
Mini Fruit Tarts	\$4.00
Assorted Petit Fours & Truffles	\$4.25

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Themed Breaks

CHOCOLATE HEAVEN

\$20 per Person

- Brownies, Assorted Cookies, Chocolate Dipped Strawberries
- Coffee, with House Specialty Flavorings, and Infused Water Station

KEEP IT FIT

\$18 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

\$16 per Person

- Tortilla Chips with Salsa, and Chile Con Queso
- Beef and Chicken Taquitos
- Churros
- Assorted Sodas

EAGLE BREAK

\$15 per Person

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

A minimum of 10 guests is required for themed breaks. 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	\$60.00 per gallon
Fresh Brewed Iced Tea	\$46.00 per gallon
Chilled Orange or Apple Juice	\$44.00 per gallon
Fruit punch	\$42.00 per gallon
Lemonade	\$42.00 per gallon
Bagels and Cream Cheese	\$58.00 per dozen
Cinnamon Rolls	\$48.00 per dozen
Brownies, Lemon Bars or Chocolate Peanut Butter Bars	\$48.00 per dozen
Deluxe Assorted Cookies	\$41.00 per dozen
Assorted Mini Muffins	\$40.00 per dozen
Breakfast Bread (sliced)	\$36.00 per dozen
Mini Croissants with Preserves	\$32.00 per dozen
Assorted Mini Fruit Danish	\$30.00 per dozen
Salsa and Tortilla Chips	\$7.00 per person
Mixed Nuts	\$3.50 per person
Trail Mix	\$3.50 per person
Yogurt Parfaits	\$5.50 each
Red Bull - Regular and Sugar Free	\$5.00 each
Soft Pretzels with Mustard and Cheese Sauce	\$3.50 each
Canned Soft Drinks	\$3.00 each
Bottled Water – Dasani 20oz.	\$3.00 each
Whole Fresh Fruit	\$3.00 each
Candy Bars	\$3.00 each
Individual Fruit Yogurts	\$3.00 each
Granola Bars	\$2.50 each

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Children's Menu

Children 10 Years and Under - \$18.00 per Child.

All choices served with a Fruit Cup and Waffle Fries. Over 20 children, served buffet style.

CHOICES

- Golden Fried Chicken Tenders
- Grilled Cheese Sandwich
- Hot Dog
- Corn Dog
- Cheeseburger
- Cheese Quesadilla



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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
- Knob Creek Bourbon
- Jack Daniel's Whiskey
- Maker's Mark Bourbon Whiskey
- Bacardi Light Rum
- Captain Morgan's Spiced Rum
- Malibu Coconut Rum
- Cuervo Traditional
- Silver Tequila
- Patron Silver Tequila
- Amaretto Disaronno
- Kahlua

BEER

- Coors Light
- Michelob Ultra
- Modelo Especial
- Dos Equis Lager Especial
- Assorted Hard Seltzers

WINE - SUTTER HOMES

- Chardonnay
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Grigio
- Champagne

HOSTED DRINK TICKET

Premium Brand Liquor with Beer and Wine
Beer and Wine Only

\$10.00 per guest

\$8.00 per guest

A bar setup fee of \$150 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.

Please be aware that these menu items may contain one or more of the following: Milk, Soybeans, Fish, Shellfish, Tree Nuts, Peanuts, Eggs, Wheat, or Sesame - Let your Sales Representative know if you are Allergic to any of these Ingredients.



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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

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.

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