



ISLETA[™]
resort + casino

HOLIDAY CATERING MENU



Home for the Holidays

PLATED DINNER \$69

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



Soaring Eagle Holiday Buffet

\$59

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



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

\$65 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
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Caprese Salad with Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil and EVOO
- Roasted Red Potatoes with Fresh Chives
- Grilled Sirloin Steak with Wild Mushroom Ragout and Balsamic Jus Lie
- Grilled Asparagus
- Airline Chicken Breast with, Jack Cheese & Roasted Onion Cream Sauce
- Assorted House Baked Rolls
- Chef's Choice Holiday Dessert



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Hors D' Oeuvres

Choose two (2) items for \$12 per person, three (3) items for \$18 per person.

COLD

- *Classic Shrimp Cocktail in Shooter Glass*
- *Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint*
- *Tomato, Fresh Mozzarella and Basil Crostini*
- *Green Chile Pinwheels*
- *Mediterranean Shooter with Feta Cheese*
- *Grilled Vegetables, Hummus, Naan*
- *Shrimp and Scallop Ceviche*
- *Prosciutto Wrapped Melon*
- *Lump Crab Salad on Crostini*
- *Caprese Skewers with Tomato, Mozzarella and Pesto*

HOT

- *Mini Beef Sliders with Roasted Garlic Aioli with Swiss Cheese*
- *Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt*
- *Mini Beef Sliders with Gorgonzola Cheese*
- *Miniature Beef Wellington*
- *Miniature Crab Cake with Chipotle Aioli*
- *Seared Scallop wrapped in Smoked Bacon*
- *Coconut Shrimp with Orange-Horseradish Marmalade*
- *Chicken Dijon Wrapped in Puff Pastry*
- *Spanakopita*
- *Thai Chicken Satays with Peanut Sauce*
- *Goat Cheese, Artichoke and Wild Mushroom Tart*
- *Tomato Basil Tart with Toasted Pine Nuts*
- *Jalapeno Poppers*
- *Buffalo Chicken Wings*
- *Taquitos (Beef or Chicken) with Salsa*
- *Green Chile Chicken Quesadilla with Salsa*



Banquet Bar Brands

EVENT BARS ARE STOCKED WITH THE FOLLOWING PRODUCTS BASED ON AVAILABILITY:

SPIRIT SELECTIONS

- *Tito's Handmade Vodka*
- *Grey Goose Vodka*
- *Tanqueray Gin*
- *Crown Royal Whiskey*
- *Crown Apple Whiskey*
- *Johnnie Walker Black Scotch*
- *Jameson Irish Whiskey*
- *Jack Daniels Whiskey*
- *Makers Mark Whiskey*
- *Bacardi Light Rum*
- *Captain Morgan's Spiced Rum*
- *Malibu Coconut Rum*
- *Cuervo Traditional Silver Tequila*
- *Patron Silver Tequila*
- *Amaretto Disaronno*
- *Kahlua*
- *Knob Creek Bourbon Whiskey*

BEER

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

WINE

SUTTER HOMES

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

HOSTED DRINK TICKET

- Premium Brand Liquor with Beer and Wine
- Beer and Wine Only

\$10 per guest

\$8 per guest



We offer a champagne toast for \$3.50 per person. Martinelli's Cider available for guests under twenty-one (21).
Champagne can also be purchase at \$35 per bottle.

ADD A

Hot Chocolate

STATION TO YOUR EVENT!

Fresh Hot Cocoa • Mini Marshmallows
Holiday Sprinkles • Mini Candy Canes
Whipped Cream

\$5 per person, 25 guest minimum

