



ISLETA RESORT & CASINO  
CATERING MENU

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ISLETA™  
resort + casino



# Continental Breakfast

## PREMIER

*\$16 per Person*

- Choice of Any Two Chilled Juices in Carafes: Orange, Grapefruit, Apple or Cranberry
- Seasonal Sliced Fruit with Berries
- Assorted Muffins, 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

*\$12 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 FEAST

*\$24 per Person*

- Seasonal Sliced Fruit with Berries
- Assorted Danish, Pastries, Croissants and Muffins
- Assorted Individual Yogurts
- Selection of Cereal, Granola and Milk
- Farm Fresh Scrambled Eggs with Cream Cheese, Tomatoes and Herbs
- Eggs Benedict
- Potatoes O'Brien
- Smoked Bacon and Sausage Links

Choice of:

- Belgium Waffles or Cinnamon French Toast served with Warm Syrup and Sweet Butter

## THE TRADITIONAL

*\$22 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
- Steel Cut Oatmeal and Assorted Cold Cereals with milk

## SOUTHERN BORDER BREAKFAST

*\$20 per Person*

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

## THE SUNRISE

*\$16 per Person*

- Seasonal Sliced Fruit with Berries
- Assorted Danish and Breakfast Breads
- Farm Fresh Scrambled Eggs
- Homestyle Potatoes
- Smoked Bacon and Sausage Links
- Selection of Cereals, Granola and Milk

*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.*





# Continental Breakfast & Buffet Enhancements

## OMELET STATION

*\$8 per Person*

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

## BELGIUM WAFFLE STATION

*\$7 per Person*

- Warm Syrup and Sweet Butter
- Toasted Pecans, Chocolate Chips and Whipped Cream
- Strawberry Apple-Cinnamon and Blueberry Compote

## HOT CEREAL STATION *(no attendant required)*

*\$5 per Person*

- Oatmeal, Grits, Whipped Honey Butter, Whipped Cream & Raisins
- Cranberries, Pecans & Assorted Fresh Berries

## COLD CEREAL STATION *(no attendant required)*

*\$4 per Person*

- Assorted Cereals and Granola with Milk, Bananas and Assorted Berries

## HAND HELD BREAKFAST BURRITOS & SANDWICHES

*\$60 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
- English Muffin Breakfast Sandwiches - Scrambled Eggs with Ham and Cheddar Cheese

*\$50 Chef 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.*



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# Plated Breakfast

*Includes a choice of Orange or Apple Juice, Coffee and a Hot Tea Selection.*

## **STEAK & EGGS**

*\$22 per Person*

Grilled 8oz. New York Strip with Farm Fresh Scrambled Eggs. Potatoes O'Brien topped with Cheddar Cheese

## **EGGS BENEDICT**

*\$17 per Person*

Poached Eggs on Toasted English Muffins and Grilled Canadian Bacon, topped with Hollandaise Sauce. Served with Potatoes O'Brien

## **HUEVOS RANCHEROS**

*\$16 per Person*

Two Scrambled Eggs on a Corn Tortilla with Cheese and Smothered in Red or Green Chile Sauce. Served with Homestyle Potatoes and Beans

## **ISLETA BREAKFAST BURRITO**

*\$15 per Person*

Scrambled Eggs, Papitas, Bacon and Chorizo. Smothered in a Choice of Red or Green Chile Sauce. Topped with Cheddar Cheese and Served with Pinto Beans

## **COUNTRY BREAKFAST**

*\$15 per Person*

Two Buttermilk Biscuits, Country Gravy, Scrambled Eggs & Link Sausage

## **VEGETARIAN BREAKFAST BURRITO**

*\$14 per Person*

Ground Tofu Chorizo, Papitas and Tomatoes smothered in Red or Green Chile Sauce. Topped with Cheddar Cheese and Served with Black Beans

## **HOMESTYLE BREAKFAST**

*\$13 per Person*

Scrambled Eggs, Potatoes O'Brien and Tortilla with a choice of Grilled Sausage or Smoked Bacon

*A minimum of 20 guests is required. A \$7 per guest fee will be added for parties of less than 20. Maximum of two selections. Highest price item prevails. All items are subject to an 18% service charge and prevailing sales tax.*



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# Themed Lunch Buffet

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

## **PREMIER LUNCHEON**

*\$35 Per Person*

- Tomato-Basil Bisque
- Field Greens with Cucumber, Grape Tomatoes, Red Onion with Italian and Ranch Dressings
- Mediterranean Pasta Salad with Roasted Vegetables
- Braised Boneless Short Ribs with Red Wine, Mushroom and Onions
- Sautéed Shrimp and Penne Pasta with Pesto Cream
- Grilled Chicken with Sautéed Onions and BBQ Sauce
- Classic Macaroni and Cheese
- Saffron-Wild Rice Medley
- Steamed Broccoli with Toasted Garlic
- Assorted Pastries, Crème Brulee, Mini Apple Pies

## **SOUTH OF THE BORDER**

*\$29 per Person*

- Mixed Greens with Ranch and Italian Dressings
- Southwestern Caesar Salad with Black Bean Roasted Corn, Cotija and Toasted Pinon
- Tortilla Chips and Fire Roasted Salsa
- Choice of Chicken or Beef Enchiladas with Red or Green Chile Sauce
- Red Chile Carne Adovada
- Roasted Red Snapper Vera Cruz
- Roasted Pepper Spanish Rice
- Pinto Beans
- Calabacitas with Onions
- Lettuce, Tomatoes, Sour Cream, Flour Tortillas
- Tres Leches Cake, Flan and Churros

## **A TOUR OF ITALY**

*\$25 per Person*

- Mixed Greens with Ranch and Italian Dressings
- Traditional Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Oven Roasted Chicken Marsala
- Choice of: Baked Rigatoni with Italian Sausage or Vegetable Lasagna
- Garlic Bread Sticks
- Sautéed Vegetables
- Ricotta Cheesecake, Tiramisu and Cannoli





## **BARBECUE LUNCH**

*\$22 Per Person*

- Garden Salad with Ranch and Italian Dressings
- Creamy Cole Slaw
- Home-style Potato Salad
- Pulled Pork Sliders with BBQ Sauce, Sliced Pickles and Onions
- Slow Roasted Beef Brisket
- Grilled Chicken with Honey-Chipotle BBQ Sauce
- Bourbon Baked Beans
- Corn on the Cob
- Jalapeño Cornbread and Buttermilk Biscuits
- Peach Cobbler and Apple Pies

## **THAT'S MY STYLE OF SANDWICH BUFFET**

*\$20 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, Mustard and Greek Dressing
- Assorted Sliced Breads and Rolls
- Lemon Bars, Assorted Cookies and Chocolate Fudge Brownies

## **FAJITA BUFFET**

*\$18 Per Person*

- Chicken Tortilla Soup
- Tortilla Chips with Fresh Salsa
- Flame Broiled Beef and Chicken Fajitas with Onions and Peppers
- Borracho Beans
- Spanish Rice
- Flour Tortillas
- Shredded Jack and Cheddar Cheese, Pico de Gallo and Sour Cream
- Churros and Natillas

*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 2pm.*



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# Lunch Buffet

*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.*

## CREATE YOUR OWN BUFFET:

*\$25 per person*

Choose Two from Salads or One Soup & One Salad, Two Entrées, Two Accompaniments & One Dessert Selection.

*\$32 per person*

Choose Three Choices from Salads/Soups, Three Entrées, Two Accompaniments & Two Dessert Selections

## SALADS

- Caesar Salad with Herbed Croutons, Parmesan Cheese, Sun-dried Tomatoes and Caesar Dressing
- Mixed Greens with Roma Tomatoes, Jicama, Heirloom Carrots, Cucumbers with Ranch and Italian Dressings
- Baby Greens with Spinach, Arugula and Frisée, Goat Cheese, Red Onion and Toasted Pecans
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, Blue Cheese or Ranch Dressing
- Yukon Gold Potato Salad
- Southwestern Mixed Green Salad with, Roasted Corn, Heirloom Tomato, Cotija Cheese, Toasted Pinon and Red Chile Dusted Croutons
- House-made Potato Salad
- Tortellini Pasta Salad with Tomatoes and Grilled Vegetables

## SOUPS

- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Posole
- Chicken Noodle
- Minestrone
- Cream of Green Chile Chicken
- Beef and Barley Soup with Vegetables

## ENTRÉES

- Herb Marinated Chicken with Artichokes and Mushrooms
- Seasoned Flank Steak with Chimichurri
- Grilled Pork Chops with Apple-Orange Chutney
- Grilled Chicken Breast with Chipotle Cream Sauce
- Eggplant Parmesan with Tomato-Basil Sauce
- Marinated Flank Steak in Balsamic Shallot Sauce
- Breaded Italian Pork Chops with Mushroom Jus Lie
- Penne Pasta Primavera with Grilled Portobello, Zucchini and Summer Squash
- Seared Salmon with Choice of: Roasted Red Pepper Cream Sauce, Lemon Dill Sauce or Mango Salsa







## ACCOMPANIMENTS

- Yukon Gold Potatoes Au Gratin
- Fresh Buttery Mashed Potatoes
- Loaded Mash Potatoes
- Seasonal Sautéed Vegetables

- Classic Mac and Cheese
- Roasted Red Potatoes
- Rice Pilaf with Peas and Carrots
- Maple Glazed Baby Carrots

## DESSERTS

- Mini New York Cheese Cakes
- German Chocolate Cake Squares
- Carrot Cake Squares
- Tiramisu
- Cannoli
- Chocolate Cup with Raspberry Mousse

- Seasonal Fruit Tarts
- Red Velvet Cake Squares
- Seven Layer Bars
- Chocolate Fudge Brownies
- Lemon Bars



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# Plated Lunch

*Lunch Service offered until 2pm. Plated lunches include a choice of Soup or Salad, Dinner Rolls, Iced Tea and Coffee Service and a Choice of Dessert.  
(\*Steak served medium unless specified.)*

## 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
- Baby Spinach and Frisée Salad, Goat Cheese, Toasted Pecans with Raspberry Vinaigrette
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, with Blue Cheese or Ranch Dressing

## SOUP OPTIONS

- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Chicken Noodle
- Minestrone
- Green Chile Stew
- Tortilla Soup

## ENTRÉES

### NY STRIP STEAK\* (10oz.)

*\$32 per Person*

Parmesan Whipped Potatoes, Haricots Verts and Peppercorn Jus Lie.

### GRILLED ATLANTIC SALMON

*\$30 per Person*

Chive Potatoes, Asparagus and Lemon Butter Sauce

### TOP SIRLOIN STEAK\* (8oz.)

*\$29 per Person*

Roasted Fingerling Potatoes with Chives, Broccolini and Red Wine Jus Lie

### SHRIMP SCAMPI LINGUINE

*\$25 per Person*

Sautéed with Seasonal Vegetables, White Wine Butter Sauce with Parmesan Cheese and Fresh Herbs

### CHICKEN PICCATA

*\$24 per Person*

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

### GRILLED PORK CHOPS

*\$23 per Person*

Scalloped Potatoes, Steamed Broccoli and Apple-Orange Compote





## **CHICKEN FETTUCCHINE & GREEN CHILE ALFREDO**

*\$23 per Person*

Marinated Grilled Chicken Breast, Fettuccine Pasta, and Green Chile Alfredo

## **VEGETARIAN PENNE PASTA (GF)**

*\$21 per Person*

Pesto Crème Penne Pasta, Grilled Portobello and Roasted Vegetables

## **SHRIMP LOUIE**

*\$21 per Person*

Bay Shrimp, Tomato, Black Olives, Hard Cooked Egg, Mixed Greens and Louie Dressing

## **CALIFORNIA CHEF'S SALAD (GF)**

*\$20 per Person*

Ham, Turkey, Bacon, Swiss, Cheddar, Hard Cooked Egg, Tomatoes with Ranch or Italian Dressing

## **CHICKEN PARMESAN**

*\$20 per Person*

Spaghetti Pasta with Sauce Marinara, Mozzarella Cheese and a Mushroom Ragout

## **SANTA FE CHICKEN SALAD**

*\$19 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**

*\$18 per Person*

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

## **PORTOBELLO MUSHROOM SALAD (V)**

*\$15 per Person*

Mixed Greens, Cucumbers, Grilled Artichokes, Fried Onions and Feta Cheese with Ranch or Italian Dressings

## **DESSERT SELECTIONS**

- Tiramisu
- Kahlua Cheesecake
- New York Cheesecake
- Key Lime Pie
- Seasonal Fruit Tart
- Strawberry Shortcake
- Caramel Flan with Mixed Berries

*A minimum of 25 guests is required. A \$7 per guest fee will be added for parties of less than 25. Maximum of two selections, not including vegetarian. All items are subject to an 18% service charge and prevailing sales tax. Offered until 2pm.*





# Sandwiches & Wraps

*Selections include One Accompaniment, One Dessert and Bottled Water.  
\$17 per Person.*

## **CHICKEN SALAD CROISSANT**

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

## **TURKEY-CRANBERRY CLUB**

Roasted Turkey, Smoked Bacon, Lettuce, Tomato and Cranberry Mayonnaise. Served on Rye Bread

## **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 Olive Tapenade, Lettuce, Tomato, Red Onion and Greek Dressing

## **GRILLED CHICKEN FOCACCIA SANDWICH**

Grilled Sliced Marinated Chicken, Feta Cheese, Roasted Red Peppers, Roma Tomato, Red Onion and Pesto on Focaccia

## **ALBACORE TUNA SALAD SANDWICH**

Tuna Salad with Dill and Dijon Mustard, Lettuce, Roma Tomatoes and Red Onions on Sour Dough or Whole Grain Bread

## **GRILLED PORTOBELLO FLAT BREAD SANDWICH**

Fresh Feta Cheese, Roasted Red Peppers, Roma Tomato, Red Onion, Lettuce, Balsamic Glaze, and Pesto on Oven Baked Flat Bread





## MONTEREY ROAST BEEF SANDWICH

Roast Beef Sandwich with Monterey Jack Cheese Roasted Red Peppers, Roma Tomato, Red Onion, Arugula and Dijon Garlic Aioli on a French Roll

## COBB SALAD WRAP WITH TURKEY

Avocado, Blue Cheese Crumbles, Diced Bacon, Lettuce, Roma Tomatoes, Red Onions and Avocado Aioli in a Whole Wheat Wrap

## ACCOMPANIMENTS

- Creamy Cole Slaw
- Homestyle Potato Salad
- Small House Salad
- Potato Chips
- Basil Pesto Pasta Salad

## DESSERT SELECTIONS

- Mini Cheesecakes
- Brownies
- Lemon Bar
- Large Chocolate Chip Cookies



*Sodas and Iced Tea available at \$3 per Person. Maximum of two sandwich choices, plus one vegetarian selection. All Sandwiches and Wraps are available as boxed lunches \$18 per Person.*



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# Displays

*Minimum of 25 guests.*

## **FRESH FRUIT DISPLAY**

*\$5 per Person*

Seasonal Sliced Fruits and Berries

## **IMPORTED AND DOMESTIC CHEESE DISPLAY**

*\$7 per Person*

With Assorted Crackers

## **VEGETABLE CRUDITÉ PLATTER**

*\$6 per Person*

With a House-made Ranch Dip

## **ANTIPASTO DISPLAY**

*\$10 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)**

*\$8 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**

*\$22 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**

*\$5 per Person*

Mini Pretzels, Tortilla Chips, Potato Chips, Salsa and Dips

*Displays are designed for ninety minutes of service.*





# Carving & Actions Stations

*May be ordered as an Enhancement to a Buffet or a Reception only. Minimum of 25 guests.  
\$75 chef attendant fee per station. Stations are designed for 90 minutes of service.*

## **PRIME RIB OF BEEF**

*\$7.00 per Person*

With Au Jus, Creamy Horseradish and Artisan Rolls

## **SLOW ROASTED TOP ROUND OF BEEF**

*\$4.00 per Person*

With Artisan Rolls

## **WHOLE SIDE OF SALMON**

*\$4.00 per Person*

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

## **ROASTED WHOLE TURKEY**

*\$3.75 per Person*

With Cranberry Sauce, Gravy and Artisan Rolls

## **HONEY BAKED HAM**

*\$3.75 per Person*

With Artisan Rolls

## **FAJITAS STATION**

*\$12.00 per Person*

Flame Broiled Beef and Chicken Fajitas with Onions and Peppers, Salsa, Guacamole, Sour Cream, Shredded Cheese and Pico de Gallo

## **PHO NOODLE SOUP STATION**

*\$10.00 per Person*

Rice Noodle Bowls with Pho Broth, Chicken, Beef and an Assortment of Vegetable Choices

## **PASTA STATION**

*\$9.00 per Person*

Penne, Fettuccini, Spaghetti and Fusilli Pastas with Marinara, Alfredo, Pesto and Seasoned EVOO. Includes an assortment of Vegetables, Garlic, Parmesan and Fresh Herbs





# Hors d'oeuvres

*Minimum 25 piece per Item*

## **HOT**

Seared Lamb Chops with Mango Chutney	<i>\$4.50 per Piece</i>
Miniature Crab Cake with Chipotle Aioli	<i>\$4.50 per Piece</i>
Glazed Short Rib Crostini, Sweet Peppers and Pickled Red Onions	<i>\$4.00 per Piece</i>
Prime Rib Sliders, Gorgonzola Butter, Horseradish Infused Aioli	<i>\$4.00 per Piece</i>
Pulled Pork Sui Mai Sliders, Asian Coleslaw, Korean BBQ	<i>\$4.00 per Piece</i>
Mini Beef Sliders with Gorgonzola Cheese	<i>\$4.00 per Piece</i>
Miniature Beef Wellington	<i>\$4.00 per Piece</i>
Seared Scallop wrapped in Smoked Bacon	<i>\$4.00 per Piece</i>
Lobster Bisque Shot	<i>\$4.00 per Piece</i>
Mini Stuffed Crab Shells, Louisiana Remoulade	<i>\$3.50 per Piece</i>
Toasted Sesame Teriyaki Chicken Skewers	<i>\$3.50 per Piece</i>
Coconut Shrimp with Orange-Horseradish Marmalade	<i>\$3.50 per Piece</i>
Chicken Dijon Wrapped in Puff Pastry	<i>\$3.50 per Piece</i>
Spanakopita (V)	<i>\$3.50 per Piece</i>
Buffalo Chicken Wings	<i>\$3.50 per Piece</i>
Vegetarian Spring Rolls or Pork Egg Rolls	<i>\$3.50 per Piece</i>
Taquitos (Beef or Chicken) with Salsa	<i>\$3.50 per Piece</i>
Green Chile Chicken Quesadilla with Salsa	<i>\$3.50 per Piece</i>
Thai Chicken Satays with Peanut Sauce	<i>\$3.50 per Piece</i>
Goat Cheese, Artichoke and Wild Mushroom Tart (V)	<i>\$3.50 per Piece</i>
Tomato Basil Tart with Toasted Pine Nuts (V)	<i>\$3.25 per Piece</i>
Jalapeño Poppers (V)	<i>\$3.25 per Piece</i>
Grilled Cheese Tomato Bisque Shooters (V)	<i>\$3.00 per Piece</i>
Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt	<i>\$3.00 per Piece</i>







# Hors d'oeuvres

*Minimum 25 piece per Item*

## **COLD**

Avocado-Crab California Roll	<i>\$4.00 per Piece</i>
Seared Tuna with Sesame & Wasabi Mayo	<i>\$4.00 per Piece</i>
Classic Shrimp Cocktail in Shooter Glass	<i>\$4.00 per Piece</i>
Poached Shrimp with Pesto and Balsamic Glaze Shooters	<i>\$4.00 per Piece</i>
Lump Crabmeat Salad on Crostini	<i>\$4.00 per Piece</i>
Shrimp and Scallop Ceviche	<i>\$4.00 per Piece</i>
Smoked Salmon Salad, Roasted Pinon & Avocado Mousse	<i>\$3.50 per Piece</i>
Prosciutto Wrapped Melon	<i>\$3.50 per Piece</i>
Beef Strip Loin, Sourdough Crostini, Onion Compote	<i>\$3.50 per Piece</i>
Endive Spears with Chicken Salad Roasted Pecans & Cranberries	<i>\$3.00 per Piece</i>
Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint (V)	<i>\$3.00 per Piece</i>
Spicy Southwestern Pinwheels with Avocado and Black Beans (V)	<i>\$3.00 per Piece</i>
Tomato, Fresh Mozzarella and Basil Crostini (V)	<i>\$3.00 per Piece</i>
Green Chile Pinwheels (V)	<i>\$3.00 per Piece</i>
Feta Cheese, Kalamata Olive, Cucumber with Herb Vinaigrette (V)	<i>\$3.00 per Piece</i>
Grilled Vegetables, Avocado, Hummus and Naan (V)	<i>\$3.00 per Piece</i>
Caprese Skewers with Tomato, Mozzarella and Pesto (V)	<i>\$3.00 per Piece</i>

## **RECEPTION DESSERTS**

Assorted Petit Fours & Truffles	<i>\$3.25 per Piece</i>
Chocolate Dipped Strawberries	<i>\$3.00 per Piece</i>
Raspberry Mousse Chocolate Cups	<i>\$2.75 per Piece</i>
Assorted Mini Cheese Cakes	<i>\$2.50 per Piece</i>
Mini Cannoli	<i>\$2.50 per Piece</i>
Mini Fruit Tarts	<i>\$2.50 per Piece</i>
Lemon Bars	<i>\$2.25 per Piece</i>

*All items are subject to an 18% service charge and prevailing sales tax.*



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# Reception Packages

*Items are replenished for 90 minutes. Extended service up to two additional hours, add \$5.00 per guest, per hour. Minimum of 40 guests.*

## **RIO GRANDE RECEPTION**

*\$19.00 per Person*

### **COLD SELECTIONS**

- Caprese Skewers with Pesto and Tomato
- Prosciutto Wrapped Melon
- Imported and Domestic Assorted Cheese and Cracker Display

### **HOT SELECTIONS**

- Coconut Shrimp with Orange-Horseradish Marmalade
- Thai Chicken Satays with Peanut Sauce

## **MANZANO RECEPTION**

*\$30.00 per Person*

### **COLD SELECTIONS**

- Avocado-Crab California Roll
- Shrimp and Scallop Ceviche
- Imported and Domestic Assorted Cheese and Cracker Display
- Vegetable Crudit  Platter

### **HOT SELECTIONS**

- Miniature Beef Wellington
- Miniature Crab Cake with Chipotle Aioli
- Vegetarian or Pork Egg Rolls

## **CREATE YOUR OWN RECEPTION**

*26.00 per Person*

- Select any five Hot and/or Cold Hors D' Oeuvres. Include either a Vegetable Crudit  Platter or an Imported and Domestic Cheese and Cracker Display







# Themed Dinner Buffet

*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.*

## **FIT FOR A KING**

*\$47 Per Person*

- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- Baby Spinach-Arugula Salad with Julienne Red Onions, Candied Pecans and Gorgonzola Cheese with Balsamic Vinaigrette
- 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
- Selection of Artisan Breads
- Chocolate Mousse Cake, Kahlua Cheese Cake and Crème Caramel

## **A SOUTHWESTERN AFFAIR**

*\$42 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
- Broiled Chicken Breast with Chipotle Cream Sauce
- Slow Roasted Pork Carnitas
- Spanish Rice
- Calabacitas
- Lettuce, Tomatoes, Pico de Gallo, Sour Cream, Shredded Cheddar and Jack Cheeses
- Flour Tortillas
- Caramel Custard Flan, Mexican Wedding Cookies, Tres Leches Cake

## **HEALTHY CHOICE DINNER BUFFET**

*\$42 Per Person*

- Mesclun Mixed Greens, Cherry Tomatoes, Cucumber, Red Onion and Red Wine Vinaigrette
- Mediterranean Pasta Salad
- Sliced Fresh Fruit
- Caprese Salad
- Minestrone Soup
- Broiled Chicken Breast with Grilled Vegetable Salsa and Penne Pasta
- Broiled Salmon with White Beans, Tomato, Roasted Garlic, Capers and Olive Oil
- Roasted Red Potatoes
- Grilled Asparagus with Balsamic Vinaigrette
- Fresh Berries with Sabayon, Kahlua Mousse Cake, Chocolate Truffles

*Themed Dinner Buffet choices continue on next page*





## HAVE YOU SEEN ITALY?

*\$36 Per Person*

- Mixed Greens with Crumbled Gorgonzola Cheese, Limoncello Vinaigrette
- 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
- Selection of Artisan Breads
- Tiramisu, Mini Cannoli, Amaretto Cheesecake, Biscotti

## CLASSIC BUFFET

*\$34 Per Person*

- Traditional Mixed Green Salad with Ranch, Italian and Fat Free Vinaigrette
- Potato Salad
- 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, Carrot and Chocolate Cake

## TRADITIONAL NEW MEXICO BUFFET

*\$26 Per Person*

- Garden Salad with Toasted Pinon Nuts with Ranch and Italian Dressing
- Chips and Salsa
- Green Chili Stew
- Red Chile Carne Adovada
- Green Chile Chicken Enchiladas
- Spanish Rice, Beans & Calabacitas
- Flour Tortillas
- Biscochitos and Arroz con Leche

*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 Buffet

*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 Dusted Croutons and Avocado Ranch Dressing
- Iceberg Wedge Salad, Crumbled Bacon, Diced Tomato, Green Onion with Ranch or Blue Cheese Dressing
- Baked Potato Salad, Chives, Sour Cream & Bacon
- Mediterranean Pasta Salad
- French Green Bean Salad with Radicchio, Cucumbers, Feta Cheese and Lemon Vinaigrette
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Posole
- Chicken Noodle
- Minestrone
- Beef and Barley with Vegetables
- Cream of Green Chile Chicken

## ENTRÉES

- Cilantro-Lime Chicken with Ancho Chile Sauce
- Grilled Airline Chicken with Marsala Prosciutto Jus Lie
- 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 Caramelize Shallot-Peach Sauce
- BBQ Pork Spare Ribs
- Seared Salmon with Choice of Sauce: Roasted Red Pepper Cream, Lemon Dill or Mango Salsa
- Seafood Penne Pasta
- Crab Stuffed Sole Fillet Meuniere
- Lasagna Bolognese
- Eggplant Parmesan with Roasted Tomato Sauce
- Enchiladas: Choice of Beef, Chicken or Calabacitas

*Dinner Buffet choices continue on next page*



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## ACCOMPANIMENTS

- Yukon Gold Potato Au Gratin
- Home-style Mashed Potatoes
- Mashed Potatoes with Gorgonzola and Chives
- Roasted Red Potatoes with Mushrooms and 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 with Pork

## DESSERTS

- New York Cheese Cakes
- Carrot Cake Squares
- Tiramisu
- Cannoli
- Chocolate Cup with Raspberry Mousse

- Seasonal Fruit Tarts
- Red Velvet Cake Squares
- Flourless Chocolate Cake
- Key Lime Pie



*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.*



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# Plated Dinner

*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

- Classic Caesar Salad, Herbed Croutons, Parmesan Cheese and Caesar Dressing
- 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
- Red Leaf Lettuce with Heirloom Tomato, Locally Sourced Beets, Feta with Chive-Lemon Vinaigrette
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, Blue Cheese or Ranch Dressing
- Greek Salad with Kalamata Olives, Red Onion, Feta Cheese with Mediterranean Vinaigrette
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Chicken Noodle
- Minestrone
- Cream of Green Chile Chicken
- Beef and Vegetable with Barley

## ENTRÉE SELECTIONS

- |   |      |  |      |
|---|------|--|------|
| • Slow Roasted Prime Rib of Beef (GF)   | \$42 | • Grilled Pacific Mahi-Mahi with Mango Salsa (GF)                                  | \$34 |
| • Grilled Filet Mignon 6 oz., Cognac Jus Lie (GF)                                   | \$48 | • Shrimp Scampi with Lemon, Garlic and White Wine Butter Sauce                     | \$43 |
| • Barbecued Beef Tri-tip  | \$35 | • Grilled Dungeness Crab Cakes with Red Pepper Coulis                              | \$42 |
| • Seared Lamb Chops, Rosemary Oil (GF)  | \$48 | • Vegetable Wellington, Flaky Puff Pastry and Vegetable Veloute Sauce (V)          | \$29 |
| • NY Strip Steak, Peppercorn Jus Lie 12 oz. (GF)                                    | \$44 | • Grilled Vegetable Kabobs with Cremini Mushroom, Lemon Glaze (V)                  | \$29 |
| • Grilled Dijon Rubbed Pork Chop, Caramelized Shallot Peach Sauce (GF)              | \$35 | • Eggplant Parmesan with Mozzarella and Marinara Sauce (V)                         | \$32 |
| • Pan Seared Chicken Breast with Artichoke Hearts, Rosemary and Cherry Tomato       | \$34 | • Penne Pasta with Pesto, Roasted Vegetables and Cherry Tomatoes (V)               | \$31 |
| • Marinated Grilled Chicken Breast, Prosciutto-Sage Cream Sauce                     | \$32 | • Breaded Stuffed Portobello Mushroom, Roasted Vegetable Jus Lie (V)               | \$32 |
| • Breaded Chicken Stuffed with Brie, Honey-Piñon Green Chile Sauce                  | \$34 | • Enchiladas: Choice of Beef, Chicken or Calabacitas with Red or Green Chile Sauce | \$30 |
| • Seared Chicken Stuffed with Apple and Bacon with Cheddar Cheese Sauce             | \$34 |  |      |
| • Roasted Halibut with Paprika Butter (GF)  | \$38 |  |      |
| • Seared Salmon with choice of Sauce: Roasted Red Pepper, Lemon Dill or Mango Salsa | \$35 |  |      |

*Plated Dinner continues on next page*



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# Plated Dinner Continued

*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.*

## ACCOMPANIMENTS

- Creamy Gorgonzola Polenta
- Buttery Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Rice Pilaf with Toasted Pinon Nuts
- Mushroom Risotto
- Green Chile 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
- Caramel Mousse with Florentine Cookie



*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 18% service charge and prevailing sales tax.*



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# A La Carte

Fresh Brewed Regular or Decaffeinated Coffee	\$34 per gallon
Fresh Brewed Iced Tea	\$34 per gallon
Chilled Orange or Apple Juice	\$20 per carafe
Red Bull - Regular and Sugar Free	\$5.00 per can
Agua Fresca	\$34 per gallon
Fruit Punch, Lemonade or Arnold Palmer	\$30 per gallon
Canned Soft Drinks	\$3.00 each
Bottled Water – Dasani 20oz.	\$3.00 each
Whole Fresh Fruit	\$2.00 each
Granola Bars	\$1.75 each
Candy Bars	\$1.75 each
Cinnamon Rolls	\$42 per dozen
Individual Fruit Yogurts	\$36 per dozen
Chocolate Dipped Strawberries	\$36 per dozen
Bagels and Cream Cheese	\$33 per dozen
Croissants with Preserves	\$32 per dozen
Donuts – Fancy (One week's notice required)	\$32 per dozen
Donuts – Classic (One week's notice required)	\$24 per dozen
Assorted Fruit Danish	\$30 per dozen
Assorted Muffins	\$30 per dozen
Brownies, Lemon Bars or Magic Bars	\$27 per dozen
Deluxe Assorted Cookies	\$24 per dozen
Breakfast Bread (sliced)	\$24 per dozen
Mini Fruit Danish	\$22 per dozen
Soft Pretzels with Mustard and Cheese Sauce	\$3.50 each
Guacamole and Tortilla Chips	\$7 per person
Chile con Queso and Tortilla Chips	\$6 per person
Salsa and Tortilla Chips	\$4 per person
Mixed Nuts	\$3.50 per person
Trail Mix	\$3.50 per person
Popcorn	\$2.50 per person
Taquitos (Beef or Chicken) with Salsa	\$3.50 per piece

*All items are subject to an 18% service charge and prevailing sales tax.*





# Themed Breaks

## CHOCOLATE HEAVEN

*\$15 per Person*

- Chocolate Chip Cookies and Brownies, Chocolate Dipped Strawberries
- Chocolate Covered Mini Pretzels
- Coffee with Assorted Flavoring Syrups, Iced Tea, Assorted Soda

## ITALIANO

*\$14 per Person*

- Chocolate Chip Biscotti, Mini Amaretto Cheesecakes
- Cream Filled Mini Cannoli
- Coffee with Assorted Flavoring Syrups, Iced Tea and Assorted Soda

## KEEP IT FIT

*\$13 per Person*

- Individual Yogurts, Granola Bars, Trail Mix
- Whole Fresh Fruits
- Strawberry-Banana Fruit Smoothies
- Berry Infused Water

## SPICE IT UP

*\$12 per Person*

- Tortilla Chips with Salsa and Guacamole
- Beef and Chicken Taquitos
- Chile Con Queso, Spicy Green Chile Dip, Bean Dip
- Churros
- Lemonade and Agua Fresca

## HOME RUN

*\$11 per Person*

- Large Soft Pretzels with Mustard and Cheese Sauce
- Salted Peanuts, Freshly Popped Popcorn, Cracker Jacks
- Iced Tea and Assorted Sodas

*A minimum of 10 guests is required for themed breaks. All items are subject to an 18% service charge and prevailing sales tax.*



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# Banquet Bar Brands

## BEVERAGE

	Hosted Bar	Cash Bar
Premium Brands	\$7.50	\$8.00
Select Brands	\$6.50	\$7.00
Wine (by-the-glass)	\$6.00	\$6.50
Domestic Beer	\$4.50	\$5.00
Imported/Craft Beer	\$5.00	\$5.50
Energy Drinks	\$4.50	
Soft Drinks, Water & Juice	\$2.50	\$2.75

## SPIRIT SELECTIONS

### SELECT

- Absolute Vodka
- Ketel One Vodka
- Tito's Handmade Vodka
- Beefeater London Dry Gin
- Bombay Sapphire Gin
- Bacardi Rum
- Jack Daniel's Whiskey
- Crown Royal Blended Canadian Whiskey
- Dewar's White Label Scotch
- Johnnie Walker Red Label
- Blended Scotch Whiskey
- 1800 Tequila
- Patron Silver Tequila
- Courvoisier VS

### PREMIUM

- Grey Goose Vodka
- Belvedere Vodka
- Tanqueray Gin, Hendrick's Gin
- Captain Morgan Spiced Rum
- Jameson Irish Whiskey
- Isleta's Signature Barrel Select Knob Creek Bourbon
- Isleta's Signature Barrel Select Patron Tequila
- Johnnie Walker Black Label
- Blended Scotch Whiskey
- Glenlivet 12 Year Single Malt Scotch
- Hennessy Cognac VS

### BEER

- Domestic
- Imports & Crafts

### WINE

- Woodbridge Cabernet Sauvignon
- Woodbridge Chardonnay
- Woodbridge Merlot
- Beringer White Zinfandel

## HOSTED DRINK TICKET

Premium Brand Liquor with Beer and Wine	\$8.00 per guest
Select Brand Liquor with Beer and Wine	\$7.00 per guest
Beer and Wine Only	\$6.00 per guest

*If specific brands are required, please contact the Catering Manager for availability and pricing. A bartender fee of \$75.00 will apply unless a minimum of \$750.00 per bar is met. We recommend one bartender per 100 guests. The Hotel is the only authorized licensee able to sell and serve liquor, beer or wine in the banquet facilities. Isleta Resort & Casino reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any person attending the event. All prices are subject to 18% service charge and prevailing sales tax.*



# Specialty Wine Selection

Prices are Per Bottle

## SPARKLING

Schramsberg, Blanc de Blancs, 2015	\$74
Chandon, Brut Classic, Napa	\$48
Gruet Brut Rose, NM.	\$36
Korbel, CA.	\$25

## CHARDONNAY

La Crema, Carneros	\$60
Treana, Central Coast, 2015	\$38
Kendall Jackson, CA.	\$32
Gruet, NM	\$28
Chateau St. Michelle, WA.	\$25
Robert Mondavi, Private Selection, 2016	\$24
Woodbridge, Central Valley, CA.	\$16

## SAUVIGNON BLANC

Robert Mondavi, Fume Blanc, Napa	\$36
J. Lohr, Flume Crossing, Monterey, CA.	\$27
Matua, Marlborough, New Zealand	\$24

## WHITE VARIETALS

Santa Margherita, Pinot Grigio, Italy	\$49
Adelsheim, Pinot Gris, Willamette Valley, WA.	\$40
Ruffino, Moscato D'Asti, Italy	\$27
Hogue Cellars, Riesling, Columbia Valley, WA.	\$20

## CABERNET SAUVIGNON

Caymus, Napa	\$165
Justin, Central Coast, CA.	\$69
Franciscan, Napa	\$45
Geyser Peak, Sonoma	\$31
Beringer's Founder's Estate, Napa	\$22
Woodbridge, Central Valley, CA.	\$18

## MERLOT

St. Francis, Sonoma	\$36
Drumheller, Columbia Valley, WA.	\$27

## PINOT NOIR

Planet Oregon, Soter Vineyards, Oregon	\$36
Clos du Bois, Sonoma	\$26

## ZINFANDEL

Murphy Goode, Liar's Dice, Sonoma	\$39
Bogle Vineyards, Sierra Foothills, CA.	\$27

## RED VARIETALS

Ruffino Riserva Ducale Oro, Chianti Classico, Italy	\$42
Cline Syrah, Sonoma	\$27
Trapiche, Malbec, Oak Cask, Argentina	\$24

*If specific brands of Liquor, Beer or Wine is required, please contact the Catering Manager for availability and pricing. If the client would like to provide their own wine, please discuss with catering manager or refer to the sales agreement for required procedure and guidelines. The hotel will provide glassware and service for a corkage fee of \$12 per person. A bartender fee of \$75.00 will apply unless a minimum of \$750.00 per bar is met. We recommend one bartender per 100 guests. The Hotel is the only authorized licensee able to sell and serve liquor, beer or wine in the banquet facilities. Isleta Resort & Casino reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any person attending the event. All prices are subject to 18% service charge and prevailing sales tax*



# Punch Bowls

3 Gallons each (Serves 60)

## MARGARITA

*\$200 per 3 gallon selection*

- Isleta's Signature Barrel Select Patron Tequila, Cointreau, House-made Sweet and Sour with Fresh Fruit and Agave Syrup

## SANGRIA

*\$150 per 3 gallon selection*

- Red - Merlot, Brandy, Triple Sec, Fresh Fruit
- White - Pinot Grigio, Peach Schnapps, Triple Sec, Fresh Fruit
- Rose - White Zinfandel, Pomegranate Liqueur, Raspberry Liqueur, Fresh Fruit
- Blood Orange Sangria - Pinot Grigio, Brandy, Fresh Blood Oranges and Berries

## HARD LEMONADE

*\$150 per 3 gallon selection*

- Traditional - Vodka, Triple Sec, Fresh Squeezed Lemon
- Strawberry - Strawberry Vodka, Pink Moscato, Fresh Squeezed Lemon and Fresh Strawberries



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# Children's Menu

*Children 10 Years and Under - \$12.95 per Child.*

*All choices served with a Beverage (Juice, Soda or Water), Fruit Cup and a Sugar Cookie.*

## CHOICES

- Golden Fried Boneless Chicken with Tater Tots
- Fish and "Chips" (Tater Tots)
- Grilled Cheese Sandwiches with Tater Tots
- Hot Dog with Tater Tots
- Corn Dog with Tater Tots
- Macaroni and Cheese
- Hamburger with Tater Tots
- Cheeseburger with Tater Tots





# Concessions

## **BREAKFAST** *Choice of 3 Items; Breakfast Burritos, Sandwiches or Parfait*

- Denver Style Croissant Breakfast Sandwich with Ham and Cheese \$4.75
- New Mexican Breakfast Burrito with Carne Adovada, Eggs and Cheese \$4.75
- Breakfast Burritos with Bacon, Egg, Cheese and Green Chile \$4.50
- Yogurt Parfaits with Granola and Berries \$4.50
- Breakfast Burritos with Bacon, Egg, Potato and Cheese (No Chile) \$4.00
- Breakfast Burritos with Egg, Potato and Cheese (No Chile / No Meat) \$4.00
  
- Cinnamon Roll \$3.50
- Sodas/Teas \$3.00
- Assorted Fruit \$2.00
- Coffee \$2.00
- Juices \$1.00
- Side of Red Chile Sauce or Green Chile Sauce \$0.75

## **LUNCH** *Choice of 5 Items; Burgers, Hot Dogs, Burritos, Tacos, Sandwiches or Parfaits*

- Indian Taco Beef, Beans, Red Chile and Cheese \$7.00
- Indian Taco Calabacitas, Green Chile and Cheese \$7.00
- Cheese Burger \$6.50
- Bratwursts \$6.50
- Grilled Teriyaki Chicken Sandwich \$6.50
- Calabacitas Burrito with Ground Beef and Green Chile \$6.50
- Bowl of Green Chile Pork Stew with Flour Tortillas \$6.50
- Grilled Marinated Portobello Mushroom Sandwich \$6.50
- 10" Hot Dogs \$6.50
- Hamburger \$6.00
- Polish Sausage with Peppers and Onions \$6.00
- Calabacitas Burrito with Zucchini, Yellow Squash, Onions, Corn, Green Chile (No Meat) Hand Held \$6.00
- Classic Cheese Nachos with Jalapeños \$5.50
- Yogurt Parfaits with Granola and Berries \$4.50
  
- Sodas/Teas \$3.00
- Assorted Ice Cream Bars \$2.50
- Potato Chips \$1.00

*Grill Set-up and Usage Fee \$300 per event. Requires Chef Fee \$100*







# 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>
<b>DECORATED</b>	\$75	\$150	\$275
<b>NON-DECORATED</b>	\$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>
<b>DECORATED</b>	\$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. 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.*

