

Isleta Resort & Casino

Holiday Catering Menu



ISLETA™
resort + casino

Home for the Holidays

All Entrées served with Assorted House Baked Rolls, Butter, Coffee, Iced Tea, & our Award Winning Chef Choice Dessert

Starters *Select one*

WINTER GREENS SALAD

Served with Cranberry Vinaigrette & Ranch

SPINACH & ARUGULA SALAD

Served with Shaved Parmesan Cheese, Green Apple Vinaigrette & Ranch

Entrées

Select (1*) or (2*) (Must Guarantee Entrée Count of Each).
All Entrée Selections will be set with higher price prevailing.

*CLASSIC PRIME RIB \$40

Served with Au Jus & Creamy Horseradish

*ROASTED SALMON WITH APRICOT & GARLIC BUTTER \$35

*BUTTERNUT SQUASH RAVIOLI \$30

Served with a Creamy Sage Butter Sauce

*SLICED SLOW ROASTED TURKEY BREAST \$32

Served with Creamy Mushroom Sauce
& Winter Fruit Compote

*BRAISED BONE-IN SHORT RIBS \$35

Served with a Red Wine Reduction Sauce,
Mushrooms & Shallots

Sides

Select two per Entrée.

- 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 Broccolini Almandine Served with Toasted Almonds
- Steamed Asparagus Served with Béarnaise Sauce
- Winter Mixed Vegetables

*Minimum of 25 Guests



Soaring Eagle Holiday Buffet

All Entrées served with Assorted House Baked Rolls, Butter, Coffee, Iced Tea,
& our Award Winning Chef Choice Dessert

\$38

Includes two of each course

\$44

Includes three of each course

Starters

VEGETABLE CRUDITÉS OR CHIPS & SALSA WELCOME RECEPTION

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

MEDITERRANEAN PASTA SALAD

With Feta Cheese Dressing

BABY SPINACH & FRISÉE SALAD

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



Entrées

SLOW ROASTED SLICED PRIME RIB OF BEEF

Served with Au Jus & Creamy Horseradish

SLOW ROASTED SLICED TURKEY BREAST

Served with Herb Turkey Gravy

MUSTARD BUTTERED ROASTED SALMON

With Dijon Cream Sauce

GRILLED AIRLINE CHICKEN

Served with Roasted Grapes & Acorn Squash

BUTTERNUT SQUASH RAVIOLI (Vegetarian)

With a Creamy Sage Butter Sauce

SLICED BOURBON GLAZED HAM

Served with Pears & Cranberries Compote

CHICKEN OR BEEF

ENCHILADA CASSEROLE

Choice of Chile Red or Green Chile Sauce

CHILE RELLENOS (VEGETARIAN)

Choice of Chile Red or Green Chile Sauce

PORK TAMALES

Choice of Chile Red or Green Chile Sauce

Sides

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

Holiday Enhancements

Add a Holiday Carving Station to Your Buffet

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.

SLOW ROASTED HERB RUBBED WHOLE TURKEY \$3.75 per person

Served with Cranberry Relish & Turkey Gravy

HONEY BOURBON GLAZED HAM \$3.75 per person

Served with Cranberry Relish

SLOW ROASTED GARLIC CRUSTED PRIME RIB \$7 per person

Served with Creamy Horseradish & Au Jus

