

# Catering Menus



DOUBLE EAGLE  
THE CROWN JEWEL OF HISTORIC OLD MESILLA

# BREAKFAST

## BUFFET SELECTION

### SUNRISE BREAKFAST BUFFET

SLICED SEASONAL FRESH FRUIT  
ASSORTED BAKERY PASTRIES  
FLUFFY SCRAMBLED EGGS  
BREAKFAST POTATOES  
PEPPERS SALSA  
DICED HATCH GREEN CHILE  
BACON OR SAUSAGE LINKS  
COFFEE, DECAF & HOT TEA

\$20.00 PER PERSON

### DOUBLE EAGLE CONTINENTAL

SLICED SEASONAL FRESH FRUIT  
BAKERY FRESH PASTRIES  
WHIPPED BUTTER  
ASSORTED JELLIES  
COFFEE, DECAF & HOT TEA

\$16.00 PER PERSON

**MINIMUM BUFFET ~ 30 PEOPLE**

## PLATED SELECTION

### EARLY START

SCRAMBLED EGGS  
BACON OR SAUSAGE LINKS  
BREAKFAST POTATOES  
PEPPERS SALSA  
DICED HATCH GREEN CHILE  
HOMEMADE BISCUITS  
ASSORTED JELLIES  
COFFEE, DECAF & HOT TEA

\$17.75 PER PERSON

### BREAKFAST BURRITO

SCRAMBLED EGG & CHEESE BURRITO  
WITH CHOICE OF  
CHORIZO, BACON OR SAUSAGE  
TOPPED WITH  
RED OR GREEN CHILE SAUCE  
REFRIED BEANS  
PEPPERS SALSA  
COFFEE, DECAF & HOT TEA

\$17.25 PER PERSON

**Prices Subject to New Mexico Gross Receipt Tax  
and 22% Service Charge Prices Subject  
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# ALL DAY BREAK

## A LA CARTE SELECTIONS

### BEVERAGES

COFFEE OR ICED TEA.....	\$28.00 PER GALLON
FLAVORED TEAS: MOROCCAN MINT OR HIBISCUS BERRY.....	\$28.00 PER GALLON
FRUIT JUICES.....	\$16.00 PER PITCHER
LEMONADE.....	\$22.00 PER GALLON
SOFT DRINKS.....	\$ 2.75 PER CAN
HOT TEA SERVICE.....	\$ 2.55 EACH
BOTTLED WATER: STILL OR SPARKLING.....	\$ 2.55 EACH

### SNACKS

ASSORTED DANISH.....	\$24.00 PER DOZEN
ASSORTED MUFFINS.....	\$23.00 PER DOZEN
BAGELS WITH CREAM CHEESE & WHIPPED BUTTER.....	\$26.00 PER DOZEN
FRESH HOUSE BAKED COOKIES.....	\$22.00 PER DOZEN
CHOCOLATE FUDGE BROWNIES OR LEMON BARS.....	\$25.00 PER DOZEN
SLICED FRESH FRUIT.....	\$ 7.50 PER PERSON
FRUIT YOGURT.....	\$ 3.50 EACH
ASSORTED CHIPS.....	\$ 2.50 PRE BAG
SOFT JUMBO PRETZELS WITH SPICY MUSTARD.....	\$ 5.00 EACH
POWER BARS / GRANOLA BARS.....	\$ 3.50 EACH

## THEMED BREAKS

(25 Person Minimum)

#### LITE & HEALTHY

SEASONAL SLICED FRUIT
TRAIL MIX
FRESH COFFEE
ICED TEA
BOTTLED WATER
\$10.95 PER PERSON

#### SWEET TREAT

ASSORTED COOKIES
BROWNIES
LEMON BARS
FRESH COFFEE
ICED TEA
SODAS
BOTTLED WATER
\$13.25 PER PERSON

#### PEPPERS BREAK

CHILE CON QUESO
TOSTADAS & SALSA
GREEN CHILE WONTONS
PINEAPPLE SALSA
LEMONADE
ICED TEA
\$12.75 PER PERSON



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# WORKING LUNCH

(30 Person Minimum)

## **DELI SACK LUNCH**

BOLIO SANDWICH WITH  
SLICED ROAST BEEF  
OR TURKEY BREAST  
LETTUCE, TOMATO & ONION  
CHOCOLATE CHIP  
OR OATMEAL COOKIE  
ASSORTED BAGGED CHIPS  
APPLE OR BANANA  
ASSORTED CANNED SODAS

\$21.00 PER PERSON

## **VIVA TACO BUFFET**

FRESH GARDEN SALAD  
WITH ASSORTED DRESSINGS  
FESTIVE JICAMA SALAD  
TACO FIXIN'S:  
SPICY GROUND BEEF & CHICKEN  
SALSA & PICO DE GALLO  
CHEDDAR CHEESE, SOUR CREAM,  
GUACAMOLE, LETTUCE, TOMATOES  
SPANISH RICE & REFRIED BEANS  
FLOUR TORTILLAS & COCONUT FLAN  
COFFEE, DECAF & ICED TEA

\$22.75 PER PERSON

## **FAJITA FIESTA BUFFET**

FRESH SEASONAL SLICED FRUIT  
GUACAMOLE SALAD  
& OUR FAMOUS TORTILLA CHIPS  
CHOICE OF CHICKEN OR BEEF FAJITAS  
PICO DE GALLO, SOUR CREAM,  
CHEDDAR CHEESE, LETTUCE  
BORRACHO BEANS OR SPANISH RICE  
FLOUR TORTILLAS & LEMON BARS  
COFFEE, DECAF & ICED TEA

\$24.95 PER PERSON

## **PEPPERS ENCHILADA BUFFET**

TOSSED GREEN SALAD  
WITH ASSORTED DRESSINGS  
RED CHEESE &  
GREEN CHICKEN ENCHILADAS  
REFRIED BEANS  
SPANISH RICE  
COCONUT FLAN  
COFFEE, DECAF & ICED TEA

\$23.75 PER PERSON

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# LIGHTER LUNCHES

(Maximum 2 Selections)

**Lunched include Iced Tea & Coffee.  
Dessert Available for Additional.**

## **PINEAPPLE PECAN CHICKEN SALAD**

OLD FASHIONED CHICKEN SALAD  
TOPPED WITH MESILLA VALLEY PECANS  
FILLS A WEDGE OF FRESH PINEAPPLE  
ON A BED OF MIXED GREENS  
& FRESH SEASONAL FRUIT.  
SERVED WITH ARTISANAL CRACKERS.

\$18.95 PER PERSON

## **ROASTED CHICKEN COBB SALAD**

TOMATO, AVOCADO,  
APPLEWOOD SMOKED BACON,  
BLEU CHEESE, HARD BOILED EGG  
ON MIXED FIELD GREENS.  
SERVED WITH CHILE VERDE DRESSING

\$17.95 PER PERSON

## **CRANBERRY PECAN CHICKEN SALAD SANDWICH**

CHARDONNAY POACHED CHICKEN  
SALAD WITH CRANBERRIES &  
MESILLA VALLEY PECANS  
LETTUCE & TOMATO ON A  
BUTTER TOASTED CROISSANT.  
SERVED WITH COLE SLAW.

\$17.95 PER PERSON

## **AGAVE LIME SALMON**

SMOKEY, SWEET AGAVE NECTAR  
NORTH ATLANTIC SALMON FILLET  
SWEET POTATO LATTICE CHIPS  
GRILLED LIME

\$22.95 PER PERSON

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# PLATED LUNCHEONS

Lunch served with Double Eagle Dinner Salad with House Dressing,  
Fresh Bakery Rolls, Butter, Iced Tea & Coffee. Choice of Dessert.

## GRILLED CHICKEN MESILLA

GRILLED CHICKEN BREAST,  
GREEN CHILE, SAUTÉED ONIONS  
& MONTEREY JACK. SERVED WITH  
AVOCADO REFRIED BEANS  
& SPANISH RICE.

\$20.95 PER PERSON

## STEAK ASADA RAJA

GRILLED 5 OZ NY STRIP, GREEN CHLIE  
STRIPS, ONE RED CHEESE ENCHILADA

\$22.95

## SIRLOIN TIPS

BEEF SIRLOIN TIPS SIMMERED IN  
A RICH RED WINE SAUCE WITH  
FRESH MUSHROOMS & ONIONS.

SERVED WITH RICE PILAF  
& SEASONAL VEGETABLES.

\$19.95 PER PERSON

## HERB CRUSTED WHITE FISH

ORANGE GLAZE WITH  
JASMINE RICE &  
SEASONAL VEGETABLES

\$20.95 PER PERSON

## PLATO MEXICANO

GREEN CHEESE ENCHILADA,  
RED CHILE BEEF TACO  
& A TEMPURA CRISP CHEESE RELLENO  
REFRIED BEANS & SPANISH RICE

\$19.95 PER PERSON

## LEMON GRILLED CHICKEN

MARINATED CHICKEN BREAST WITH  
HERBED RICE &  
SEASONAL VEGETABLES.

\$19.25 PER PERSON

## CACTUS JACK

### BBQ BRISKET PLATE

SLOW ROASTED GUADALAJARA-STYLE,  
THE TENDER BEEF IS THIN SLICED AND  
DRESSED WITH CACTUS JACK SAUCE.

SERVED WITH ROASTED POTATOES  
& SEASONAL VEGETABLES.

\$20.95 PER PERSON

## LUNCH DESSERT SELECTIONS:

CHOCOLATE CAKE

CARROT CAKE

APPLE PIE

COCONUT FLAN

TRES LECHES CAKE

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# HORS D'OEUVRES

(Per 25 Pieces)

## COLD HORS D'OEUVRES

BLOODY MARY SHRIMP CEVICHE SHOOTERS.....	\$75
ASSORTED FINGER SANDWICHES (HAM, TURKEY AND CHICKEN SALAD).....	\$55
MINI ANTIPASTI SKEWERS (TOMATO, BASIL, OLIVE, MOZZARELLA).....	\$65
SOUTHWEST PINWHEELS (GREEN CHILE, HAM, CREAM CHEESE).....	\$70
TOMATO BASIL BRUSCHETTE.....	\$55
GRAPE POPPERS (ROLLED IN CHEESE AND TOASTED ALMONDS & PECANS)....	\$60
PEELED ICE SHRIMP (LEMON, COCKTAIL SAUCE, CRACKERS).....	\$30 PER POUND (15 TO 20 PIECES)

## HOT HORS D'OEUVRES

BBQ CHICKEN BACON PINEAPPLE KABOBS.....	\$75
FIRECRACKER SHRIMP WITH SWEET CHILE SAUCE.....	\$65
BROWN SUGAR BACON WRAPPED CHICKEN BITES.....	\$60
TERIYAKI BEEF KABOBS.....	\$75
GREEN CHILE CHEESE WONTONS WITH PINEAPPLE JALAPENO SALSA.....	\$55
CHEESE STUFFED JALAPENO WITH BACON.....	\$75
MEATBALLS (CHOICE OF CACTUS BBQ, ITALIAN, SWEDISH OR TERIYAKI)....	\$55

## DIPS & SALSA

(Priced by the Quart, serves 20 People)

CHILE CON QUESO.....	\$40
CHILE VERDE DIP.....	\$30
PEPPERS HOUSE SALSA.....	\$35
GUACAMOLE.....	\$45

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# RECEPTION DISPLAY

## **ANTIPASTI PLATTER**

ARTICHOKE HEARTS, ASSORTED OLIVES, SALAMI, PEPPERONI & FRESH MOZZARELLA DRESSED WITH SPECIAL HERBED OLIVE OIL. SERVED WITH ARTISANAL CRACKERS.

SMALL ~ 15 GUESTS ~ \$90

MEDIUM ~ 30 GUESTS ~ \$175

## **GARDEN FRESH CRUDITE**

CARROTS, CELERY, ZUCCHINI, JICAMA, GRAPE TOMATOES, MUSHROOMS & CHILE VERD RANCH DRESSING.

SMALL ~ 15 GUESTS ~ \$75

MEDIUM ~ 30 GUESTS ~ \$130

## **ARTISAN CHEESE DISPLAY**

CHEF'S SEASONAL SELECTION OF IMPORTED & DOMESTIC CHEESE, BERRY GARNISH & ARTISANAL CRACKERS

SMALL ~ 15 GUESTS ~ \$85

MEDIUM ~ 30 GUESTS ~ \$175

## **CHEESE & FRUIT TRAY**

SELECTION OF DOMESTIC CHEESE & SEASONAL FRESH FRUIT.

SERVED WITH ARTISANAL CRACKERS.

SMALL ~ 15 GUESTS ~ \$95

MEDIUM ~ 30 GUESTS ~ \$195

## **WHOLE POACHED SALMON ON ICE**

CHAMPAGNE POACHED SALMON WITH CAPERS, LEMONS, COCKTAIL SAUCE, CUCUMBERS, RED ONION & WHEAT BERRY TOAST.

SERVES 50 GUESTS ~ \$225

## **CHOCOLATE FOUNTAIN**

OUR FAMOUS CHOCOLATE DISPLAY WITH MARSHMALLOWS, STRAWBERRIES, POUND CAKE, PRETZELS, PINEAPPLE & MARASCHINO CHERRIES.

SERVES 125 GUESTS ~ \$375 ( TWO HOURS)

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# CARVING STATION

CARVING STATIONS REQUIRE A UNIFORMED CHEF AT \$50.

ONE CHEFF IS REQUIRED PER 100 GUESTS.

## TOP SIRLOIN OF BEEF

SLOW ROASTED TOP SIRLOIN WITH A GARLIC-PEPPERCORN CRUST.

SERVED WITH ARTISAN ROLLS, MUSTARD, GREEN CHILE RELISH & HORSERADISH.

SERVES 50 GUESTS ~ \$325

## ROASTED PORK LOIN

SERVED WITH SPICED APPLE CHUTNEY & ARTISAN ROLLS.

SERVES 30 GUESTS ~ \$275

## HONEY GLAZED COUNTRY CURED HAM

GLAZED HAM SERVED WITH ORANGE-CRANBERRY SAUCE,

GREEN CHILE MAYO & JALAPENO CORNBREAD.

SERVES 30 GUESTS ~ \$300

## ROASTED AGED PRIME RIB OF BEEF

SLOW ROASTED PRIME RIB SERVED WITH CREAMY HORSERADISH SAUCE,

PEPPERCORN AU JUS, DIJON MUSTARD & ARTISAN ROLLS. SERVES 25 GUESTS ~ \$400

## BEEF TENDERLOIN "AU POIVRE"

AGED TENDERLOIN OF BEEF WITH CHILE-PEPPERCORN CRUST.

SERVED WITH RED WINE DEMI GLACE, CREAMY HORSERADISH,

HONEY MUSTARD & ARTISAN ROLLS.

SERVES 25 GUESTS ~ \$495

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# PLATED DINNER ENTRÉES

ALL DINNERS ARE SERVED WITH DOUBLE EAGLE DINNER SALAD,  
FRESH BAKERY ROLLS, BUTTER, ICED TEA & COFFEE.  
CHOICE OF SIDE & DESSERT.

## **ROASTED PRIME RIB OF BEEF**

10 OZ. PRIME RIB, AU JUS  
\$36 PER PERSON

## **BISTRO CUT TOP SIRLOIN**

8 OZ. MEDALLIONS OF PEPPER ROASTED BEEF  
\$38 PER PERSON

## **DOUBLE EAGLE FILET OF BEEF**

8 OZ. AGED TENDERLOIN OF BEEF WITH  
MUSHROOM DEMI GLACE  
\$45 PER PERSON

## **PRIME NEW YORK STEAK**

10 OZ. AGED NEW YORK STRIP WITH  
TARRAGON MELTING BUTTER  
\$44 PER PERSON

## **RIB EYE STEAK**

10 OZ. AGED RIB EYE STEAK SMOTHERED WITH  
SAUTÉED ONIONS & MUSHROOMS  
\$42 PER PERSON

## **GRILLED CHICKEN MESILLA**

GRILLED CHICKEN BREAST TOPPED WITH HATCH GREEN CHILE  
& MONTEREY JACK ON SAUTÉED ONIONS. SERVED WITH AVOCADO  
\$30 PER PERSON

## **CHICKEN MARSALA**

SLOW ROASTED BONE-IN CHICKEN BREAST, CREMINI MUSHROOM  
MARSALA SAUCE. SERVED WITH PARMESAN PASTA  
\$30 PER PERSON



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# PLATED DINNER ENTRÉES

ALL DINNERS ARE SERVED WITH DOUBLE EAGLE DINNER SALAD,  
FRESH BAKERY ROLLS, BUTTER, ICED TEA & COFFEE.  
CHOICE OF SIDE & DESSERT.

## **CHICKEN JERUSALEM**

CHICKEN BREAST SAUTÉED WITH GARLIC-SHALLOT SAUCE  
WITH ARTICHOKE & MUSHROOMS

\$30 PER PERSON

## **AGAVE LIME SALMON**

SMOKEY, SWEET AGAVE NECTAR, GRILLED LIME

\$30 PER PERSON

## **HALIBUT**

LIGHTLY SEARED FILET, LEMON BROTH

\$35 PER PERSON

## **EGGPLANT PARMESAN (VEGETARIAN)**

LIGHTLY BREADED & GOLDEN FRIED TOPPED  
WITH HOUSEMADE MARINARA & MOZZARELLA.

\$28 PER PERSON

## **DINNER SIDES SELECTION:**

GARLIC MASHED POTATO, BAKED POTATO,  
TWICE BAKED POTATO, LEMON BUTTER BROCCOLI,  
GRILLED ASPARAGUS, MARKET VEGETABLES

## **DINNER DESSERT SELECTION:**

NEW YORK STYLE CHEESECAKE WITH FRUIT TOPPING  
DEATH BY CHOCOLATE CAKE  
COCONUT FLAN  
CARROT CAKE  
BOURBON PECAN PIE



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# THEME BUFFETS

(Requires a 30 Person Minimum)

ALL BUFFETS SERVED WITH ICED TEA & COFFEE

## WESTERN ROUND UP BUFFET

FRESH GARDEN SALAD WITH ASSORTED DRESSINGS

JALAPENO COLE SLAW

RANCH STYLE BAKED BEANS

ROASTED CAMP POTATOES

CACTUS JACK BBQ BEEF BRISKET

COUNTRY FRIED CHICKEN TENDERS

HOT ROLLS & BUTTER

CARAMEL APPLE PIE

\$33 PER PERSON

## SOUTHWEST BUFFET

CHIPS & SALSA

GUACAMOLE SALAD

SPANISH RICE

CHARRO BEANS

GREEN CHILE CHEESE ENCHILADAS

CHILE RELLENOS

RED CHILE CON CARNE

WARM FLOUR TORTILLAS

COCONUT FLAN

\$30 PER PERSON

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# COCKTAIL SERVICE

BEVERAGE SERVICE FOR YOUR EVENT CAN BE HANDLED IN SEVERAL DIFFERENT WAYS.

YOUR GUESTS MUST BE 21 OR OLDER TO ENJOY BEVERAGES FROM THE BAR.

## HOSTED OPEN BAR

THE CLIENT IS BILLED FOR EACH DRINK ORDERED BY THEIR GUEST. TAX & GRATUITY IS ADDED TO THE BAR TOTAL.

## LIMITED HOSTED OPEN BAR

CLIENT CAN LIMIT THE SELECTION OF DRINKS HOSTED, IE.... JUST BEER, WINE & SOFT DRINKS.

## TICKET BAR

PART CASH & PART HOSTED ~ CLIENT CAN ISSUE LIMITED NUMBERS OF HOSTED DRINK TICKETS. ONCE TICKETS ARE USED UP, THE BAR TURNS TO CASH BAR. WE ALSO OFFER A HOSTED OPEN BAR FOR A SPECIFIC AMOUNT.

## CASH BAR

EACH ATTENDEE PAYS FOR THEIR OWN DRINKS.

## PREMIUM LIQUORS INCLUDE:

TITO'S VODKA, MAKER'S MARK BOURBON, TANQUERAY GIN, BACARDI SILVER RUM,  
DON JULIO REPOSADO TEQUILA

## TOP SHELF LIQUORS INCLUDE:

GREY GOOSE VODKA, BOMBAY SAPPHIRE, JACK DANIELS SINGLE BARREL, CROWN ROYAL,  
CHIVAS REGAL SCOTCH, COINTREAU, AMARETTO DI SARONNO, KAHLUA, BAILEY'S IRISH

## DOMESTIC BEERS INCLUDE:

BUDWEISER, BUD LIGHT, COORS, COORS LIGHT, MICHELOB ULTRA, SHINER BOCK

## IMPORT BEERS INCLUDE:

CORONA EXTRA, DOS EQUIS, HEINEKEN, NEGRO MODELO, GUINNESS

**CRAFT BEER LIST AVAILABLE. PLEASE REQUEST A CURRENT LIST.**

## Prices

PREMIUM LIQUORS.....	\$7.00	SOFT DRINKS.....	\$2.75
TOP SHELF LIQUORS....	\$8.00	BOTTLED WATER.....	\$2.75
DOMESTIC BEER.....	\$4.00	HOUSE MARGARITA.....	\$7.50
IMPORT BEER.....	\$5.00	FLAVORED MARGARITAS.....	\$8-12
HOUSE WINE.....	\$7.00	GREEN CHILE BLOODY MARY....	\$7.50



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# WEDDING PACKAGES

## FEATURES

- ~ PROFESSIONAL EVENT COORDINATOR ON SITE
- ~ CHAMPAGNE OR SPARKLING CIDER FOR THE TRADITIONAL TOAST
- ~ TABLE LINEN, NAPKINS FOR YOUR GUEST TABLES
- ~ BALLROOM DANCE FLOOR & DJ TABLE
- ~ ELITE LIST OF PREFERRED VENDORS AVAILABLE TO ASSIST YOU WITH CHOOSING YOUR FLORIST, BAKER, ENTERTAINMENT, MAKE-UP, HAIR SPECIALIST, PHOTOGRAPHER AND MUCH MORE!
- ~ 5-STAR TRAINED PROFESSIONAL SERVERS TO CATER TO ALL YOUR NEEDS
- ~ COMPLETE TABLE SET-UP TO INCLUDE CHINA, SILVERWARE & GLASSWARE
- ~ COORDINATE WITH LOCAL LODGING FOR SPECIAL GROUP RATES FOR YOUR OUT OF TOWN GUESTS
- ~ COMPLEMENTARY PARKING & MAPS FOR YOUR GUEST FOR DRIVING AND PARKING CONVENIENCE
- ~ EARLY ACCESS FOR PHOTO SHOTS IN ADVANCE
- ~ OPTIONAL COCKTAIL ARRANGEMENTS AVAILABLE
- ~ VEGETARIAN, VEGAN OR SPECIAL DIETARY RQUESTS ACOMMODATED
- ~ IN HOUSE MINISTER AVAILABLE UPON REQUEST

**15% SAVINGS ON YOUR REHEARSAL DINNER WHEN YOU RESERVE  
YOUR DOUBLE EAGLE WEDDING RECEPTION WITH US.**

**SAVE 15% ON YOUR WEDDING RECEPTION  
WHEN YOU RESERVE FOR SELECTED SUNDAY (FOOD ONLY)**



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# YOUR WEDDING INSPIRATIONS

**ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS,  
CEREMONIES, RECEPTIONS, LATE NIGHT NIBBLES,  
AFTER THEY SAY "I DO" BRUNCH, OR ANY CELEBRATION**

## **SPARKLE YOUR GUESTS WITH A BUBBLY BAR**

CHAMPAGNE, FRUIT JUICE MIXERS, ORANGE JUICE, CRANBERRY, RASPBERRY & PEACH.  
FRESH FRUIT GARNISH, STRAWBERRIES, RASPBERRIES & BLUEBERRIES.

## **WARM-UP YOUR GUESTS WITH A HOT CHOCOLATE BAR**

HOT CHOCOLATE, COFFEE, PEPPERMINT SPRINKLES, MINI MARSHMALLOWS,  
COOKIE STRAWS, CINNAMON, WHITE & DARK CHOCOLATE CHIPS & WHIPPED CREAM

## **OLD FASHIONED POPCORN BAR**

THEATRE STYLE POPCORN & SPICY POPCORN, MILK DUDS, M&M, REESE'S PIECES & PEANUTS  
SEASONINGS: WHITE CHEDDAR, CHILI LIME, RANCH & NACHO FLAVORS

## **SPICE-UP LATE NIGHT NACHO BAR**

PEPPERS FAMOUS CHILE CON QUESO WITH CHIPS, SALSA, DICED TOMATOES,  
ONION, BLACK OLIVES & JALAPENOS

## **CHOCOLATE FOUNTAIN**

LARGE FOUNTAIN WITH FLOWING MILK CHOCOLATE & TONS OF DIPPERS:  
MARSHMALLOWS, STRAWBERRIES, POUND CAKE, PRETZELS, CHERRIES & PINEAPPLE

## **SIGNATURE COCKTAIL**

GRAB YOUR GUESTS ATTENTION AS SOON AS THEY ARRIVE! LET OUR FLEET OF SERVERS GREET YOUR GUESTS AT THE ENTRANCE WITH A TRAY OF OF YOUR CUSTOM DESIGNED COCKTAIL. THE MESSAGE IS CLEAR, "IT'S TIME TO PAR-TAY"

## **AFTER THEY SAY "I DO" BRUNCH**

ENJOY THE FAMOUS DOUBLE EAGLE SUNDAY CHAMPAGNE BRUNCH  
OR LET US CUSTOM DESIGN A BRUNCH FOR YOU.



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# GRAND BUFFET DINNER PACKAGES

## SOCIAL HOUR

INTERNATIONAL CHEESE & VEGETABLE CRUDITE DISPLAY  
SERVED WITH ARTISAN CRACKERS & CHILE VERDE RANCH DIP

## SALAD

FRESH GARDEN SALAD WITH ASSORTED DRESSINGS,  
FRESH FRUIT SALAD, OR SEAFOOD PASTA SALAD

## ENTRÉE SELECTIONS

### (CHOICE OF TWO)

BAKED HAM WITH APRICOT GLAZE  
SLICED ROAST TOP SIRLOIN OF BEEF WITH BORDELAISE SAUCE  
MESILLA CHICKEN WITH HATCH GREEN CHILE & MONTEREY JACK CHEESE  
SAUTÉED CHICKEN MARSALA  
SALMON FILLET WITH LEMON DILL BUTTER SAUCE  
CACTUS JACK BBQ BRISKET  
CHICKEN OR BEEF FAJITAS  
RED OR GREEN CHILE ENCHILADAS  
BEEF SIRLOIN TIPS IN BURGUNDY SAUCE

**\$42.95 PER PERSON**

**(Add an Additional Entrée for \$5.00 per Person)**

## CARVING STATION TO COMPLEMENT YOUR BUFFET

ROASTED PRIME RIB OF BEEF SERVED WITH HORSERADISH

OR

BEEF TENDERLOIN "AU POIVRE"

\$8.00 EXTRA PER PERSON

DINNER WILL BE SERVED WITH CHEF'S COMPLEMENTING POTATO  
& FRESH SEASONAL VEGETABLES, FRESH BAKED ROLLS & BUTTER  
SEATTLE'S BEST COFFEE, DECAF & ICED TEA

THEME BUFFETS ARE ALSO AVAILABLE.

LET US CUSTOM DESIGN A MENU TO SUIT THE THEME OF YOUR SPECIAL DAY.

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# CHARMING OLD MESILLA PLATED DINNERS

## BUTLER-SERVICED HORS D'OEUVRES (CHOICE OF TWO)

GREEN CHILE CHEESE WONTONS WITH PINEAPPLE SALSA  
BLOODY MARY SHRIMP CEVICHE SHOOTERS  
SOUTHWESTERN PINWHEELS  
GRAPE POPPERS

## SALAD (CHOOSE ONE)

FRESHLY TOSSED GARDEN SALAD WITH SUNFLOWER SEEDS & PARMESAN  
SPRING MIX WITH CUCUMBERS & TOMATOES  
MIXED GREENS WITH CRANBERRIES, BLEU CHEESE & PECANS

## PLATED ENTRÉE (CHOOSE ONE)

MESILLA CHICKEN WITH GREEN CHILE & MONTEREY JACK  
GRILLED SALMON WITH AGAVE-LIME SAUCE  
HERB CRUSTED COD WITH ORANGE GLAZE  
SLICED CACTUS JACK BBQ BRISKET  
BISTRO CUT SIRLOIN WITH BORDELAISE SAUCE  
BEEF BOURGUIGNON WITH MUSHROOM DEMI

**\$37.95 per Person**

DINNERS WILL BE SERVED WITH CHEF'S COMPLEMENTING POTATO,  
SEASONAL VEGETABLES, FRESHLY BAKED ROLLS & BUTTER  
SEATTLE'S BEST COFFEE, DECAF & ICED TEA

**Prices subject to New Mexico Gross Receipt Tax  
& 22% Gratuity**



**DOUBLE EAGLE**  
THE CROWN JEWEL OF HISTORIC OLD MESILLA

# ELEGANT DOUBLE EAGLE PLATED DINNERS

## BUTLER-SERVICED HORS D'OEUVRES

### (CHOICE OF THREE)

GREEN CHILE CHEESE WONTONS WITH PINEAPPLE SALSA

MINI ANTIPASTI SKEWERS

TOMATO BASIL BRUSCHETTA

FIRECRACKER SHRIMP

FRIED GREEN TOMATOES WITH SPICY SHRIMP REMOULADE

## SALAD

### (CHOOSE ONE)

MIXED GREENS WITH CUCUMBER, TOMATO & CROUTONS

CAESAR SALAD WITH PARMESAN CRISPS & OVEN DRIED TOMATOES

BABY SPINACH WITH FETA CHEESE, BACON & MUSHROOMS

## ENTRÉES

### (CHOOSE ONE)

CHICKEN MARSALA

CHICKEN JERUSALEM

GRILLED PETIT FILET WITH PEPPERCORN SAUCE

ROAST PRIME RIB OF BEEF

GRILLED RIBEYE STEAK WITH BORDELAISE

10 OZ PRIME NEW YORK

LOBSTER STUFFED SABLEFISH

HALIBUT WITH LEMON BROTH

**\$45.95 per Person**

DINNERS WILL BE SERVED WITH CHEF'S COMPLEMENTING POTATOES,

SEASONAL VEGETABLES, FRESHLY BAKED ROLLS & BUTTER.

SEATTLE'S BEST COFFEE, DECAF & ICED TEA

**Prices Subject to New Mexico Gross Receipts Tax  
& 22% Gratuity**



**DOUBLE EAGLE**  
THE CROWN JEWEL OF HISTORIC OLD MESILLA

# CHRISTMAS HOLIDAY MENUS

(Requires a 30 Person Minimum)

## TRADITIONAL

### CHRISTMAS BUFFET

SPINACH CRANBERRY SALAD  
WITH ASSORTED DRESSINGS  
GREEN BEANS ALMONDINE  
CANDIED PECAN YAMS  
HERB ROASTED TURKEY  
GIBLET GRAVY, CRANBERRY SAUCE  
HERBED CORNBREAD STUFFING  
SLICED COUNTRY HAM  
FRESHLY BAKED ROLLS & BUTTER  
COFFEE, DECAF & ICED TEA

### HOLIDAY DESSERT TABLE

PUMPKIN PIE, PECAN PIE,  
CHOCOLATE CAKE

\$35.95 PER PERSON

## SOUTHWESTERN

### CHRISTMAS BUFFET

GUACAMOLE SALAD  
WITH CHIPS & SALSA  
JICAMA SLAW  
SPANISH RICE  
REFRIED BEANS  
GREEN CHILE CHEESE ENCHILADAS  
CHICKEN FAJITAS  
RED CHILE CARNE ASADA  
WARM FLOUR TORTILLAS  
COFFEE, DECAF & ICED TEA

### HOLIDAY DESSERT TABLE

COCONUT FLAN, CHEESECAKE,  
MEXICAN CHOCOLATE CAKE

\$40 PER PERSON

## PLATED DINNER

### TRADITIONAL

#### TURKEY DINNER

DOUBLE EAGLE DINNER SALAD  
CHILE VERDE RANCH  
ROASTED TURKEY  
GIBLET GRAVY  
GREEN BEANS  
CORNBREAD STUFFING  
FRESH BAKED ROLLS & BUTTER

#### DESSERT

CRANBERRY WHITE  
CHOCOLATE MOUSSE

\$32.95 PER PERSON

### PRIME RIB

#### DINNER

CAESAR SALAD  
BROCCOLI & CARROTS  
TWICE BAKED STUFFED POTATO  
10 OZ PRIME RIB OF BEEF  
AU JUS  
CREAMY HORSERADISH  
FRESHLY BAKED ROLLS & BUTTER

#### DESSERT

CARAMEL APPLE PIE  
WITH PRALINE SAUCE

\$45 PER PERSON



DOUBLE EAGLE  
THE CROWN JEWEL OF HISTORIC OLD MESILLA

