



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010

Event Menus



BREAKFAST

Minimum of 15 guests

THE SIGNATURE

Sliced Fresh Seasonal Fruit Individual
Fruit Yogurts
French Toast with Berry Compote
Fluffy Scrambled Eggs
Sausage Links
Roasted Potatoes with Onions and Peppers
28. per guest

THE SOUTHWESTERN

Sliced Fresh Seasonal Fruit
Chorizo-Egg Breakfast Tacos
Breakfast Sandwiches
Western Breakfast Potatoes
Fruit Empanadas
32. per guest

THE EXECUTIVE

Sliced Fresh Seasonal Fruit
Lox with Whipped Cream Cheese, Onions and Capers Bagels
Smoked Bacon
Vegetable Quiche
Assortment of Muffins
34. per guest

ACCOMPANIMENTS

Mini Breakfast Burritos
8. per guest

Hard Boiled Eggs
4. per guest

Greek Yogurt Parfait Station with berries and granola
7. per guest

Selection of Chilled Juices (Orange, Apple, Grapefruit)
5. per guest

Assortment of Pastries
5. per guest

LUNCH

Minimum of 15 guests

PLATED OR BOXED LUNCH

Plated Lunches are available for a maximum of 75 guests.

CHOOSE UP TO 2 CHOICES BETWEEN ENTREES, SANDWICHES AND SALADS

ENTREES

SPANISH QUINOA STUFFED PEPPER

Red Bell Pepper filled with Black Beans, Quinoa, Corn and Fire Roasted Tomatoes, topped with Sliced Avocado
27. per guest

RED CHILE CHICKEN

Red Chile Crusted Chicken over Buttered Herb Couscous, Seasonal Vegetables and Chicken Jus
28. per guest

SALMON

Roasted Salmon Filet with Rice Pilaf, Seasonal Vegetables and a Lemon-Butter Dill Sauce
30. per guest

GREEN CHILE CHICKEN FETTUCCHINE

Fettuccini Pasta tossed with a Green Chile Parmigiano Cream Sauce and Grilled Chicken
28. per guest

SMOTHERED BURRITO

Seasoned Ground Beef, Beans and Cheese Rolled in a Flour Tortilla smothered in Hatch Red Chile with Spanish Rice
28. per guest

SANDWICHES

ALBUQUERQUE TURKEY WRAP

Sliced Turkey, Crispy Bacon, Pepper Jack Cheese, Green Chile, Tomato and Guacamole Wrapped-Up in a Tortilla
20. per guest

PARQ SIGNATURE CROISSANT

Shaved Ham, Turkey and Swiss Cheese, Lettuce, Tomato and Spicy Mayonnaise
20. per guest

EGGPLANT PARM HOAGIE

Lightly Battered and Pan-Fried Slices of Eggplant, Mozzarella and House-Made Marinara
22. per guest

SALADS

COBB

Tomato, Avocado, Hard-boiled Egg, Bacon, Chicken and Blue Cheese tossed with Romaine and a Classic Vinaigrette
26. per guest

CHICKEN CAESAR

Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing with Grilled Chicken
26. per guest

BLEU SPINACH

Tender Spinach, Dried Cranberries, Toasted Pecan Halves and Gorgonzola tossed with a Raspberry Vinaigrette
23. per guest
Add Chicken 4
Add Salmon 6

LUNCH BUFFET

Minimum of 15 guests

THE DELI

Caesar Salad with Croutons & Shaved Parmesan Reggiano
Marinated Olive & Pickle Tray
Classic Potato Salad
Butcher's Fare: Cotto Salami, Honey Glazed Ham, Oven Roasted Turkey Swiss,
Cheddar & Mozzarella Cheeses
Assorted Breads Potato Chips
34. per guest

ACCOMPANIMENTS

By the dozen

Freshly Baked Chocolate Chip Cookies
30

Traditional Biscochitos

30

Cheesecake Bites

30

Assortment of Locally Made Chocolates

30

DINNER BUFFETS

Minimum of 20 guests

THE ALBUQUERQUEAN

Southwest Mixed Greens Salad
Beef Fajitas or Chicken Fajitas
Red Chile Cheese Enchiladas
Pinto Beans
Spanish Rice
53.per guest

LAND AND SEA

Spinach Salad with Cranberries, Pecans,
Gorgonzola and Raspberry Vinaigrette
Grilled Chicken Breast with Herb Jus
Salmon with Lemon Butter
Couscous
Broccolini
53.per guest

THE TEXAN

Mini Iceberg Wedge Salads with buttermilk ranch
dressing, crumbled blue cheese & smoked bacon
Deviled Potato Salad
Borracho Beans
Smoked Beef Brisket
Herb Roasted Chicken
Jalapeno Cornbread
53. per guest

THE ITALIAN

Caprese Salad with Mix Greens, Vine-Ripened
Tomatoes, Fresh Mozzarella with Basil Oil and
Balsamic Reduction
Green Chile Chicken Fettuccini Alfredo
Baked Ziti with Italian Meatballs, Mozzarella &
House-made Marinara Sauce
Roasted Garlic Bread
53. per guest

Add 1 dessert to any Buffet.

Tiramisu
Peach Cobbler
Fresh Fruit Skewers
Biscochitos
Freshly Baked Chocolate Chip Cookies
6 per guest

PLATED DINNERS

Minimum of 20 guests

All Dinners include Bread Service and Seasonal Vegetable.

Plated Dinners are available for a maximum of 75 guests.

SALAD OPTIONS- CHOOSE 1

Mixed Greens with House-Made Croutons and Buttermilk Ranch

Baby Spinach with Pecans, Dried Cranberries, Gorgonzola and Raspberry Vinaigrette

Classic Caesar with Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing

ENTREE SELECTION- CHOOSE UP TO 2

Marinated Beef Tenderloin

58. per guest

Beef Filet Oscar

64. per guest

Garlic Rosemary Lamb Chops

60. per guest

Herb Roasted Chicken

54. per guest

Lemon Caper Salmon

56. per guest

Mango Pineapple Mahi Mahi

58. per guest

Spanish Quinoa Stuffed Pepper

42. per guest

SIDES SELECTION- CHOOSE 1

Butter & Herb Couscous

Calabacitas

Long Grain Wild Rice Pilaf

Roasted Fingerlings

Garlic Mashed Potatoes

Roasted Sweet Potatoes

RECEPTION STATION

OLIVE PLATE

Assortment of Roasted Olives and Bread

6. per guest

HUMMUS TRIO

Assortment of House-Made Hummus with Grilled Pita and Vegetables

7. per guest

ARTISANAL CHEESE SELECTION

Assortment of Imported and Domestic Cheese

6. per guest

CHARCUTERIE DISPLAY

Assortment of Smoked and Cured Meats

10. per guest

CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

6. per guest

ELOTE GUACAMOLE

House Made Guacamole topped with Roasted Corn, Green Chile Aioli and Cotija Cheese served with fresh Tortilla Chips

8. per guest

SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with an Assortment of Vegetables and Chips

7. per guest

HORS D'OEUVRES

COLD

CAPRESE SKEWERS

Sliced Fresh Mozzarella & Cherry Tomatoes with Basil Oil and Balsamic Glaze

112. per 25 pieces

LETTUCE BOATS

Endive filled with Blue Cheese, Pears and Walnuts

112. per 25 pieces

FRESH FRUIT SKEWERS

95. per 25 pieces

SMOKED SALMON WONTON

with Dill Crème Fraiche

125. per 25 pieces

DEVILED EGGS

75. per 25 pieces

PINWHEELS

a New Mexican favorite. Soft Tortillas rolled with Green Chile and Cream Cheese

50. per 25 pieces

HOT

HONEY SRIRACHA CHICKEN SKEWERS

135. per 25 pieces

BEEF CROISTINIS

Topped with Herbed Cream Cheese

135. per 25 pieces

BOURSIN STUFFED MUSHROOMS

100. per 25 pieces

PROSCIUTTO WRAPPED ASPARAGUS

125. per 25 pieces

BACON WRAPPED DATES

112. per 25 pieces

CARNE ADOVADA EGG ROLLS

with Avocado Cream

135. per 25 pieces

COCONUT SHRIMP

With Pineapple Sweet Chile

125. per 25 pieces

FLAT BREAD PIZZA

House-Made Marinara, Fresh Mozzarella and Basil

100. per 25 pieces

GREEN CHILE SLIDERS

Shredded Beef or Chicken with Green Chile and Cheddar Cheese

135. per 25 pieces

DESSERTS

PETIT FOURS

Assortment of Small Confectionaries

6. per guest

HOUSE-MADE COOKIES

Freshly Baked Classic Chocolate Chip Cookies

5. per guest

TRADITIONAL BISCOCHITOS

Official State Cookie of New Mexico

5. per guest

LEMON BARS

Tart, Rich, Creamy Lemon Bars

5. per guest

CHEESECAKE BITES

Assortment of Mini Cheesecakes

5. per guest

CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Dark Chocolate

5. per guest

