



## *Brunch Selections*

Brunch selection includes Hot Tea, Iced Tea and Gourmet Coffee Service.

### *Una Bella Giornata*

freshly-squeezed Orange Juice

#### **CRANBERRY CHICKEN**

Natural Chicken Breast stuffed with Cranberries,  
Apricots and Goat Cheese  
with Brown Butter Sauce

#### **STRAWBERRY SALAD**

sliced Strawberries, Feta, shaved Red Onions over  
fresh Leafy Spinach with a  
Raspberry Vinaigrette

#### **QUICHE**

*(please choose one)*

Green Chile, Mozzarella and Bacon Quiche

*or*

Asparagus, Red Bell Pepper and Parmesan Quiche

#### **FRUIT AND CHEESE DISPLAY**

An elegant presentation of the season's freshest Fruit and  
Domestic and International Cheese,  
served with House-made Lavosh

Cranberry and Almond Rice Pilaf

Seasonal Vegetables

#### **CHOCOLATE MOUSSE**

Elegant Dark and Milk Chocolate Mousse  
with Chocolate garnish



## *Brunch Selections*

Brunch selection includes Hot Tea, Iced Tea and Gourmet Coffee Service.

### *Desert Crossing Brunch*

freshly-squeezed Orange Juice

#### **MADE-TO-ORDER OMELETS**

Mushrooms, Italian Sausage, Bell Peppers,  
Green Chile, Tomatoes, Onions,  
Chives, Mozzarella and Provolone  
(Specialty Chef required per 25 guests, \$50 per Chef)

#### **CRANBERRY, GOAT CHEESE, AND WALNUT SALAD**

Mixed Baby Organic Greens with dried Cranberries,  
Chevre Goat Cheese and toasted Walnuts  
finished with a Cranberry Vinaigrette

#### **FRUIT AND CHEESE DISPLAY**

An elegant presentation of the season's freshest Fruit and  
Domestic and International Cheese,  
served with House-made Lavosh

Bagels served with Atlantic Smoked Salmon,  
Cream Cheese, Capers, and thinly sliced Red Onions

Applewood-smoked Bacon

House-made Sausage

freshly baked Blueberry Muffins  
whipped Butter

Breakfast Potatoes

#### **TRADITIONAL ITALIAN CANNOLI**

Sweetened Ricotta filled Cannoli shells  
with mini Chocolate Chips

All food & Beverage prices are subject to a taxable 20% Service Charge and NM Sales Tax

© Ardivino's Desert Crossing

July 2023



## *Brunch Selections*

Brunch selection includes Hot Tea, Iced Tea and Gourmet Coffee Service.

### *Bridal Brunch*

#### **FRENCH TOAST**

House-made Apple Cinnamon Yeast Bread  
with Mascarpone Sweet Cream,  
topped with Cinnamon Sugar,  
Strawberries and local Pecans

#### **GREEN CHILE EGG SCRAMBLE**

NM Green Chile, Mozzarella and  
Bacon Scrambled Eggs

#### **FRUIT PLATTER**

fresh seasonal Fruit, sliced and displayed

Bagels served with  
Herbed-Cream Cheese and Farmers Market Jam

House Salsa

Applewood-smoked Bacon

Rosemary Potatoes

Buttered Toast

#### **COCOMANGO TRIFLE**

layered Mango Cream, toasted Almonds, Walnuts,  
Coconut and Coconut Cake Crumbles



## *Hosted Bar*

*Cocktails and Refreshments by the Drink ++*

### TOP SHELF BRANDS

Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Buchanan's Scotch, Johnny Walker Black, Glenlivet 12yr. Scotch, Makers Mark Bourbon, Bulliett Bourbon, Bulliet Rye, Bacardi Rum, Patron Silver Tequila, Cimarron Reposado, Don Julio 1942 Tequila

### SELECT BRANDS

House Vodka, Tanqueray Gin, Chivas Regal Scotch, Jack Daniels, Old Forrester Bourbon, Crown Royal Whiskey, Jameson Whiskey, Seagrams 7 Whiskey, Captain Morgan's Rum, House Rum, Exotico Resposado Tequila, Cimmaron Blanco Tequila

### BEER BY THE BOTTLE

Coors Light, Miller Lite  
Bud Light (pint), Michelob Ultra (pint)  
Shiner Bock, Negro Modelo, Bohemia, Dos Equis, Sol, and Kaliber (non-alcoholic)  
Stella Artois, Santa Fe 7K, SF Nut Brown, SF Happy Camper, Victoria, Blue Moon  
Guinness, LaCumbre IPA, Modelo Esp. (16oz. cans)

### NON-ALCOHOLIC REFRESHMENTS

Soft Drinks  
Italian Specialty Sodas  
Bottled Water (500ml)  
San Pellegrino Mineral Water (1L )  
Acqua Panna Still Water (1L)

### BUBBLES

House Champagne Service  
House Champagne  
Prosecco, Italy  
Vueve Clicquot Gran Cru, France

Martinelli's Sparkling Cider  
*Available for Non-Alcoholic Toasts*

***Specialty Wine, Champagne, and Spirits are Available Upon Request***

Bartender (minimum three hours)

Two (2) Bartenders required for events over 100 guests.

**Please Note:** All liquor will be available to guests on a cash bar basis unless a completely hosted open bar is offered.  
Equivalent brand alcohol may be substituted if listed brand is not available.

All food & Beverage prices are subject to a taxable 20% Service Charge and NM Sales Tax

© Ardivino's Desert Crossing

December 2023



# Hosted Bar

Cocktails and Refreshments by the Drink ++

## MARGARITAS / MIMOSAS / SANGRIAS

Served by the Gallon

1 gal. serves 24 guests

May be Butler passed upon guests' arrival

Prickly Pear Margarita  
Italian Margarita with Amaretto  
Traditional Margarita  
Watermelon Margarita

Traditional Mimosa  
Mango Mimosa  
Prickly Pear Mimosa

Traditional Red Sangria  
White Peach Sangria

Sparkling Lemonade Punch (non-alcoholic)  
Cantaloupe or Watermelon Agua Fresca (non-alcoholic)

## KEGS

Domestic

Imported and Microbrew

New Mexico Craft Beer Slim Keg

## HOUSE WINES

Cabernet Sauvignon	glass
Chardonnay	glass
Pinot Grigio	glass
Riesling (sweet)	glass
Cabernet Sauvignon, CA	750 ml
Pinot Grigio, Italy	750 ml
Moscato, Italy	750 ml

### *Specialty Wine, Champagne, and Spirits are Available Upon Request*

Bartender (minimum three hours)

Two (2) Bartenders required for events over 100 guests.

**Please Note:** All liquor will be available to guests on a cash bar basis unless a completely hosted open bar is offered. Equivalent brand alcohol may be substituted if listed brand is not available.

All food & Beverage prices are subject to a taxable 20% Service Charge and NM Sales Tax

© Ardivino's Desert Crossing

December 2023