

Breakfast Selections

*Breakfast Selection includes Gourmet Coffee Service, Selection of Hot Teas
and fresh squeezed Orange Juice*

Plated Breakfast

BELGIAN WAFFLE

Belgian Waffle
served with seasonal Berries,
sweetened Marscapone and Maple Syrup
Apple Wood smoked Bacon

TRAILER PARK BISCUIT & GRAVY

House-made Cheddar Cheese and
Jalapeño Biscuit including Scrambled Eggs,
Spicy NM Green Chile Sausage Gravy
served with a Potato Cake

BANANA FRENCH TOAST

House-made Banana Bread French Toast,
fresh Strawberries, Bananas and
Vanilla Mascarpone,
served with Scrambled Eggs

THE CLASSIC

Scrambled Eggs, Apple Wood smoked
Bacon, Breakfast Potatoes,
served with Whole Wheat Toast,
whipped Butter and Preserves

Continental Buffet

QUICHE ME TWICE

Mesilla Valley Green Chile and Cheese Quiche
and Quiche Lorraine with Spinach,
Swiss, Apple Wood smoked Bacon,
served with sliced seasonal Fresh Fruit Display

BUON GIORNO

Selection of freshly baked Breads including
Banana Bread and Lemon Poppysseed
served with Whole Fruit

SALUTE IL SOLE!

Freshly baked Muffins and whipped Butter
served with whole Fruit

NEW YORK, NEW YORK

Bakery fresh Bagels, Plain and
flavored Cream Cheese, whipped Butter,
sliced seasonal fresh Fruit Display

DUO OF

FARMERS' MARKET BURRITOS

Veggie Burrito and Meat Burrito
served with Salsa and whole Fruit

Hot Lunch

Lunch selection includes Iced Tea Service, choice of Spumoni Ice Cream or Coco-Mango Desserts

CHICKEN RELLENO

Natural Chicken Breast stuffed with fresh Green Chile and Monterey Jack Cheese, dipped in Egg Batter and fried, drizzled with a Tomatillo Salsa Verde served with Spanish Rice, Grilled Calabacitas, served with Flour Tortillas

PASTA ALLA MEXICANA

Jicama, Lime and Red Chile Salad
Penne Pasta tossed with sliced natural Chicken, Poblano Chili Zucchini Cream Sauce, Corn and Parmesan Cheese topped with fresh Tomatoes served with Crispy Tortilla

PASTA AL FORNO

Garden Salad
Penne Pasta with Italian Sausage, baked with Tomato Cream Sauce, Mozzarella and Parmesan Cheese served with Garlic Bread

SALMON PASTA

Fettuccini Pasta
tossed with Lemon Basil Cream Sauce topped with Herbed seared Atlantic Salmon served with Garlic Bread

Panini

Sandwiches include Iced Tea Service, and choice of Cookie or Chocolate Brownie

SIRLOIN SANDWICH

Bakka Ranch Sirloin
with caramelized Onions, Organic Baby Arugula and Aioli on freshing baked Ciabatta Bread side of Apple Coleslaw

THE GOBBLE GOBBLE

Smoked Turkey, Baby Swiss, Lettuce Tomato and Avocado with stone-ground Mustard and Mayonnaise on freshly baked Ciabatta Bread served with Deli Chips

CHICKEN CAPRESE

Roasted breast of natural Chicken, fresh Mozzarella Cheese, fresh Basil Pesto, Spring Mix, drizzled with Balsamic Vinaigrette on freshly baked Ciabatta Bread served with Deli Chips

VEGETARIANO

Zucchini, Yellow Squash, sweet Peppers and Goat Cheese with Aioli Spread on a freshly baked Ciabatta Bread served with Deli Chips

Insalate

Salads served with Iced Tea, choice of Spumoni Ice Cream or Coco-Mango Desserts

ANTIPASTO HOUSE SALAD

Organic Romaine and Arugula with Prosciutto de Parma, dry Salame, Tomatoes, fresh Mozzarella, Hearts of Palm, Kalamata Olives and Pepperoncini Peppers, tossed in our House Red Wine Vinaigrette served with Garlic Bread

CHICKEN AND FRUIT SALAD

Natural Chicken Breast with dried Cranberries, Celery mixed Mayonnaise on a bed of Bibb Lettuce with sliced seasonal Fruit served with Garlic Bread

CHICKEN ITALIANO SALAD

Pesto marinated grilled natural Chicken Breast with Artichoke Hearts, Tomatos, Feta and Organic Spring Mix drizzled with a Balsamic Bacon Vinaigrette served with House-made Focaccia

SPINACH SALAD

Baby Spinach tossed with dried Apricots, Cranberries, Golden Raisins, Dates, roasted Pecans and Feta in a Honey Sherry Vinaigrette served with Garlic Bread

SALPICON

Shredded Beef Brisket or shredded natural Chicken, fresh Tomatoes, Muenster Cheese, Cilantro, Red Onions on a bed of Romaine Lettuce drizzled with a Chipotle Dressing served in a Tostada Bowl

CAESAR WITH CHICKEN

Chopped Organic Romaine with Caesar Dressing Grilled natural Chicken Breast served with Garlic Bread

Break Time

REFRESHMENTS AND SNACKS

BEVERAGES – COFFEE/TEAS/HOT CHOCOLATE/SODAS

Freshly brewed Fair Trade Coffee, Decaf or Hot Teas (10 cups per urn)

Iced Tea
Mexican Hot Chocolate
Assorted Sodas
Specialty Soft Drinks

JUICES

Fresh squeezed Orange or Grapefruit Juice
Fresh squeezed Lemonade
Agua Fresca-Mexican inspired Waters made with seasonal Melon

WATER

Panna or San Pelegrino Water (500ml)
Panna or San Pelegrino Water (1L)
Bottle Water
San Pelegrino Limonata or Aranciata

SWEET

Chocolate Pecan Brownies
Butterscotch Brownies
Homemade Biscotti
Classic Italian Cannoli
Homemade Cookies
Granola Bars
Seasonal Whole Fruit

SALTY

Fresh popped Popcorn
Mixed Nuts
Soy Nuts
Chex Mix