



HERITAGE

— HOTELS & RESORTS, INC —



CATERING MENUS



CONTINENTAL BREAKFAST

\$36 PER PERSON

INCLUDES BEVERAGE STATION

Selection of Chilled Juice: Orange, Grapefruit and Cranberry
Infused Water
Grab and Go Starbucks Coffee Bar
Tazo Hot Tea Service upon request

SERVED TABLESIDE OR STATION

Mixed Fruit with Orange Agave Syrup
Mini Fruit Danish or Mini Chocolate Croissant
Yogurt Parfait

CONTINENTAL ADDITIONS

\$10 PER PERSON

CAN BE SERVED TABLESIDE OR STATION

Egg Scramble

Choice of Whole Egg or Egg White
Green Chile Cheddar Cheese and Seasonal Toast or Bagels

Market Burrito

Choice of Whole Egg or Egg White, Pepper Jack Cheese, Potato, Flour Tortilla
Choice of (Bacon, Sausage, Ham, or Mushroom and Zucchini)
Hatch Green Chile and Chimayo Red Chile Sauce on the Side

Breakfast Empanadas

Pepper Jack Cheese, Potato, Zucchini, Tomatillo Salsa
Choice of Whole Egg or Egg White

Bircher Muesli

Oats with Fresh Fruit, Nuts, Raisins, Non-Fat Yogurt & Fresh Berries

Market Handheld

Scrambled Egg, Choice of (Bacon, Sausage, Ham, or Tomato and Spinach), Swiss Cheese, Garlic Aioli, Toasted Ciabatta Roll

Yukon Potato Hash

Sweet Peppers, Onion, Kale, Herb Salsa
Choice of (Bacon, Sausage, Ham, or Mushroom and Zucchini)

Baked Banana Bread French Toast

Pecan Maple Syrup

Additional \$15 Per Guest for Breakfast if less than 25 Guests

All prices subject to 23% service charge and state sales tax-subject to change

BOXED BREAKFAST

\$42 PER PERSON

INCLUDES BEVERAGE STATION

Bottled Fruit Juices and Bottled Waters
Grab and Go Starbucks Coffee Bar
Tazo Hot Tea Service upon request

IN THE BOX

Mixed Fruit with Orange Agave Syrup
Mini Fruit Danish or Seasonal Muffin

SELECT UP TO TWO BREAKFAST BOWLS

BOWL 1

Scrambled Eggs, Yukon Potato,
Cheddar Cheese
Choice of
Bacon, Sausage, Ham,
or Mushroom and Zucchini

BOWL 2

Scrambled Egg Whites,
Chile Roasted Sweet Potato,
Roasted Bell Peppers, Spinach

BOWL 3

Scrambled Eggs, Chorizo,
Stewed Pinto Beans,
Pico De Gallo, Pepper Jack Cheese

BOWL 4

Tofu Scramble, Steamed Brown Rice,
Braised Kale, Roasted Onion,
Mixed Mushrooms

Additional \$15 Per Guest for Breakfast If less than 25 Guests

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PLATED BREAKFAST

ONE MEAT & ONE SIDE SELECTION \$48 PER PERSON

TWO MEAT & TWO SIDE SELECTION \$52 PER PERSON

INCLUDES

Pre-Set on the Table Individually
Mixed Fruit with Orange Agave Syrup
Mini Fruit Danish or Mini Croissant

BEVERAGE SERVICE

Fruit Juices
Starbucks Coffee
Tazo Hot Tea Service upon request

PLATED

Egg Scramble

Choice of Scrambled Whole Egg or Egg Whites
and Heritage Roasted Red Potatoes

CHOICE OF SIDES:

Blue Corn Cheese Enchiladas

Choice of Chimayo Red Chile or Hatch Green Chile

Oatmeal

Brown Sugar, Honey, Pecans, Dried Fruit

5 Grain Pancakes

Seasonal Berry Compote, Maple Syrup

Roasted Zucchini

Green Chile, Spinach, Onion

Chia Pudding

Mixed Berries, Roasted Pineapple, Pomegranate Honey

CHOICE OF MEATS:

Smoked Bacon, Chicken Apple Sausage,
Country Sausage Links, Green Chile Turkey Sausage,
Vegan Breakfast Patty

Additional \$15 Per Guest for Breakfast if less than 25 Guests

AM & PM BREAKS

\$52/DOZEN

Assorted Granola Bars
Plain and Fruit Greek Yogurts
Assorted Candy Bars
Assorted Ben and Jerry's Ice Creams

\$56/DOZEN

Toasted Assorted Bagels
Cream Cheese, Seasonal Jams
Seasonal Fruit Muffins
Seasonal Fruit Danish
Almond or Chocolate Filled Croissants
Freshly Baked Cookies
Oatmeal Raisin, Biscochitos, White Chocolate Macadamia, Chocolate Chip and Peanut Butter
Double Fudge Brownies and Lemon Raspberry Bars

\$60/DOZEN

Individual Bags of Popcorn
Regular, Cheddar, Caramel, and Kettle Popcorn
Individual Bags of Potato Chips
Regular, Barbeque, and Sea Salt & Vinegar
Snack Jars: Choice of 2
Chocolate Pretzels, Rosemary Red Chile Mixed Nuts, Marinated Olives or Sesame Nut Mix
Mixed Fruit Bowls with Orange Agave Syrup

DISPLAY STATIONS

Domestic Cheese and Meat Boards
Dried Fruit, Seeded Crackers
\$15 Per Person

Whole Seasonal Fresh Fruit or Sliced Fresh Fruit

\$12 Per Person

Market Fresh Vegetable Crudités

Green Chile Hummus with Crispy Pita Chips
\$14 Per Person

Fire Roasted Tomato Salsa and Tortilla Chips

\$12 Per Person

Add Guacamole for \$6 Per Person

BEVERAGES

Grab and Go Starbucks Coffee and Hot Tea Bar \$70 a Gallon
Grab and Go Starbucks Cold Brew Coffee \$75 a Gallon
Assorted Soft Drinks \$4 Each
Bottled Still and Sparkling Waters \$4 Each
Organic Bottled Juices \$7 Each
Starbucks Bottled Coffees \$7 Each
Bottled Tazo Teas \$6 Each
Red Bull Energy Drinks \$5 Each

All prices subject to 23% service charge and state sales tax-subject to change

LIGHT LUNCH

\$38 PER PERSON

TWO COURSE PRE-SET PLATED LUNCH

Includes Warm Whole Wheat Dinner Rolls & Butter

BEVERAGE SERVICE

Starbucks Coffee and Tazo Iced Tea
Tazo Hot Tea Service upon request

ENTREE SELECTIONS

Choice of 2 Salads

Chicken Avocado

Grilled Chicken Breast, Avocado, Cotija Cheese,
Tajin Spiced Cucumber, Cherry Tomato
Market Greens and Basil Lime Vinaigrette

Steak

(\$10 added supplement)

Grilled Flat Iron, Asada Roasted Corn, Avocado, Pickled Red Onions,
Red Cabbage, Cilantro Rice
Market Greens and Red Chile Dressing

Market Cobb

Herb Chicken Breast, Avocado, Blue Cheese, Boiled Egg,
Bacon, Cherry Tomatoes
Market Greens and Herb Ranch Dressing

Chickpea Garden

Chickpeas, Avocado, Harissa Grilled Tofu, Shredded Beets,
Shredded Carrots, Red Cabbage, Cilantro
Market Greens and Spicy Tahini Dressing

DESSERT SELECTIONS

Choice of Two Desserts

Mixed Fruit

Ginger Agave Syrup, Toasted Coconut

Salted Caramel Cheesecake

Strawberry-Orange Compote

Flourless Chocolate Cake

Espresso Crème Anglaise

Vanilla Bean Panna Cotta

Prosecco Marinated Fresh Berries

**gluten-free and allergy friendly options available*

BOXED LUNCH

\$52 PER PERSON

INCLUDES

BEVERAGE STATION

Assorted Soft Drinks, Bottled Tazo Tea,
or Bottled Water

IN THE BOX

Mixed Fruit with Orange Agave Syrup

SIDE SELECTION

Choose One:

Market Salad, Garden Pasta Salad, or Kettle Potato Chips

DESSERT SELECTION

Choose One:

Chocolate Chip Cookie or Homemade Brownie

SANDWICHES

Choose up to Two

Deli

Honey Ham, Smoked Turkey, Salami, Shredded Lettuce,
Tomato, Provolone, Dijonnaise

Smoked Turkey Breast

Shaved Red Onion, Cheddar Cheese, Bibb Lettuce, Herb Aioli

Roast Beef

Swiss, Roasted Green Chile, Arugula, Horseradish Spread

Roasted Portabella Mushroom

Havarti Dill, Peperonata, Spinach, Artichoke and Garlic Hummus

Caprese Sandwich

Balsamic Tomato, Fresh Mozzarella, Roasted Eggplant, Arugula, Basil Pesto

Pecan Chicken Salad

Green Chile Aioli, Bibb Lettuce

Bread Selections

Ciabatta Roll, Spinach Tortilla,
Whole Wheat Loaf, Pretzel Roll

**gluten free bread and wraps available*

All prices subject to 23% service charge and state sales tax-subject to change

LUNCH BUFFETS

INCLUDES

Whole Wheat Dinner Rolls & Butter

BEVERAGE SERVICE

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

TRADITIONAL

\$36 PER PERSON

Traditional Green Chile Pork Stew with Warm Flour Tortillas

Romaine Lettuce, Roasted Corn, Red Bell Pepper, Parmesan Cheese, Poblano Caesar Dressing

Blue Corn Cheese Enchiladas, Choice of Hatch Red Chile or Green Chile Sauce

Stewed Pinto Beans, Spanish Rice

Caramel Flan, Agave Marinated Strawberries

SUMMER

\$55 PER PERSON

Cannellini Bean Soup

Baby Kale and Frisee, Pear Tomatoes, Cucumbers, Shredded Carrots,

Toasted Almonds and Preserved Lemon Vinaigrette

Herb Marinated Flat Iron, Summer Corn Succotash with Tarragon Butter

Roasted Yukon Potatoes

Brussels Sprouts and Carrot Slaw

Chocolate Espresso Pudding, Salted Caramel Pecans

BISTRO

\$38 PER PERSON

Tomato Basil Soup

Spinach Salad with Wild Mushrooms, Artichokes with Herb Vinaigrette

Roasted Chicken Breast, Rustic Herb Pesto

Orzo Pasta Risotto, Fresh Herbs, Parmesan Cheese

Roasted Broccolini Tossed in Lemon Oil

Limoncello Curd with Vanilla Bean Shortbread and Italian Meringue

All prices subject to 23% service charge and state sales tax-subject to change

LUNCH BUFFETS

(CONTINUED)

INCLUDES

Whole Wheat Dinner Rolls & Butter

BEVERAGE SERVICE

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

Lunch Buffets

HERITAGE

\$54 PER PERSON

Vegetable Posole, Shaved Cabbage, Radish, Cilantro

Jicama Salad, Cucumber, Tomatoes, Black Beans, Grilled Corn,

Roasted Peppers, Serrano Lime Dressing

Asada Marinated Salmon, Citrus Butter

Grilled Squash and Zucchini

Cilantro Seasoned Rice

Tres Leches Cake, Fresh Berries

HEALTH

\$54 PER PERSON

Market Mushroom Stew, Red Chard, Garlic Oil

Shaved Apple, Fennel, Blue Cheese, Piñon, Spinach, Honey Balsamic Dressing

Power Grain Risotto, Quinoa, Farro and Arborio, Kale, Romesco Sauce

Roasted Asparagus, Lemon Shallot Vinaigrette

Greek Yogurt Panna Cotta, Strawberry Jam

**gluten-free and allergy friendly options available*

RECEPTION HORS D'OEUVRES

Minimum 15 People

HOT APPETIZERS

\$175/25 Pieces

Jalapeño Chicken and Bacon Skewer, Agave BBQ Glaze
Churrasco Steak Skewer, Sweet Pepper, Cilantro Sauce
Black Beans and Oaxaca Cheese Quesadilla, Tomatillo Dipping Sauce ^(V)
Shrimp and Chorizo Toast, Pineapple Habanero Gastrique
Spicy Turkey Meatball, Blue Cheese, Whiskey Maple Glaze
Zucchini Arancini, Red Pepper Tomato Sauce ^(V)
Quince and Manchego Cheese Empanada ^(V)
Chermoula Spiced Lamb Loin, Warm Pita, Orange-Mint Honey
BBQ Sea Bass Tostada, Charred Serrano Aioli, Tomato, Avocado
Heritage Beef Slider, New Mexico Cheddar, Green Chile Aioli

COLD APPETIZERS

\$175/25 Pieces

Dried Fruit Chutney, Candied Almonds, Blue Cheese, Seeded Cracker ^(V)
Seared Asada Beef Tenderloin on Grilled Baguette with Chimichurri Aioli
Citrus Marinated Corvina, Serrano, Escabeche Onions, Tomato, Avocado, Tostada
Pimento Cheese, Green Chile, Oregano, Arugula, Baguette ^(V)
Summer Chicken Salad, Toasted Wheat Crostini, Red Grape-Onion Jam
Beet Salad, Feta, Mint and Za'atar Spice Crostini ^(V)
Roasted Mushroom Toast, Chive Crema, Arugula ^(V)
Marinated Manchego Cheese, Rosemary, Almond, Orange, Baguette ^(V)
Prosciutto Ham Skewer, Mozzarella, Melon, Balsamic

RECEPTION CARVING STATION

All carving stations are Chef attended, add \$250 Chef fee
Twenty guest minimum Includes Beverage Service of Tazo Iced Tea and Starbucks Coffee

WHOLE ROASTED SELECTIONS

HERB ROASTED TOP ROUND OF BEEF

\$27 PER PERSON

Whole Roasted Beef Top Round, Wilted Spinach and Sautéed Mushrooms,
Boursin Whipped Potato, Garlic Au Jus, Horseradish Cream, Warm Roll

CHILE ROASTED PIT HAM

\$25 PER PERSON

Pineapple Compote, Carrot and Date Salad, Ciabatta Roll

HONEY LIME GLAZED SALMON

\$28 PER PERSON

Coconut Rice, Soy Butter, Asian Slaw, Butter Lettuce

PIÑON ROASTED TURKEY

\$25 PER PERSON

Roasted Sweet Potato Puree, Cranberry Chutney, Honey Cornbread

Carving selections must be paired with a minimum of three hors d'oeuvre selections

All prices subject to 23% service charge and state sales tax-subject to change

PLATED DINNERS

All Dinners are Based on a Three Course Meal

PRICES INCLUDE

Soup or Salad, Entrée, and Dessert
Includes Whole Wheat Dinner Rolls & Butter

BEVERAGE SERVICE

Tazo Iced Tea and Starbucks Coffee

SOUPS & SALADS

Choice of One

Heritage Tortilla Soup - Cilantro Oil, Pico De Gallo, Tortilla Strips

Wild Mushroom Cream - Boursin Cheese Crostini

Green Chile Corn Chowder - Cheddar Cornbread Crouton

Minestrone - White Beans, Country Ham, Red Chard, Herb Pesto

Market Salad - Market Greens, Shaved and Roasted Vegetables, Honey Mustard Dressing

Heritage Caesar - Chopped Romaine, Parmigiano- Reggiano, Red Chile Croutons, Creamy Caesar Dressing

Wedge Salad - Baby Iceberg, Bacon, Cherry Tomatoes, Chives, Blue Cheese Dressing

Shaved Fennel Salad - Arugula, Croutons, Candied Walnuts, Parmesan Cheese, Lemon Vinaigrette

Baby Spinach - Roasted Granny Smith Apples, Blue Cheese, Roasted New Mexico Pecans, Red Wine Vinaigrette

Caprese Salad - Sliced Fresh Mozzarella, Market Greens, Tomatoes, Sweet Basil, Balsamic Vinaigrette

MAIN COURSE

Choice of up to Two

Corn Crusted Bone-In Chicken Breast \$62

Chorizo and Fingerling Potato Hash, Grilled Zucchini, Poblano Cream

Lemon Rosemary Bone-In Chicken Breast \$62

Harvest Rice Pilaf, Roasted Asparagus, Sun Dried Tomato Pan Sauce

Grilled Flat Iron Steak 8 oz. \$78

Boursin Whipped Potato, Garlic Green Beans and Crispy Shallots,

Portobello Mushroom and Black Pepper Sauce

Grilled Angus NY Strip 11 oz. \$83

Blue Corn Cheese Enchilada, Calabacitas, Red Chile Sauce

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PLATED DINNERS

MAIN COURSE

(continued from previous page)

Chipotle and Citrus Roasted Salmon \$74

Cilantro Basmati, Grilled Broccolini, Tomatillo Pico De Gallo

Blackened Red Snapper \$65

Jerk Roasted Potatoes, Andouille Braised Red Chard, Corn Cream Sauce

Grilled Lamb Top Sirloin \$80

Orange and Harissa Glazed Carrots, Pine Nut and Olive Tapenade

Cider Grilled Pork Loin 8 oz. \$56

Apple and Sweet Potato Hash,
Bacon Braised Collard Greens, Mustard Cream Sauce

Chickpea and Quinoa “Filet” \$54

Braised Swiss Chard and Spinach, Wild Mushroom Jus,
Brussels Sprouts and Charred Broccolini Salad, Red Pepper Coulis

DESSERT

Choice of One

Flourless Chocolate Piñon Torte

Espresso Crème Anglaise

Vanilla Bean Panna Cotta

Prosecco Marinated Seasonal Berries

Carrot Cake

Roasted Pineapple Compote, Candied Pepitas

Creme Brulee Cheesecake

Seasonal Berry Compote

Lemon Tart

Kiwi Fruit Salsa, Vanilla Bean Cream

Tequila Lime Mousse

Biscochito, Passion Fruit Marinated Strawberries

Heritage Flan

Pecan Tuile, Sherry Wine Marinated Oranges

DINNER BUFFET

\$120 PER PERSON

Fifty guests minimum

\$250 Labor Fee applies for less than fifty guests

INCLUDES

Bread Service & Butter

Beverage Service

Starbucks Coffee and Tazo Iced Tea

Tazo Hot Tea Service upon request

ENHANCEMENTS

Add an Additional Salad, Starch, Vegetable, or Dessert \$10 per guest

Add an Additional Entree \$20 per guest

SALAD OFFERINGS

SELECT TWO

Tuscan Kale - Dried Cranberry, Carrots, Red Onion, Honey-Shallot Vinaigrette

Boston Leaves - Watercress, Mushrooms, Artichoke, French Beans, Orange Vinaigrette

Baby Field Greens - Belgian Endive, Chile Spiced Walnuts, Fig-Balsamic Vinaigrette

Caesar - Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Wedge Salad - Roasted Pepper, Olives, Cucumber, Feta Cheese, Cherry Tomato

Heritage Greens - Roasted Baby Beets, Pistachio-Crusted Goat Cheese, Truffle Vinaigrette

Romaine Lettuce - Grilled Corn, Black Beans, Cilantro-Lime Vinaigrette

ENTRÉES

SELECT TWO

Herb Roasted Chicken - Pumpkin Seed Pesto

Braised BBQ Brisket - Jack Daniels Glaze

Roasted Sea Bass - Petite Zucchini, Potato & Smoked Bacon Sauce

Sesame Crusted Salmon - Bok Choy, Shiitake & Snap Peas, Hot Ginger Sauce

Beef Strip Loin - Creamy Mascarpone Potato, Green Peppercorn Jus

Beef Short Rib - Mushrooms & Worcestershire Glaze

Smoked Pork Tenderloin - Grilled Sweet Potato, Chile Pepper Slaw, Whiskey Glaze

Wild Mushroom & Ricotta Ravioli - Gorgonzola Cream Sauce

All prices subject to 23% service charge and state sales tax-subject to change

DINNER BUFFET

(continued from previous page)

STARCHES

SELECT ONE

- Basmati Rice with Dried Apricots, Almonds & Exotic Spices
- White Truffle Mac & Cheese with Peas and Smoked Bacon Lardons
- Dairy-Free Ginger & Sweet Potato Puree
- Roasted Potatoes, Thyme & Garlic
- Vegetable Couscous & Pine Nuts
- Whipped Boursin Potatoes
- Baked Parmesan & Corn Polenta

VEGETABLES

SELECT ONE

- Roasted Asparagus, Assorted Mushrooms, Grilled Onions
- Char-grilled Corn and Squash with Feta
- Stir Fry Snap Peas with Garlic, Shallots, & Soy Vinaigrette
- Sautéed French Beans & Wild Mushrooms with Crispy Shallots
- Garden Ratatouille
- Stir Fried Broccoli with Water Chestnuts, Bell Peppers, Ginger & Garlic

MINI DESSERTS

SELECT TWO

- Strawberry Shortcake Shooter
- Coconut & Caramelized Pineapple Tres Leches Cake
- Flourless Chocolate Torte
- Raspberry Lime Cheesecake Bites
- Raspberry Mousse Shooter
- De-Constructed Key Lime Meringue Tart
- Tiramisu Trifle
- Passion Fruit
- S'mores Shooter
- Butterscotch Panna Cotta
- Strawberry Tart
- Vanilla Bean Crème Brûlée