



\$60.00 Per Person

First Course

Select two of the following

Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon and Ranch
Dressing

Caesar Salad
with Seasoned Croutons and
Parmigiano-Reggiano Cheese

Tortilla Soup
with Rotisserie Chicken, Avocado
and Crushed Red Chilies

Main Course

Select three of the following

Spit Roasted Half Chicken
with Garlic Jus

Sautéed Rainbow Trout
with Brown Butter and

Char Gilled Center Cut
8oz Filet Mignon

Grilled Atlantic Salmon
with Seasonal Preparation

Veggie Entrée
Grilled Portobello Mushroom with roasted red
peppers, grilled red onion and fresh mozzarella

Family Style Side Dishes

Select three of the following

Green Chile Mac 'N' Cheese
Sautéed Spinach

Steakhouse Mushrooms
Crushed Yukon Gold Potatoes

Mexican Street Corn

Desserts

Choose two of the following

Flourless Chocolate Torte with a Peanut Butter Mousse

Brown Sugar Crème Brulee

Huckleberry Cheesecake



\$70.00 Per Person

Appetizers

Select two of the following - served on Platters to Share

**Made to Order Fresh
Avocado Guacamole**
with Hot Corn Tortilla Chips

**Kettle of Green Chili
Pork Stew**
with Melted Jack Cheese
and Buttered Tortillas

Crab Cake
With Chipotle Remoulade
and Green Chili Butter

First Course

Select two of the following

Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon and Ranch Dressing

Caesar Salad
with Seasoned Croutons and
Parmagiano-Reggiano Cheese

Tortilla Soup
with Rotisserie Chicken, Avocado
and Crushed Red Chillies

Main Course

Select four of the following

Spit Roasted Half Chicken
with Garlic Jus

Sautéed Rainbow Trout
with Brown Butter and Almonds

**Char Gilled Center Cut
8oz Filet Mignon**

Grilled Atlantic Salmon
with Seasonal Preparation

Veggie Entrée
Grilled Portobello Mushroom with
roasted red pepper, grilled red onion and
fresh mozzarella

Family Style Side Dishes

Select three of the following

**Green Chile Mac 'N' Cheese
Sautéed Spinach
Crushed Yukon Gold Potatoes**

**Mexican Street Corn
Steakhouse Mushrooms**

Desserts

Choose two of the following

**Flourless Chocolate Torte with a Peanut Butter Mousse
Brown Sugar Crème Brulee
Huckleberry Cheesecake**



\$90.00 Per Person

Appetizers

Select two of the following - served on Platters to Share

Queso con Puerco
With Crisp Corn Tortilla
Chips

Lamb Fondue
With a White Wine Pepperjack
Fondue, Butternut Squash, and
Chili pecan bread

Kettle of Green Chili Pork Stew
with Melted Jack Cheese
and Buttered Tortillas

Fresh All Lump Crab Cake
Green Chili Butter and Spicy
Remoulade

First Course

Select two of the following

Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon and Ranch Dressing

Caesar Salad
with Seasoned Croutons and
Parmagiano-Reggiano Cheese

Tortilla Soup
with Rotisserie Chicken, Avocado
and Crushed Red Chilies

Main Course

Select four of the following

Spit Roasted Half Chicken
with Garlic Jus

Sautéed Rainbow Trout
with Brown Butter and Almonds

Veggie Entrée
Grilled Portobello Mushroom
With roasted red pepper, grilled red
onion and fresh mozzarella

Grilled Atlantic Salmon
with Seasonal Preparation

8 oz Center Cut Filet Mignon

22 oz Cowboy Cut Ribeye

Family Style Side Dishes

Select three of the following

Green Chile Mac 'N' Cheese
Sautéed Spinach
Crushed Yukon Gold Potatoes

Sautéed Asparagus
Steakhouse Mushrooms

Desserts

Choose two of the following

Flourless Chocolate Torte with a Peanut Butter Mousse
Brown Sugar Crème Brulee
Huckleberry Cheesecake