



**\$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  
Mexican Street Corn

Seasonal Veggies  
Crushed Yukon Gold Potatoes  
Steakhouse Mushrooms

**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*

Crab Cake  
With Chipotle  
Remoulade and Green  
Chili Butter

Made to Order Fresh  
Avocado Guacamole  
with Hot Corn Tortilla Chips

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

**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

Tortilla Soup  
with Rotisserie Chicken, Avocado  
and Crushed Red Chilies

**Main Course**

*Select four of the following*

Braised Beef Short Rib  
With Tomato Jam and Natural Jus

Sautéed Rainbow Trout  
with Brown Butter and Almonds

Spit Roasted Half Chicken  
with Garlic Jus

Grilled Atlantic Salmon  
with Seasonal Preparation

Char Gilled Center Cut  
8oz Filet Mignon

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

**Family Style Side Dishes**

*Select three of the following*

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

Seasonal Veggies  
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

Fresh All Lump Crab Cake  
Green Chili Butter and Spicy Remoulade

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

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

**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

Braised Beef Short Rib  
With Tomato Jam and Natural

Sautéed Rainbow Trout  
with Brown Butter and

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

Seasonal Veggies  
Sautéed Asparagus  
Steakhouse Mushrooms

**Desserts**

*Choose two of the following*

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