

# ELŌISA

## CATERING MENU

---

## **PLATED BREAKFASTS**

### ***JEMEZ / \$24 PER PERSON***

assorted fresh breakfast breads and pastries  
scrambled eggs with cheddar cheese | patatas bravas

### ***TAOS / \$27 PER PERSON***

assorted fresh breakfast breads and pastries | New Mexico breakfast burrito  
(scrambled eggs with green chile) | patatas bravas & chorizo | seasonal fresh fruit

## **COLD BREAKFAST TABLES**

All Breakfast Buffets Include: Chilled Orange, Grapefruit & Cranberry Juices  
Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee & Assorted Herbal Teas

### ***ELOISA CONTINENTAL / \$26***

*freshly baked pastries & bagels | cream cheese | sweet cream butter and fruit preserves  
sliced fresh fruit | homemade granola and Greek yogurt with honey*

### ***RIVERA CONTINENTAL / \$24***

*assorted breakfast breads and muffins | sliced seasonal fresh fruit  
selection of low fat and natural yogurts*

## **BREAKFAST BUFFETS**

All Breakfast Buffets Include: Chilled Orange, Grapefruit & Cranberry Juices  
Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee & Assorted Herbal Teas

### ***DRURY BREAKFAST / \$36***

SLICED FRESH FRUITS  
DAILY CREATIONS FROM THE BAKERY  
SWEET CREAM BUTTER AND FRUIT PRESERVES  
SELECTION OF BREAKFAST CEREALS WITH SKIM OR 2% MILK

#### **YOUR SELECTION OF ONE:**

FARM FRESH SCRAMBLED EGGS FOLDED WITH CHEDDAR CHEESE  
GREEN CHILE FRITTATA  
FARM FRESH SCRAMBLED EGGS WITH SAUTÉED WILD MUSHROOMS AND HERBS

#### **YOUR SELECTION OF TWO:**

COUNTRY STYLE SAUSAGE LINK  
SAUSAGE PATTIES  
APPLEWOOD SMOKED BACON  
TURKEY BACON  
VIRGINIA THICK SLICED HAM

### ***SANGRE DE CRISTO BREAKFAST / \$30***

SLICED FRESH FRUITS  
DAILY CREATIONS FROM THE BAKERY  
ASSORTED BAGELS WITH WHIPPED CREAM CHEESE  
ASSORTED INDIVIDUAL FRUIT FLAVORED YOGURTS

#### **YOUR SELECTION OF ONE HOT ITEM:**

HOME STYLE COUNTRY BUTTERMILK BISCUITS, COUNTRY CREAM GRAVY  
BELGIAN WAFFLES, WHIPPED CREAM, BUTTER & WARM MAPLE SYRUP  
FARM FRESH SCRAMBLED EGGS, HAM & SWISS ON FLAKY CROISSANT  
FARM FRESH SCRAMBLED EGGS, SAUSAGE & MONTEREY JACK  
CHEESE ON A BISCUIT  
EGG, POTATO, CHEESE BURRITO WITH SPICY SALSA PICANTE  
HEART-HEALTHY WARM OATMEAL SERVED WITH DRIED  
RAISINS AND BROWN SUGAR

## THEMED BREAKS

### ***COUNTRY STORE / \$16***

#### **ARTISAN BREAD**

ORANGE MARMALADE AND WHIPPED BUTTER

#### **FRUIT**

SEASONAL FRUIT AND STRAWBERRIES,  
WARM CINNAMON ROLLS

### ***GLUTEN FREE BERRY / \$16***

#### **FRESH SMOOTHIES**

MIXED BERRY AND BANANA

#### **STRAWBERRIES**

POWDERED SUGAR, GROUND PECANS,  
WHITE CHOCOLATE SAUCE

### ***THE ISOTOPES / \$17***

#### **FRESHLY BAKED SOFT PRETZELS**

WITH TRADITIONAL COARSE SALT &

MUSTARD

POTATO CHIPS, CRACKER JACKS®  
SALTED PEANUTS & ASSORTED CANDY BARS

### ***TRAIL MIX / \$15***

GRANOLA, PEANUTS,  
DRIED CRANBERRIES, RAISINS,  
M&M'S® AND CHOCOLATE CHIPS

### ***PARISEAN / \$19***

FRESHLY BAKED BAGUETTE,  
BUTTER & PRESERVES

**IMPORTED CHEESE AND CHARCUTERIE**  
BRIE, MANCHEGO, PROSCIUTTO & SALAMI

### ***MEDITERRANEAN ESCAPE / \$18***

TRADITIONAL GREEK HUMMUS  
BABA GHANOUSH, PITA BREAD & VEGETABLE  
STICKS, CUCUMBER MINT YOGURT DIP,  
ASSORTED OLIVES

## **A LA CARTE SNACKS**

***\$4 PER PERSON***

HOUSE MADE POTATO CHIPS

***\$10 PER PERSON***

YELLOW AND BLUE CORN TORTILLA CHIPS WITH FRESH SALSA AND GUACAMOLE

***\$36 PER DOZEN***

ASSORTED BROWNIES AND BLONDIE'S

FRESHLY BAKED SOFT PRETZELS WITH TRADITIONAL COARSE SALT AND MUSTARD

***\$48 PER DOZEN***

ASSORTMENT OF FRESHLY BAKED COOKIES

## **BEVERAGES**

VOSS Sparkling or Still Water with Sliced Lemons and Limes | \$6 each

Red Bull and Sugar Free Red Bull Energy Drinks | \$6 each

Assorted Coke Soft Drinks (Regular, Diet & Caffeine Free) | \$4 each

Fresh Fruit Juices to include Orange, Cranberry & Grapefruit | \$36/ Half Gal.

Fresh Squeezed Lemonade | \$36/ Half Gallon

Assorted Teas and Herbal Fusions | \$69 per gallon

Freshly Brewed Iced Tea | \$69 per gallon

Freshly Brewed Coffee and Decaffeinated Coffee | \$69 per gallon

## **LUNCH BUFFETS**

Lunch Buffets Include Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

### ***PASEO DE PERALTA DELI | \$38***

SEASONAL SOUP OF THE DAY

FIELD GREENS

*julienne carrots, cherry tomatoes, cucumbers, spiced pumpkin seeds  
with buttermilk ranch or raspberry vinaigrette*

WHOLE WHEAT PENNE PASTA SALAD

*with baby spinach, roasted peppers, kalamata olives and balsamic vinaigrette*

DISPLAY OF DELI MEATS

*featuring black angus roast beef, sugar-cured ham, hickory smoked turkey  
sliced swiss, cheddar and smoked gouda cheese*

TRADITIONAL GARNISHES, LOCAL 7 GRAIN, SOURDOUGH BREADS

HOUSE-MADE POTATO CHIPS

Assortment of Freshly Baked Cookies

### ***SOUP & SALAD | \$36***

SEASONAL SOUP OF THE DAY

DESIGN YOUR OWN SALAD:

*romaine and field greens, grape tomatoes, black beans, baby tomatoes, egg  
cheddar, bleu cheese, jicama, julienne carrots, sunflower seeds  
dried cranberries, grilled chicken and diced ham, olive oil and vinegar,  
southwest caesar and balsamic*

MARINATED AND ROASTED VEGETABLES

FRESHLY BAKED GREEN CHILE CORNBREAD AND SOURDOUGH BREAD

*with sweet cream butter*

SEASONAL SLICED FRUIT DISPLAY

ASSORTMENT OF CUPCAKES

***NEW MEXICAN / \$38***

Hearts of Romaine, Black Beans & Roasted Corn with Creamy Chipotle Dressing

Green Chile Roasted Vegetable Enchiladas

Steak & Chicken Fajitas served with Cast Iron-Seared Fajita Vegetables

Warm Flour Tortillas, Pico de Gallo, Crema and Cheeses

Traditional Beans and Spanish Style Rice

House Tortilla Chips with Salsa and Guacamole

Cinnamon Crisps—Honey Drizzle

***ITALIAN JOB / \$40***

HOUSE MADE CAESAR SALAD

*of hearty romaine, garlic croutons, parmesan cheese  
roasted pepper with creamy caesar style dressing*

ANTIPASTO

*of tomato, mozzarella, artichoke hearts, grilled asparagus with basil and olive oil dressing  
penne pasta, baby tomatoes, sugar peas, kalamata and pesto crema*

GRILLED CHICKEN “PICATTA”

*with lemons, white wine and capers*

PARMESAN CRUSTED TILAPIA

HOUSE PARMESAN AND EXTRA VIRGIN OLIVE OIL BREAD STICKS

TIRAMISU

## **LUNCHEES ON THE RUN**

All boxed lunches are served with your choice of soft drink or bottled water, gourmet cookie, seasonal whole fresh fruit, potato salad, chips and traditional condiments.

### ***SANDWICH OPTIONS / \$25***

#### **TURKEY CROISSANT**

*hickory smoked turkey breast, swiss cheese, leaf lettuce and tomatoes on a buttery croissant*

#### **TOMATO MOZZARELLA**

*buffalo mozzarella cheese, heirloom tomatoes, bermuda red onion, basil chutney and herb aioli on ciabatta bread*

#### **ROAST BEEF**

*black angus roast beef, boursin cheese, roasted sweet bell peppers, leaf lettuce and tomatoes on herb focaccia bread*

#### **GRILLED CHICKEN BREAST**

*balsamic caramelized onions with honey mustard spread on multigrain*

#### **GRILLED PORTOBELLO MUSHROOM**

*roasted peppers, onions and balsamic vinaigrette served on ciabatta bread*

#### **CAESAR SALAD WRAP**

*traditional chicken caesar salad wrap rolled in a flour tortilla*

### ***IN A HURRY / \$18***

#### **EGG SALAD SANDWICH**

#### **TUNA SALAD SANDWICH**

#### **SOUTHWEST CHICKEN SALAD SANDWICH**

### ***SALAD OPTIONS / \$25***

#### **GREEK**

salad of rosemary chicken breast, cucumbers, red onions, fresh tomatoes, greek olives tossed with crisp romaine leaves and feta cheese, served with our house made lemon-herb vinaigrette

#### **CHOPPED SALAD**

local field greens, herb chicken breast, seedless grapes, candied walnuts, celery, gorgonzola cheese and dijon balsamic vinaigrette



### **3 COURSE PLATED LUNCHEON**

All lunches include: Rolls and Butter, Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee,  
Assorted Herbal Teas and Iced Tea

#### **CHOICE OF ONE ITEM FROM EACH COURSE:**

##### ***STARTERS***

HEARTS OF ROMAINE “CAESAR”

with parmesano reggiano, tapenade crostini, artisan field lettuces “vintner’s style” with grapes,  
blue cheese, candied walnuts, champagne vinaigrette

CHICKEN TORTILLA SOUP

WILD MUSHROOM SOUP WITH SNIPPED CHIVES

THE WEDGE SALAD

smoked bacon, bleu cheese, grape tomatoes and buttermilk herb dressing farmer’s market tomato,  
basil, and fresh mozzarella salad, shaved fennel with balsamic drizzle

##### ***ENTREES***

*served with seasonal starch and vegetable accompaniment*

GREEN CHILE MESQUITE CHICKEN ENCHILADAS | \$32

PETTE BEEF TENDERLOIN WITH PINK PEPPERCORN DEMI | \$40

PAN ROASTED SALMON WITH SHALLOT LEMON CAPER SAUCE | \$38

ROASTED PORK LOIN WITH FORAGED MUSHROOMS | \$32

CHICKEN BREAST MARSALA MUSHROOM CREMA | \$33

SHORT RIBS WITH ANCHO BBQ DEMI | \$36

CHIPOTLE SHRIMP CAESAR SALAD | \$34

SANTA FE CHICKEN CHOPPED SALAD | \$30

PORTOBELLO & EGGPLANT LASAGNA WITH RICOTTA, RED SAUCE AND PARMESANO  
REGGIANO | \$30

##### ***DESSERT SELECTIONS***

CLASSIC STYLE CHEESECAKE

CLASSIC VANILLA BEAN CRÈME BRÛLÉE

TIRAMISU WITH SEASONAL BERRIES

SEASONAL CUPCAKE

## **PLATED DINNER**

All entrees are served with seasonal starch and vegetable accompaniment

Dinner Rolls and Butter, Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee & Assorted Herbal Teas

**Select One Starter, One Entrée and One Dessert:**

### ***STARTERS***

HEARTS OF ROMAINE “CAESAR”

with parmeggiano reggiano, tapenade crostini

ARTISAN FIELD LETTUCES “VINTNER'S STYLE”

with grapes, bleu cheese, candied walnuts, champagne vinaigrette

CHICKEN TORTILLA SOUP

WILD MUSHROOM SOUP

THE WEDGE SALAD

smoked bacon, bleu cheese, grape tomatoes and blue cheese dressing

TOMATO, BASIL AND FRESH MOZZARELLA SALAD

with balsamic drizzle

BELGIAN ENDIVE AND BOSTON BIBB LETTUCES

with citrus vinaigrette

### ***ENTREES***

ROASTED FREE RANGE CHICKEN BREAST WITH CHIPOTLE DEMI | \$40

TUSCAN-ROASTED BREAST OF CHICKEN AND MARSALA MUSHROOM CREMA | \$40

PAN ROASTED SEA BASS AND TOMATO CREAM | \$50

SALMON FILET WITH PINK PEPPERCORN CREMA | \$44

NEW YORK STRIP WITH ROASTED PEPPERS AND ONIONS | \$50

WOOD GRILLED FILET OF BEEF PEPPERCORN DEMI-GLACE | \$54

BEEF TENDERLOIN AND PEPPERCORN REDUCTION | \$56

WILD MUSHROOM RISOTTO, BABY TOMATOES AND BASIL | \$30

HERB CRUSTED RACK OF LAMB ROSEMARY JUS | \$66

### ***DUO'S***

MESQUITE RUBBED GRILLED BREAST OF CHICKEN AND GRILLED SHRIMP WITH CHIPOTLE

DEMI | \$64

CLASSIC PETIT FILET OF BEEF AND MARYLAND CRAB CAKE WITH SAUCE BÉARNAISE | \$70

### ***DESSERT SELECTIONS***

CLASSIC STYLE CHEESECAKE

CLASSIC VANILLA BEAN CRÈME BRÛLÉE

TIRAMISU WITH SEASONAL BERRIES

**ELOISA'S SMALLER ENTREES**

***\$22 PER PERSON***

VEGETARIAN PIQUILLO PEPPER RELLENO WITH QUINOA, RAISINS & GRUYERE  
ELOISA'S RED CHILE CALABACITA ENCHILADAS (VEGETARIAN)

***\$24 PER PERSON***

ELOISA'S HOUSE RED CHILE BEAN ENCHILADAS  
ELOISA'S CLASSIC GREEN CHILE CHICKEN CONFIT ENCHILADAS

***\$30 PER PERSON***

BONE-IN HERB ROASTED CHICKEN WITH CHIMICHURRI  
WOOD-GRILLED CHICKEN BREAST WITH GRILLED LEMON & HERBS  
BRAISED SHORTRIBS WITH CASCABEL RED WINE  
BONE-IN RED CHILE PORK CHOP  
CHIMAYO CHILE RUBBED BISTRO STEAKS WITH BEARNAISE

## **DINNER BUFFETS**

Dinner Buffets Include Freshly Brewed Aroma Coffee, Decaffeinated Coffee & Assorted Herbal Teas

### ***NEW MEXICO FEAST / \$62***

HEARTS OF ROMAINE "CAESAR"  
with black beans, roasted corn & croutons

VEGETARIAN ENCHILADAS  
with red chile and monterey jack cheese

STEAK & CHICKEN FAJITAS  
served with cast iron seared fajita vegetables, spanish style rice & beans

GREEN CHILE CORNBREAD WITH HONEY BUTTER  
BISCOCHITOS & TRES LECHES CAKE

### ***BELLA ITALIA / \$60***

HEARTS OF ROMAINE "CAESAR" WITH PARMESANO REGGIANO AND CROUTONS  
MARINATED FLAT IRON STEAK, SLICED AND TOPPED WITH WILD MUSHROOM JUS

PARMESAN CHICKEN, BASIL TOMATO SAUCE

PASTA, SEASONAL PREPARATION

OLIVE OIL ROASTED SEASONAL VEGETABLES

FOCACCIA BREAD

TIRAMISU AND LEMON BERRY MASCARPONE CAKE

### ***COUNTRY BBQ / \$58***

PERUVIAN PURPLE POTATOE SALAD

FENNEL GRAPE CABBAGE SWEET SLAW

SLOW BBQ BEEF BRISKET

SMOKED TURKEY BREAST

CORN ON THE COB

LEMON BUTTER GREEN BEANS

GREEN CHILE CHEDDAR CORN BREAD & BUTTERMILK BISCUITS

STRAWBERRY SHORTCAKE

CHOCOLATE CAKE

## PASSED HORS D'OEUVERS

### ***\$4 PER PERSON***

ELOISA'S SEASONAL SOUP SHOOTERS SERVED IN A DEMITASSE  
RED AND YELLOW PEPPER GAZPACHO  
MUSHROOM BISQUE WITH CHIVES  
SWEET CORN SOUP WITH MILD GREEN CHILE

### ***\$5 PER PERSON***

ELOISA'S PASSED TAPAS:  
JICAMA TACOS WITH AVOCADO MOUSSE  
ELEGANT DEVEILED EGGS WITH LIME MAYO AND PICO DE GALLO  
DUCK LIVER MOUSSE ON CROSTINI  
SMOKED SALMON MOUSSE WITH GARDEN CHIVES AND GRILLED LIME  
BELGIUM ENDIVE SALADETTES OF CELERY, WALNUT, APPLE AND ROQUEFORT  
SKEWERS OF FIRE-FRILLED EGGPLANT WITH GOAT CHEESE & MOROCCAN SPICES  
AHI TUNA TACOS WITH PICKLED GINGER AND WASABI  
SPINACH AND WILD MUSHROOM PARFAIT  
MINI QUESADILLAS WITH GRILLED ZUCCHINI AND AVOCADO SALSA  
AREPAS OF CHICKEN MOLE NEGRA AND RADISH SALAD  
HOUSEMAD POTATO CHIPS WITH SHRIMP SALSA  
BLUE CORN CHIPS WITH CHARRED CHILES SALSA  
CHICKEN AL CARBON SKEWER WITH GUACAMOLE  
GRILLED SHRIMP SKEWER WITH SALSA VERDE  
CARNE ASADA SKEWER WITH CHIMICHURRI  
SERRANO HAM CROSTINI WITH PICKLED JALAPENOS  
FIRE ROASTED EGGPLANT WITH GOAT CHEESE AND MOROCCAN SPICES  
ELOISA'S TOSTADAS  
*beef baracoa & pickled onions | grilled shrimp with salsa verde  
shredded chicken & guacamole*  
ELOISA'S TACOS  
*beef baracoa & pickled onions | grilled shrimp with salsa verde  
shredded chicken & guacamole*

### **SWEETS**

DARK CHOCOLATE PETIT FOURS WITH ROSEWATER  
DARK CHOCOLATE TRUFFLE WITH TEQUILA ANEJO  
MEXICAN WEDDING COOKIES  
BISCOCHITOS

**STATIONARY HORS D'OEUVERS**

***\$4 PER PERSON***

ELOISA'S ORANGE & TOASTED CORIANDER OLIVES

***\$5 PER PERSON***

GRILLED SHRIMP SKEWERS WITH SALSA VERDE

STUFFED PEPPADEW PEPPERS WITH HERBED CHEESE STUFFING

TURKEY ALBONDIGAS WITH CHIPOTLE-TOMATO SAUCE

SANTA FE TORTA ESPANOLA WITH AOILI

CREMINI MUSHROOMS STUFFED WITH ROASTED POBLANOS, MANCHEGO & BREADCRUMBS

SERRANO HAM CROSTINI WITH PICKLED JALAPENOS

FIRE-ROASTED EGGPLANT WITH GOAT CHEESE & MORACCAN SPICES

CHICKEN AL CARBON WITH GUACAMOLE

CARNE ASADA SKEWER WITH CHIMICHURRI

***\$14 PER PERSON***

ARTISANAL CHEESE PLATTER

CHARCUTERIE PLATTER WITH PICKLED CONDIMENTS

## **RECEPTION STATIONS**

For a Station Dinner, minimum of 3 stations and 2 hours of service.

### ***VIVA LA FIESTA / \$24 PER PERSON***

SPICY CHICKEN QUESADILLAS, CARNE ASADA STEAK FAJITAS  
pan flashed with onion, chiles, warm tortillas with shredded cabbage, limes, pico de gallo,  
tomatillo salsa, cheddar cheese, sour cream, guacamole and jalapeños - *based on three pieces per person*

### ***SLIDER HEAVEN / \$24 PER PERSON***

#### **CHOOSE THREE:**

PETTIT KOBE BEEF BURGERS

HICKORY SMOKED PULLED PORK WITH CRISPY ONION STRINGS

MINI BLT

CRAB CAKE SLIDER

served with chipotle ketchup, hickory bbq sauce, lettuce, tomato, red onions, horseradish  
pickles, cheddar and swiss cheeses - *based on three pieces per person*

### ***THE CARVING BOARD***

*carved to order served with assorted miniature rolls and sandwich accompaniments.*

PEPPER CRUSTED PRIME RIB | \$22 PER PERSON

SPICY MESQUITE ROASTED TURKEY | \$20 PER PERSON

WHOLE ROASTED BEEF TENDERLOIN | \$25 PER PERSON

*add: "au poivre" style for an additional \$5 per person*

WHOLE ROASTED PORK LOIN | \$20 PER PERSON

PIT SMOKED HAM | \$22 PER PERSON

SALMON EN CROUTE | \$25 PER PERSON

**BAR PACKAGES**

***PREMIUM BRANDS \$10***

***SUPEP REMIUM BRANDS \$12***

***SUPERIOR BRANDS \$14***

***NON-ALCOHOLIC \$5***

***HOUSE WINE \$10***

***DOMESTIC BEER \$5***

*There will be a \$1.00 upcharge for all margaritas.  
\$2.00 upcharge for cosmopolitans, old fashions, manhattans, and  
martinis.*

***IMPORT BEER \$6***

***CRAFT/LOCAL BEER \$6***

**BARTENDERS ARE REQUIRED AT ALL EVENTS WHERE ALCOHOL IS BEING  
SERVED.**

1 BAR RECOMMENDED FOR EVERY 75 GUESTS FOR HOST BAR.

1 BAR RECOMMENDED FOR EVERY 100 GUESTS FOR CASH BAR.

\$250 BAR SET-UP FEE - INCLUDES BARTENDER.