



Nuevo New Mexico

Modern New Mexican Dinner Party Menus

Relax

Relax, sit back, and enjoy an elegant evening with your guests.

Delicious food is served in your own environment.
You and your guests can visit, enjoy, and linger . . . without restaurant distractions.

A Black Tie Dinner Party includes the table linens, china, silverware, and glassware.
Our staff will set an elegant table for your guests, and spoil you with outstanding service.

Choose from one of the following specially-crafted menus that merge the best
of New Mexican flavors, updated for today's sophisticated palate.

Remember, *It's never ordinary when it's a Black Tie affair!*





Menus

Dinner Party Menus

Winds of the Rio Grande

Appetizer Course

Bacon-wrapped cheese-stuffed Jalapeños
Baked Calabacitas Empanadas with Home
style Tomatillo Sauce

Salad Course

Fresh Spinach, Feta, and Apple Salad with
Orange-Cilantro Dressing

Main Course

Oven-roasted Achiote Pork Loin with
Prickly Pear Glaze
Sage Mashed Potatoes
Seasonal Medley of
Roasted Garden Vegetables

Dessert

Golden Home-fried Cinnamon Churros
served with Ice Cream
\$45 per person



Laguna Sagebrush

Appetizer Course

Bacon-wrapped Scallops with Tomatillo Salsa
Pulled Pork Empanadas with
Creamy Chipotle, Guacamole-lime, and
Smoky Piquin Dipping Sauces

Salad Course

Traditional Tossed Green Salad with
Raspberry Vinaigrette Dressing

Main Course

Tequila and Citrus-grilled Breast of Chicken
with Mesquite Honey Glaze
Roasted Red-pepper and Corn Rice
Hot Griddled Red Chile and
Green Chile Corn Tortillas

Dessert

Flaming Cherries Jubilee Empanadas
served with Ice Cream
\$40 per person



Sandia Sunrise

Appetizer Course

Prickly Pear Cactus and Grilled Chicken Fajitas with Salsa Fresca and Lime Sour Cream

Salad Course

Mixed Spinach and Greens with Cracked Peppercorn Ranch Dressing

Main Course

Carne Adobada Spare Ribs
Green Chile Macaroni and Cheese
Grilled and Roasted Garden Vegetables
Jalapeño Corn Bread

Dessert

Assorted Cinnamon-sugar Dusted Fruit Empanadas
\$45 per person





Menus

Dinner Party Menus

Socorro Prairie Flowers

Appetizer Course

Salsa Fresca with Home-fried Green Chile
Corn Tortilla Chips
Spicy Chorizo-stuffed Mushrooms
Pan Seared Sea Scallops with
Smoked Chile Piquin Dipping Sauce

Salad Course

Black-bean Salad on a Bed of Spinach Leaves

Main Course

Grilled Rib Eye Steak with
Chile-cinnamon Gravy
Double-baked Stuffed Potatoes
New Mexico Style Calabacitas
Grilled Gorditas and Honey Butter

Dessert

Cinnamon-sugar Dusted Homemade Donuts
with Flaming Bananas Foster Sauce
(prepared table side)
\$60 per person



Whispers of the Chama Valley

Appetizer Course

Anasazi Bean Dip Boats with
Creamy Chipotle Salsa
Pueblo Guacamole with Home-fried
Flour Tortilla Chips

Salad Course

Fresh Garden Mix Greens with Asadero
Cheese and Sun-dried Tomato Dressing

Main Course

Calabacitas-stuffed Grilled Pork Chops with
Chipotle and Mango Brandy Sauce
Oven-roasted Garlic Potatoes

Dessert

Golden Raisin and Cinnamon-apple
Empanadas served with Ice Cream
\$38.50 per person



Manzano Pines

Appetizer Course

Artisan Three-cheese and Fresh Spinach Quesadillas with Salsa Fresca
Tequila-marinated Grilled Shrimp

Salad Course

Fresh Baby-leaf Spinach with Hot Bacon Dressing

Main Course

Grilled Salmon Filet with Red Chile Hollandaise Sauce
Wild Rice
Roasted Corn, Zucchini, Tomatoes, and Eggplant
Green Chile Cheese Bread

Dessert

Ice Cream Sundae in a Tortilla Bowl with Prickly Pear Syrup
\$38.50 per person





Menus

Dinner Party Menus

Colors of the Jemez Mountains

Appetizer Course

Grilled Garlic Shrimp Skewers with
Guacamole-lime Dipping Sauce
Cactus Fries with Red Chile Pesto
Dipping Sauce

Salad Course

Broccoli-mushroom Salad with
Orange-sesame dressing

Main Course

"Dos Equis" Beer-braised Beef Brisket
Poblano Chile & Corn Pudding
Chile-dusted Fried Pork Wedges
Hot Comal Griddled Flour Tortillas

Dessert

Cinnamon-sugar Dusted Fried Pumpkin
Empanadas
\$50 per person



Skies of Chimayo

Appetizer Course

Southwestern Succotash Nachos
Posole Hummus with Blue Corn Tortilla Chips

Salad Course

Lettuce Wedge with Chipotle-ranch Dressing

Main Course

Oven-roasted Cornish Game Hen with
Jalapeño-Pineapple Salsa
Grilled Corn on the Cobb with Chile Butter
Wild Rice
Hot Griddled Corn Tortillas

Dessert

Red Chile Dusted Chocolate-covered
Strawberries
\$45 per person



Traditions of Nuevo Mexico

Appetizer Course

Chile con Queso, Guacamole, and Salsa Fresca with Red Chile and Green Chile Corn Tortilla Chips
and Homemade Flour Tortilla Chips
Beef and Chicken Flautas

Main Course

Shredded Meat Enchiladas (choose chicken, beef, or pork)
Crispy Corn Tortilla Taco (choose chicken, beef, or pork)
Served with traditional Red and Green Chile Sauces.
Lettuce, Cheese, and Tomato Garnish and Flour Tortillas
Select two of the following sides:
Whole Pinto Beans * Fried Papitas * Spanish Rice * Calabacitas

Dessert

Select one of the following desserts:
Biscochito Platter * Sweet Rice with Cinnamon * Sopa (New Mexican Bread Pudding)
* Assorted Fruit Empanadas *
\$35 per person



Black Tie Catering

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