



The University of New Mexico

Catering

Menu



Thank you for considering UNM Catering for your event. We can provide a wide range of services to include breakfast, lunch, dinner, receptions and delivery service.

Please use this guide as a tool in planning your event.

Contact an Event Planning Coordinator today to start your planning!

UNM Event Planning/Scheduling Office

sub.unm.edu

subevent@unm.edu

505.277.5498

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●● Planning Your Event ●●

Ordering

To ensure a successful event, you are advised to have all catering orders in place and finalized at least 7 working days prior to your event. If your order is placed with insufficient notice, we may be unable to accommodate your needs or you may be subject to additional charges.

To order by phone/email:

- You may call the UNM Event Planning/Scheduling office, 8am to 5pm Monday through Friday at (505)277-5498 or email: subevent@unm.edu
- Due to the high volume of incoming calls, you may be directed to our voice mail. Please leave your name and number. We will return your call the next business day.
- Unfortunately, we are unable to accept/process orders on our voice mail.

For all ordering methods:

- We will confirm your order by email.
- Please look over this information carefully to ensure your order is correct.
- Sign and return confirmation to the UNM Event Planning/Scheduling Office within two (2) working days.
- If you do not receive a confirmation within three working days, please contact our office to ensure we received your order.
- Please notice that numerous menu items have a required minimum order. Additional charges and/or menu revisions may be required if this minimum is not met.

Delivery Service

Delivery service is available from 7am to 9pm, Monday through Friday, and 7am to 8pm Saturday and Sunday. If you require a delivery or pick-up outside of these hours, a \$50.00 service charge will be added. Please discuss details with your sales representative. If you need special arrangements for your pickup, e.g., if a meeting following your event will be taking place in the same room, please inform your sales representative. Please be aware that pick up times are approximate and we will make every attempt to pick up our equipment as soon as possible after the end of your event.

Preparing the Delivery Location

We do not have access to rooms outside the Student Union Building, therefore, we need your help to ensure that the facilities are ready when our staff arrives. Please provide tables for food and beverages on site before our arrival.

Certain menus, venues, and/or number of guests require a UNM staff to be present throughout the event. Please consult a sales representative. Staff charges start at \$20.00 per hour with a minimum three-hour charge. In some instances, the order may fall under staffed event guidelines and will not qualify as a delivery.



●● Planning Your Event ●●

Selecting Your Menu

The selections and prices presented in this guide are for standard deliveries.
A sales representative can help you create a special menu.

Student Union Conflict of Interest Policy

The University of New Mexico has established contracts with retail and service providers both in the Student Union and for areas of campus-wide responsibility. The purpose of this policy is to identify some of the services to be provided exclusively by existing contracted companies in the Student Union Building.

To avoid conflict, any food or beverage that is to be served or provided at any event within the Student Union Building, must be provided by Chartwells Catering & Campus Dining Services.

The New Mexico Student Union reserves the sole right to enforce this policy and to make the final decision as to which companies or organizations are conflicts of interest with existing contracts. Please contact the UNM Event Planning/Scheduling Office at (505) 277-5498.

Left-Over's

All food is prepared by Chartwells Catering. Per health code regulations, we do not allow customers to remove any perishable leftover food from any event. Some nonperishable food (i.e baked goods) may be taken, however prior arrangements must be made by the customer. Chartwells Catering will NOT provide any type of to-go containers and customers are not allowed to take baskets, platters or other equipment from the event. Any missing equipment will be billed to the client.

Guarantee Your Guest Count

Your catered event is a business agreement between you and the UNM Event Planning/Scheduling Office. A guaranteed minimum number of guests must be given to the UNM Event Planning/Scheduling Office by noon, three working days prior to your event. Once given, the guaranteed minimum number may not be decreased. Billing will be based on your guaranteed number or actual attendance, whichever is higher.

<i>Day of your event:</i>	<i>Guarantee due by noon:</i>
Monday	Wednesday before
Tuesday	Thursday before
Wednesday	Friday before
Thursday	Monday before
Friday	Tuesday before
Saturday	Wednesday before
Sunday	Wednesday before



●● Planning your Event ●●

Order Change Policy

Any order changes within 3 business days of your event will be subject to an additional charge determined by the UNM Event Planning/Scheduling Office.

Cancellation Policy

Please refer to your contract provided to you by the UNM Event Planning/Scheduling Office should you need to cancel your event.

Deliveries outside the Student Union

We will deliver your order promptly, display it attractively, and pick up all equipment for a \$25.00 delivery charge for orders under \$75.00. Events \$75.00 to \$500.00 will incur a delivery fee of \$15.00. Events over \$500.00 are exempt from this charge. Orders delivered outside the UNM campus will incur a mileage fee.

Linen/China Fees

Table linens (buffet and dining tables) and china service are included in the per person price for all buffet and served meals inside the Student Union Building. Disposable ware may be requested for certain menus. All à la carte and reception orders include the cloth linens for the buffet table(s) only. Additional and/or specialty linen and table skirting is available for an additional charge and must be requested one week in advance.

	<i>Base Tablecloth(s)</i>	<i>Skirting</i>
Buffet Table	N/C	\$16.00 each
Guest Tables	\$4.50	\$16.00 each
Linen Napkin .80 each		

<i>Plates and Flatware</i>	
China in SUB	\$1.50 per person
China outside of SUB	\$3.00 per person

Equipment Rental

An Event Planning Coordinator will gladly help arrange for equipment or table rentals for our clients who place food/beverage orders; we do not loan food service equipment. If any equipment is lost or damaged by client or guest at your event, you will be billed accordingly.

Preparing Payments

Payment is due in the UNM Event Planning/Scheduling Office prior to your event.

We accept the following forms of payment:

Cash, MasterCard, Visa, Discover, American Express and Checks

Business Hours

Monday - Friday 8am to 5pm
Our business office is closed weekends.



●● Frequently Asked Questions ●●

• *Are there fees for the rooms at the Student Union Building?*

Chartered Student Organizations may reserve space in the SUB at no charge. Room rental fees are waived for all Chartered Student Organizations. Please see an Event Planning Coordinator for exceptions.

All **UNM departments** may reserve space for meetings and/or events at a discounted room rental rate. (UNM Departmental Rate). A current fee structure is available through the UNM Event Planning/Scheduling Office. UNM Departments may partner with Chartered Student Organizations for rooms, conferences and other events, but they will be charged the standard UNM Departmental Rate. (Please refer to the “Multi-sponsorships” section of the Room Rental Policy-UNM Departments.)

Community organizations are welcome and encouraged to reserve space for meetings and/or events in the SUB at the full Student Union Building rate. A current fee structure is available through the UNM Event Planning/Scheduling Office.

• *Will my reservation be confirmed?*

Yes. The UNM Event Planning/Scheduling Office will email you a confirmation of your reservation.

• *When is my full payment due?*

Chartered Student Organizations are required to submit an internal requisition to Student Government Accounting Office as least a week in advance.

UNM Departments must submit the SUB Request for Pre-Approval required by the UNM General Accounting Office at least one week prior to scheduling space/catering. Departments must have this pre-approval before the UNM Event Planning/Scheduling Office will book the reservation.

Community organizations’ reservation will be confirmed with a 50% deposit and the signed contract. The remaining contractual balance is due no later than 3 business days before the scheduled event/meeting.

• *What if I need to cancel my reservation?*

Please refer to your UNM Event Planning/Scheduling contract for cancellation terms and conditions.

• *How do I reserve space and how large of an event can I have?*

The UNM Event Planning/Scheduling Office can assist you in planning your meeting, banquet and reception for your group and can cater at any on or off campus location. To reserve space in the New Mexico Student Union, please call the UNM Event Planning/Scheduling Office at (505) 277-5498, 8am to 5pm, Monday through Friday.

• *How and when do I plan the menu?*

Menu planning should be finalized no later than 7 working days prior to your event. Our staff is available to help you choose an appropriate menu to fit your program and budget. We can also customize a menu to suit your specific needs.

We are experienced and ready to accommodate all your catering needs—everything from refreshment breaks and casual lunches to elegant receptions and formal dinners.

For more information and to place your order today, contact the UNM Event Planning/Scheduling Office or visit an Event Planning Coordinator in the Student Union Building, suite 1067 on the Plaza level of the Student Union Building.

Phone: (505) 277-5498

Fax: (505) 277-3258

Website: sub.unm.edu

Email: subevent@unm.edu



●● Beverages ●●

Hot

Coffee – by the gallon
18.00

Hot Teas – by the gallon
18.00

Hot Apple Cider – by the gallon
14.00

Hot Chocolate – by the gallon
14.00

Cold

Iced Tea – available by the gallon or 60-ounce pitcher
12.00/6.00

Juices – available by the gallon or 60-ounce pitcher
Apple, Cranberry, Grapefruit, or Orange
15.00/10.00

Juices- assorted individual bottles
2.00 each

Lemonade – available by the gallon or 60-ounce pitcher
Regular or Lavender Ginger Lemonade
12.00/6.00

Punch – by the gallon
Cranberry Sparkler, Orange Pineapple, or Tropical Fruit
15.00

Soda Cans and Bottles – regular and diet
Pepsi; Diet Pepsi; Sierra Mist; Diet Sierra Mist
1.50/2.00

Soda Bottles – two-liter assorted
Pepsi; Diet Pepsi; Sierra Mist; or Diet Sierra Mist
2.50 each

Bottled Water – 20 oz bottles
2.00 each

Perrier – individual bottles
3.00 each

Milk Chug-pint
2%, whole, chocolate
2.00

Ice Water - by the gallon
5.00
5



●● **Breakfast Breaks** ●●

20 Person Minimum. If below 20 people, add an additional 2.00 pp

Classic Continental

6.00

Choice of two:
Regular muffins;
breakfast breads;
or whole fruit

Coffee Bar

(Regular, decaf coffee & hot tea)

Juices

Choice of one:
Apple; Cranberry; or Orange

Deluxe Continental

8.00

To our Classic Continental Menu add:

Fresh sliced fruit tray

Choice of one:

Danish;

Bagels with cream cheese, butter & jelly;

Scones;

or Croissants

Bagel Break

5.00

Assorted bagels with cream cheese, butter & jelly

Coffee Bar

Choice of one:

Orange; Cranberry; or Apple

Sandia Favorite

8.00

Oatmeal with 2% milk

Bananas

Assorted muffins

Individual yogurt

Orange Juice

Coffee Bar



●● Hot Breakfast Options ●●

Add the following items to any breakfast

Oatmeal Bar

3.00/pp

Served with sides of cinnamon, brown sugar, butter, raisins, honey, maple syrup and milk

Breakfast Omelet Station

5.00/pp (Requires Chef)

Fluffy egg omelet, cooked to order for your guests. Choice of fillings include: bacon, mushrooms, cheese, bell peppers, onion, diced ham, fresh salsa, and green chile

Individually Wrapped Breakfast Burritos

5.00/pp

Freshly made burrito with egg, potatoes, cheese and your choice of red or green chile

Breakfast Sausage Casserole

5.00/pp

Filled with sausage, eggs, cheese, and creamy mushroom sauce

Mixed Berry French Toast

5.00/pp

Mixed berries baked into a creamy cinnamon and vanilla infused Texas toast

Sandia French Toast

4.00/pp

Served casserole style. This French toast puffs up almost as tall as the Sandia Mountains!

Quiche Florentine

15.00/ea (Serves 6 people)

Fresh spinach and eggs baked to golden brown in flaky crust

Quiche Lorraine

17.00/ea (Serves 6 people)

Fluffy eggs baked with ham and Swiss cheese in flaky crust

Vegetable Casserole

4.00/pp

Vegetables of the season mixed with eggs in a savory casserole

Build Your Own Breakfast Burrito

5.00/pp

Scrambled eggs, breakfast potatoes, tortillas, shredded cheese and red and green chile sauces

Other Options

Breakfast Potatoes

2.00/pp

Bacon (2 slices)

Breakfast Sausage (3 links or 2 patties)

2.00/pp

Potatoes O'Brien

3.00/pp

Green chile (3 oz), red chile (1oz)

or green chile sauce (1oz)

1.00/pp



●● **Boxed Specialty Salads** ●●

*All salads are served with a dinner roll and butter, cookie, bottled water and plastic ware.
The following products require a minimum of 5 per type ordered.*

UNM House Salad

9.00/pp

Romaine and baby greens tossed with carrots, black olives, onions, tomato, croutons, crumbled feta served with ranch dressing

Riviera Salad

12.00/pp

Romaine & mixed greens, roasted red potatoes, green beans, artichoke hearts, Kalamata olives, croutons served with sherry vinaigrette

Stuffed Tomato

9.00/pp

Filled with your choice of chicken or tuna salad

Thai Beef or Chicken Salad

12.00/pp

Chicken marinated in Thai spices, grilled and sliced thin then tossed with cucumber, tomato, and red onion combined with a fiery Thai dressing

Southwestern Chicken Cobb Salad

12.00/pp

Grilled and diced chicken, avocado, bleu cheese, egg, bacon, tomato, red onions, black beans, romaine and tortilla strips. Served with our Chipotle dressing

Tuna Nicoise Salad

12.00/pp

Tuna, diced tomatoes, black olives, green beans, red onion, and hard-boiled eggs served on a bed of lettuce with Italian dressing

Greek Chicken Salad

12.00/pp

Fresh Romaine lettuce and baby greens layered with chicken, cucumbers, chopped tomatoes, feta and Kalamata olives. Served with a lemon garlic dressing

Caesar Salad

12.00/pp

A classic salad made with romaine, croutons, and Parmesan cheese

Pasta, Pesto and Pea Salad

12.00/pp

Cheese tortellini pasta tossed in a light pesto with peas, red bell pepper and Parmesan cheese.

Add to any Salad:

Grilled Chicken 2.00/pp Shrimp 3.00/pp



●● **Boxed Lunches** ●●

Brown Bag Lunches

9.00/pp

All brown bag lunches include: choice of wheat or white bread; whole fruit or potato chips; lettuce, tomato, pickle spear, condiments, cookie, napkin and an 8oz bottle of water.

Choose from:

Turkey and Pepperjack;
Roast Beef and Provolone;
Ham and Swiss;
Chicken Salad;
or Egg Salad

Other classics:

Peanut Butter and Jelly

Health Nut-
Sauteed vegetables with
herbed cream cheese in a spinach wrap

Signature Sandwiches & Wraps

12.00/pp

The following products require a minimum of 10 per type ordered.

All Signature sandwiches & wraps include:
lettuce & tomato, chef's choice side salad, cookie, bottled water and plastic ware.

The Taos

Flaky croissant filled with chunky
tarragon chicken salad

The Bosque

Our tasty hummus with artichoke & feta cheese
wrapped in a tortilla

The Zuni

Tuna (no mayo) with avocado wrapped in a tortilla

Grants Wrap

A tortilla wrapped around grilled chicken, fajita
vegetables with chipotle aioli

The Artesia

Grilled chicken, shredded Parmesan cheese &
romaine lettuce wrapped in a tortilla with a side of
Caesar dressing

The Santa Fe

Croissant filled with ham, turkey, bacon & avocado

The Milan

Grilled seasonal vegetables on hoagie roll with
herbed cream cheese

Hatch Turkey

Kaiser roll with turkey & green chile cream cheese

The Lobo

Roast beef on croissant with
caramelized onion, arugula,
provolone cheese and horseradish cream



●● Hot Buffets ●●

Minimum of 25 people. If below, add 2.00 per person.

Split Entrée add 2.50/pp

Double entrée add 4.50/pp

Hot buffets include our green salad with your choice of Ranch or Italian dressing, bread and butter, and UNM cupcake, coffee and iced tea.

Upgrade Your Salad!

4.00/pp

Traditional Spinach

Spinach with bacon bits, hard boiled egg and a warm bacon dressing

Chianti Salad

Fresh Romaine and baby greens tossed with blue cheese, candied walnuts, and apples with Chianti vinaigrette

Berkley Salad

Fresh Romaine lettuce and baby greens tossed with feta, mandarin oranges, and candied walnuts with a raspberry vinaigrette

Manchego Salad

Mixed field greens tossed with Arugula, Manchego cheese, sliced dates, walnuts with a balsamic vinaigrette

Add a Soup!

3.00/pp

Green Chile Stew

A savory New Mexican pork and green chile stew with New Mexican spices

Posole

Traditional New Mexican stew with pork, onions, corn and zesty spices

Cream of Mushroom

Rich and creamy blend of mushrooms and cream

Chicken Noodle

Chunks of chicken and vegetables with noodles

Green Chile Chicken and Cheese

New Mexico's green chile, chicken chunks and cheese

Tortilla Soup

A hearty vegetable soup with corn, peas and carrots and green chile topped with strips of tortillas

Upgraded Dessert Options

Assorted Dessert Bar Platter

2.00 pp

Apple Crisp

2.50 pp

Italian Crème Cake

3.00 pp

Tres Leche Cake

3.00pp

Apple, Cherry or Peach Cobbler

2.50 pp

Chocolate Cream Pie

2.50 pp

Bread Pudding

2.50 pp

German Chocolate Cake

2.75 pp

Cheesecake

3.00 pp

Banana Cream Pie

2.50 pp

Carrot Cake

2.50 pp



●● Hot Buffets ●●

New Mexican

11.00/pp

Choice of one:

Chicken; beef; cheese; or
spinach and corn enchiladas

With your choice of:

House made green or red chile sauce

Or

Make your own taco bar:

Corn shells or soft flour tortillas

Choice of one:

Spicy shredded chicken;
taco beef; mesquite pork;
or chipotle vegetables

Add a second selection for an additional cost.

Lettuce, shredded cheese, tomato, diced onion, black
olives, sour cream

Spanish rice or arroz verde

Pinto or black beans

Hatch Favorites

15.00/pp

Choice of one:

Chicken; beef; vegetable; or shrimp fajitas
seasoned with Mexican spices and sautéed with
green & red bell peppers and onions
until tender and juicy

Spanish rice or arroz verde

Pinto or black beans

Served with Pico de Gallo, sour cream, shredded
cheese, & tortillas

American Classics

15.00/pp

Choice of one:

Meatloaf; fried chicken; roasted chicken;
beef stroganoff; chicken pot pie;
mushroom gratin; or vegetable & tofu pot pie

Choice of one:

Mashed potatoes; parsley potatoes;
macaroni & cheese; or egg noodles

Seasonal vegetables

Dinner rolls or cornbread

Southern Goodness

14.00/pp

Choice of one:

Texas beef brisket; barbeque chicken;
grilled pork loin with apple sauce;
shrimp jambalaya; or blackened tilapia
with creole sauce

Choice of one:

Sweet potatoes; dirty rice;
or mashed potatoes

Seasonal vegetables

Italian

14.00/pp

Choice of one:

Lasagna - Choose from:

Meat; 4 cheese; or spinach;
eggplant parmesan with penne pasta;
chicken parmesan with rotini pasta;
chicken cacciatore with penne pasta; or
tuscan pork – rotini pasta smothered in tomato,
onion, peppers and Italian seasoning

Choose one pasta sauce:

Marinara; bolognese; or creamy alfredo

Choice of one:

Broccoli and roasted red bell peppers;
carrots and peas;
or sauteed squash medley

Garlic bread

Mediterranean

14.00/pp

Choice of one:

Chicken souvlaki;
lemon pepper chicken;
moroccan spiced beef; or
pork kebabs

Choose two sides:

Lemon rice pilaf; white rice; wild rice; grilled
asparagus; ratatouille; broccoli; or
roasted red bell peppers

Pita bread



●● Hot Buffets ●●

Greek

15.00/pp

Falafel, Hummus Bi Tahini,
Gyros, Pita bread
Diced tomatoes, sliced cucumbers
Shredded lettuce, feta cheese
Tzatziki sauce
Hot sauce

Taste of India

15.00/pp

Chicken Tikka Masala
East Indian garbanzo bean & potato stew
Saag Paneer, steamed rice,
Pita bread

Chili Bar

11.00/pp

Choice of chili:

Meat; pork; or vegetarian

Choice of two:

Rice; sour cream; cheddar cheese; fritos;
or tortillas (corn or flour)

Served with diced red onion, tomatoes, diced jalapeno
and hot sauce

Asian Express

14.00/pp

Choice of one:

Teriyaki chicken; Kung Pao chicken;
beef with broccoli; shrimp with broccoli;
green curry shrimp; teriyaki tofu;
or ginger garlic salmon (add \$2 per person)

Choice of one:

Steamed rice; Asian noodles; or fried rice

Stir fry vegetables

Mac n Cheese Bar

10.00/pp

Macaroni & cheese
Peas

Fresh steamed broccoli

Diced chicken

Green chile

Diced tomatoes

Baked Potato Bar

11.00/pp

Generous baked potatoes with butter, sour cream,
scallions, steamed broccoli, cheese sauce, bacon
crumbles, and green chile

Chef's Special

11.00/pp

Let our chef prepare a wonderful and affordable buffet for you!

Ready for a taste adventure?

●● Cold Lunch Buffet ●●

Deli Buffet

15.00/pp

Turkey breast, roast beef and ham. Add tuna or chicken salad for an additional 2.00/pp.

Provolone, cheddar and pepper jack

Assorted breads and rolls

Mayonnaise & mustard

Vegetable Tray – cucumbers, tomatoes, red onion, lettuce, pickles

Choice of two:

Classic green salad; potato chips; potato salad of the day;

Pasta salad of the day; seasonal fruit salad; or specialty salad of the day



●● Lunch Plated Meals ●●

Includes house salad, starch, vegetable, dinner rolls and butter, dessert, iced tea, water and coffee.

Includes china and table linen

<i>Bourbon Mustard Chicken</i>	14.00
Dijon and bourbon crusted chicken breast with an herb reduced au jus	
<i>Chicken Parmesan</i>	14.00
Boneless chicken breast dusted with herbed bread crumbs, sautéed and topped with marinara sauce and melted mozzarella cheese	
<i>Tequila Lime Chicken</i>	14.00
Lightly breaded chicken breast steeped in our own tequila lime sauce	
<i>Herbed Lemon Chicken</i>	14.00
Chicken breast lightly encrusted with bread crumbs and a candied lemon compote with citrus sauce	
<i>Chicken Cordon Bleu</i>	15.00
A salute to a standard – a chicken breast stuffed with shaved ham and Swiss cheese	
<i>New Orleans Roast Beef</i>	15.00
Slow roasted, sliced beef served with a delicate bourbon brown sauce	
<i>Beef brisket</i>	16.00
Tender, sliced brisket served with au jus	
<i>Grilled Beef Medallions</i>	17.00
Red chile marinated, grilled beef with a demi-glace	
<i>Dijon Fennel Pork Loin</i>	14.00
Dijon and fennel rubbed pork loin medallions served with a white wine deglaze and apple chutney	
<i>Roasted Loin of Pork</i>	14.00
Brandy macerated apricot stuffing with a sage demi-glace	
<i>Tilapia Filet</i>	16.00
Tilapia filet served with pineapple mango salsa	
<i>Seared Salmon</i>	17.00
Pan-seared salmon with cilantro cucumber salsa	
<i>Stuffed Portobello Mushroom</i>	15.00
A generous portobello mushroom stuffed with poblano chile, shallots and garlic, all topped with southwestern cheese	
<i>Tortellini</i>	15.00
Melt in your mouth cheese tortellini enhanced with a delicate cream sauce	



●● Dinner Plated Meals ●●

Includes house salad, starch, vegetable, dinner rolls and butter, dessert, iced tea, water and coffee.

Includes china and table linen.

<i>Bourbon Mustard Chicken</i>	18.00
Dijon and bourbon crusted chicken breast with an herb reduced au jus	
<i>Chicken Parmesan</i>	18.00
Boneless chicken breast dusted with herbed bread crumbs, sautéed and topped with marinara sauce and melted mozzarella cheese	
<i>Tequila Lime Chicken</i>	18.00
Lightly breaded chicken breast steeped in our own tequila lime sauce	
<i>Herbed Lemon Chicken</i>	18.00
Chicken breast lightly encrusted with bread crumbs with candied lemon compote and a citrus sauce	
<i>Chicken Cordon Bleu</i>	19.00
A salute to a standard – a chicken breast stuffed with shaved ham and Swiss cheese	
<i>New Orleans Roast Beef</i>	19.00
Slow roasted, sliced beef served with a delicate bourbon brown sauce	
<i>Beef brisket</i>	20.00
Tender, sliced brisket served with au jus	
<i>Grilled Beef Medallions</i>	21.00
Red chile marinated, grilled flank with demi-glace	
<i>Dijon Fennel Pork Loin</i>	18.00
Dijon and fennel rubbed pork loin medallions served with a white wine deglaze and apple chutney	
<i>Roasted Loin of Pork</i>	18.00
Brandy macerated apricot stuffing with a sage demi-glace	
<i>Tilapia Filet</i>	20.00
Tilapia filet served with pineapple mango salsa	
<i>Seared Salmon</i>	21.00
Pan-seared salmon with cilantro cucumber salsa	
<i>Stuffed Portobello Mushroom</i>	19.00
A generous portobello mushroom stuffed with poblano chile, shallots and garlic, all topped with southwestern cheese	
<i>Tortellini</i>	19.00
Melt in your mouth cheese tortellini enhanced with a delicate cream sauce	



●● Plated Meal Options ●●

For your plated lunch and dinner meals, please choose your starch vegetable and dessert selection from the options listed below

Starch Selections

Rosemary roasted red potatoes
Baked potatoes with
sour cream and butter
Roasted garlic mashed potatoes
Wild rice pilaf
Herbed orzo pasta

Vegetable Selections

Southern style green beans
Buttered sweet corn
Glazed baby carrots with
butter and dill
Seasonal vegetable medley

Dessert Selections

Italian crème cake
Chocolate cream pie
Peanut butter pie
Cheesecake
Banana cream pie
Carrot cake

Upgraded Dessert Options

Additional 3.50 pp

Fresh fruit and cheese plate
Tiramisu
Petit fours
Crème brule
Chocolate or fruit mousse
Pavlova with lemon curd and fresh berries
Key lime pie

Double chocolate cake
Caramel apple pie
Molten lava cake
Cannoli
Vanilla almond panna cotta
Banana coconut luau cake
Seasonal fruit tarts with crème Anglaise



●● For a Crowd ●●

Party Subs

These three one foot sandwiches are made with our house made twisted French bread and come with potato chips, mayonnaise and mustard.

60.00/ Serves 6-10

The Snacker

Our giant sandwich is made with turkey, ham and salami, cheese, lettuce, tomato and onion.

The Veggie Snacker

A giant vegetarian sandwich made with bell pepper, cucumber, roasted squash, lettuce, tomato, onion and a creamy hummus-feta spread.

The Turkey Snacker

A giant sandwich loaded with sliced turkey, cheese, lettuce, tomato and onion.

Party Trays

Baked Brie

55.00/25 ppl

Creamy cheese baked in a flaky crust and served with crackers & grapes

Cocktail Meat Tray 5.00/pp

Choice of three:

Ham; turkey; roast beef; or salami served with cocktail rolls and condiments

Cocktail Sliced Cheese Tray 4.00/pp

Choice of two:

Cheddar; swiss; monterey jack; or pepper jack

European Picnic

9.00/pp

Cantaloupe, grapes and assorted cheeses, with crudités and ranch dip, baguette, mineral water, coffee and biscotti

Pizza

Cheese Pizza

14.00

16" pizza cooked to perfection.

Additional topping 1.50/ea

Choices: pepperoni; mushrooms; peppers; onions; sausage; chicken; ham; and olives

Artesian Pizza

16.00/ea

Margarita – tomatoes, basil, roasted garlic

Sicily – artichokes, prosciutto, tomato, sausage & mushroom

West Coast – grilled chicken breast, red onion, feta, bell pepper, spinach

Snack Trays

4.00/pp

All snack trays are sold by the serving/person

Munchie Tray – Mixed nuts, potato chips with choice of ranch or french onion dip

Chip & Dip – Tortillas with salsa and guacamole

Happy Hour – Roasted peanuts, trail mix, and pretzels

Sweet n Salty – Jumbo soft pretzel, mustard dipping sauce, assorted candy bars, and potato chips



●● **For a Crowd** ●●

Small 10-20 Medium 20-40 Large 40-60

International Cheese Board

small – 80.00 medium – 160.00 large – 240.00

Chef's choice of gourmet cheeses from around the world,
served with crackers and crostini

Classic Cheese Tray

small – 60.00 medium – 120.00 large – 180.00

Chef's choice of domestic cheeses and crackers

Fruit Tray

small – 60.00 medium – 120.00 large – 180.00

Delicious selection of seasonal fruits

Fresh Vegetable Tray

small – 40.00 medium – 80.00 large – 120.00

Carrots, cucumber, broccoli, cauliflower
and celery served with ranch dip

Gourmet Vegetable Tray

small – 60.00 medium – 120.00 large – 180.00

An array of roasted and/or grilled seasonal vegetables
served with Chipotle ranch

Mediterranean Tray

small – 40.00 medium – 80.00 large – 120.00

Hummus, sun-dried tomato pesto and basil pesto
served with toasted baguette rounds

Antipasto Tray

small – 44.00 medium – 90.00 large – 135.00

Colorful marinated vegetables, olives with
Italian meats and cheeses, served with crostini

Cold Spreads & Accompaniments

Hummus & Pita Triangles

(Serves 15)

10.00

Pine Mountain Pesto

A layered spread of cream cheese, basil, pine nuts
and sun-dried tomatoes served with baguettes

(Serves 25)

31.00



●● For a Crowd ●●

Dips and Spreads

Hot Dips

Hot dips serve 30 guests/3 pints

- Artichoke dip with pita chips - 56.00
- Spinach dip with crostini - 31.00
- Chili con queso with tortilla chips - 55.00
- Spinach artichoke and jalapeño dip with tortilla chips - 33.00

Cold Dips

Cold dips serve 6-10 guests/pint

- Avocado green goddess dip with potato chips - 11.00
- Black bean dip with tortilla chips(a great fat free dip) - 10.00
- French onion served with potato chips - 9.00
- Spinach dip – served with crackers - 10.00

A La Carte Dips/Spreads - by pint

Please order chips, bread or crackers with a la carte dips and spreads.

- Garlic eggplant dip - 10.00
- Creamy dill - 9.00
- Homemade guacamole - 11.00

House Salsas: - 9.00

Pico de gallo, salsa roja, black bean corn salsa, chipotle salsa

Chips & Crackers- by pound

- Potato chips - 4.00
- UNM house made tortilla chips - 9.00
- Assorted crackers (sleeve serves 5) - 4.00
- Pita chips - 7.00

Other Treats

- Mixed nuts (2.5 lbs) - 24.00
- Nutri-grain bars - 2.00/ea
- Pretzels - 4.00/lb
- Whole fresh fruit - 1.00/ea
- Yogurt - assorted varieties - 2.00/ea



●● Baked Goods ●●

Regular Muffins

14.00/dz

Cinnamon streusel; cranberry; bran;
banana nut; blueberry; chocolate chocolate chip;
carrot raisin; and seasonal

Mini Muffins

11.00/dz

Cinnamon streusel; cranberry; bran;
banana nut; blueberry; chocolate chocolate chip;
carrot raisin; and seasonal

Sour Cream Coffee Cake

20.00/ea

Apple; blueberry; peach;
raspberry streusel; and cranberry ribbon

Breakfast Breads

22.00/dz

Apple; banana nut; carrot raisin; cranberry; poppy
seed; pumpkin; and zucchini

Bagels

18.00/dz

Assorted Flavors

Includes cream cheese, butter & jelly

Scones

10/15.00/dz

Available in mini & regular

Danish

12./16.00/dz

Available in mini & regular

Croissants

20.00/dz

UNM House Cookies

11.00/dz

Chocolate chip; oatmeal raisin;
sugar; peanut butter;
snicker doodle; white chocolate chip; and
strawberry shortcake

Specialty Cookies

14.00/dz

Biscotti – Italian dipping cookie;
biscochitos; chocolate dipped macaroons;
coconut macaroons; Mexican
wedding cookies; tea cookies; and spritz

Bars

15.00/dz

Apricot almond squares; lemon bars;
blondie bars; brownies;
chocolate chile brownies; chocolate chip pecan bars;
raspberry goodness; and seasonal cheesecake bars

Mini Pastries

22.00/dz

Chocolate mousse tartlets; coconut cream tartlets;
dark chocolate truffles; fruit tartlets; pecan tartlets;
lemon tartlets; Éclairs; mini cheesecakes;
mini cream puffs;
and nut diamonds

Some varieties may be seasonal

6 dozen or less – Baker's choice

7 dozen - 9 dozen – Pick 3 types

10 dozen or more – Pick 5 types

Cupcakes

15.00/dz

White; chocolate; and marble

UNM Signature Cupcake

Red velvet

Sheet Cakes

1/4 sheet

35.00, 45.00 - filled

1/2 sheet

50.00, 60.00 - filled

Full Sheet

70.00, 90.00 - filled

Chocolate; marble; and white
Fillings: strawberry; raspberry; lemon; and
bavarian cream



●● Hors D'Oeuvre ●●

Two dozen minimum per item

Category A

15.00 per dozen

Hot

Stuffed mushrooms (sausage or vegetarian)
Baked polenta with prosciutto and Parmesan
Cheese and chorizo quesadillas
Chicken quesadillas
Buffalo wings with dipping sauce
Meatballs BBQ, teriyaki or smoky chipotle,
saucy apricot 'n' spice
Jalapeno poppers wrapped in bacon
Beef or chicken taquitos

Cold

Herbed blini with blue cheese and pear
Pinwheels - choose from: turkey & green chile cream
cheese; ham & brie; or vegetarian
Lox and cheese stuffed cucumbers
Moroccan chicken salad on banana bread crouton
Goat cheese and pesto puffs
Bacon wrapped dates with blue cheese
Chicken sausage & cranberry crostini

Category B

18.00 per dozen

Hot

Spanakopita
Egg roll with soy ginger dipping sauce
Satay - choose from :
Chicken; beef; tofu; or pork (with dipping sauce)
Coconut shrimp with mango dipping sauce
Carne adovada petit burritos with tropical salsa
Kalua pulled pork slider
Polenta cups with chicken cacciatore
Coconut chicken strips with dipping sauce
Artichoke bottoms with shrimp sauce

Cold

Artichoke puffs
Curried chicken in puffs
Asparagus spears wrapped with prosciutto and pastry
Crostini - choose from:
Beef and goat cheese and balsamic glaze;
roasted red pepper and Boursin cheese;
Caprese; or tapenade
Mediterranean bundles
Marinated antipasto skewers
Thai shrimp salad in wonton cups

Category C

21.00 per dozen

Hot

Grilled pesto shrimp chili with apricot dipping sauce
Mini crab cakes with remoulade dipping sauce
Leek and onion tartlets with brie
Crab stuffed mushrooms
Green chile corn cake with shrimp and salsa
French onion beef slider
Red chile glazed bacon wrapped shrimp
Mushroom and crab cheesecake

Cold

Italian finger sandwiches -
choose from :
Salami & provolone with roasted
red pepper aioli; or
eggplant with pesto aioli
Sesame seared tuna on rice cracker
Deviled eggs garnished with shrimp
Antipasto skewers - artichoke heart, salami,
Jack cheese and cherry tomato
Shrimp gazpacho shooters



