



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010

PRESENTATION STATIONS

THE THREE AMIGOS

Fresh Tortilla Chips served with Queso, Fire Roasted Tomato Salsa and Guacamole
4.00 per guest

HUMMUS TRIO

Garbanzo, Black Bean and Smoked Jalapeno Hummus
Pita Crisps, Lavosh, Marinated Country Olives, Tomatoes and Preserved Lemons
5.00 per guest

CRUDITÉS

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds. Olive and Roasted Tomato Tapenade,
Buttermilk Ranch Dip, Crackers and Crisps
6.00 per guest

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Baguettes.
Apricot-Green Chile Chutney, Local Honey, Toasted Nuts and Roasted Fruits
6.00 per guest

SHRIMP COCKTAIL BAR

Chilled Jumbo U-12 Shrimp
Cocktail Salsas : Traditional, Southwest and Mango
6.00 per piece

OR

Peel –n –Eat Shrimp
7.00 per guest

HORS D'OEUVRES

COLD

goat cheese lollipops

three cheese: goat cheese, cream cheese, mascarpone,
chopped sun dried tomatoes, basil and crushed almonds

3.00 per each

thai red curry chicken salad "open face" sandwich

3.00 per each

avocado bisque

peeky toe crab salad

3.00 per each

baby beet lollipops

ginger glazed red & yellow baby beets, herb crusted goat cheese

3.00 per each

mini shrimp caesar salad croustades

4.00 per each

baby baked potatoes

foie gras sour cream, caviar

4.00 per each

mini smoked salmon pizzas

dill crème fraiche and tobiko

4.00 per each

Minimum of 30 pieces per selection

HOT

blackened chicken satays

creole mustard-cognac sauce

3.00 per each

mini ham "croque monsieur"

with port gastrique

3.00 per each

brown sugar cured beef tenderloin medallions

red onion marmalade, black pepper puff pastry

4.00 per each

bbq duck confit tostadas

sweet potato-cranberry salsa and pecan brittle

4.00 per each

mini kobe green chile cheeseburgers
4.00 per each

pumpkin seed crusted oyster
sweet potato chip, habanero aioli
4.00 per each

thai crab cake
ginger-mint aioli
4.00 per each

coconut shrimp with mango chutney
4.00 per each

Minimum of 30 pieces per selection

4 COURSE PLATED GOURMET DINNER

All Dinners include Bread Service, Coffee and Teas

DINNER #1

Spring Pea Soup with White Truffle Oil, Fresh Pea Shoot
Grilled Apple Salad - Baby Greens, Pecan Brittle, Jicama-Blue Cheese Taquitos,
Raspberry-Port Vinaigrette
Bourbon – Molasses Roasted Chicken, Spinach Whipped Potato, Coriander-Carrot
Buerre Blanc, Fried Carrot Threads
Bananas Tres Leche Cake soaked in Three Milks and Rum with a Caramelized Banana
Topping with Crushed Pecan Brittle
47.00 per guest

DINNER #2

Heirloom Tomato Salad with Red Onions, Feta, and White Balsamic Vinaigrette
Fried Ravioli with Merlot Tomato Sauce
Bone In Pork Chop with Parsnip Puree and Red Chile Cream Sauce
Tiramisu
50.00 per guest

DINNER #3

Crab Relleno with Red Chile and Avocado Crema
Mesclun Greens with Red Chile Polenta Croutons and Oregano Buttermilk Ranch
Cilantro Pesto Salmon with Achiote Roasted Potatoes and Butter Poached Asparagus
Apple Tart with Crème Anglaise
52.00 per guest

DINNER #4

Curry Butternut Squash Soup with Chile Dusted Pepitas
Baby Greens with Boursin, Candied Walnuts and Roasted Pears with Raspberry Vinaigrette
Brown Sugar Cured Beef Tenderloin, Leek-Gruyere Whipped Potato, Haricot Vert, Crispy Onions, Cabernet Butter Sauce
Grilled Tahitian Vanilla Angel Food Cake, Lemon Cream, Tropical Fruit Salsa
52.00 per guest

DINNER BUFFETS

BUFFET #1

Tortilla Soup with Avocado, Sour Cream and Lime
Green Chile Corn Bread, Butter and Local Honey
Southwestern Caesar Salad with Roasted Corn Relish, Brioche Croutons and Grilled Lime Caesar Dressing
Blue Corn Chicken Enchiladas
Yellow Corn Cheese Enchiladas
Red Corn Shredded Beef Enchiladas
Red & Green Chile
Pinto Beans and Cilantro Spanish Rice
Biscochitos and Sopapillas with Honey
49.00 per guest

BUFFET #2

Roasted Chicken Chowder
Corn, Jicama and Green Bean Salad
Rio Grande Greens with Jicama, Manchego, Pepitas, Tomatoes and Roasted Poblano Buttermilk Dressing
Achiote Chicken and Carne Asada accompanied with Guacamole, Sour Cream, Pico de Gallo, Tomatilla Salsa and Cheddar Cheese with Tortillas and Green Chile Cornbread
Blue Corn Dusted Mahi with Grapefruit and Avocado Salsa
Pinto Beans and Cilantro Spanish Rice
White Chocolate-Cranberry Bread Pudding with Goat Cheese Caramel Sauce
Biscochitos and Sopapillas with Honey
53.00 per guest

BUFFET #3

Mixed Greens with Shaved Pecorino, Red Onions, Olives and Peppers with Balsamic Vinaigrette
Caprese Salad of Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Oil and Balsamic Glaze
Antipasto Display of Assorted Meats, Cheeses and Pickled Vegetables
Tuscan Rosemary Garlic Chicken

Eggplant Parmesan
Veal Bolognese Lasagna
Baked Ziti with Apulian Style Meatballs, Fresh Mozzarella, Roasted Tomato Sauce
Roasted Garlic Bread
Fresh Fruit and Berries with Chocolate Fondue
Tiramisu
54.00 per guest

HOTEL PARQ CENTRAL SIGNATURE DINNERS

Dinner menus inspired from the historic Harvey House Hotels along the Santa Fe railroad.

All Dinners include Bread Service, Coffee and Teas

CASTANEDA

Roasted Butternut Squash Relleno with Chimayo Cream Sauce and Avocado Crema
Mesclun Greens with Red Chile Polenta Croutons and Oregano Buttermilk Ranch
Dijon Salmon with Long Grain & Wild Rice and Butter Poached Asparagus
Strawberry Shortcake with Biscuit Dough
54.00 per guest

ALVARADO

Chilled Vichyssoise Cream Soup
Caruso Salad – Baby Greens tossed with Vine Ripe Tomatoes and Pineapple with French Dressing
Coffee Roasted Sirloin with Pommes Aligot, Hatch Green Chile Demi
Apple Empanadas with Crème Anglaise
59.00 per guest

THE RANCH HOUSE

Lump and Blue Crab Cake over Apple-Fennel Slaw
Spinach and Arugula Salad with Dry Cranberries, Lemon Zest and Orange- Mustard
Venison Chop & Honey Glazed Quail with Fig Marmalade and Almond Saffron Rice
Plum, Dried Cherry & Champagne Cobbler with Vanilla Bean Ice Cream
65.00 per guest