

Santa Fe Community College Food Services

All prices are for buffets. An 18% service charge will be added to the total cost for all catered events. For served banquets there is an additional charge of \$10.00 per hour per waiter, minimum of six hours.

All Day Meeting Breaks Package, \$11.00 per person

Pre-Meeting Break

- Assorted chilled juices
- Assorted fresh baked goods including croissants, danishes, and muffins
- Freshly brewed regular and decaffeinated coffee and hot tea selection

Mid-Morning Break

- Whole fresh fruit basket
- Flavored mineral waters
- Freshly brewed regular and decaffeinated coffee and hot tea selection

Afternoon Break

- Assorted cookies
- Bottled waters
- Assorted sodas

Breakfast Buffet Packages, \$9.00 per person

Traditional Breakfast

- Assorted chilled juices
- Sliced fresh fruit platter
- Scrambled eggs
- Bacon and sausage
- Warm fresh croissants, butter, and preserves
- Regular and decaffeinated coffee
- Hot tea selections.

Deluxe Breakfast Buffet

- Assorted chilled juices
- Sliced fresh fruit platter
- Scrambled eggs cooked with scallions, red and green peppers, chorizo sausage
- Red and green chile
- Pinto beans
- Breakfast potatoes
- Warm flour tortillas
- Regular and decaffeinated coffee
- Hot tea selections.

French Toast Breakfast

- Assorted chilled juices
- Sliced fresh fruit platter
- French Toast served with warm syrup
- Bacon and sausage
- Regular and decaffeinated coffee
- Hot tea selections.

New Mexican Breakfast

Breakfast burritos: scrambled eggs, hash brown potatoes, and cheese rolled in a flour tortilla, topped with green chile and melted cheeses
Pinto beans
Bacon and sausage
Regular and decaffeinated coffee
Hot tea selections.

Level 1 Lunch packages, \$12.00 per person

Cold buffet

Mixed greens salad with assorted dressings
Potato salad
Platter of sliced ham, turkey, and roast beef
Platter of sliced cheeses
Lettuce, tomato, pickles,
Warm fresh bread
Iced tea
Iced water
Dessert

New Mexican buffet

Mixed greens salad with assorted dressings
Cheese enchiladas with red or green chile
Choice of beef or chicken fajitas
Pinto beans, spanish rice,
Warm flour tortillas
Appropriate condiments
Iced tea
Iced water
Dessert

Pasta Bar

Mixed greens salad with assorted dressings
Linguini with Marinara sauce
Parmesan cheese
Fresh garlic bread
Iced tea
Iced water
Dessert

Taco Bar

Mixed greens salad with assorted dressings
Seasoned ground beef
Spanish rice
Pinto beans
Crisp taco shells
Appropriate condiments
Iced tea
Iced water
Dessert

Level 1 Lunch packages, \$12.00 per person

Fajita Bar

Mixed greens salad with assorted dressings
Chicken and beef fajitas
Spanish rice
Pinto beans
Warm flour tortillas
Appropriate condiments
Iced tea
Iced water
Dessert

Enchiladas

Mixed greens salad with assorted dressings,
Rolled cheese enchiladas,
Spanish rice
Pinto beans
Warm flour tortillas
Appropriate condiments
Iced tea
Iced water
Dessert

Level 2 Lunch Packages, \$15.00 per person

Pasta Bar

Sliced tomatoes with olive oil and fresh basil
Broken romaine lettuce with Caesar dressing
Fettuccine Alfredo
Tri color rotteli with sautéed fresh vegetables
Fresh garlic bread
Iced tea
Iced water
Dessert

B.B.Q. Buffet

Mixed greens salad with assorted dressings
Potato salad
Pickle spears
Pepperonccini peppers
BBQ pork ribs
BBQ chicken quarters
Ranch beans
Corn on the cob
Warm corn bread
Iced tea
Iced water
Dessert

Chicken Monterey

Mixed greens salad with assorted dressings
Grilled breast of chicken topped with tomato slices, green chile, avocado slices,
and monterey jack cheese
Calabasitas
Spanish rice
Warm flour tortillas
Iced tea
Iced water
Dessert

Herbed Chicken Breast

Mixed greens salad with assorted dressings
Herbed grilled chicken breast
Seasonal fresh vegetables
Fresh warm rolls and butter
Iced tea
Iced water
Dessert

Level 2 Lunch Packages, \$15.00 per person

Pork chops

Mixed greens salad with assorted dressings
Grilled center cut pork chops served with ginger plum sauce
Fresh vegetable
Roasted baby red potatoes
Fresh warm rolls and butter
Iced tea
Iced water
Dessert

London broil

Mixed greens salad with assorted dressings
Broiled, marinated flank steak served with mushroom burgundy sauce
Fresh vegetables
Roast baby red potatoes
Fresh warm rolls and butter
Iced tea
Iced water
Dessert

Celebration Buffets \$28.00, per person

Thanksgiving

Mixed greens salad with assorted dressings
Roasted fresh turkey breast
Mashed potatoes with gravy
Steamed fresh vegetables
Sage stuffing
Cranberry sauce

Fresh warm rolls and butter
Dessert
Iced tea,
Regular and decaffeinated coffee

Roast Strip Loin

Mixed greens salad with assorted dressing
Sliced roasted strip loin of beef topped with Bordelaise sauce
Fresh vegetables, roasted baby red potatoes
Fresh warm rolls and butter
Dessert
Iced tea
Regular and decaffeinated coffee

Prime Rib

Mixed greens salad with assorted dressing
Slices roast prime rib of beef au jus
Roasted baby red potatoes
Fresh seasonal vegetables
Fresh warm rolls and butter
Dessert
Iced tea
Regular and decaffeinated coffee

Served Luncheon Selection, \$18.00 per person

Oriental Chicken Salad

Marinated grilled chicken breast tossed together with fresh vegetables and bean sprouts, sprinkled with sesame seeds.
Served on a bed of Oriental noodles
Fresh dinner rolls and butter
Iced tea
Iced water
Dessert

Grilled Chicken Caesar Salad

Fresh broken romaine lettuce tossed with Caesar dressing,
Grated Parmesan cheese,
Croutons,
Topped with grilled marinated chicken breast.
Fresh garlic bread
Iced tea
Iced water
Dessert

Balsamic Chicken Salad

Grilled breast of chicken served on a bed of crisp baby greens
Balsamic reduction
Fresh dinner rolls and butter
Iced tea
Iced water
Dessert

Poached Salmon

Lemon poached boneless salmon filet served on a bed of mesclun greens
Marinated vegetables
Lemon crowns
Fresh dinner rolls and butter
Iced tea
Iced water
Dessert

Shrimp Salad

Large shrimps tossed together with chipotle aioli, served in a puff pastry shell,
Marinated asparagus
Carrot strings
Fresh dinner rolls and butter
Iced tea
Iced water
Dessert

Desserts

Apple pie or cobbler
Cherry pie or cobbler
Bourbon pecan pie
Pumpkin pie
Warm bread pudding with fruit sauce
Cream puffs
Cheesecake,
Chocolate cake
Praline butter-cream cake
Swan puffs
Carrot cake
Crème caramel (Flan)
Strawberry cake

All desserts and pastries are prepared fresh on premises.