



HOTEL ENCANTO  
de LAS CRUCES



# PLATED BREAKFAST

## ALL PLATED BREAKFASTS INCLUDE:

Fresh Brewed Coffee,  
Assorted Hot Teas,  
Choice of One (1) Juice

*Maximum of 30 guests.*

## CHOICE OF UP TO TWO (2) OPTIONS

preselected prior to group arrival.

### HEALTHY START

Oatmeal, Dried Fruit, Seasonal Berries, Honey

16

### HERITAGE BREAKFAST

Crispy Bacon or Sausage, Breakfast Potatoes, Scrambled Eggs, Toast, Fresh Salsa, Butter, Assorted Jellies

26

### ENCANTO FRENCH TOAST

Cajeta Caramel, Whipped Cream, Powdered Sugar,  
Mixed Berries, Crispy Bacon or Sausage

18

### BREAKFAST BAGEL SANDWICH

Toasted Everything Bagel, Scrambled Egg, Cheddar Jack Cheese, Bacon, Guacamole,  
Breakfast Potatoes

16

### BREAKFAST BURRITO

Scrambled Eggs, Breakfast Potatoes, Jack Cheese, Crispy Bacon or Sausage,  
Flour Tortilla, Pinto Beans, Choice of Chimayó Red or Hatch Green Chile

19

### SOUTHWEST OMELET

Three (3) Egg Omelet, Green Chile, Onions, Tomatoes, Pepper Jack Cheese,  
Breakfast Potatoes, Bacon, Fresh Fruit

19

### HUEVOS RANCHEROS

Scrambled Eggs, Corn Tortilla, Cheddar Jack Cheese, Pinto Beans, Chorizo Hash,  
Choice of Chimayó Red or Hatch Green Chile

19

### NEW MEXICO PIÑON PANCAKES

Buttermilk Pancakes, Piñons, Bacon, Fresh Fruit

18

*\*gluten free and allergy friendly options available*

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# BREAKFAST DISPLAYS

## **ALL BREAKFAST DISPLAYS INCLUDE:**

Fresh Brewed Coffee,  
Assorted Hot Teas,  
Choice of One (1) Juice

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

## **CONTINENTAL BREAKFAST 24**

Fresh Fruit Display, Breakfast Pastries,  
Fresh Brewed Coffee, Hot Tea, Assorted Chilled Juices

## **DELUXE CONTINENTAL BREAKFAST 26**

Fresh Fruit Display, Yogurt & Granola, Breakfast Pastries, Breakfast Cereals,  
Assorted Milks, Fresh Brewed Coffee, Hot Tea, Assorted Chilled Juices

## **BOUNTIFUL BREAKFAST 34**

Fresh Fruit Display, Yogurt & Granola, Assorted Pastries, Scrambled Eggs,  
Crisp Bacon, Sausage, Fresh Salsa, Assorted Breads

## **COUNTRY BREAKFAST 32**

Fresh Fruit, Scrambled Eggs, Biscuits & Gravy, Country Ham,  
Hash Brown Casserole, Buttermilk Pancakes & Syrup

## **SOUTHWEST SUNRISE 30**

Fresh Fruit Display, Chimayó Red Chile Chilaquiles, Scrambled Eggs,  
Breakfast Potatoes, Whole Beans, Warm Flour Tortillas  
*Choice of one: Crispy Bacon, Ham or Sausage*

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# DISPLAY ENHANCEMENTS

Cannot be ordered individually

<b>OMELET STATION</b> Prepared to Order Whole Eggs or Egg Whites, Assorted Toppings Attendant Required \$100 per Attendant (1 Attendant per 30 Guests)	<b>8</b>
<b>BUTTERMILK PANCAKES</b> Two (2) per Guest Butter, Syrup	<b>6</b>
<b>YOGURT PARFAIT STATION</b> Seasonal Berries, Granola, Honey	<b>6</b>
<b>OATMEAL STATION</b> Rolled Oats, Brown Sugar, Dried Fruit	<b>5</b>
<b>CEREAL STATION</b> Assorted Cereals, Whole Milk, 2% Milk	<b>4</b>
<b>WAFFLE BAR</b> Two (2) per guest Berry Compote, Syrup	<b>6</b>
<b>BREAKFAST BURRITO/SANDWICH</b> Choice of One (1): Mini Breakfast Burritos with Scrambled Eggs, Chorizo, Potatoes or Mini English Muffins, Egg, Ham, Cheese	<b>6</b>

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# SPECIALTY BREAKS

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

<b>HEALTHY FIX</b> Vegetable Crudités, Roasted Carrot Hummus, Pretzels, Fresh Fruit, Infused Water	<b>24</b>
<b>GET THROUGH THE DAY</b> Trail Mix, Kind Protein Bars, Whole Fruit, Sugar Free and Regular Energy Drinks, Naked Fruit Smoothies	<b>27</b>
<b>ITALIAN GETAWAY</b> Caprese Skewers, Pizza Pinwheels, Cannoli, Italian Sodas, Coffee Station	<b>18</b>
<b>BACK TO BASICS</b> Assorted Baked Cookies, Granola Bars, Fresh Brewed Coffee, Water Station	<b>13</b>
<b>CHOCOLATE FANTASY</b> Assorted Fresh Baked Cookies, Chocolate Brownies, Chocolate Dipped Strawberries, Fresh Brewed Coffee, Assorted Soft Drinks	<b>22</b>
<b>MOVIE MADNESS</b> Fresh Popped Popcorn, Trail Mix, Assorted Candy Bars, Assorted Soft Drinks	<b>18</b>
<b>LAND OF ENCHANTMENT</b> Homemade Salsa, Fresh Guacamole, Chile con Queso, Tortilla Chips, Caramel Churros, Agua Fresca	<b>24</b>
<b>HALF DAY BEVERAGE STATION</b> (up to 4 hours) Assorted Soft Drinks, Infused Water, Fresh Brewed Coffee, Fresh Brewed Iced Tea, Hot Tea	<b>12</b>

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# À LA CARTE & BEVERAGE SELECTIONS

Assorted Candy Bars	\$5 each
Assorted Fresh Baked Cookies	\$26 Per Dozen
Chocolate Brownies	\$28 Per Dozen
Churros with Cajeta Caramel Sauce	\$30 Per Dozen
Assorted Pastries	\$38 Per Dozen
Muffins	\$51 Per Dozen
Seasonal Sliced Fruit Display	\$12 Per Person
Soft Pretzels with Mustard	\$9 Each
Assorted Bagels with Cream Cheese	\$38 Per Dozen
Green Chile Hummus and Vegetable Crudité	\$12 Per Person
Granola Bars	\$5 Each
Assorted Kettle Chips	\$5 Each

## **BEVERAGES**

Fresh Brewed Coffee (decaffeinated available upon request)	\$70 Per Gallon
Fresh Brewed Iced Tea (16 servings - 8 oz.)	\$70 Per Gallon
Individual Assorted Hot Tea Bags	\$5 Per Bag
Assorted Naked Smoothies (15.2 oz.)	\$10 Each
Assorted Individual Bottled Juices	\$5 Each
Chilled Orange, Cranberry, or Apple Juice	\$35 Per Gallon
Assorted Soft Drinks (Coke Products)	\$5 Each
Bottled Water	\$5 Each
Red Bull Energy Drinks	\$7 Each
Agua Frescas	\$95 Per Gallon

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# PLATED LUNCH

**ALL HOT PLATED LUNCHES INCLUDE:**

Fresh Brewed Iced Tea,  
Fresh Brewed Coffee,  
Water Service

Dessert available for an  
additional \$5 per person.

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

**CHICKEN ALFREDO** **26**  
Penne Pasta with Alfredo Sauce, Grilled Chicken, Garlic Bread

**CHICKEN CHIMAYÓ** **30**  
Seared Chicken Breast, Red Chile Sauce, Chef's Choice Fresh Vegetables, Whipped Potatoes

**NEW MEXICO CHILE RELLENO** **29**  
Two Chile Rellenos, Hatch Green Chile Sauce, Cheddar Jack Cheese,  
Refried Beans, Spanish Rice

**BASEBALL SIRLOIN** **39**  
6 oz. Baseball Sirloin, Wild Mushroom Demi-Glace, Hatch Green Chile,  
Chef's Choice Fresh Vegetables, Whipped Potatoes

**PAN SEARED SALMON** **36**  
Salmon Filet, Citrus Cream Sauce, Chef's Choice Fresh Vegetables, Cilantro Rice

**HATCH GREEN CHILE ENCHILADAS** **25**  
Cheese Enchiladas, Red or Green Chile, Spanish Rice, Whole Beans  
Protein Add On: Beef or Chicken + 3

**HATCH VALLEY STEAK SANDWICH** **27**  
Grilled Skirt Steak, Hatch Green Chile, Mushrooms, Onions, Muenster Cheese, Ciabatta  
Served with a Choice of: Home Fries, Kettle Chips or Mixed Green Salad

**HERB CHICKEN CAESAR SALAD** **22**  
Romaine Lettuce, Grilled Chicken Breast, Caesar Dressing, Parmesan Cheese, Croutons

*Maximum of Two Selections  
Minimum is 25 guests, a \$250 fee  
will be assessed if guest count  
is not met.*

**BOXED LUNCH ON THE RUN** **30**  
Sliced Roast Beef, Sliced Turkey Breast, Sliced Ham, Grilled Vegetable Wrap  
Includes: Kettle Chips, Condiments, Soft Drink or Bottled Water  
Choice of One (1) Dessert: Chocolate Brownie, Two Baked Cookies, Fruit Cup

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# LUNCH DISPLAYS

## ALL LUNCH

### BUFFETS INCLUDE:

Fresh Brewed Iced Tea,

Fresh Brewed Coffee,

Water Service

*Minimum is 25 guests,*

*a \$250 fee will be assessed*

*if guest count is not met.*

## LONE STAR

37

Mixed Green Salad with Buttermilk Ranch Dressing,  
Deli Style Potato Salad, Fried Chicken, Ranch Style Beans,  
Buttered Corn on the Cob, Homestyle Cornbread, Apple Crumble

## THE FIESTA

40

Beef & Chicken Mixed Fajitas with Toppings:  
*shredded cheese, sour cream, lettuce, tomatoes, tortillas*  
Chile Con Queso, Tortilla Chips, Whole Beans, Spanish Rice, Tres Leches Cake

## ITALIANO

37

Caesar Salad, Chicken Napolitana, Penne Pasta Alfredo,  
Italian Herb Broccolini, Garlic Bread, Tiramisu

## THE PICNIC

35

Build Your Own Sandwich Bar to Include:  
Roast Beef, Turkey, Ham, Assorted Cheeses, Assorted Deli Breads, Condiments,  
Tangy Coleslaw, Kettle Chips, Assorted Cookies

## THE NEW MEXICO STAPLE

26

Cheese Enchiladas, Red or Green Chile, Whole Beans, Spanish Rice, House Salad,  
Heritage Flan

Protein Add On: Beef or Chicken + 3

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*



# RECEPTION HORS D'OEUVRES

*Minimum of 25 Pieces*

## **HOT APPETIZERS**

**\$175/25 PIECES**

Jalapeño Chicken and Bacon Roulade, Agave BBQ Glaze

Churrasco Steak Skewer, Sweet Pepper, Cilantro Sauce

Black Beans and Oaxaca Cheese Quesadilla, Tomatillo Dipping Sauce (V)

Shrimp and Chorizo Toast, Pineapple Salsa

Spanish Meatball, Chipotle Cream

Zucchini Arancini, Red Pepper Tomato Sauce (V)

Stone Fruit and Manchego Cheese Empanada (V)

BBQ Shrimp Tostada, Charred Serrano Aioli, Citrus Slaw

Heritage Beef Empanada with NM Cheddar, Green Chile, Chipotle Aioli

Carne Asada Beef, Pickled Onion, Avocado Purée on a Corn Tortilla

## **COLD APPETIZERS**

**\$175/25 PIECES**

Dried Fruit Chutney, Candied Almonds, Blue Cheese, Seeded Cracker (V)

Shrimp Ceviche, Tomato, Avocado Purée, Tostada

Goat Cheese, Fig Preserve on a Crispy Pastry (V)

Chicken Salad, Crispy Corn Tortilla, Jalapeño Toreado

Beet and Tomato Salad, Fig Preserves, Toasted Crostini (Vegan)

Caramelized Onion and Mushroom, Toast, Chive Crema (V)

Fresh Brie Cheese, Orange Marmalade, Almonds, Crostini (V)

Prosciutto Ham Skewer, Mozzarella, Melon, Balsamic Glaze

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# RECEPTION CARVING STATIONS

**ALL CARVING STATIONS  
ARE CHEF ATTENDED,  
ADD \$250 CHEF FEE.**

*25 guest minimum includes  
Beverage Station of Fresh  
Brewed Iced Tea,  
Rolls, Butter  
and Condiments*

*Minimum of 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

## **HERB ROASTED TOP ROUND OF BEEF**

Whole Roasted Beef Top Round, Wilted Spinach & Sautéed Mushrooms,  
Whipped Potatoes, Garlic Au Jus, Horseradish Cream, Warm Roll

**MP**

## **CHILE ROASTED PIT HAM**

Green Chile Mashed Potatoes, House Salad, Warm Roll

**MP**

## **HONEY GLAZED HAM**

Wild Rice, Seasonal Vegetables, Warm Roll

**MP**

## **PIÑON ROASTED TURKEY**

Roasted Sweet Potato Purée, Cranberry Chutney, Honey Cornbread

**MP**

## **RECEPTION DISPLAYS**

Chilled Vegetable Display with Red Chile Ranch Dip

10

Imported and Domestic Cheese Display with Assorted Crackers

16

Charcuterie Display of Cheeses, Meats, Fruits, Vegetables, Nuts, Crackers, Bread

22

Seasonal Fresh Fruit and Berries

12

Assorted Dessert Display

14

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# RECEPTION PACKAGES

**ALL RECEPTION  
APPETIZER PACKAGES  
INCLUDE:**

Fresh Brewed Iced Tea  
and Water Station

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

*Limit of 100 guests*

**SPANISH**

Imported & Domestic Cheese Display, Assorted Breads & Gourmet Crackers, Spanish Meatballs, Shrimp & Chorizo Toast, Steak Skewer, Sweet Pepper, Mojo Verde Sauce

**34**

**MEXICAN**

Fresh Guacamole, Chile Con Queso, Salsa, Tortilla Chips, Beef Taquitos, Jalapeño Chicken & Bacon Roulade

**32**

**ITALIAN**

Caprese Skewers, Toasted Ravioli with Marinara Dipping Sauce, Bruschetta, Zucchini Arancini, Red Pepper Tomato Sauce

**28**

**LIVE ACTION STATIONS**

**STREET TACO BAR**

*Choice of One Meat:*

*Seasoned Seared Carne Asada, Lime Chicken, or Ground Beef*

Two Salsas, Pico de Gallo, Lettuce, Lime, Shredded Cheese, Sour Cream, Corn Tortillas

**28**

**SIZZLING FAJITAS**

Beef & Chicken Fajitas, Sautéed Bell Pepper, Onions, Mini Flour Tortillas, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, Guacamole, Salsa

**34**

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# PLATED DINNER

## PRICES INCLUDE:

Soup or Salad  
Entrée  
Starch  
Vegetable  
Dessert  
Dinner Rolls and Butter  
Fresh Brewed Iced Tea  
and Water Service

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

## STARCHES

*Choice of One (1)*

Garlic Whipped Potatoes  
Green Chile Whipped Potatoes  
Manchego Whipped Potatoes  
Roasted Fingerling Potatoes  
Roasted Sweet Potato  
Spanish Rice  
Cilantro Lime Rice  
Basil Pesto Rice

## VEGETABLES

*Choice of One (1)*

Roasted Asparagus  
Broccolini  
Baby Carrots  
Calabacitas  
Esquites  
Grilled Zucchini  
Braised Rainbow Chard  
Green Beans  
Sautéed Brussels Sprouts  
Whole Beans  
Charro Beans  
Ranch Style Beans

## SOUP AND SALAD SELECTIONS

*Choice of One (1)*

Caesar Salad – Romaine Hearts,  
Parmesan, Red Chile Croutons,  
Caesar Dressing  
House Salad – Mixed Greens, Cucumber,  
Tomato, Red Onion, Crouton,  
Balsamic Vinaigrette  
Southwest Salad – Spring Mix, Black Beans,  
Corn, Cheddar Jack, Tomato, Avocado,  
Chipotle Ranch  
New Mexico Wedge – Iceberg,  
Tomato, Red Onion, Crispy Bacon,  
Green Chile Ranch  
New Mexico Salad – Poached Pears,  
Blue Cheese, Roasted New Mexico Pecans,  
Red Wine Vinaigrette

Tomato Bisque – Vine Ripened Tomatoes,  
Basil, Cream

Cheddar Potato Chowder – Smooth Cream  
Sauce, Tender Potatoes, Cheddar Cheese

Posole – Braised Pork, White Hominy,  
Natural Jus, Chimayó Red Chile or  
Hatch Green Chile

Tortilla Soup – Pulled Chicken,  
Roasted Mirepoix, Hearty Chicken Broth,  
Tortilla Strips

Cream of Mushroom – Baby Portabella,  
Savory Cream Sauce

Green Chile Stew – Braised Pork, Potatoes,  
Green Chile, Roasted Corn, Hearty Broth

## ENTRÉES

*Choice of One (1)*

Chicken Relleno, Green Chile Sauce	48	Citrus Roasted Salmon,	53
Lemon Rosemary Airline Chicken,	53	Chipotle Cream Sauce	
Lemon Butter Sauce		Roasted Pork Tenderloin,	43
Chimayó Red Chile Airline Chicken	53	Chorizo Jus	
Grilled Top Sirloin,	55	Chickpea and Quinoa “Filet”,	35
Red Wine Demi-Glace		Red Pepper Coulis and Spinach Purée (V)	
Baseball Sirloin, Bordelaise	59	Spanish Marinated Grilled Tofu,	35
NY Strip, Black Garlic Reduction	62	Red Pepper Coulis and Spinach Purée (V)	
Spiced Roasted Duck Breast,	69	Stuffed Poblano with Calabacitas,	35
Blueberry Demi-Glace		Mushroom Cream Sauce (V)	

## DESSERTS

*Choice of One (1)*

Turtle Cheesecake	Lemon Tart
Crème Brûlée Cheesecake	Key Lime Tart
Strawberry Cheesecake	Tiramisu
Flourless Chocolate Cake	Heritage Flan
Tres Leches	

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*

# DINNER DISPLAYS

## PRICES INCLUDE:

Dinner Rolls and Butter,  
Fresh Brewed Iced Tea  
and Water Service

*Minimum is 25 guests,  
a \$250 fee will be assessed  
if guest count is not met.*

## STARCHES

Garlic Whipped Potatoes  
Green Chile Whipped Potatoes  
Manchego Whipped Potatoes  
Fingerling Potatoes  
Roasted Sweet Potato  
Spanish Rice  
Cilantro Lime Rice  
Basil Pesto Rice  
Penne Pasta, Choice of Sauce

## VEGETABLES

Roasted Asparagus  
Broccolini  
Baby Carrots  
Calabacitas  
Esquites  
Grilled Zucchini  
Braised Rainbow Chard  
Green Beans  
Sautéed Brussels Sprouts  
Whole Beans  
Charro Beans  
Ranch Style Beans

## TRADITIONAL BUFFET

47

One (1) Soup or Salad Selection  
One (1) Entrée Selection  
One (1) Starch Selection  
One (1) Vegetable Selection

## SOUP AND SALAD SELECTIONS

Caesar Salad - Romaine Hearts,  
Parmesan, Red Chile Croutons,  
Caesar Dressing  
House Salad - Mixed Greens, Cucumber,  
Tomato, Red Onion, Crouton,  
Balsamic Vinaigrette  
Southwest Salad - Spring Mix, Black Beans,  
Corn, Cheddar Jack, Tomato, Avocado,  
Chipotle Ranch  
New Mexico Wedge - Iceberg, Tomato,  
Red Onion, Crispy Bacon, Green Chile  
Ranch  
New Mexico Salad - Poached Pears,  
Blue Cheese, Roasted New Mexico Pecans,  
Red Wine Vinaigrette

## ENTRÉES

Corn Tortilla Crusted Chicken Breast,  
Poblano Cream Sauce  
Chimayó Chicken Breast,  
Red Chile Sauce  
Chicken Relleno, Green Chile Sauce  
Penne Chicken Alfredo  
Citrus Roasted Salmon,  
Chipotle Cream Sauce  
Blackened Tilapia,  
Beurre Blanc

## DESSERTS

Turtle Cheesecake  
Crème Brûlée Cheesecake  
Strawberry Cheesecake  
Flourless Chocolate Cake  
Tres Leches

## GRANDE BUFFET

59

One (1) Soup or Salad Selection  
Two (2) Entrée Selections  
One (1) Starch Selection  
One (1) Vegetable Selection

Tomato Bisque - Vine Ripened Tomatoes,  
Basil, Cream  
Cheddar Potato Chowder - Smooth Cream  
Sauce, Tender Potatoes, Cheddar Cheese  
Posole - Braised Pork, White Hominy,  
Natural Jus, Chimayó Red Chile or  
Hatch Green Chile  
Tortilla Soup - Pulled Chicken,  
Roasted Mirepoix, Hearty Chicken Broth,  
Tortilla Strips  
Cream of Mushroom - Baby Portabella,  
Savory Cream Sauce  
Green Chile Stew - Braised Pork, Potatoes,  
Green Chile, Roasted Corn, Hearty Broth  
  
New Mexico Sirloin Tips,  
Red Wine Demi-Glace  
Green Chile Chicken Enchiladas  
Red Chile Beef Enchiladas  
Spanish Marinated Pork Loin,  
Red Chile Sauce  
Carne Adovada (Red Chile Pork)  
Beef & Chicken Fajitas  
with Assorted Toppings  
Meat Lasagna

Lemon Tart  
Key Lime Tart  
Tiramisu  
Heritage Flan

*All prices for Hotel Encanto are subject to 23% service charge and state sales tax-subject to change.*