



Banquets, Catering, &

Special Events

All Day Break Packages

\$16.90 per person

Continental Breakfast

Assorted Danishes and Muffins, Fresh Fruit
Platter, Orange Juice, Coffee or Tea

10 a.m. Break

Mixed Nuts, Pretzels, Health bars & Coffee

3 p.m. Break

Fresh Cookie, Brownies, Assorted Soft Drinks & Coffee

Break Items Ala Carte

Beverages

Coffee or Tea.....	\$23.90 per gallon
Hot Chocolate.....	\$15.90 per pot
Fruit Juices.....	\$18.90 per pitcher
Soft Drinks.....	\$2.25 per can
Lemonade.....	\$23.90 per gallon
Hot Tea service.....	\$2.25 per person
Fruit Punch.....	\$23.90 per gallon
Red Bull.....	\$4.00 per can
Bottled Water.....	\$2.25 per bottle

Snacks

Doughnuts.....	\$18.00 per dozen
Danish.....	\$28.00 per dozen
Muffins.....	\$28.00 per dozen
Cookies.....	\$18.00 per dozen
Brownies.....	\$22.00 per dozen
Whole Fruit.....	\$2.00 each
Mixed Nuts.....	\$25.00 per pound
Assorted Chips.....	\$1.25 per 1oz bag
Soft Pretzel & Cheese.....	\$20.00 per dozen
Candy Bars.....	\$1.50 each

Sales tax and 20% gratuity not included



Plated Breakfast

*Requires 20 guest Minimum
All served with coffee and juice*

Plated Breakfast
\$14.90 per person

Country Breakfast

Fluffy scrambled eggs served with chicken fried steak and warm country biscuit. Smothered under smooth pepper gravy and nestled on a plate of home style potatoes.

Morning Scrambler

Fresh scrambled eggs with sautéed onions and green chili under a warm layer of Monterey jack and cheddar cheese, served with country fried potatoes, our house made salsa, a warm tortilla, and your choice of smoky bacon, sausage links, or ham steak.

Signature Breakfast Burrito

A soft warm tortilla stuffed with fluffy scrambled eggs, Monterey jack and cheddar cheese, country potatoes, and your choice of smoky bacon, ham steak, or sausage links. All smothered under our signature red or green chili sauce.

Peach Toast & Sausage

Thick fresh bread dipped in cinnamon and vanilla and cooked to a golden brown, topped with warm peaches and powdered sugar served with sausage links and fruit garnish.

Oasis Breakfast

A warm English muffin topped with Canadian bacon and fresh poached egg, drizzled with our creamy hollandaise sauce and served with potatoes O'Brian and a fresh fruit garnish.

Sales tax and 20% gratuity not included

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Only 0 transfat, Poly-unsaturated oils are used. In addition, whenever possible, fresh herbs & spices are used.*

Breakfast Buffets

Requires a 35 guest Minimum

Continental Breakfast

Assorted Gourmet Danish & Muffins
Bagels with Cream Cheese
and Assorted Jellies
Chilled Orange Juice
Coffee or Hot tea
\$9.90 per person
(Minimum does not apply)

Deluxe Continental Breakfast

Assorted Gourmet Danish & Muffins
Bagels with Cream Cheese
and Assorted Jellies
Fresh Seasonal Fruit Tray
Chilled Orange Juice
Coffee or Hot tea
\$13.90 per person

Morning Scrambler

Fresh Scrambled Eggs
with Onions, Green Chili & Cheese
Home made salsa & Warm Tortillas
Bacon, Sausage or Ham
Home Fried Potatoes
Chilled Orange Juice
Coffee Or Hot Tea
\$15.40 per person

Palm Breakfast

Fresh Fruit Tray
Scrambled Eggs
Cinnamon Vanilla Toast or Pancakes
Bacon, Ham or Sausage
Home Fried Potatoes
Orange or Apple Juice
Coffee or Hot tea
\$16.90 per person

Mesilla Breakfast

Fresh Fruit Tray
Scrambled Eggs
Potatoes O'Brien
Country Ham
Pancakes & Warm Tortillas
Green & Red Chili
Assorted Danishes and Muffins
Juice, Coffee or Hot tea
\$18.90 per person

Las Cruces

Fresh Fruit tray
Smothered Breakfast Burritos
w/Eggs, Potatoes, Onions,
Sausage and Salsa
Wrapped in a warm tortilla
Smothered with Green or Red Chili .
Refried Beans & Salsa
Juice, Coffee or Hot tea
\$14.90 per person

Hosted Omelet Bar

Fresh Fruit Tray, French Toast, Home Fried Potatoes, Bacon & Sausage, Tortillas & Salsa
Omelet Bar-Cheese, Mushroom, Tomato, Bell Pepper, Onions,
Green Chili, sausage, Bacon & Ham
\$23.90 per person
\$50.00 hour per chef

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Soups, Salads & Sandwiches

Ice tea and water included during meal service. All Salads Served with Rolls & Butter.

Hoagie Club

A fresh hoagie roll stuffed with imported salami, spicy pastrami, and tender roast beef smothered with sautéed onions, peppers and provolone then baked, served with Italian pasta salad.

\$12.90 per person

Turkey Sandwich

Oven roasted sliced turkey breast topped with lettuce, tomato, red onion, and swiss cheese, served on a light flakey croissant with pasta salad.

\$12.90 per person

Chicken Burger

Tender chicken breast lightly grilled and topped with crisp lettuce, tomato, fresh guacamole, and red onions on a corn dusted kaiser roll, served with tortilla chips and our signature salsa.

\$14.90 per person

Vegetarian Sandwich

Fresh oven roasted yellow squash, asparagus, and red onions on foccacia bread with provolone cheese and roasted red pepper aioli, served with italian pasta salad.

\$13.90 per person

Cajun Caesar Salad

Fresh crisp romaine lettuce, parmesan cheese and out house made croutons tossed in a creamy caesar dressing and topped with our spicy cajun chicken breast.

\$13.90 per person

Half Sandwich with Soup

Choose tender roast beef, baked ham, or oven-roasted turkey on deli style white, wheat, or sour dough bread, served with a bowl of chef's choice soup du jour.

\$13.90 per person

Chef Salad

Julienne strips of ham, turkey, monterey jack and cheddar cheese served with tossed greens, vegetable and choice of dressing.

\$13.90 per person

Asian Chicken Salad

Marinated sweet & spicy chicken breast over a bed of savoy cabbage, carrots, green onion, water chestnuts and peanut, topped with crispy noodles.

\$14.90 per person

Locally made Artisan bread can be substituted for an additional \$2.00 per person

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Plated Lunch

*Ice tea and water included during meal service.
All Items are served with chef's choice of dessert.*

The Lunch Box

*Your choice of oven roasted turkey, baked ham, or roast beef on deli style white, wheat, or sourdough bread. Served with pasta salad, bag of chips, fresh baked cookie, and can of soda.
Can be plated or boxed to go.*

\$14.90 per person

Enchiladas

Made with New Mexican green chili and shredded chicken served with spanish rice, house made pinot beans, warm locally made flour tortilla, and salad.

\$15.90 per person

Cajun Shrimp Alfredo

Creamy sauce alfredo tossed with penne pasta and topped with spicy cajun shrimp, served with warm buttery garlic bread and salad.

\$18.90 per person

Maui Chicken

Lightly grilled chicken breast marinated in pineapple teriyaki sauce served on a bed of jasmine rice with sautéed vegetables and topped with crispy chow mien noodles, and salad.

\$16.90 per person

Chef's Specialty

Pot Pie

Let's go home again!

Choice of beef, chicken, or turkey individual potpies baked to a golden brown and served with rolls and salad.

\$15.90 per person

Crab Salad Lettuce Wraps

Sweet crabmeat, celery, onions, and water chestnuts lightly tossed in ginger soy dressing and wrapped in fresh green lettuce leaves, served with warm peach crumble.

\$18.90 per person

Seafood Scampi

Succulent shrimp, calamari, baby octopus, and cuttlefish sautéed in olive oil and fresh garlic and finished with fresh cream, served on a bed of penne pasta with our warm buttery garlic bread and salad.

\$19.90 per person

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Specialty Lunch Buffet

Ice tea and water included during meal service.

Texas BBQ

Baby Back Pork Ribs
BBQ Chicken
Baked Beans
Cole Slaw
Potato Salad
Corn Bread
Tossed Salad
\$19.90 per person

Down South

Fried Chicken
Fried Catfish Nuggets
Hush Puppies
Macaroni Salad
Warm Rolls And Butter
Tossed Salad
Fruit Salad
\$22.90 per person

Italiano

Meat Lasagna
Chicken Parmesan
Spaghetti Pasta with Marinara
Steamed Vegetable Medley
Tossed Salad
Garlic Bread
\$23.90 per person

Asian

Sesame Teriyaki Chicken
Soy Ginger Pork Chops
Fried Rice
Stir Fried Vegetables
Mini Egg Rolls
\$19.90 per person

Fajita Bar

Beef or Chicken Fajitas
Cheese Enchiladas
Refried Beans
Spanish Rice
Warm Tortillas
Chips and Salsa
Lettuce, Tomato,
Cheese & Jalapenos
\$19.90 per person

Taco Bar

Seasoned Beef Taco Meat
Cheese Enchiladas
Refried Beans
Spanish Rice
Flour Tortillas & Crispy Taco Shells
Chips and Salsa
Lettuce, Tomato, Cheese,
Jalapenos and Onions
\$17.90 per person

County Fair

Polish Sausage
Corn Dog
Popcorn Cart
Nacho Bar
Bag of Chips
Buns and Condiments
Cotton Candy
\$15.90 per person

Deli Style Buffet

Sliced Turkey, Ham, and Roast Beef
Assorted Cheeses
Selection of Deli Breads,
Condiments, Tomatoes, Lettuce,
Red Onion, & Pickle
House Made Potato Salad
Assorted Cookies
\$17.90 per person

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Plated Dinner Menus

Ice tea and water included during meal service. All Items are served with fresh vegetable, salad, rolls w/butter and Chefs Choice of Dessert.

Hawaiian Ham Steak

Hickory smoked pit ham slow roasted and sliced into juicy steaks. Glazed with pineapple raisin sauce and served with fluffy jasmine rice.

\$22.90 per person

Jumbo Prawn Skewers

Large succulent skewered prawns grilled to perfection served on a bed of lemon rice.

\$26.90 per person

Maui Chicken

Grilled tender breast of chicken drizzled with a delicious pineapple teriyaki glaze and served on a bed of fluffy jasmine rice.

\$22.90 per person

Jalapeño Chicken Con Queso

Lightly seasoned baked chicken breast smothered in fried jalapenos and topped with cheddar and monterey jack cheese served with papitas.

\$22.90 per person

Roast Sirloin of Beef

Roasted beef sirloin smothered in a wild mushroom merlot sauce and served with roasted confetti potatoes.

\$22.90 per person

Prime Rib of Beef

Slow roasted salt packed prim rib with jalapeño au ju and creamy horseradish sauce served with a baked potato.

\$32.90 per person

Lasagna Bianco

Tender chicken breast meat and fresh broccoli layered between sheets of pasta, garlic cream sauce, and three cheeses served with locally made focaccia bread.

\$19.90 per person

Herb Crusted Tilapia

Tilapia filet hand breaded in fresh herbs and cornbread then baked, served with a rice pilaf.

\$22.90 per person

Cornish Game Hen

Lightly seasoned oven roasted Cornish hens served with rice pilaf.

\$24.90 per person

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Dinner Buffet

*Ice tea and water included during meal service.
All Buffets include Rolls w/ Butter and Chef's Selection of Desserts
Minimum of 20 people*

Las Cruces Buffet - Select 1 Entrée \$24.95

Choose 2 Salads, 1 Vegetable, and 1 Starch selection

Palms Buffet - Select 2 Entrees \$29.95

Choose 2 Salads, 1 Vegetable, and 1 Starch selection

Rio Grande Buffet (min 40 ppl) - Select 3 Entrees \$32.95

Choose 2 Salads, 2 Vegetable, and 2 Starch selection

Entrée Selection

Roast Sirloin of Beef with Fresh Mushrooms Merlot Sauce

Slow Roasted Beef Brisket with Sautéed Onion Sauce

Red Chili Dry Rubbed Pork Loin

Jalapeño Chicken Con Queso

Oven Roasted Cornish Game Hens

Traditional Baked Meat Lasagna

Hand Crusted Herb Tilapia

Sides

Salads

***Traditional Tossed Salad
House made Potato Salad
Italian Pasta Salad
Green Apple & Walnut Salad
Fruit Ambrosia
Cole Slaw
Caesar Salad***

Vegetables

***Corn O'Brien
Steamed Vegetable Medley
Sweet Peas & Wild Mushrooms
Honey Glazed Carrots
Calabasita
Sweet Cream Corn***

Starch

***Green Chili Mashed Potatoes
Roasted Confetti Potato
Wild Rice Pilaf
Spanish Rice
Papitas with Onions
Rauls' Frijoles
Herbed Penne Pasta***

****Hotel reserves the right to substitute seasonal vegetables***

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Specialty Dinner Buffet

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Texas BBQ

Baby Back Pork Ribs
BBQ Chicken
Beef Brisket
Baked Beans
Cole Slaw
Potato Salad
Tossed Salad
\$23.90 per person

Down South

Fried Chicken
Fried Catfish Nuggets
Pork Chops
Hush Puppies
Macaroni Salad
Tossed Salad
Fruit Salad
\$26.90 per person

Italiano

Meat Lasagna
Chicken Parmesan
Spaghetti Pasta with Marinara
Tuscan Pork Loin
Steamed Vegetable Medley
Tossed Salad
Garlic Bread
\$28.90 per person

Asian

Sesame Teriyaki Chicken
Soy Ginger Pork Chops
Marinated Tri Tip
Fried Rice
Stir Fried Vegetables
Mini Egg Rolls
\$26.90 per person

Fajita Bar

Beef or Chicken Fajitas
Shrimp Paella
Cheese Enchiladas
Refried Beans
Spanish Rice
Warm Tortillas
Chips and Salsa
Lettuce, Tomato,
Cheese & Jalapenos
\$26.90 per person

Taco Bar

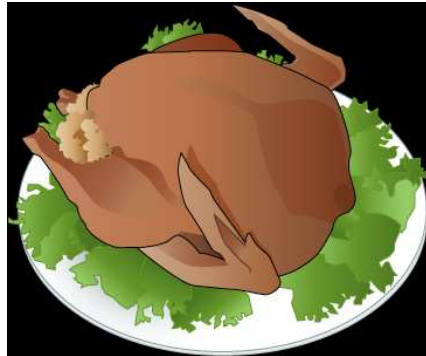
Seasoned Beef Taco Meat
Carne Guisada
Cheese Enchiladas
Refried Beans
Spanish Rice
Flour Tortillas & Crispy Taco Shells
Chips and Salsa
Lettuce, Tomato, Cheese,
Jalapenos and Onions
\$22.90 per person

Healthy Choice

Oven Roasted Chicken Quarters
Roasted Confetti Potatoes
Honey Glazed Carrots
Tossed Salad
Whole Wheat Rolls
\$19.90 per person

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Add to your Dinner a Carvery

\$50.00 per Carving Chef

Steamship Round with Rolls and Condiments (150 ppl)

\$495.00

Whole Traditional Honey Baked Ham with Pineapple Garnish (50 ppl)

\$175.00

Prime Rib with Au ju, Rolls, and Condiments (40 ppl)

\$260.00

Tenderloin of Pork with Rolls and Condiments (75 ppl)

\$180.00

Roast Turkey with Dressing, Rolls and Condiments (50 ppl)

\$160.00

Condiments

Roasted Red Pepper Aioli

Dijon Mustard

Ketchup

Sour Cream Horseradish Sauce

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Hot Hors D'oeuvres

Per 25 Pieces

Chicken wings

Large juicy wings basted with your choice Buffalo, Teriyaki, or Buffalo style sauce.

\$30

Stuffed Crimini Mushrooms Caps

Sweet crab meat, breadcrumbs, and chef's blend of spices stuffed in fresh crimini caps. Baked and basted with clarified butter.

\$48

Petite Chicken Egg rolls

All the goodness of a large egg roll in a bite size package.

\$30

Chicken Sate Skewers

Skewed chicken breast meat marinated in ginger soy sauce and slathered with a hot and spicy peanut sauce

\$50

Teriyaki Beef Skewers

Tender strips of beef marinated in teriyaki sauce and sprinkled with sesame seeds and scallions.

\$50

Assorted Petite Quiche

Includes quiche Lorraine, garden vegetables, mushrooms, broccoli, and cheese.

\$40

Stuffed Jalapeno

Cheddar cheese stuffed jalapeno peppers. Lightly breaded and golden fried.

\$30

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Hot Hors D'oeuvres
Continued

Per 25 Pieces

Fried Cheese Sticks

Breaded mozzarella cheese sticks deep fried and garnished with parmesan cheese and roasted red peppers. Served with marinara sauce for dipping.

\$30

Beef Taquitos Con Queso

Crispy fried rolled beef tacos served with spicy jalapeno queso dip.

\$35

Mini Chimichangas

Deep fried golden brown mini burritos served with our signature salsa

\$30

Beef Meatballs

Petite beef meatballs served with your choice of marinara, BBQ, or teriyaki sauce.

\$30

Bacon Sizzled Bay Scallops

Tender bay scallops sautéed with crispy bacon bits and sea salt. Served with toasted crostini.

\$95

Ocean Pearls

Breaded bits of shrimp, fish, water chestnuts, and peas served with wasabi aioli.

\$60

Serves 25 people

Baked Brie En Crout

Imported French brie topped with raspberry sauce and wrapped in pastry. Baked to a warm gold and served with fresh pears and gourmet crackers.

\$100

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Cold Hors D' Oeuvres

Per 25 pieces

Assorted Finger Sandwiches

Ham, turkey and pastrami salad on assorted deli sliced breads. Crusts removed and cut into petite sized sandwiches.

\$40

Southwest Pinwheel Sandwich

New Mexico green chili, cream cheese, and ham wrapped in a locally made flour tortilla and sliced into pinwheels.

\$35

Serves 25 people

Chips and Salsa

Sabor signature salsa and fresh warm tortilla chips.

\$35

Add Guacamole or chili con queso \$50

Smoked Salmon

Smoked Atlantic salmon with capers, lemons, red onions, and cream cheese. Served with mini bagels.

\$95

Vegetable Tray

Fresh in season vegetables elegantly displayed and served with green chili ranch dipping sauce.

\$95

Shrimp Fountain

Large peel and eat shrimp displayed on a cascade of ice and lemons. Served with cocktail sauce.

\$100

Fresh Seasonal Fruit Tray

Assorted melons, berries, grapes, and other available fruits sliced and carved to create a unique display for your function.

\$125

Artisan Cheese Tray

Imported and domestic hard and soft cheeses served with assorted gourmet crackers.

\$125

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Cold Hors D' Oeuvres
Continued

Serves 25 people

Antipasto Tray

Artichoke hearts, assorted olives, salami, fresh mozzarella balls, pepperoncini attractively displayed for you and your guests.

\$125

Mango Shrimp Ceviche

Small delicate shrimp mixed with chunks of mango and pico de gallo seasoned beautifully and served with warm tortilla chips.

\$125

Sliced Meat & Cheese Tray

Assorted imported and domestic meats and cheeses served with rolls, Dijon mustard and roasted red pepper aioli.

\$175

Cajun Stuffed Tomatoes

Fresh cherry tomatoes stuffed filled with Cajun seasoned crawfish salad for a truly extraordinary experience.

\$125

Ramada Bruschetta

Hearts of palm, tomatoes, and fresh basil gently tossed in olive oil and served on crostini.

\$95

Per Person

Fresh Fruit Tray \$6.95

Fresh Vegetable Tray \$4.95

Cheese & Cracker Tray \$6.95

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Desserts Selections

Red Velvet Cake
Warm Fruit Crumble
(Apple, Cherry or Peach)
Carrot Cake
Chocolate Cake
Pumpkin Pie (Seasonal)
Cream Pie (assorted)
Cheesecake (assorted)
Fruit Pie (assorted)

Specialty Desserts

Add \$3.00 per person

Apple Hats
Chocolate Mousse
Individual Carrot Cakes
Strawberry Shortcake
Peanut Butter Bistro Cakes

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Bar Options

Hosted Bar

Your guests (21+) can enjoy beverages from the bar that are purchased by the host. The host is then charged for all drinks at the end of the function. The bartender fee is \$125.00 per bar plus tax and a service charge.

Cash Bar

Beverages are selected and paid for on a cash-per-drink basis by your guests (21+). The bartender fee is \$125.00 per bar plus tax and Service Charge.

Drink Prices

<i>Margaritas</i>	\$6.00
<i>House Wines</i>	\$6.00
<i>Call Liquors</i>	\$7.00
<i>Premium Liquors</i>	\$8.00
<i>Import Premium Beers (bottle)</i>	\$4.00
<i>Domestic Beers (bottle)</i>	\$3.00
<i>Virgin Drinks</i>	\$4.00
<i>House Champagne, price per bottle</i>	\$22.95
<i>House Wine, Price per Carafe</i>	\$22.95
<i>Sparkling Cider, price per bottle</i>	\$14.95
<i>Domestic Keg Beer, price per keg</i>	\$250.00
<i>Domestic 1/2 Keg</i>	\$150.00
<i>Imported Keg and 1/2 Kegs Available</i>	
<i>Wine List upon Request</i>	

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