



ALWAYS FRESH, ALWAYS A FIESTA!

Catering Menu

2024

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Elevate your special occasion or intimate gathering with our exclusive catering services.

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Breakfast Buffet

Garduño's Breakfast Buffet

\$20.00++ per guest

- **Scrambled Eggs**
Shredded Cheddar, Chives, Red or Green Chile, Grilled Onions, and Peppers
- **Papitas**
- **Farm Style Bacon and Pork Sausage Links**
- **Assorted Bagels and Croissants**
Accompanied by Jams and Assorted Butters
- **Seasonal Fresh Sliced Fruits and Berries**
- **Granola Yogurt Parfait**
- **Freshly Brewed Regular and Decaf Coffee**
- **Hot Tea**
- **Chilled Orange, Grapefruit, or Cranberry Juices**
- **Ice Water**
- **Select One: Buttermilk Pancakes or French Toast***
* Substitute for a New Mexican Classic
+ \$10.00++ per person

New Mexican Classic

Select One / + \$10.00++ Per Person

- **Egg Burrito (Bacon or Sausage)**
Red Chile or Green Chile
- **Huevos Rancheros**
- **Chilaquiles**

Breakfast

Continental Breakfast

\$15.00++ per guest

- **Bagels, Croissants, Butter, and Marmalades**
- **Mixed Fruit with Agave Syrup**
- **Yogurt Parfait**
- **Freshly Brewed Regular and Decaf Coffee**
- **Hot Tea**
- **Chilled Orange, Grapefruit or Cranberry Juice**
- **Ice Water**

Continental Additions

- **Buttermilk Pancakes** + \$10 per guest
Seasonal berry compote, maple syrup
- **Garduño's Breakfast Burrito** + \$10 per guest
Scrambled eggs, bacon, hash browns, cheddar cheese, green chile
- **Breakfast Meats** + \$10 per guest
(Select Two)
Smoked bacon, country sausage, ham
- **Scrambled Eggs** + \$10 per guest
Cheddar cheese, green chile

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Consuming raw or under cooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. There will be a 30% gratuity added to each package



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AM & PM Breaks

Rise & Shine

\$8.00++ per guest

Assorted Granola Bars

Plain and Fruit Greek Yogurts

Assorted Fresh Whole Fruit

Energy Break

\$10.00++ per Guest

Build Your Own Energy Mix:

Pretzels, Assorted Nuts, Dried Fruits, Chocolate Bits, Yogurt Covered Raisins, and Sunflower Seeds

Assorted Fresh Whole Fruit

Sweet Treats

\$10.00++ per guest

Freshly Baked Cookies

Biscochitos, White Chocolate Macadamia,

Chocolate Chip, Peanut Butter

Taste of New Mexico

\$16.00++ per guest

Tortilla Chips and Salsa

Warm Mini Pretzels with Green Chile Queso

Biscochitos

Beverages

Freshly Brewed Coffee \$50.00++ per gallon

Cold Brew Coffee \$50.00++ per gallon

Assorted Soft Drinks \$4.00++ each

Bottled Water (Still or sparkling) \$4.00++ each

Organic Bottled Juices or Bottled Coffee \$9.00++ each

Bottled Flavored Teas \$8.00++ each

Red Bull Energy Drinks \$7.00++ each





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Boxed Lunch & Food Bar

\$18.00++ per guest | Served with rice and refried beans

1 Cheese Enchiladas

Two corn tortillas rolled and filled with cheese. Topped with your choice of red or green chile.

Add guacamole + \$1.25 Add sour cream + \$1.09
Add egg (any style) + \$1.75 Blue corn tortilla + \$1.50

2 Ground Beef or Pollo Tacos

Two tacos served with chicken or ground beef, corn or flour tortilla, and garnished with cheese, lettuce, and tomatoes.

3 Bowl of Green Chile Stew

Bowl of our famous green chile stew, served with a warm tortilla.

4 Pollo Sopapilla

Shredded chicken and cheddar cheese with choice of red or green chile, stuffed inside a sopapilla.

5 Bean & Cheese Burrito

One burrito with refritos, cheddar cheese, and choice of red or green chile, served in a flour tortilla.

Sides

Chips and Salsa

Corncake

Dessert

Sopapillas



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Garduño's Food Bar

Taco Bar

Kids 12 and Under

\$17.95

\$7.95 each

Select two: beef, chicken, or machaca.

Served with lettuce, tomatoes, and shredded cheese.

Fajita Bar

Kids 12 and under

\$31.95

\$12.95 each

Select: steak and/or chicken, flour, or corn tortillas.

Nacho Bar

Kids 12 and Under

\$19.95

\$9.95 each

Select two: beef, chicken, or machaca.

Served with jalapeños, lettuce, tomatoes, and shredded cheese.

Includes sour cream, and guacamole.

Hors d'Oeuvres & Food Boards

\$20.00+ per guest | Choose up to 3

- Chips & Queso
- Chips & Guacamole
- Mozzarella Sticks
- Mini Tacos
- Rolled Tacos
- Quesadilla
- Chicken Tenders
- Corn Cake

Appetizers/Bulk Food Boards

• Fresh Fruit Tray

Serves 20 - 30 people

\$60.00

• Cold Cut Meat Tray

Serves 20 - 30 people

\$70.00

• Cheese, Fruit, Cracker Tray

Serves 20 - 30 people

\$80.00





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Dinner Buffet

Buffet includes beans and rice.

Buffet Packages

Choice of 2 Entrées	\$17.95
Kids 12 and under	\$7.95 each
Choice of 3 Entrées	\$18.95
Kids 12 and under	\$8.95 each
Choice of 4 Entrées	\$19.95
Kids 12 and under	\$9.95 each

Entrée Selections

Enchiladas

Select one: cheese, chicken, beef, or machaca (choice of red or green chile).

Tacos

Select one: beef, chicken, or machaca.
Served with lettuce, tomatoes, and shredded cheese.

Tamales

Select one: red chile pork, green chile cheese, or blue corn chicken.

Burritos

Select one: beans, beef, beans and beef, chicken, or carne adovada.

Add glass plates and silverware for + \$1.00 more per person.

Plated is an additional + \$3.00 more per person.

Drinks, chips, and salsa are a separate charge.



Cash Bar

Minimum \$300 for functions.

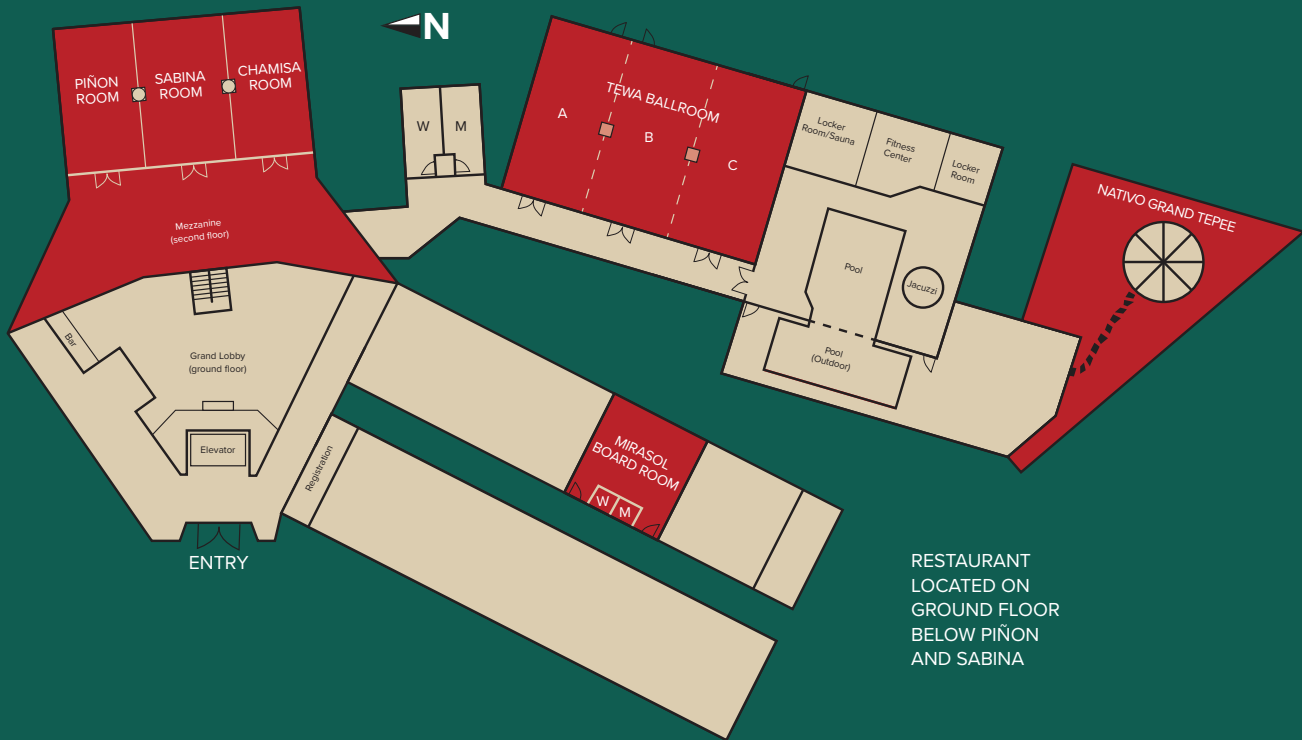


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ROOM CAPACITIES

	Total Sq Ft	Room Size	Ceiling Ht	Theatre	Classroom	Banquet	Reception	U-Shape
Tewa Ballroom	2,480	40' x 62'	9' 6"	200	125	150	150	50
Tewa A	680	40' x 17'	9' 6"	50	27	24	40	15
Tewa B	920	40' x 23'	9' 6"	60	30	48	70	20
Tewa C	880	40' x 22'	9' 6"	40	27	30	60	15
Piñon Room	594	33' x 18'	8' 6"	50	27	30	55	15
Sabina Room	726	33' x 22'	8' 6"	60	34	42	60	20
Chamisa Room	594	33' x 18'	8' 6"	40	27	25	55	18
Mezzanine	2,000			100	80	125	175	30
Mirasol Boardroom	450	25' x 18'	9'	16				

Total Event Space 6,844

