

Catering Menus



Las Cruces
Convention
Center

Breakfast

Premium Selections

SUNRISE BREAKFAST BUFFET

Assorted Chilled Fruit Juices
Sliced Seasonal Fresh Fruit,
Assorted Breakfast Bakery Items,
Fluffy Scrambled Eggs, Breakfast Potatoes,
Bacon and Sausage Links
Fresh Columbian Coffee, Decaf and Hot Tea

EARLY RISER BUFFET

Scrambled Eggs, Choice of Bacon,
Sausage Links, or Ham
Breakfast Potatoes, Breakfast Bakery Basket,
Biscuits & Gravy
Fresh Columbian Coffee, Decaf and Hot Tea

NEW MEXICAN BREAKFAST BUFFET

Huevos Rancheros, Pinto Beans,
Breakfast Potatoes, Tortillas,
Chile Colorado or Chile Verde
Fresh Columbian Coffee, Decaf and Hot Tea

Light Faire

HEALTHY START

Assorted Whole Fresh Fruit,
Granola Bars, Assorted Yogurt with Toppings
Assorted Chilled Fruit Juices & Bottled Water
Fresh Columbian Coffee, Decaf and Hot Tea

CLASSIC CONTINENTAL

Assorted Chilled Fruit Juices
Bakery Fresh Muffins, Pastries,
and Breakfast Breads
Fresh Columbian Coffee, Decaf
and Hot Tea

Breakfast Stations

BURRITO STATION

Our Chefs Provide an Array of your Favorite
Ingredients, then Prepare your Burrito to Order.
Breakfast Potatoes, Breakfast Bakery Items,
Fresh Columbian Coffee, Decaf and Hot Tea

OMELET STATION

Our Chefs Provide an Array of your Favorite
Ingredients, then Prepare your Omelet to Order.
Breakfast Potatoes, Breakfast Bakery Items,
Fresh Columbian Coffee, Decaf and Hot Tea

OATMEAL STATION

Assorted Breakfast Breads, Fresh Fruit,
Brown Sugar, Raisins, Granola, Pecans,
Fresh Columbian Coffee, Decaf, Hot Tea
and Assorted Chilled Fruit Juices

Lunch

Hot Served Selections

Hot Plated Entrées Include Salad, Chef's Choice of Starch
Seasonal Vegetable and your Choice of Dessert
Beverages Include Iced Water, Iced Tea and Coffee Service
Minimum 50 Guests
Set-up fee applied for less than 50

Choice of Salad:

Caesar Salad - Crisp Romaine with Croutons,
Caesar Dressing
Las Cruces House Salad - Mixed Greens with Tomato,
Jicama, Cucumber & Choice of Dressings

OVEN ROASTED MARGARITA CHICKEN

Tequila Lime Marinated Chicken Breast
Topped with an Avocado Tomato Salsa

OVEN ROASTED SOUTHWEST SPICED RUBBED CHICKEN BREAST

Savory Southwestern Flavors with
Ancho Cream Sauce

LAS CRUCES CHAR-GRILLED CHICKEN

Fresh Coriander & Lime Marinated Chicken Breast
with a Green Chile Tomatillo Cream Sauce

ROASTED GARLIC & HERB PASTA PRIMAVERA

Penne Pasta with Flame Roasted Vegetables
Tossed in a Garlic Herb Sauce

GRILLED CHICKEN ALFREDO

Grilled Chicken Breast with
Roasted Vegetables Over Pasta
with a Creamy Garlic Alfredo Sauce

Cold Served Selections

CROISSANT SANDWICH PLATE

Choose One of the Following:
Ham & Swiss, Turkey & Swiss, Solid White
Albacore Tuna Salad or Honey Almond Chicken Salad
Chef's Choice of Side Item and Dessert

CHICKEN CAESAR SALAD

Grilled Chicken Served on a Bed of Fresh Romaine Lettuce,
Grated Parmesan Cheese, and Croutons
with a Creamy Caesar Dressing
Chef's Choice of Dessert

SOUP AND SANDWICH WRAP

Signature Homemade Soup of the Day
Served with Choice of Half Wrap
Chef's Choice of Dessert

Whole Wheat Wrap

Oven Roasted Turkey Breast, Bacon, Fresh Field Greens, Cheddar Jack
Cheese and Chipotle Ranch Dressing Served in a Whole Wheat Wrap

Tomato Basil Wrap

Baked Ham, Swiss Cheese, Fresh Field Greens,
Honey Dijon Mustard Dressing Served in a Tomato Basil Wrap

Garlic Herb Wrap

Grilled Chicken Breast, Crisp Romaine, Parmesan Cheese and
Creamy Caesar Dressing Served in a Garlic Herb Wrap

Spinach Herb Wrap

Fresh Field Greens, Roasted Vegetables, Feta Cheese and
Herb Vinaigrette Served in a Spinach Herb Wrap

Prices Subject to New Mexico Gross Receipts Tax and 20% Catering Management Charge.

Prices Subject to Change Without Notice.

Updated 1/1/16



Reception

Hot Hors D'oeuvres

Priced Per 100 Pieces

MINI LUMP CRAB CAKES WITH REMOULADE

CHIMICHURY BEEF BROCHETTES

ASPARAGUS FRITTER
WITH BÉARNAISE SAUCE

MOJO CHICKEN BROCHETTES

MINI CORDON BLUE BITES

SAUSAGE STUFFED MUSHROOMS

ASSORTED MINI QUICHE

BRIE WITH RASPBERRY BITES

SPANAKOPITA

FRIED PORK POT STICKERS
WITH SOY GINGER SAUCE

ORIENTAL SPRING ROLLS
WITH PLUM SAUCE

Cold Hors D'oeuvres

Priced Per 100 Pieces

PEA POD WRAPPED
MARINATED SHRIMP

SHRIMP COCKTAIL SHOOTERS

PHYLLO TARTLET
WITH ALMOND CHICKEN SALAD

ENDIVE STUFFED WITH CRANBERRY,
BLEU CHEESE & PECANS

TOMATO BASIL BRUSCHETTA

ROASTED RED PEPPER, SPINACH &
PROSCIUTTO PINWHEELS

HUMMUS WITH PITA POINTS

FRUIT BROCHETTES

FINGER SANDWICHES
9 DOZEN (425 TRIANGLES)

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Reception

SPECIALTY STATIONS

Minimum 50 Guests
Set-up fee applied for less than 50

TAPAS STATION

Assorted Bread, Pita Points & Tri-Colored Chips
Red Pepper Hummus, Tomato Bruschetta,
Roasted Corn & Black Bean Relish,
Mediterranean Olive Spread,
Green Chile Salsa, Basil Pesto &
Garlic Herb Cheese Spread

PASTA STATION

Choose Two Pastas
Bow Tie, Penne, Fettuccini or Tri-Color Rotini
Choose Two Sauces
Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauce
Served with Assorted Toppings

TEX-MEX STYLE TACO BAR

Spicy Chicken & Ground Beef with
Shredded Lettuce, Diced Tomatoes,
Shredded Cheese, Sour Cream,
Guacamole, Jalapeno Cheese Sauce
Served with Taco Shells, Tortilla Chips & Tortillas

CARVING STATIONS

Minimum 50 Guests
Carving Fee \$50.00
Set-up fee applied for less than 50
Served with Assorted Rolls & Condiments

PEPPER ENCRUSTED BEEF TENDERLOIN

SLOW ROASTED PRIME RIB

TOP SIRLOIN OF BEEF

HONEY GLAZED HAM

ROASTED TURKEY BREAST

RECEPTION DISPLAYS

Minimum 50 Guests
Set-up fee applied for less than 50

INTERNATIONAL CHEESE DISPLAY

FRUIT AND CHEESE

GARDEN FRESH CRUDITÉS WITH DIPPING SAUCE

SEASONAL FRESH FRUIT DISPLAY

Dinner

Hot Plated Entrées Include Salad, Chef's Choice of Starch,
Seasonal Vegetable and your Choice of Dessert.
Beverages Include Iced Water, Iced Tea and Coffee Service
Minimum 50 Guests
Set-up fee applied for less than 50

Choice of Salad:

Caesar Salad—Crisp Romaine with Croutons,
Caesar Dressing
Las Cruces House Salad—Mixed Greens with Tomato, Jicama,
Cucumber & Choice of Dressings

OVEN ROASTED MARGARITA CHICKEN

Tequila Lime Marinated Chicken Breast
Topped with an Avocado Tomato Salsa

ROASTED TOP SIRLOIN OF BEEF

With Natural Pan Gravy

OVEN ROASTED SOUTHWEST SPICED RUBBED CHICKEN BREAST

Savory Southwestern Flavors with
Ancho Cream Sauce

LAS CRUCES CHAR-GRILLED CHICKEN

Fresh Coriander & Lime Marinated Chicken Breast
with a Green Chile Tomatillo Cream Sauce

GRILLED CHICKEN ALFREDO

Grilled Chicken Breast with
Roasted Vegetables Over Penne Pasta
with a Creamy Garlic Alfredo Sauce

Select Dessert Choices

Carrot Cake
Pecan Pie
Apple Pie
Cherry Pie
No Sugar Added Banana Cream Pie
No Sugar Added Apple Pie
Boston Cream Pie
French Silk Pie
Fruit Cobbler
Chocolate Cake
Coconut Cake

Premium Dessert Choices

Upgrade to a Premium Dessert for additional charge

Cheesecake w/Fruit Topping
Chocolate Lava Cake
Tiramisu
Pastel de Tres Leches
Bourbon Carmel Apple Pie
Crème Brulée
Chocolate Decadence Cake
Regal Red Velvet Cake
Key Lime Sunrise
Pecan Turtle Cheesecake
Bread Pudding with Hard Rum Sauce
Flourless Chocolate Cake with Chambord Sauce
Grilled Strawberry Shortcake

Buffet Selections

Beverages Include Iced Water, Iced Tea and Coffee Service

Minimum 50 Guests

Set-up Fee applied for less than 50

ORGAN MOUNTAINS BBQ

Creamy Cole Slaw
Las Cruces House Salad
Slow Roasted BBQ Brisket
Garlic and Herb Chicken Breast
Chuck Wagon Corn & Pinto Beans
Rolls & Butter
Apple Cobbler

MANGIA ITALIANO!

Traditional Italian Salad
Meat Lasagna
Chicken Breast Marsala
Pasta Primavera with Pesto Cream Sauce
Italian Style Green Beans
Garlic Toast
Assorted Dessert Table

MESILLA VALLEY FIESTA

Santa Fe Cole Slaw
Green Chile Chicken or Red Chile Beef Enchiladas
Beef or Chicken Fajitas
Sour Cream, Guacamole & Salsa
Pinto Beans & Spanish Rice
Flour Tortillas
Assorted Dessert Table

THE LIGHTER SIDE

Las Cruces House Salad
Thyme & Orange Glazed Chicken Breast
Fire Roasted Maple Glazed Sweet Potatoes
Sautéed Green Beans with Red Peppers
Rolls & Butter
Assorted Dessert Table

THE PAGODA

Asian Style Garden Salad
Bok Choy Salad
General Tso's Chicken
Chinese Beef with Peppers
Steamed & Fried Rice
Sunshine Carrots
Rolls & Butter
Assorted Dessert Table

MAIN STREET BUFFET

Las Cruces House Salad
Roast Top Sirloin of Beef
Southwest Rubbed Chicken Breast
Roasted Garlic Yukon Gold Mashed Potatoes
Southern Style Green Beans
Rolls & Butter
Assorted Dessert Table

Specialty Theme Breaks

MILK AND COOKIES

Freshly Baked Chocolate Chip Cookies
Rich Chocolate Ghirardelli Brownies
Fresh Columbian Coffee, Decaf Coffee,
and Assorted Herbal Teas
Regular and Chocolate Milk
Assorted Pepsi Products & Aquafina Water

CHIPS N' DIPS

Garlic Hummus with Toasted Pita Chips
Terra Chips and Potato Chips
French Onion Dip
Spinach and Artichoke Dip
Fresh Columbian Coffee,
Decaf Coffee, and Assorted Herbal Teas
Assorted Pepsi Products & Aquafina Water

DESERT HOAGIE

6' Sub Sandwich
Complete with ham, turkey and salami
Topped with lettuce, tomatoes, red onion,
and green pepper. Served with
pickle spears and condiments.
Serves 30 Guests

ON THE BOARDWALK

Assorted Ice Cream Bars
Frozen Fruit Yogurts Bars
Fresh Columbian Coffee,
Decaf Coffee, and Assorted Herbal Teas
Assorted Pepsi Products & Aquafina Water

THE HEALTH NUT

Chewy and Fruit Filled Granola Bars
Low Fat Assorted Yogurts and Trail Mix
Tray of Freshly Sliced Seasonal Fruits and Berries
Fresh Columbian Coffee,
Decaf Coffee, and Assorted Herbal Teas
Infused Water Station

CELEBRATE LAS CRUCES

Nacho Bar with Fresh Tortilla Chips, Queso, and Guacamole
Salsa, Sour Cream, and Jalapenos
Biscochitos
Fresh Columbian Coffee,
Decaf Coffee, and Assorted Herbal Teas
Assorted Pepsi Products & Aquafina Water

TAKE ME OUT TO THE BALLGAME

Popcorn, Crackerjacks, Warm Soft Pretzels with
Yellow Mustard and Whole Roasted Peanuts
Fresh Columbian Coffee,
Decaf Coffee, and Assorted Herbal Teas
Assorted Pepsi Products & Aquafina Water

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A La Carte Selections

Break Items

ASSORTED MUFFINS

EUROPEAN STYLE DANISH

BAGELS
WITH CREAM CHEESE & SWEET BUTTER
\$26 per dozen

ASSORTED BREAKFAST BREADS
Serves 10 Guests

SLICED FRESH FRUIT DISPLAY
Minimum of 50 Guests

FRUIT PARFAIT

Break Items

ASSORTED FRESH BAKED COOKIES

CHOCOLATE FUDGE BROWNIES

PRETZELS, CHIPS & POPCORN

SOFT JUMBO PRETZELS*
SERVED WITH SPICY MUSTARD

SPECIALTY ICE CREAM BARS*
ASSORTED GOURMET ICE CREAM BARS

*Minimum Order of 25

Beverage Selections

FRESH COLUMBIAN COFFEE AND DECAF

ASSORTED HERBAL TEAS

ASSORTED FRUIT JUICES

AGUAS FRESCAS, CHOICE OF FLAVOR

AQUAFINA BOTTLED WATER

ASSORTED PEPSI SOFT DRINKS

INFUSED WATER STATION

Alcohol Service

Beverage service for your event can be handled in a couple of different manners.

Hosted Open Bar—the client is billed for each drink ordered by the attendees.

Hosted Open Bars can be full open or a limited selection of drinks;
i.e. Beer, Wine, and Soft Drinks.

Cash Bar—Each attendees pays for their own drinks.

DOMESTIC BEER

BUD LIGHT - BUDWEISER - COORS LIGHT - MICHELOB ULTRA

IMPORT & CRAFT BEER

STELLA ARTOIS - XX - NEGRA MODELO - SAM ADAMS

HOUSE WINE

CHARDONNAY - PINOT NOIR - PINK MOSCATO
CABERNET - CABERNET SAUVIGNON

SELECT WINE

KENDALL JACKSON CHARDONNAY - KENWOOD MERLOT

PREMIUM LIQUOR

SOBIESKI - SMIRNOFF - EFFEN CUCUMBER - BACARDI - MALIBU
CAPTAIN MORGAN - BULLDOG GIN - SAUZA BLUE - SAUZA BLACK
JACK DANIELS - PENDLETON - BULLEIT

SUPER PREMIUM LIQUOR

KETTLE ONE - TANQUERAY - BEEF EATER 24
CAZADORES - BAREN JAGER
CROWN ROYAL - BASEL HAYDEN

\$350 Bar Minimum Per Bar

1 Security Guard Required For Every 75 Guests

Wine by the Bottle Hand Selected Especially for You

Seghesio Sonoma Zinfandel
Dona Paula Estate Malbec
House Heaven Hills H3 Blend
Murphy-Good Pinot Noir
Chateau St Jean Sonoma Merlot
Infamous goose Sauvignon Blanc
Montevina Winery Pinot Grigio
Wycliff Champagne

Cash Bars

Super Premium Liquor
Premium Liquor
Select Wine
House Wine
Import & Craft Beer
Domestic Beer
Pepsi Soft Drinks
Aquafina Bottled Water

Hosted Bar

Super Premium Liquor
Premium Liquor
Select Wine
House Wine
Import & Craft Beer
Domestic Beer
Pepsi Soft Drinks
Aquafina Bottled Water

Each bar setup has a minimum spend of \$350.



Linen Selections

Select Base Color for Tablecloth

White
Black
Burgundy

Chair Ties & Table Overlays

Peony Pink	Navy Blue
Grape Purple	Aquamarine
Plum	Canary Yellow
Hot Pink	Gold Metallic
Cherry Red	Blush Pink
Stormy Silver	

Napkin Selection

White	Lavendar
Black	Ivory
Burgundy	Pecan
Red	Sand
Royal Blue	Chocolate
Navy Blue	Silver
Light Blue	Pumpkin
Teal	Pink
Dark Green	Yellow
Avocado	Gold
Purple	

All catered events are subject to a 20% Catering Management Charge and all Audio Visual Services are subject to a 20% Audio Visual Management Charge. These Management Charges are the sole property of the Licensor, as applicable, is used to cover such party's costs and expenses in connection with the event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



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MeetInLasCruces.com