



# HOTEL PARQ CENTRAL

BUILT 1926  
— HPC —  
EST. 2010

## Event Menus



# BREAKFAST

Minimum of 15 guests

## THE SIGNATURE

Sliced Fresh Seasonal Fruit Individual  
Fruit Yogurts  
French Toast with Berry Compote  
Fluffy Scrambled Eggs  
Sausage Links  
Roasted Potatoes with Onions and Peppers  
26. per guest

## THE SOUTHWESTERN

Sliced Fresh Seasonal Fruit  
Breakfast Tacos  
Chorizo-Egg Breakfast Sandwiches  
Western Breakfast Potatoes  
Fruit Empanadas  
29. per guest

## THE EXECUTIVE

Sliced Fresh Seasonal Fruit  
Lox with Whipped Cream Cheese, Onions and Capers Bagels  
Smoked Bacon  
Vegetable Quiche  
Assortment of Muffins  
32. per guest

## ACCOMPANIMENTS

Mini Breakfast Burritos  
8. per guest

Hard Boiled Eggs  
4. per guest

Greek Yogurt Parfait Station with berries and granola  
7. per guest

Selection of Chilled Juices (Orange, Apple, Grapefruit)  
3. per guest

Assortment of Pastries  
5. per guest

# LUNCH

Minimum of 15 guests

## PLATED OR BOXED LUNCH

Plated Lunches are available for a maximum of 75 guests.

CHOOSE UP TO 2 CHOICES BETWEEN ENTREES, SANDWICHES AND SALADS

## ENTREES

### SPANISH QUINOA STUFFED PEPPER

Red Bell Pepper filled with Black Beans, Quinoa, Corn and Fire Roasted Tomatoes, topped with Sliced Avocado  
27. per guest

### RED CHILE CHICKEN

Red Chile Crusted Chicken over Buttered Herb Couscous, Seasonal Vegetables and Chicken Jus  
28. per guest

### SALMON

Roasted Salmon Filet with Rice Pilaf, Seasonal Vegetables and a Lemon-Butter Dill Sauce  
30. per guest

### GREEN CHILE CHICKEN FETTUCCHINE

Fettuccini Pasta tossed with a Green Chile Parmigiano Cream Sauce and Grilled Chicken  
28. per guest

### SMOTHERED BURRITO

Seasoned Ground Beef, Beans and Cheese Rolled in a Flour Tortilla smothered in Hatch Red Chile with Spanish Rice  
26. per guest

## SANDWICHES

### ALBUQUERQUE TURKEY WRAP

Sliced Turkey, Crispy Bacon, Pepper Jack Cheese, Green Chile, Tomato and Guacamole Wrapped-Up in a Tortilla  
20. per guest

### PARQ SIGNATURE CROISSANT

Shaved Ham, Turkey and Swiss Cheese, Lettuce, Tomato and Spicy Mayonnaise  
20. per guest

### EGGPLANT PARM HOAGIE

Lightly Battered and Pan-Fried Slices of Eggplant, Mozzarella and House-Made Marinara  
22. per guest

## SALADS

### COBB

Tomato, Avocado, Hard-boiled Egg, Bacon, Chicken and Blue Cheese tossed with Romaine and a Classic Vinaigrette  
26. per guest

### CHICKEN CAESAR

Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing with Grilled Chicken  
24. per guest

### BLEU SPINACH

Tender Spinach, Dried Cranberries, Toasted Pecan Halves and Gorgonzola tossed with a Raspberry Vinaigrette  
22. per guest  
Add Chicken 3  
Add Salmon 5

## LUNCH BUFFET

Minimum of 15 guests

### THE DELI

Caesar Salad with Croutons & Shaved Parmesan Reggiano

Marinated Olive & Pickle Tray

Classic Potato Salad

Butcher's Fare: Cotto Salami, Honey Glazed Ham, Oven Roasted Turkey Swiss,

Cheddar & Mozzarella Cheeses

Assorted Breads Potato Chips

32. per guest

## ACCOMPANIMENTS

By the dozen

Freshly Baked Chocolate Chip Cookies

30

Traditional Biscochitos

30

Cheesecake Bites

30

Assortment of Locally Made Chocolates

30

# DINNER BUFFETS

Minimum of 20 guests

## THE ALBUQUERQUEAN

Southwest Mixed Greens Salad  
Beef Fajitas or Chicken Fajitas  
Red Chile Cheese Enchiladas  
Pinto Beans  
Spanish Rice  
53.per guest

## THE LAND & SEA

Spinach Salad with Cranberries, Pecans,  
Gorgonzola and Raspberry Vinaigrette  
Grilled Chicken Breast with Herb Jus  
Salmon with Lemon Butter  
Couscous  
Broccolini  
53.per guest

## THE TEXAN

Mini Iceberg Wedge Salads with buttermilk ranch  
dressing, crumbled blue cheese & smoked bacon  
Deviled Potato Salad  
Borracho Beans  
Smoked Beef Brisket  
Herb Roasted Chicken  
Jalapeno Cornbread  
53. per guest

## THE ITALIAN

Caprese Salad with Mix Greens, Vine-Ripened  
Tomatoes, Fresh Mozzarella with Basil Oil and  
Balsamic Reduction  
Green Chile Chicken Fettuccini Alfredo  
Baked Ziti with Italian Meatballs, Mozzarella &  
House-made Marinara Sauce  
Roasted Garlic Bread  
53. per guest

Add Additional Vegetarian entrée to any Buffet.  
10 per guest

Add 1 dessert to any Buffet.

Tiramisu  
Peach Cobbler  
Fresh Fruit Skewers  
Biscochitos  
Freshly Baked Chocolate Chip Cookies  
6 per guest

# PLATED DINNERS

Minimum of 20 guests

All Dinners include Bread Service and Seasonal Vegetable.

Plated Dinners are available for a maximum of 75 guests.

## SALAD OPTIONS- CHOOSE 1

*Mixed Greens with House-Made Croutons and Buttermilk Ranch*  
*Baby Spinach with Pecans, Dried Cranberries, Gorgonzola and Raspberry Vinaigrette*  
*Classic Caesar with Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing*

## ENTREE SELECTION- CHOOSE UP TO 2

Marinated Beef Tenderloin  
52. per guest

Beef Filet Oscar  
56. per guest

Garlic Rosemary Lamb Chops  
53. per guest

Herb Roasted Chicken  
44. per guest

Lemon Caper Salmon  
46. per guest

Mango Pineapple Mahi Mahi  
47. per guest

Spanish Quinoa Stuffed Pepper  
38. per guest

## SIDES SELECTION- CHOOSE 1

*Butter & Herb Couscous*  
*Calabacitas*  
*Long Grain Wild Rice Pilaf*  
*Roasted Fingerlings*  
*Garlic Mashed Potatoes*  
*Roasted Sweet Potatoes*

# RECEPTION STATION

## OLIVE PLATE

Assortment of Roasted Olives and Bread

6. per guest

## HUMMUS TRIO

Assortment of House-Made Hummus with Grilled Pita and Vegetables

7. per guest

## ARTISANAL CHEESE SELECTION

Assortment of Imported and Domestic Cheese

6. per guest

## CHARCUTERIE DISPLAY

Assortment of Smoked and Cured Meats

10. per guest

## CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

6. per guest

## ELOTE GUACAMOLE

House Made Guacamole topped with Roasted Corn, Green Chile Aioli and Cotija Cheese served with fresh Tortilla Chips

8. per guest

## SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with an Assortment of Vegetables and Chips

7. per guest

# HORS D'OEUVRES

## COLD

### CAPRESE SKEWERS

*Sliced Fresh Mozzarella & Cherry Tomatoes with Basil Oil and Balsamic Glaze*

112. per 25 pieces

### LETTUCE BOATS

*Endive filled with Blue Cheese, Pears and Walnuts*

112. per 25 pieces

### FRESH FRUIT SKEWERS

95. per 25 pieces

### SMOKED SALMON WONTON

*with Dill Crème Fraiche*

125. per 25 pieces

### DEVILED EGGS

75. per 25 pieces

### PINWHEELS

*a New Mexican favorite. Soft Tortillas rolled with Green Chile and Cream Cheese*

50. per 25 pieces

## HOT

### HONEY SRIRACHA CHICKEN SKEWERS

135. per 25 pieces

### BEEF TENDERLOIN CROISTINIS

*Topped with Herbed Cream Cheese, served on a Croustade*

135. per 25 pieces

### BOURSIN STUFFED MUSHROOMS

100. per 25 pieces

### PROSCIUTTO WRAPPED ASPARAGUS

125. per 25 pieces

### BACON WRAPPED DATES

112. per 25 pieces

### CARNE ADOVADA EGG ROLLS

*with Avocado Cream*

125. per 25 pieces

### COCONUT SHRIMP

*With Pineapple Sweet Chile*

125. per 25 pieces

### FLAT BREAD PIZZA

*House-Made Marinara, Fresh Mozzarella and Basil*

100. per 25 pieces

### GREEN CHILE SLIDERS

*Shredded Beef or Chicken with Green Chile and Cheddar Cheese*

135. per 25 pieces



# DESSERTS

## PETIT FOURS

Assortment of Small Confectionaries

6. per guest

## HOUSE-MADE COOKIES

Freshly Baked Classic Chocolate Chip Cookies

5. per guest

## TRADITIONAL BISCOCHITOS

Official State Cookie of New Mexico

5. per guest

## LEMON BARS

Tart, Rich, Creamy Lemon Bars

5. per guest

## CHEESECAKE BITES

Assortment of Mini Cheesecakes

5. per guest

## CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Dark Chocolate

38. per dozen

