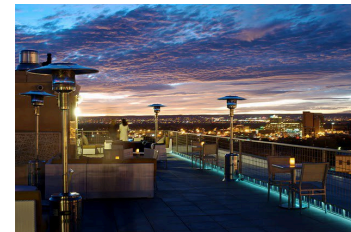




HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010

Event Menus





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Enclosed you will find our event menus.

These items have proven to be very popular with guests.

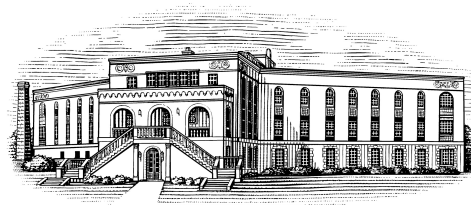
We understand that every event is unique and therefore requires customization.

Our sales team & our chef have years of experience in helping your create a one-of-a kind event.

Look over our menu selections and know that everything you see is made from scratch in our kitchens.....made with a passion for food.

A customized experience is what we create.

If you need more food ideas or suggestions, our team would be happy to meet with you and explore more creative culinary options.



BREAKFAST

All Breakfast Buffets include Coffee and Tea Selection

THE CONTINENTAL

Selection of Chilled Juices (Orange Juice, Apple, Grapefruit)

Sliced Fresh Seasonal Fruit

Assorted Cereals & Yogurts with Dried Fruits and Nuts

Assorted Scones, Muffins, Pastries

16.00 per guest

THE PARLOR BREAKFAST

Selection of Chilled Juices (Orange Juice, Apple, Grapefruit)

Sliced Fresh Seasonal Fruit

Individual Fruit Yogurts

French Toast with Berry Compote

Fluffy Scrambled Eggs

Smoked Bacon or Pork Sausage or Turkey Sausage

Roasted Potatoes with Onions and Peppers

24.00 per guest

THE BIG BREAKFAST

Selection of Chilled Juices (Orange Juice, Apple, Grapefruit)

Sliced Fresh Seasonal Fruit

Fluffy Scrambled Eggs

Smoked Bacon or Pork Sausage or Turkey Sausage

Chorizo-Egg Breakfast Sandwiches

Ranch Beans

Fruit Danishes

28.00 per guest

THE EXECUTIVE BREAKFAST

Selection of Chilled Juices (Orange Juice, Apple, Grapefruit)

Sliced Fresh Seasonal Fruit

Ham & Swiss Croissants, Almond-n-Mascarpone Croissants, Chocolate Croissants, Cream Cheese Croissants

Smoked Bacon or Pork Sausage or Turkey Sausage

Chorizo-Egg Breakfast Sandwiches

Assorted Muffins

26.00 per guest

PLATED LUNCH

All Lunch Items include Water and Tea Service, House Salad & Seasonal dessert

Choose 1 entrée at listed price. Offer your guests a choice between 2 entrees for an additional 15%

SPANISH QUINOA STUFFED PEPPERS*

Red Bell Pepper filled with Black Beans, Quinoa, Corn & Fire Roasted Tomatoes, topped with Sliced Avocado

18.00 per person

ALBUQUERQUE TURKEY WRAP

Sliced Turkey, Bacon, Pepper Jack Cheese, Green Chile. Lettuce, Tomato and Guacamole Wrapped-Up in a Tortilla

18.00 per guest

FENNEL CHICKEN

Fennel Crusted Chicken over Buttered Herb Couscous, Seasonal Vegetables & Chicken Jus

20.00 per guest

PARQ SIGNATURE SANDWICH*

Shaved Ham, Turkey & Emmentaler Swiss Cheese, Lettuce, Sliced Tomato & Spicy Mayonnaise

18.00 per guest

EGGPLANT PARM SANDWICH*

Lightly Battered and Pan-Fried Slices of Eggplant, Fresh Mozzarella and House-Made Marinara

20.00 per guest

WILD SALMON

Roasted Salmon with Rice Pilaf, Seasonal Vegetables & a Lemon-Butter Dill Sauce

22.00 per guest

SOUTHWESTERN CHICKEN FETTUCCINE*

Fettuccini Pasta tossed with Green Chile, Crushed Red Peppers and Parmigiano Cream Sauce and Grilled Chicken

18.00 per guest

*can be made as a vegetarian entrée.

3 COURSE PLATED GOURMET DINNER

All Dinners include Bread Service, Seasonal Vegetable, Coffee and Teas

SALAD OPTIONS- CHOOSE 1

Caprese *Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Vinaigrette*

Mixed Greens *with House-Made Croutons and Oregano Buttermilk Ranch*

Baby Spinach *with Pecans, Dried Cranberries, Gorgonzola and EVOO & Balsamic Vinegar*

Classic Caesar *with Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing*

ENTREE SELECTION- CHOOSE 1 AT LISTED PRICE. OFFER YOUR GUESTS CHOICE BETWEEN 2 FOR ADDITIONAL 15%

Roasted Pork Loin. 45.00 per guest

Marinated Beef Tenderloin. 49.00 per guest

Brown-Sugar Glazed Roasted Chicken 44.00 per guest

Cilantro Pesto Salmon. 46.00 per guest

Eggplant Parmesan. 37.00 per guest

SIDES SELECTION- CHOOSE 1

Angel Hair Pasta *with Pesto*

Butter & Herb Couscous

Long Grain Wild Rice Pilaf

Red Chile Fettuccini Alfredo

Roasted Potatoes

Spinach Whipped Potatoes

Whipped Sweet Potatoes

DESSERT SELECTION- CHOOSE 1

Grilled Tahitian Vanilla Angel Food Cake *With Berry Mélange and Whipped Cream*

House-Made Chocolate Mousse *Topped with Whipped Cream*

New York Style Cheesecake

Tiramisu

HOTEL PARQ CENTRAL BUFFETS

THE DELI

Soup du Jour

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

Freshly Baked Chocolate Chip Cookies

32.00 per guest

THE ALBUQUERQUEAN

Green Chile Chicken Soup with Tortilla Strips and Cheese

Rio Grande Greens *with Jicama, Manchego, Tomatoes and Oregano Buttermilk Ranch Dressing*

Beef Fajitas

Red Chile Cheese Enchiladas

Pinto Beans

Spanish Rice

Tres Leches

34.00 per guest

THE HEALTHY ONE

Vegetable Soup

Spinach Salad *with Cranberries, Pecans and Raspberry Vinaigrette*

Caprese Salad of Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Oil and Balsamic Glaze

Grilled Chicken Breast with Couscous, Herb Jus

Lemon Pepper Tilapia with Broccoli

Whole Wheat Spaghetti tossed with Pine Nuts, Fresh Basil, Romano Cheese and Garlic

Fresh Fruit Skewers with Dark Chocolate

36.00 per guest

Minimum of 20 guests.

MORE HPC BUFFETS

THE NEW MEXICAN

Tortilla Soup

Green Chile Corn Bread

Southwestern Caesar Salad *with Roasted Corn Relish, Croutons and Grilled Lime Caesar Dressing*

Jicama, Corn & Pepper Salad

Today's Catch with Apricot-Green Chile Chutney

Steak Tampiquena

House-Made Flan

38.00 per guest

THE TEXAN

Amarillo Chili

Mini Iceberg Wedge Salads *with buttermilk ranch dressing, crumbled blue cheese and chopped apple wood bacon*

Dried Cranberry Coleslaw

Baby Yukon Gold Potato Salad

Borracho Beans

Smoked Beef Brisket *with coffee-plum bbq sauce*

Herb Roasted Chicken

Jalapeno Cornbread

Mixed Berry Cobbler

37.00 per guest

THE ITALIAN

Mixed Greens *with Shaved Parmesan Reggiano, Red Onions, Olives and Pepperoncini Peppers with Balsamic Vinaigrette*

Caprese Salad of Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Oil and Balsamic Glaze

Pickled Artichoke Heart & Vegetable Salad

Chicken Fettuccini Alfredo

Eggplant Parmesan

Baked Ziti with Italian Meatballs, Fresh Mozzarella, House-made Marinara Sauce

Roasted Garlic Bread

Tiramisu

37.00 per guest

Minimum of 20 guests.

SPECIALTY BREAKS

HEALTHY START

Whole Fruit
Granola Bars
Fruit Smoothies
10.00 per guest

YOGURT PARFAIT

Layered with granola and topped with fresh fruit
6.00 per guest

MILK & COOKIES

Freshly Baked Cookies served with Milk
6.00 per guest

EAT YOUR VEGGIES

Crudit  Display with Hummus
6.00 per guest

THE MALT SHOP

Three Mini Milk Shakes: Strawberry, Vanilla and Chocolate
Chocolate dipped strawberries and marshmallows
Rice Krispie Treats
9.00 per guest

GOING NUTS

Mixed Nuts and Freshly Popped Corn
6.00 per guest

CANDY LAND

Jars of Old Time Candy
Assorted Flavored Jellybeans
Fresh Popcorn
Apple Wedges with Caramel Dip
Root Beer, Orange and Cream Sodas
10.00 per guest

RECEPTION STATIONS

OLIVE PLATE

Assortment of Olives, Pecans and Manchego Cheese

4.00 per guest

HUMMUS TRIO

Assortment of House-Made Hummus with Crackers and Vegetables

4.00 per guest

ARTISANAL CHEESE SELECTION

Assortment of Emmentaler Swiss, Pepper Jack, Manchego & Port Wine Cheese

5.00 per guest

SHRIMP COCKTAIL BAR

Citrus Poached Jumbo Shrimp, Cocktail Sauce, Fresh Lemon

7.00 per guest

FRUIT DISPLAY

Sliced Fruits with Yogurt Dipping Sauce

3.00 per guest

CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

3.00 per guest

HOUSE-MADE CHIPS AND SALSA

Chips with HPC Signature Salsa

3.00 per guest

Chips with HPC Signature Salsa & Chile con Queso

5.00 per guest

Chips with HPC Signature Salsa, Chile con Queso & Guacamole

7.00 per guest

SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke dip served with an assortment of vegetables and corn chips

5.00 per guest

ASSORTED SPREADS AND BREADS

Goat Cheese Ball, Green Chile Cheddar Cheese Ball and Smoked Salmon Spread served with crackers and sliced breads

6.00 per guest

Minimum of 20 guests.

HORS D'OEUVRES

COLD

caprese skewers

sliced fresh mozzarella & cherry tomatoes with basil oil and balsamic glaze

3.00 per serving

thai curry chicken salad “open face” sandwich

3.00 per serving

lettuce wraps

crisp lettuce leaves filled with blue cheese, pears and walnuts

3.00 per serving

fresh fruit skewers

3.00 per serving

mini smoked salmon pizzas

dill crème fraiche

4.00 per serving

deviled eggs

2.00 per serving

pinwheels

a New Mexican favorite- soft tortillas rolled with green chile and cream cheese

2.00 per serving

Minimum of 20 servings per selection.

HORS D'OEUVRES

HOT

chicken satays

Cajun seasoning and pineapple glaze

3.50 per serving

mini ham & cheese croquettes

3.00 per serving

beef tenderloin medallions

marinated and topped with herbed cream cheese, served on a croustade

4.00 per serving

stuffed mushrooms with Italian sausage

4.00 per serving

dates filled with port wine cheese

wrapped in bacon

4.00 per serving

carne adovada egg rolls

with avocado mousse

4.00 per serving

coconut shrimp

with cranberry chutney

4.00 per serving

flat bread pizzas

house-made marinara, fresh mozzarella, spinach and pepperoncini peppers

3.50 per serving

sliders

beef with green chile and jack cheese OR chicken with fresh mozzarella, tomato and basil mayo

5.00 per serving

twice-baked potato skins

3.00 per serving

Minimum of 20 servings per selection.

DESSERTS

CHOCOLATE FONDUE

Melted Chocolate served with Marshmallows, Rice Krispie Treats and Fresh Fruit

8.00 per guest

PETIT FOURS

Assortment of Small Confectionaries

6.00 per guest

HOUSE-MADE COOKIES

Assortment of Freshly Baked Cookies

5.00 per guest

BARS

Assortment of Dessert Bars

6.00 per guest

MOUSSE

Assortment of Mini Cups of Mousse

5.00 per guest

CHEESECAKE BITES

Assortment of Mini Cheesecakes

6.00 per guest

MINI-CUPCAKES

Assortment of Bite-sized Cupcakes

5.00 per guest

CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Dark Chocolate

24.00 per dozen



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