



SAGEBRUSH
INN & SUITES



Banquet Menu



Breakfast

BREAKFAST BUFFETS*

Orange Juice / Coffee / Hot Cocoa / Assorted Teas

Continental Breakfast

17

Fruit Medley / Assorted Breakfast Pastries & Muffins

Healthy Start

17

Fruit Medley / Assorted Yogurts / Granola / Oatmeal / Assorted Toast Station with Condiments

Classic Breakfast

20

Scrambled Eggs and Hashbrowns / Buttermilk Pancakes OR Cinnamon French Toast / Syrup

Choose One: Crispy Bacon / Ham / Country Sausage Links

El Taoseño

22

Fruit Medley / Mexican Scrambled Eggs / Red Chile / Green Chile / Home-Fried Potatoes / Warm Flour Tortillas and Assorted Toast Station with Condiments

Choose One: Crispy Bacon / Ham / Country Sausage Links /

***Minimum of 25 people or a \$5.00 per person surcharge will apply.**

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu and pricing subject to change. A 20% taxable service charge and 8.5% gross receipts tax will be added to all items.

Of the service charge, 25% is distributed as a gratuity to the hotel's employees and the remaining 75% is retained by the hotel.

Breakfast

PLATED BREAKFAST

Orange Juice / Coffee / Assorted Teas

Scrambled Eggs / Home-Fried Potatoes 18

Choose One: Crispy Bacon / Ham / Country Sausage Links / Choice of Toast or Warm Flour Tortillas

Breakfast Burritos 12

Your Choice of Fillings & Sauces: Scrambled Eggs / Home-Fried Potatoes / Ham / Sausage / Cheese / Red Chile / Green Chile / Christmas Chile / Sour Cream and Salsa

French Toast or Pancakes / Home-Fried Potatoes 17

Choose One: Crispy Bacon / Ham / Country Sausage Links / Fresh Fruit Garnish / Syrup

PRICED PER DOZEN

Assorted Breakfast Pastries & Muffins 36

Assorted Granola Bars 48

Bagels | Cream Cheese 39

Croissants | Fruit Preserves 45

Cinnamon Rolls 39

Assorted Cookies | *Chocolate Chip, Cinnamon Raisin, White Chocolate Macadamia Nut* 36

Whole Fruit | *Bananas, Apples and Oranges* 48

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Lunch

LUNCH PLATED SALADS

Coffee / Iced Tea / Rolls & Butter

Chef Salad 22

Julienne Smoked Turkey / Ham / Swiss / Cheddar / Tomato / Cucumber / Peppers / Olives / Hard Boiled Egg

Choose One: Ranch / Balsamic Vinaigrette / Raspberry Vinaigrette

Cobb Salad 22

Romaine / Chicken / Bacon / Avocado / Tomato / Blue Cheese Crumbles / Ranch Dressing

Southwest Chicken Caesar Salad 18

Romaine / Achiote Marinated, Grilled Chicken Breast / Croutons / Parmesan / Chimayo Chile Caesar Dressing

Cranberry Spinach Salad 18

Spinach / Walnuts / Cranberries / Feta Cheese / Pomegranate Vinaigrette / Add Chicken, Steak or Salmon \$8

COLD PLATED SANDWICHES

House-Made Chips / Pasta Salad or Fruit Cup / Iced Tea / Coffee / Cookie

Customized Sandwiches *Choose Two (2) Selections from Each Category* 22

Lettuce / Tomato / Pickle Wedge

Meat Selection Ham / Smoked Turkey / Roast Beef /

Cheese Selection Cheddar / Swiss / Provolone /

Bread Selection White / Honey Wheat / Rye / Hoagie / Flour Tortilla

Spreads Pesto Mayo / Mayo / Dijon Mustard / Chipotle Mayo / Green Chile Mayo

Make It a Box Lunch 22

Bottled Water or Soda / Whole Fruit / Chips / Pickle Wedge / Cookie

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Lunch

PLATED LUNCHESES*

House Salad and Homemade Rolls with Butter, Coffee / Iced Tea

Grilled, Pesto-Glazed Salmon	22
Rice Pilaf / Seasonal Vegetables	
Grilled Sagebrush Chicken	21
Smothered in Green Chile and Cheddar Cheese, Rice Pilaf / Seasonal Vegetables	
New York Strip Steak	24
Garlic Mashed Potatoes / Seasonal Vegetables	
Vegetarian Lasagna	19
Alfredo sauce / Garlic Bread	
Chicken Florentine	20
Roasted Red Bliss Potatoes / Seasonal Vegetables	
Grilled Teriyaki Chicken Sandwich	20
Chicken Breast/ Swiss Cheese/ Pineapple/ Lettuce and Tomato/ Fries or Chips	
Grilled BBQ Chicken Sandwich	20
BBQ Glazed Chicken Breast/ Swiss Cheese/ Lettuce and Tomato/ Fries or Chips	
Grilled Angus Cheeseburger	22
8oz Burger with Cheddar Cheese/ Lettuce and Tomato/ Green Chile Mayo/ Fries or Chips	

*Maximum two (2) entrées, including vegetarian selections, per lunch.

When two (2) plated entrée selections are chosen, the higher priced entrée price will apply.

Only one (1) entrée served per plate. Client is responsible for providing counts for each entrée selection.

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Lunch

THEMED LUNCH BUFFETS*

Iced Tea / Coffee

Mexican Buffet 22

Fresh Garden Salad with Ranch & Italian / Mexican Rice / Pinto Beans / Red Chile / Green Chile / Warm Flour Tortillas / Guacamole / Shredded Cheese/ House-Made Salsa

Choose One: Carne Adovada / Chicken Fajitas / Beef Fajitas / Cheese Enchiladas

Texas BBQ Buffet 23

Mixed Greens Salad with Ranch & Italian/ Choice of *BBQ Beef Brisket Or BBQ Chicken*/ Vegetarian Baked Beans / Corn on the Cob / Jalapeño Corn Muffins & Butter

Picnic Buffet 20

Mixed Greens Salad with Ranch & Italian / House-Made Potato Chips / Lettuce / Tomato / Pickles / Onions / Mustard / Ketchup / Green Chile

Choose Two: Grilled Hamburgers / Grilled Chicken Breasts / Hot Dogs

A Taste of Italy Buffet 24

Build your Own Caesar Salad with Shredded Parmesan & Croutons / Penne Pasta with Italian Meatballs and Marinara OR Alfredo Sauce / Vegetarian Lasagna / Sautéed Zucchini / House-Made Garlic Cheese Bread

Garden Salad Fresh Buffet 18

Tomatoes / Cucumbers / Carrots / Onions / Cheddar Cheese / Olives / Croutons / Rolls & Butter

Salad Selection

Choose two: Mixed Greens Salad / Pasta Salad / Potato Salad / Fruit Salad / Caesar Salad

Dressing Selection

Choose Two: Ranch / Italian / Blue Cheese / Balsamic Vinaigrette / Chimayo Chile Caesar

Add Grilled Chicken Breast, Salmon or Steak \$ 8

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Lunch

Accompaniments

Accompaniment Selections

Chef's Choice Seasonal Vegetables	7
Haricots Verts Rainbow Peppers	7
Asparagus	7
Garlic Mashed Potatoes	7
Rice Pilaf	7
Corn on the Cob	7
Mexican Rice	7
Vegetarian Pinto Beans	7
Calabacitas	7
Baked Potato	7

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Lunch

Dessert Selections

Key Lime Pie	7
Pecan Pie	7
Fruit Cobbler <i>Choose One: Apple / Cherry / Peach</i>	7
Mile-High Apple Pie	7
Flourless Chocolate Torte	7
Chocolate Strawberry Shortcake	7
Assorted Cheesecake <i>Chocolate, New York, Raspberry</i>	7

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Snacks & Breaks

PRICED PER ITEM Minimum one dozen per order

Assorted Granola Bars	4
Fruit Medley Cup	7
Greek Yogurt Granola & Dried Fruit	7
Hot Oatmeal Brown Sugar & Raisins	7
Sliced Fruit	7
House-Made Tortilla Chips & Sagebrush Salsa	7
House-Made Tortilla Chips & Queso Dip	7
House-Made Potato Chips Ranch / Onion Dip	7
Hummus, Pita, & Fresh Vegetables	7
Whole Fruit	4

PRICED PER DOZEN Minimum one dozen per order

Assorted Cookies	36
Brownies	42
Chocolate Covered Strawberries	42
Bavarian Soft Pretzels Mustard	84

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Snacks & Breaks

BEVERAGES

Bottled & Canned

Energy Drinks	6
Sports Drinks	5
Sparkling Water	4
Soft Drinks	
Bottled Fruit Juices	4
Bottled Water	3

Per Gallon

Coffee	48
Decaffeinated Coffee	48
Iced Tea	48
Assorted Hot Tea	48
Lemonade	48
Orange Juice	48

Beverage Station **144**

Choose 3 | Freshly Brew Coffee, Decaf, Assorted Hot Teas, Hot Chocolate, Hot Cider, Freshly Brewed Iced Tea, Lemonade, Orange Juice

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Dinner

PLATED DINNERS Maximum 100 people

Coffee / Iced Tea / Rolls & Butter / Two Accompaniments / Dessert

Choose One: Caesar Salad / Mixed House Salad

Choose One: Balsamic / Ranch / Italian

*Entrée Selections**

Prime Rib 12oz Au Jus / Horseradish Cream	42
Grilled Ribeye Steak House-Made Spice Butter	42
New York Strip Steak House-Made Spice Butter	36
Grilled, Prime Flat Iron Steak Red Wine & Mushroom Sauce	32
Grilled Salmon Pesto Glaze	32
Chicken Florentine <i>Oven Roasted with Creamy Spinach</i>	28
Sauteed Shrimp Scampi White Wine, garlic butter and Lime	38
Grilled Sagebrush Chicken Breast Smothered in Green Chile and Cheddar cheese	28
Portobella & Oven Roasted Seasonal Vegetables Balsamic Glaze	26

***Maximum three (3) entrées, including vegetarian selections, per dinner.**

When two (2) or three (3) plated entrée selections are chosen, the higher priced entrée price will apply.

Only one (1) entrée served per plate. Client is responsible for providing counts for each entrée selection.

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Dinner

PLATED DINNERS *CONTINUED*

Accompaniment Selections

Chef's Choice Seasonal Vegetables

Roasted Vegetable Medley

Haricots Verts | Rainbow Peppers

Roasted Corn | Peppers & Onions

Broccolini

Asparagus

Sour Cream & Chive Mashed Potatoes

Rice Pilaf

Vegetarian Baked Beans

Corn on the Cob

Mexican Rice

Vegetarian Pinto Beans

Calabacitas

Baked Potato

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Dinner

PLATED DINNERS *CONTINUED*

Dessert Selections

Key Lime Pie

Chocolate Pots de Crème

Pecan Pie

Fruit Cobbler | *Choose One:* Apple / Cherry / Peach

Mile-High Apple Pie

Flourless Chocolate Torte

Chocolate Strawberry Shortcake

Tiramisu

New York Style Cheesecake | Chocolate or Raspberry

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Dinner

Dinner Salads Plated

Coffee / Iced Tea / Rolls & Butter

Chef Salad

26

Julienne Smoked Turkey / Ham / Swiss / Cheddar / Tomato / Cucumber / Peppers / Olives / Hard Boiled Egg

Choose One: Ranch / Balsamic Vinaigrette / Raspberry Vinaigrette

Cobb Salad

26

Romaine / Chicken / Bacon / Avocado / Tomato / Blue Cheese Crumbles / Ranch Dressing

Southwest Chicken Caesar Salad

24

Romaine / Achiote Marinated, Grilled Chicken Breast / Croutons / Parmesan / Chimayo Chile Caesar Dressing

Steak and Cranberry Spinach Salad

28

Marinated Flat Iron Steak, Fresh Spinach / Toasted Walnuts / Feta Cheese / Pomegranate / Vinaigrette Dressing

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Dinner

THEMED DINNER BUFFETS*

Coffee / Iced Tea

Mexican Buffet 26

Mixed Greens Salad with Ranch & Italian / Mexican Rice / Vegetarian Pinto Beans / Red Chile / Green Chile / Warm Flour Tortillas / Guacamole / Shredded Cheese / House-Made Salsa

Choose Two: Chicken Fajitas / Beef Fajitas / Cheese Enchiladas / Carne Adovada / Steak a la Mexicana / Chile Rellenos

Texas BBQ Buffet 32

Mixed Greens Salad with Ranch & Italian / BBQ Beef Brisket / BBQ Chicken / Seasonal Vegetables / Coleslaw / Potato Salad / Vegetarian Baked Beans / Corn on the Cob / Jalapeño Corn Muffins & Butter

Taste of Italy Buffet 28

Build your own Caesar Salad / Shredded Parmesan / Croutons / Caesar Dressing / Ranch Dressing

Penne Pasta with Marinara & Alfredo Sauces / Choice of Chicken Florentine or Italian Meat Balls / Vegetarian Lasagna / Sautéed Zucchini / House-Made Garlic Cheese Bread

Roast Beef and Sagebrush Chicken 32

Mixed Greens Salad with croutons / Ranch and Italian Dressings

Oven Roasted Beef in au jus, Grilled Chicken Smothered in Green Chile and Cheddar Cheese, Served with Garlic Mashed Potatoes, Mac n Cheese, Seasonal Vegetables

Executive Buffet with Chef Carving Station[☞] 48

Spinach Salad with Walnuts, Cranberries, Feta Cheese & Pomegranate Vinaigrette / Seasonal Vegetable Medley / Rolls & Butter

Choose One: **Prime Rib** / *Market Pricing may change.*

Choose One: Baked Salmon with Pesto Glaze / Chicken Florentine

Choose One: Roasted Red Potatoes / Rice Pilaf / Garlic Mashed Potatoes

[☞] \$100 Chef attendant fee will apply.

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Receptions

PLATTERS *Priced Per person, (20) Person Minimum*

Choice of Two: Crostini / Flatbreads / Baguettes / Crackers / Pita Chips / Tortilla Chips

Cold Dips | Hummus / Blue Cheese / Sundried Tomato / Pesto / Onion / Salsa 7

Hot Dips | Queso / Spinach & Artichoke 7

DISPLAYS *Priced Per 25 Persons*

Cascade of Fresh, Crisp Vegetables | Dip 100

Wild Smoked Salmon | Assorted Crackers 150

Fresh Fruit Medley | Cantaloupe, Honey Dew Melon, Strawberries, Orange Slices 130

Smoked Meats & Cheeses | Condiments & French Bread 180

Assorted Mini Cocktail Sandwiches on Silver Dollar Rolls 160

Choose One: Turkey & Pesto Mayo / Roast Beef & Horseradish Sauce / Smoked Ham & Honey Mustard

STATIONS *Priced Per Person, 25 person minimum*

Build your own Nacho Bar 18

House-Made Tortilla Chips / Queso / Pinto Beans / *Choice of Seasoned Ground Beef or Chicken* / Diced Tomatoes / Jalapeños / Shredded Lettuce / House-Made Sagebrush Salsa / Sour Cream

Build your own Taco Bar 22

Flour and Corn Tortillas / Shredded Cheddar / Pinto Beans / *Choice of Seasoned Ground Beef or Chicken* / Spanish Rice / Diced Tomatoes / Jalapeños / Shredded Lettuce / House-Made Sagebrush Salsa / Sour Cream / Guacamole / Lime

***Priced per item, 25 piece minimum.**

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Receptions

COLD HORS D'OEUVRES* *Price Per Dozen, One Dozen Minimum*

Shrimp & Sweet Drop Pepper Apricot Glaze	72
Cajun Shrimp Cocktail Remoulade Sauce	72
Tomato Basil Bruschetta Balsamic Glaze	55
Gravlax of Salmon on Crostini Dejon Dill Sauce & Capers	72
Goat Cheese & Sundried Tomato in Tart Shell	55
Chilled Jumbo Shrimp Cocktail Sauce	72
Olive Tapenade on Crostini	55

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Receptions

HOT HORS D'OEUVRES* *Price per Dozen, One Dozen Minimum*

Beef Skewers Soy Ginger Glaze	72
Mini Beef Empanadas Cilantro Sour Cream	55
Vegetarian Spring Rolls Soy Mustard Dipping Sauce	60
Mushroom Phyllo Purses	55
Chicken Skewers <i>Choose One:</i> Teriyaki Sauce / BBQ Sauce / Satay Sauce	72
Fried Popcorn Shrimp Cajun Remoulade	72
Brie & Pear in Phyllo Purse	55
Assorted Mini Quiche	55
Bacon Wrapped Scallops	72

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Receptions

HORS D'OEUVRE CARVING STATIONS*

Petite Bistro Rolls / Condiments

Prime Rib Serves 50	650
Honey Glazed Pit Ham Serves 50	450
Carved Turkey Serves 50	450
House-Made Beef BBQ Brisket Serves 50	475
Seafood Paella Valenciana^{cs} Serves 50	Market Price
Hunter-Style Pallela^{cs} Serves 50	Market Price

^{cs} Pricing and ingredients must be reviewed with the Executive Chef.

*Served only as enhancement to your reception.

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Menu and pricing subject to change. A 20% taxable service charge and 8.9375% gross receipts tax will be added to all items.

Of the service charge, 75% is distributed as a gratuity to the hotel's employees and the remaining 25% is retained by the hotel.