

IAIA

INSTITUTE OF
AMERICAN INDIAN ARTS

CATERING MENU

BON APPÉTIT MANAGEMENT COMPANY



PLANNING YOUR EVENT

Order Timeline

We are delighted to be the provider of food service at the Institute of American Indian Arts.

Please order at least 3 business days in advance to assist us in delivering a spectacular event. Event requests with less than 24 hours' notice will incur additional charges with limited available choices.

Cancellation of orders with less than 48 hours will incur 50% charges.

Set-Up

Events are served buffet style, on disposable dishes unless otherwise indicated at the time of order.

Buffets include linens for the food display tables.

Menu prices also include Event Services set-up charges.

China Service for 15 people or more— add \$3.50 and up per person Off Campus Delivery— \$50.00 charge and up depending on location.

Linen Charges

We can coordinate additional linen service and add the charge to your event.

Linen Napkins – \$.75

Table Linens – \$6.00 per cloth

Live Cooking

Our chefs and servers are here for one reason...to make your event a success.

Server– + \$37.00/hour for a minimum 4 hours

Chef or Manager– + \$60.00/hour for a minimum 4 hours

Bon Appétit Management Company respects the needs of all our catering clients. No event is too small to demand our full attention. Our menu reflects the fresh seasonal examples of the talent in our kitchen. Our menu is just a starting point to our culinary expertise. We specialize in custom designing menus for all occasions. Remember, we are here to customize menu and price for any event simple to spectacular.

To begin planning your event, please contact the catering department at: (505) 428-5951 or cell (505) 306-0027 guido.lambelet@iaia.edu

CONTINENTAL BREAKFAST

All (except Simple Continental) served with fresh fruit tray, chilled juice & full coffee service featuring fair trade, shade grown, organic Pura Vida Coffee and Numi Tea

Choose one (1) of the following options

Traditional | \$9.75 per person

Assorted pastries, muffins, scones, coffee cake, or breakfast bread

Euro-Style | \$12.00 per person

Gourmet cheeses with crostini, mini croissants, and scones
Butter and two jams

Health Nut | \$9.00 per person

Grain cereals –granola, corn flakes & blue corn porridge served with warm milk and oat milk milk, local honey, dried fruits and yogurt

Simple | \$5.75 per person

Assorted pastries with coffee and tea service featuring Faire Trade, Shade Grown, Organic Pura Vida Coffee and Numi Tea

HOT JIMMY BUFFETS

Served with chilled juice & full coffee service featuring faire trade, shade grown, Organic Pura Vida Coffee & Numi Teas.
Minimum order 10 per person per selection

Country Fixin's | \$12.50 per person

Chive scrambled eggs, herb-roasted potatoes, bacon or Talus Wind Heritage Meats green chile sausage patties
Breakfast breads and butter

Create your own scrambler with four mix-ins

+ \$2.00 per person

Fluffers | \$12.45 per person

Banana nut pancakes or sourdough cinnamon French toast (made-without-gluten containing ingredient options available)
House-made pancake syrup and seasonal berry compote
Bacon or sausage and fresh sliced fruit

Morning Pie | \$13.25 per person

Quiche or frittata with choice of heirloom tomato, basil, and fresh mozzarella or mushroom, spinach, and gruyere cheese or Talus Wind heritage Meats green chile sausage, cilantro, garlic, and cheddar
Choice of coffee cake or fresh fruit tray

Santa Fe Warm Up | \$12.75 per person

Scrambled eggs with cheddar cheese and bacon or Talus Wind Heritage Meats chorizo, red and/or green chile, down-home potatoes, tortillas, and fresh fruit tray

Chaquewa – Blue Corn Porridge made with Almond or Oat Milk | \$12.50 per person

Served with side dried fruits and nuts, Grilled Buffalo sausage patties, pico de gallo, and grilled tortillas

A LA CARTE BREAKFAST

made-without-gluten containing ingredients available

Muffin or Breakfast Bread | \$2.75 per person

Bagel & Cream Cheese | \$2.85 per person

Croissant, Scone or Coffee Cake | \$2.60 per person

**Ooey-Gooey Cinnamon Roll or Fruit Danish,
Strudel & Turnovers | \$3.00 per person**

Coffee Service

Featuring freshly brewed regular & decaf fair trade, shade grown, organic
Pura Vida Coffee

Selection of Numi Teas | \$3.00 per person

**Chilled Fruit Juice Pitcher | \$12.00 per pitcher
(Serves 10)**

Bottled Juice \$3.00 per person

(Naked juices available, prices may vary)

BUFFET LUNCHEONS

Includes soft drink and choice of cookie or brownie
Minimum order 10 pp per selection

Stacks Deli | \$13.75 per person

Choose two (2) from house-roasted turkey breast, madras curried chicken salad, smoked ham, spicy roast beef, tuna, grilled cumin tofu, or grilled balsamic marinated vegetables. Sliced cheeses, crisp garnish, hummus, tomato tapenade, mustard, vegan “Just Mayo” and Sage Bakehouse breads

Tossed house salad – choose greens, pasta, or fruit

Garlic Festival Pasta | \$15.25 per person

Pasta primavera with “Growing Opportunities Farm” heirloom tomatoes, roasted red peppers, wild mushrooms, and fresh herbs
Italian basil “Talus Wind heritage Meats” pork sausage and
“Sweet Grass Coop” beef bolognese
Creamy Alfredo or Pure and Simple extra virgin olive oil and fresh herbs –

select two

Cheese tortellini or penne pasta (GF corn penne available)

choose one

Vegetarian or vegan classic Caesar with garlic croutons, or tortilla strips.
Gourmet breads with herbed butter

Curry Your Way | \$17.50 per person

Chicken or organic tofu with green onions, coconut, raisins, chutney, carrot, orange segments, and almonds with steamed jasmine rice, and greens with basil vinaigrette

Enchiladas Stacks | \$14.95 per person

Choice of chicken, cheese, or beef with red or green chile, cilantro rice, beans, tossed greens, and citrus vinaigrette

Chicken Roulade | \$17.50 per person

Spinach, roasted red pepper, and grilled portobello mushrooms stuffed boneless organic chicken roast served with mashed sweet potatoes, roasted seasonal vegetables, pan jus demi, and tomato basil salad

BUFFET LUNCHEONS

Soup & Sandwich | \$12.50 per person

Pre-made deli sandwiches on Sage Bakehouse breads (made-without-gluten available)

House-made soup of the day (choice of meat, vegan, or vegetarian)

Tossed green salad and two dressings

Tex Mex Grub | \$16.50 per person

Marinated flank steak, cheddar mashers, and red, green, or Christmas chile

Tossed greens with 2 dressings

Portobello Steak – vegan alternative

Pizza Party | \$9.75 per person

House-made pizza dough, olive oil brushed & baked golden brown

Choose either tomato or garlic pesto sauce, topped with 5 cheese blend pizza cheese

Choice of toppings:

Meat Sensation – pepperoni, ham, and sausage

Italian – artichoke hearts, Italian sausage, and basil

Vegan – roasted red pepper, tomatoes, spinach, and garlic

Southwestern – refried beans, Chimayo chile Sweet Grass Coop ground beef, queso fresco, and topped with pico de gallo

Tossed green salad with 2 dressings

Soft Tacos | \$13.75 per person

Shredded Chimayo beef or green chile chicken with cheddar cheese, olives, greens, and chipotle salsa, tomatillo salsa, and pico de gallo, Spanish rice, and rancho beans

Indian Tacos | \$14.50 per person

Fried bread with red chile Sweet Grass Coop beef, pinto beans, lettuce, tomato, Christmas chile, jalapeños & cheese

Cherokee Pepper Pot | \$16.50 per person

Beck and Bulow Buffalo soup, Creek corn pudding, mixed wild greens, berries, nuts, and raspberry vinaigrette

BOXED LUNCHES

Selections include vegetarian salad or chips, fruit, cookie, and soft drink

Santa Fe Club | \$13.50 per person

Grilled breast of chicken, romaine, sharp white cheddar, tomato, crisp bacon, and chive aioli on Sage Bakehouse wheat bread

Ocean Catch | \$13.25 per person

Ciabatta roll, tuna salad, English cucumber, tomato, slivered carrots, and toasted sunflower seeds

Stacks Classic | \$11.50 per person

Choice of ham, turkey or roast beef, sliced cheese, green leaf lettuce, and tomato on Sage Bakehouse sliced breads

Wraps | \$11.75 per person

Fresh herb cream cheese or hummus, tomato, avocado, roasted peppers, and spinach. Rolled in a tortilla

+ roasted turkey, grilled chicken, or southwest beef | \$2.00 per person

Focaccia, baguette, or ciabatta | \$13.25 per person

with choice of:

Mediterranean roasted vegetable & provolone

Cajun roast beef

Rosemary chicken breast

SALAD BAR

Buffet with soft drink, cookie, or brownie

Available as Boxed Lunch + \$1.70

Market Cobb | \$13.50 per person

Roasted turkey, smoked bacon, tomato, hard-boiled eggs, blue cheese, green onions, avocado on greens with herb vinaigrette

Roasted Vegetable Salad | \$12.50 per person

Oven-roasted seasonal beets, yellow potatoes, tomatoes, leeks, scallions, and carrots, tossed with corn penne pasta, and tomato-port vinaigrette + grilled trout or wild salmon \$4.50 per person

Classic Vegetarian or Vegan Caesar | \$11.50 per person

Romaine, light Caesar dressing, shredded parmesan cheese, and garlic croutons + grilled chicken or organic tofu \$3.00 per person

Southwestern Ranch Salad | \$16.75 per person

Grilled chile-lime flank steak, black beans, jicama, roasted corn, scallions, citrus-cilantro vinaigrette on a bed of organic greens

Caprese Salad | \$12.00 per person

Tomato, fresh basil, and mozzarella with balsamic reduction

Szechuan Noodle Salad | \$11.00 per person

Spicy udon noodles, sweet peppers, green onion, and carrots (no peanuts)

BUILD YOUR OWN SALAD

(Includes mini desserts)

Asian \$16.00 per person

Beef, chicken, or organic tofu

green onion, pepper, cucumber, carrot, water chestnuts, almonds,
oranges, toasted coconut, raisins, wonton strips

choice of rice vinaigrette or lemon tamari dressing

Mediterranean \$16.00 per person

Marinated grilled chicken, or organic tofu

Kalamata olives, grilled vegetables, tomato, feta cheese, red onion, fresh
basil, croutons, artichokes

choice of balsamic or Dijon vinaigrette

choice of wild salmon or shrimp, + \$5.00 per person

SNACK TIME

Cheese & Cracker Plate

Assorted sliced domestic cheeses & crackers | \$4.50 per person
Gourmet and imported selections | \$5.75 per person

Seasonal Fruit Plate | \$3.00 per person

Variety of seasonal prepared fruits

Whole Seasonal Fruit | \$2.00 per person

Garden Crudite | \$3.50 per person

Seasonal fresh vegetables

Hummus & red pepper dips or ranch & fresh herb

Cookie | \$2.25 per person

Brownie | \$2.50 per person

Dessert Bar | \$2.75

Lemon, berry crumble, cheesecake and rice krispies

A WORLD OF CHIPS & DIPS

Priced to include 2-3 servings per person

South of the Border | \$3.75 per person

House-made corn chips or flour chips
3 specialty salsas – smoky, fruit, and spicy
+ guacamole - market price

Acropolis | \$3.75 per person

Toasted pita triangles and cucumber slices
Hummus, baba ghanoush, and creamy cucumber tzatziki

New Yorker \$4.25 per person

Bagel chips with chipotle aioli and dill aioli

Red, White & Blue \$3.25 per person

Ruffles with ridges to scoop bleu cheese & roasted red pepper dips
or ranch & red chile

Amor \$3.50 per person

Toasted French baguette with fresh tomato, basil, and olive oil concassé

TAKE IT UP A NOTCH

Minimum order 10 per person or 20 to split

Assorted Petit Wraps \$4.25 per person

(Choose 3)

Cilantro beef

Curried chicken

Avocado, chimayo, cream cheese

Smoked turkey & provolone

Roasted pepper & cheese

Chicken avocado

Smoked salmon

Portobello & spinach

Pork, caramelized onion, and apple

Portobello Bruchetta with rosemary aioli | \$3.50 per person

Lemon Grass Shrimp Satay | \$5.50 per person

Chinese Chicken Tarts | \$3.75

Chicken tossed with soy, peanut oil, scallions, parsley, and rice vinegar served in a petite tart shell

Prosciutto Wrapped Asparagus Herbed cream cheese \$5.25 per person

Stuffed Mushrooms Creamy artichoke-jalapeño filling \$4.00 per person

Rice Paper Spring Rolls

Spicy dipping sauce | \$3.50 per person
with shrimp + \$1.50 per person

Apricot-Habanero Brie en Croute | \$3.50 per person

Creamy brie filled with apricot-habanero jam, wrapped in puff pastry, and baked golden

Antipasto | \$4.75 per person

Cured meats, gourmet cheese, and grilled vegetables
Artisinal crackers & seasonal relish

MARTINI MADNESS

Servings from Earth, Land and Sea

Minimum order 10 per person or 20 to split

Asian Seduction | \$7.50 per person

Soy sesame crusted prawns (2)

Bed of Asian slaw & ginger vinaigrette

Satay Dippers | \$5.50 per person

Chicken, beef or tofu skewers

Spicy peanut sauce & shredded vegetables

Wild Sockeye Salmon Bacon | \$6.50 per person

Sliced salmon cured in smoked paprika, organic sugar, sea salt, and ginger

Slow baked and served with pureed mango salsa

Pueblo blossom (seasonal availability) | \$4.95 per person

Pueblo fried squash blossom with salsa fresca

Native Popper | \$4.75 per person

Talus Wind Ranch lamb stuffed mini pepper

Bisson Bites | \$6.50 per person

Grilled buffalo slider on flat bread with goat cheese feta spread and tomato

THE BIG PLATE

Includes seasonal sautéed vegetable, tossed green salad, soft drink, and cookie or brownie

European Chicken Marsala | \$17.75 per person

Grilled chicken with mushroom marsala sauce and herb spiral pasta

Checkerboard Rib Eye | \$25.00 per person

Grilled medium rare herb crusted rib eye with cabernet demi and rosemary roasted reds

Smoked Tofu Napoleon | \$17.25 per person

Smoked tofu, grilled eggplant, layered with puff pastry and roasted vegetables served with a drizzle of basil essence

Pepper-Crusted Salmon | \$18.75 per person

Fresh grilled salsa & saffron rice

Chicken al Pesto | \$20.95 per person

Free range chicken marinated in traditional pesto and roasted golden brown with soft gorgonzola polenta

Native harvest | \$22.95 per person

Red chile braised Beck & Bulow Bison short ribs or green chile Talus Wind Heritage Meats pork loin, Santa Fe tortillas

Navajo roast turkey | \$19.75 per person

Walnut stuffing

Mesa squash fry with sunflower seeds

Hopi corn pudding

Talus Wind heritage Meats pork tenderloin

\$23.50 per person

Rubbed with toasted ground coffee and pueblo hatch chile

Dried fruit crostini and plum chutney

Wild rice and roasted butternut squash

Marinated tomato salad

SWEET TOOTH

Cakes | \$4.00 per person

Carrot cake with cream cheese frosting, chocolate mousse, white cake, bundt cake of the day, German chocolate, berry shortcake, and more

Pound Cake | \$4.95 per person

Choice of any flavor with seasonal berries & whipped cream

Berry Shortcake | \$3.50 per person

Crumbly fresh shortcake with fresh fruit topping

Crème Brulee | \$4.25 per person

Cheesecake | \$4.75 per person

Cappuccino, white chocolate macadamia or New York

Chocolate Decadence | \$5.25 per person

Tiramisu | \$5.00 per person

Baklava | \$2.75 per person

Chocolate Dipped Strawberries

Seasonal stem berries Market Price

Sweet Corn Pudding | \$3.50

Agrava Apple Cranberry Crisp | \$2.95

Lavender Pecan Tart | \$3.95

SWEET TOOTH

Fresh Fruit Tarts | \$4.00 per person

Chocolate ganache, lemon cured, or key lime

Mousse Tartlets or Chocolate Cups | \$4.50 per person

White chocolate cardamom, dark chocolate espresso, or passion fruit

Deep Dish Pies | \$4.00 per person

Chocolate cream, lemon meringue, seasonal fruit, or any flavor cream or fruit pie desired

Cakes | \$4.00 per person

Carrot cake with cream cheese frosting, chocolate mousse, white cake, bundt cake of the day, German chocolate, berry shortcake, and more

SIPPERS

Assorted canned sodas, water, Tropicana juice, or sparkling water \$1.85 each

House-made Lemonade or Iced Tea | \$1.45 each

Naked Juices | (Prices vary)

Milk | \$1.75 each

Airpot Coffee | \$14.00

Coffee by the gallon | \$28.85

Hot Cider by the gallon | \$18.00

Hot Chocolate by the gallon | \$26.75

Juice by the pitcher | \$10.00

NOTES: