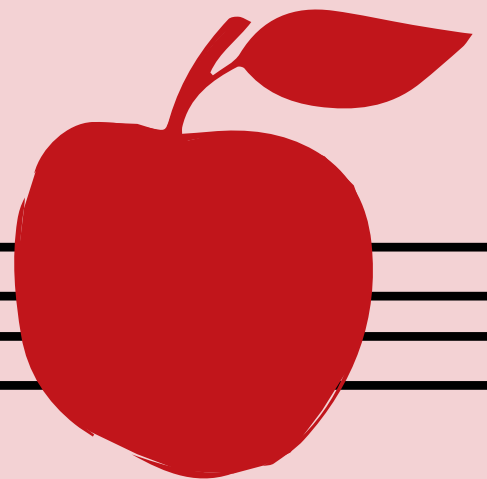


INSTITUTE OF AMERICAN INDIAN ARTS

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AMERICAN INDIAN ARTS



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 10 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.

SETUP

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-upcharges.

- China Service for 15 people or more, add \$4.00 and up per person
- Off Campus Delivery, \$65.00 charge and up depending on location

LINEN CHARGES

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

- Linen Napkins – \$1.25
- Table Linens – \$7.00 per cloth

LIVE COOKING

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

- Server + \$40.00/hour for a minimum 4 hours
- Chef or Manager + \$65.00/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) 204-5423, lizet.marquezrico@cafebonappetit.com

CONTINENTAL BREAKFAST

Prices are per person unless otherwise noted. All (except Simple Continental) served with fresh fruit tray, chilled juice, and full coffee service featuring fair trade, shade grown, organic Pura Vida Coffee and Numi tea.

Choose one of the following options:

Traditional 10.15

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

Euro-style 12.50

Gourmet cheeses with crostini, mini croissants, and scones

Served with butter and two jams

Health Nut 9.35

Grain cereals –granola, corn flakes and blue corn porridge

Served with warm regular and oat milk, local honey, dried fruits, and yogurt

Simple 6.00

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

A LA CARTE

Prices are per person unless otherwise noted. Made without gluten-containing ingredients options available upon request.

Muffin or Breakfast Bread 2.85

Bagel and Cream Cheese 3.00

Croissant, Scone, or Coffee Cake 2.70

Ooey-goey Cinnamon Roll or Fruit Danish, Strudel, and Turnovers 3.15

Coffee Service

Featuring freshly brewed regular and decaf Fair Trade, Shade Grown, Organic Pura Vida coffee

Numi Tea Selection 4.25

Chilled Fruit Juice Pitcher 12.75

Serves 10

Bottled Juice 3.75

Naked Juices available, prices may vary

HOT JIMMY BUFFETS

Prices are per person unless otherwise noted, with a minimum order of 10 per person, per selection. Served with chilled juice and full coffee service featuring Fair Trade, Shade Grown, Organic Pura Vida Coffee, and Numi teas.

Country Fixings 13.00

Chive scrambled eggs, herb-roasted potatoes, bacon or Talus Wind Heritage Meats green chili sausage patties

Served with breakfast breads and butter

Create your own scrambler with four mix-ins +2.00 per person

Fluffers 13.00

Banana nut pancakes or sourdough cinnamon French toast (made-without-gluten containing ingredient options available)

Served with house-made pancake syrup and seasonal berry compote Bacon or sausage and fresh sliced fruit

Morning Pie 13.80

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

Served with choice of coffee cake or fresh fruit tray

Santa Fe Warm-up 13.30

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 13.00

Made with almond or oat milk

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

BUFFET LUNCHEONS

Prices are per person unless otherwise noted, with a minimum order of 10 per selection. Includes soft drink and choice of cookie or brownie.

Stacks Deli 14.30

Includes sliced cheese, hummus, tomato tapenade, mustard, vegan "Just Mayo", Sage Bakehouse breads, crisp garnish, and choice of tossed house green, pasta, or fruit salad

Choose two:

House-roasted turkey breast

Madras curried chicken salad

Smoked ham

Spicy roast beef

Tuna

Grilled cumin tofu

Grilled balsamic marinated vegetables

Garlic Festival Pasta 15.90

Options:

Pasta primavera with Growing Opportunities Farm heirloom tomatoes, roasted red peppers, wild mushrooms, fresh herbs Italian basil Talus Wind Heritage Meats pork sausage and Sweet Grass Coop beef bolognese

Creamy alfredo

Pure and Simple extra virgin olive oil and fresh herbs

Choose two:

Cheese tortellini

Penne pasta

made without gluten-containing ingredients corn penne available upon request

Choose one:

Vegetarian or vegan classic Caesar with garlic croutons or tortilla strips

Gourmet breads with herbed butter

Curry Your Way 18.20

Chicken or organic tofu with green onions, coconut, raisins, chutney, carrots, orange segments, almonds

Served with steamed jasmine rice and greens with basil vinaigrette

Enchiladas Stacks 15.60

Choice of chicken, cheese, or beef

Served with red or green chiles, cilantro rice, beans, tossed greens with citrus vinaigrette

Chicken Roulade 18.20

Spinach, roasted red peppers, grilled portobello mushrooms stuffed boneless organic chicken roast

Served with mashed sweet potatoes, roasted seasonal vegetables, pan jus demi, and tomato basil salad

Soup and Sandwich 13.00

Pre-made deli sandwiches on Sage Bakehouse breads (made without gluten-containing ingredients option available upon request), house-made soup of the day (meat, vegan, or vegetarian)

Served with green salad and two dressings

Tex Mex grub 17.20

Marinated flank steak, cheddar mashers, red/green/Christmas chiles

Served with tossed greens and two dressings

Make it vegan with a portobello steak

Pizza Party 10.15

House-made pizza dough, olive oi brushed and baked golden brown, tomato or garlic pesto sauce, topped with five cheese blend pizza cheese

Served with green salad and two dressings

Topping options:

Meat sensation

pepperoni, ham, sausage

Italian

artichoke hearts, Italian sausage, basil

Vegan

roasted red pepper, tomatoes, spinach, garlic

Southwestern

refried beans, Chimayo chile Sweet Grass Coop ground beef,

queso fresco, topped with pico de gallo

Soft Tacos 14.30

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

Indian Tacos 15.25

Fried bread, red chile Sweet Grass Coop beef, pinto beans, lettuce, tomatoes, Christmas chiles, jalapeños, cheese

Cherokee Pepper Pot 17.20

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

BOXED LUNCHES

Prices are per person unless otherwise noted. Selections include vegetarian salad or chips, fruit, cookie, and soft drink.

Santa Fe Club 14.10

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

Ocean Catch 13.80

Tuna salad, English cucumber, tomato, slivered carrots, toasted sunflower seeds, ciabatta bread

Stacks Classic 12.00

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

Wraps 12.25

Fresh herb cream cheese or hummus, tomato, avocado, roasted peppers, spinach, tortilla

Roasted turkey, grilled chicken, or southwest beef additional +3.00 per person

Focaccia, Baguette, or Ciabatta 14.25

Choice of Mediterranean roasted vegetables and provolone, Cajun roast beef, or rosemary chicken breast

Sweet Grass Beef Hamburger Patty 7.50

Fresh garnishes, assorted cheese

Substitute chipotle vegan patty +6.00 per person

Add green chile +1.00 per person

Add bacon +2.00 per person

SALAD BAR

Prices are per person unless otherwise noted. Selections include soft drink, cookie, or brownie. Available as boxed lunch for +1.75 per person.

Market Cobb 14.05

Greens, roasted turkey, smoked bacon, tomato, hard-boiled eggs, blue cheese, green onions, avocado, herb vinaigrette

Roasted Vegetable Salad 13.00

Oven-roasted seasonal beets, yellow potatoes, tomatoes, leeks, scallions, carrots, corn penne pasta, tomato-port vinaigrette

Add grilled trout or wild salmon +4.50 per person

Classic Vegetarian or Vegan Caesar 12.00

Romaine, shredded parmesan, garlic croutons, light Caesar dressing

Add grilled chicken or organic tofu +3.00 per person

Southwestern Ranch Salad 17.50

Organic greens, grilled chile-lime flank steak, black beans, jicama, roasted corn, scallions, citrus-cilantro vinaigrette

Caprese Salad 12.50

Tomato, fresh basil, mozzarella, balsamic reduction

Szechuan Noodle Salad 11.50

Spicy udon noodles, sweet peppers, green onions, carrots

No peanuts

BUILD YOUR OWN SALAD

Prices are per person unless otherwise noted. Selections include mini desserts.

Asian 16.75

Beef, chicken, or organic tofu

Green onions, peppers, cucumbers, carrots, water chestnuts, almonds, oranges, toasted coconut, raisins, wonton strips, and choice of rice vinaigrette or lemon tamari dressing

Mediterranean 17.00

Marinated grilled chicken or organic tofu

Kalamata olives, grilled vegetables, tomatoes, feta, red onions, fresh basil, croutons, artichokes, and choice of balsamic or Dijon vinaigrette

Add wild salmon or shrimp +7.00 per person

SNACKS & APPETIZERS

SNACK TIME

Prices are per person unless otherwise noted.

Cheese and Cracker Plate

Assorted sliced domestic cheese and crackers 5.50

Gourmet and imported selections 6.25

Seasonal Fruit Plate 4.25

Variety of seasonal prepared fruits

Whole Seasonal Fruit 3.00

Garden Crudités 4.25

Seasonal fresh vegetables, regular or red pepper hummus, ranch or fresh herb dip

Cookie 2.75

Brownie 3.00

Dessert Bar 3.25

Lemon, berry crumble, cheesecake, Rice Krispie

A WORLD OF CHIPS & DIPS

Prices are per person unless otherwise noted and are priced to include 2-3 servings per person.

South of the Border 3.90

House-made corn chips or flour chips and choice of three specialty salsas of smoky, fruit, or spicy

Add guacamole at market price

Acropolis 3.90

Toasted pita triangles, cucumber slices, hummus, baba ghanoush, creamy cucumber tzatziki

New Yorker 4.50

Bagel chips, chipotle aioli, dill aioli

Red, White, and Blue 3.40

Ruffles with ridges, blue cheese dip, roasted red pepper dip, ranch, red chile dip

Amor 3.65

Toasted French baguette, fresh tomato, olive oil concasse, basil

TAKE IT UP A NOTCH

Prices are per person unless otherwise noted, with a minimum order 10 or 20 to split.

Assorted Petit Wraps 5.00

Choose three:

Cilantro beef

Curried chicken

Avocado, chimayo, cream cheese

Smoked turkey and provolone

Roasted pepper and cheese

Chicken avocado

Smoked salmon

Portobello spinach

Pork, caramelized onion, apple

Portobello Bruschetta 3.65

Rosemary aioli

Lemon Grass Shrimp Satay 6.25

Chinese Chicken Tarts 4.00

Chicken tossed with soy, peanut oil, scallions, parsley, and rice vinegar

Served in a petite tart shell

Prosciutto Wrapped Asparagus 5.50

Herbed cream cheese

Stuffed Mushrooms 4.25

Creamy artichoke-jalapeño filling

Rice Paper Spring Rolls

Spicy dipping sauce 3.75

Add shrimp +2.00 per person

Apricot-Habenero Brie an Croute 3.75

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

Antipasto 5.00

Cured meats, gourmet cheese, grilled vegetables, artisanal crackers, seasonal relish

THE BIG PLATE

Prices are per person unless otherwise noted. Includes seasonal sautéed vegetable, tossed green salad, soft drink, and cookie or brownie.

European Chicken Masala 21.00

Grilled chicken with mushroom marsala sauce and herb spiral pasta

Checkerboard Ribeye 25.50

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

Smoked Tofu Napoleon 18.00

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

Pepper-crusted Salmon 22.00

Fresh grilled salsa and saffron rice

Chicken al Pesto 21.00

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

Native Harvest 24.50

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

Navajo Roast Turkey 21.00

Walnut stuffing, Mesa squash fry with sunflower seeds, Hopi corn pudding

Talus Wind Heritage Meats Pork Tenderloin 24.50

Rubbed with toasted ground coffee and pueblo hatch chile, dried fruit crostini and plum chutney, wild rice and roasted butternut squash, marinated tomato salad

MARTINI MADNESS

Prices are per person unless otherwise noted, with a minimum order 10 or 20 to split. Servings from Earth, Land, and Sea selections.

Asian Seduction 7.50

Soy sesame crusted prawns (2),
bed of Asian slaw and ginger vinaigrette

Satay Dippers 5.50

Chicken, beef, or tofu skewers,
spicy peanut sauce, shredded vegetables

Native Popper 5.25

Talus Wind Ranch lamb stuffed mini pepper

Wild Sockeye Salmon Bacon 7.50

Cured in smoked paprika, organic sugar,
sea salt, ginger, slow baked and served
with pureed mango salsa

Bison Bites 6.75

Grilled buffalo slider on flatbread
with goat cheese feta spread and tomato

SWEET TOOTH

Prices are per person unless otherwise noted.

Cakes 4.50

Tres leches, carrot with walnuts and pecans

Flourless Chocolate Cake

Market price

Pound Cake 5.15

Choice of any flavor with seasonal berries and whipped cream

New York Cheesecake 5.00

Tiramisu 5.25

Chocolate Dipped Strawberries

Seasonal stem berries

Market price

Sweet Corn Pudding 3.65

Mini Fruit Tarts with Berries 2.50

Chocolate made without gluten-containing ingredients also available

Can be made vegan

SIPPERS

Assorted Beverages 1.50 each

Canned sodas, water, Tropicana juice, or sparkling water

House-made Lemonade or Iced Tea 1.50 each

Naked Juices Prices Vary

Milk 2.00 each

Airpot Coffee 15.00

Coffee by the Gallon 30.00

Hot Cider by the Gallon 18.75

Hot Chocolate by the Gallon 27.00

Juice by the Pitcher 10.50

NOTES

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —