



Mesilla Valley Inn
and Conference Center

MESILLA VALLEY BREAKS

Iced Tea (per pitcher) (approx.8-8oz. servings)	\$12.00
Iced Tea (per gallon) (approx.16-8oz. servings)	\$24.00
Coffee (per pot) (approx.8-8oz. servings)	\$12.00
Coffee (per gallon) (approx.16-8oz. servings)	\$24.00
Hot Chocolate (per pot) (approx.8-8oz. servings)	\$20.00
Individual Assorted Tea (per bag)	\$2.00
Fruit Juices: Orange, Grapefruit, Cranberry, Apple (per pitcher)	\$24.00
Lemonade (per gallon)	\$24.00
Fruit Punch garnished with Fresh Fruit Slices (per gallon)	\$22.00
Citrus Punch garnished with Fresh Fruit Slices (per gallon)	\$22.00
Assorted Soft Drinks and Bottled Water (each)	\$2.50
Flavored Mineral Water (each)	\$3.25
Assorted Cookies: Sugar, Chocolate Chip, Oatmeal Raisin (per dozen)	\$18.00
Chocolate Nut Brownies (per dozen)	\$22.00
Assorted Large Danish (each)	\$2.95
Mini Fruit Danish (each)	\$2.50
Assorted Muffins (12-4oz. servings)	\$28.00
Mini-Muffins (12-2oz. servings)	\$20.00
Doughnuts (per dozen)	\$18.00
Fresh Croissants (each)	\$2.50
Bagels with Cream Cheese (each)	\$2.75
Seasonal Whole Fruit (each)	\$1.95
Potato Chips (per pound)	\$14.00
Hard Pretzels (per pound)	\$14.00
Soft Pretzels with Mustard Sauce (each)	\$2.75
Fresh Popcorn (per basket)	\$2.95
Banana Nut Bread (per loaf)	\$22.00
Orange Cranberry Bread (per loaf)	\$22.00
Granola Bar (each)	\$2.00
Candy Bars (each)	\$2.00

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

MESILLA VALLEY THEMED BREAKS

HEAVENLY REWARDS

Assorted Cookies
Fresh Baked Fudge Brownies
Assorted Soft Drinks
Coffee and Iced Tea
\$6.95 per person

LITE SNACK

Assorted Cheeses and Gourmet Crackers
Seasonal Fresh Fruit
Crudites with Herb Dip
Assorted Soft Drinks and Bottled Water
\$6.95 per person

SOUTHWEST BREAK

Chili con Queso
Tri-Colored Tortilla Chips
Fresh Salsa
Assorted Soft Drinks and Bottled Water
\$6.25 per person

INTERMISSION

Freshly Popped Popcorn
Mixed Nuts
Mini Candy Bars
Assorted Soft Drinks and Bottled Water
\$6.25 per person

THE ICE CREAM PARLOR

~ Make Your Own Sundae Bar ~
Home Style Ice Cream
Toppings to include Chocolate Fudge,
Caramel Sauce, Fresh Fruit Sauce,
Cherries, Chocolate Chips, Crushed Nuts,
and Fresh Whipped Cream
Assorted Soft Drinks and Coffee
\$7.25 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

BREAK PACKAGES

CLASSIC MEETING PACKAGE

Morning Break

Choice of Two Juices: Orange, Apple, Cranberry
Assorted Breakfast Pastries
Butter, Assorted Jellies
Coffee, Hot Tea

Mid-Morning Break

Coffee and Hot Tea refresh

Afternoon Break

Fresh Popped Popcorn
Assorted Cookies
Coffee, Assorted Soft Drinks

\$13.95 per person

EXECUTIVE MEETING PACKAGE

Morning Break

Choice of Two Juices: Orange, Apple, Cranberry
Sliced Fresh Fruit
Assorted Yogurts
Assorted Breakfast Pastries
Butter, Assorted Jellies
Coffee, Hot Tea

Mid-Morning Break

Coffee and Hot Tea refresh
Assorted Soft Drinks, Bottled Water

Afternoon Break

Whole Fresh Fruit
Assorted Snack Packs
Assorted Cookies and Brownies
Coffee, Assorted Soft Drinks, Bottled Water
\$17.25 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

CONTINENTAL BREAKFAST BUFFETS

TRADITIONAL CONTINENTAL

Choice of Two Juices
Orange, Apple or Cranberry

Sweet and Savory Breakfast Breads & Pastries
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$6.95 per person

DELUXE CONTINENTAL

Choice of Two Juices
Orange, Apple or Cranberry

Sliced Fresh Fruit
Assorted Yogurts
Sweet and Savory Breakfast Breads & Pastries
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$9.95 per person

HEALTHY START CONTINENTAL

Choice of Two Juices
Orange, Apple or Cranberry

Bran Muffins
Assorted Yogurts
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$7.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

BREAKFAST BUFFETS

Require a 25 guest minimum

EXECUTIVE BUFFET

Chilled Orange, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Huevos Rancheros
Crisp Bacon and Grilled Country Sausage
Fresh Salsa
Breakfast Potatoes
Sweet and Savory Breakfast Breads & Pastries
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$14.25 per person

SUNRISE BUFFET

Chilled Orange, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Crisp Bacon and Grilled Country Sausage
Fresh Salsa
Breakfast Potatoes
Biscuits and Cream Gravy
Sweet and Savory Breakfast Breads & Pastries
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$9.95 per person

FIESTA BUFFET

Chilled Orange, Apple and Cranberry Juices
Sliced Seasonal Fresh Fruit
Breakfast Burrito:
Flour Tortilla, Fluffy Scrambled Eggs,
Cheddar Cheese and Sausage
Red and Green Chili Sauces
Breakfast Potatoes
Sweet and Savory Breakfast Breads & Pastries
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$10.25 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

BRUNCH BUFFETS

Require a 25 guest minimum

CLASSIC BRUNCH

Chilled Orange, Apple and Cranberry Juices
Watermelon Boat with Seasonal Fresh Fruit
Sweet and Savory Breakfast Breads & Pastries
Fluffy Scrambled Eggs
Crisp Bacon and Grilled Country Sausage
Breakfast Potatoes
Fruit-Topped Cheese Blintzes
Creamy Chicken à la King
Wild Rice Pilaf
Lemon Buttered Broccoli
Fresh Biscuits
Butter, Fruit Preserves and Marmalades
Coffee, Hot Tea
\$16.95 per person

MESILLA VALLEY BRUNCH

Chilled Orange, Apple and Cranberry Juices
Array of Fresh Seasonal Fruits and Berries
Chilled Poached Salmon Display with
Cream Cheese, Capers, Onions and Tomatoes

Omelet Station

~ Chef to Prepare ~

Fluffy Omelets

with Choice of the Following Ingredients:

Mushrooms, Bell Peppers, Tomato, Green Chile, Scallions,
Cheddar Cheese, Diced Ham, Bacon and Fresh Salsa

Sugar-Cured Ham with Honey Mustard Sauce
Potatoes O'Brien

Green Beans Amandine

Assorted Yogurts, Raisins and Granola

Sweet and Savory Breakfast Breads & Pastries

Butter, Fruit Preserves and Marmalades

Coffee, Hot Tea

\$19.95 per person

(Omelet Chef at \$50.00 / One Chef per 50 guests)

BRUNCH BEVERAGES

Mimosas (Orange or Cranberry)	\$75.00 per gallon
Bloody Mary	\$75.00 per gallon

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

PLATED BREAKFAST

Choice of one breakfast for all guests

All Plated Breakfasts include Chilled Orange Juice, Warm Biscuits, Butter, Fruit Preserves and Marmalades, Fresh Salsa, Coffee and Hot Tea

AII-AMERICAN

Choice of: Crisp Bacon or Grilled Country Sausage
Fluffy Scrambled Eggs
Breakfast Potatoes
\$8.25 per person

FRENCH TOAST

Old Fashioned French Toast served with
Powdered Sugar and Maple Syrup
Choice of: Crisp Bacon or Grilled Country Sausage
\$8.25 per person

COUNTRY BREAKFAST

Chicken Fried Steak with Country Gravy
Fluffy Scrambled Eggs
Breakfast Potatoes
\$12.75 per person

THE TRAVELER

Grilled Breakfast Ham Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
\$11.95 per person

NEW MEXICAN

Choice of: Crisp Bacon or Grilled Country Sausage
Scrambled Eggs with Green Chile and Jack Cheese
Breakfast Potatoes
\$9.95 per person

STEAK AND EGGS

Grilled Breakfast Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
\$15.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
and Conference Center**

PLATED LUNCHEON ENTRÉES

Choice of one entrée for all guests

Luncheon Entrées are served with Garden Fresh Salad with House Dressing, Warm Rolls, Fresh Vegetable du Jour, Dessert, Iced Tea and Coffee

~ POULTRY ENTRÉES ~

CHICKEN CORDON BLEU

Tender Ham and Melted Swiss Cheese in a Lightly Breaded Chicken Breast topped with Parmesan Cream and served with Rice Pilaf.

\$15.95 per person

CHICKEN SUPREME

Boneless Breast of Chicken finished with a Delicate Creamy White Sauce and served with Wild Rice.

\$15.25 per person

LEMON GRILLED BREAST OF CHICKEN

Grilled Chicken Breast in a Buttery Lemon Sauce accompanied by Herbed Rice.

\$15.25 per person

CHICKEN BREAST MESILLA

Chiles Rellenos Stuffed Chicken Breast Slightly Breaded and Sautéed until Golden then topped with Green Chile Cream Sauce and served with Southwestern Rice.

\$15.95 per person

MEDITERRANEAN GRILLED CHICKEN

Breast of Chicken topped with a Ratatouille of Eggplant, Tomato and Zucchini and served with Rice Pilaf.

\$15.25 per person

TRADITIONAL ROASTED TURKEY

Thick Slices of Slow Roasted Turkey served with Homestyle Gravy, Cornbread Dressing, Cranberry Sauce and Whipped Cream Potatoes.

\$14.95 per person

~ PORK ENTRÉES ~

BONELESS PORK TENDERLOIN

Juicy Pork Tenderloin in a Creamy Peppercorn Sauce and presented with Duchess Potatoes.

\$14.95 per person

GRILLED PORK CHOP

8 Ounce Grilled Center Cut Pork Chop finished with Baked Apple Slices and Cornbread Stuffing.

\$14.25 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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PLATED LUNCHEON ENTRÉES

Choice of one entrée for all guests

Luncheon Entrées are served with Garden Fresh Salad with House Dressing, Warm Rolls, Fresh Vegetable du Jour, Dessert, Iced Tea and Coffee

~ BEEF ENTRÉES ~

PRIME RIB OF BEEF

Slow Roasted Prime Rib of Beef with a Creamy Horseradish and Au Jus and served with Rosemary Potatoes
\$17.95 per person

BORDELAISE SIRLOIN TIPS

Tender Grilled Sirloin Tips in a Savory Mushroom Bordeaux Wine Sauce resting on Buttered Noodles.
\$15.95 per person

GRILLED RIBEYE STEAK

"Melt in your Mouth" Ribeye Steak Grilled Medium and Served with Oven Roasted Potatoes.
\$18.95 per person

ROAST SIRLOIN OF BEEF

Sliced Slow Roasted Sirloin of Beef accented with Natural Gravy and Parslied New Potatoes.
\$14.95 per person

TERIYAKI BEEF EN BROCHETTE

Medallions of Beef Skewered with Onions and Peppers marinated in Teriyaki Sauce and served atop a Bed of Steamed Rice.
\$16.95 per person

MARINATED LONDON BROIL

Sliced Flank Steak Marinated in Burgundy Mushroom Sauce and accompanied by Potatoes Au Gratin.
\$15.95 per person

~ SEAFOOD ENTRÉES ~

SEAFOOD NEWBURG

Rich Medley of Shellfish in an Elegant Parmesan Cream Sauce in a Flaky Pastry Shell.
\$14.95 per person

LIME GRILLED SALMON

Filet of Salmon Grilled and Topped with a Buttery Lime Sauce and Complemented by Wild Rice.
\$15.95 per person

Above prices do not include service charge (18%) or sales tax.



Mesilla Valley Inn
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LIGHTER LUNCHEONS

Choice of one lunch for all guests

Lighter Lunches are served with Iced Tea and Coffee

CHEF'S SALAD

Tender Ham, Roasted Turkey & Swiss Cheese
On a Bed of Garden Fresh Greens
With Choice of Dressing,
Warm Rolls and Butter
\$10.25 per person

FAJITA SALAD

A Crisp Tortilla Bowl, filled with Mixed Greens,
topped with Marinated Chicken or Beef and
Tri-Color Peppers. Garnished with
Cheddar Cheese, Sour Cream and Guacamole
(Limit to 100 or less guests)
\$10.95 per person

CASHEW CHICKEN SALAD

Fresh Chicken Salad on Crisp Greens topped
with Roasted Cashews, Tomatoes, Asparagus
and Egg Wedges. Warm Rolls and Butter
\$11.95 per person

TUNA OR CHICKEN SALAD CROISSANT

Homemade Tuna or Chicken Salad on a
Fresh Croissant with Lettuce and Tomato
Served with Potato Chips, Tri-Colored
Pasta Salad or Red Skin Potato Salad
\$9.95 per person

THE CLUB HOUSE

Thinly sliced Ham, Roast Turkey Breast,
Bacon, American and Swiss Cheeses
on a Fresh Croissant and Served with
Red Skin Potato or Tri-Colored Pasta Salad
\$8.95 per person

QUICHE

Your choice of Quiche Lorraine,
Basil Mushroom Quiche or Green Chile Quiche
Served with Seasonal Fresh Fruit,
Warm Rolls and Butter
\$10.25 per person

LIGHTER COMBO

Choice of Half Sandwich: Roast Turkey Breast,
Fresh Chicken Salad or Homemade Tuna Salad
on White, Wheat or Rye Bread with
Choice of Soup du Jour, Garden Fresh Salad
or Tri-Colored Pasta Salad
\$8.95 per person

TURKEY AVOCADO CROISSANT

Sliced Turkey, Garden Fresh Tomato, Alfalfa
Sprouts and Avocado on a Fresh Croissant. Served
with Red Skin Potato Salad or Tri-Colored Pasta Salad
\$9.95 per person

TENDER ROAST BEEF

Sliced Tender Roast Beef with Lettuce, Tomato,
And Creamy Horseradish Dressing
on a Deli Roll. Served with
Red Skin Potato Salad or Tri-Colored Pasta Salad
\$9.95 per person

CAJUN CHICKEN ALFREDO

Blackened Diced Chicken Breast tossed with
Artichoke Hearts in a Creamy Alfredo Sauce
Over Fettucine Noodles and Served with
Fresh Green Salad and Garlic Bread
\$12.95 per person

TORTELLINI CARBONARA

Diced Bacon, Tender Ham, Carmelized Onion
And Parmesan Cheese blended to create a
Savory Cream Sauce served over Cheese Tortellini
Accompanied by a Tossed Green Salad and Garlic Bread
\$11.95 per person

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Mesilla Valley Inn
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LUNCHEON BUFFETS

Require a 25 guest minimum

ENTRÉES

Red or Green Enchiladas
Sliced Roast Sirloin of Beef
Country Fried Chicken
Breast of Chicken with Mushroom and Marsala Wine Sauce
Traditional Baked Chicken
Baked Ham with Pineapple Raisin Sauce
Baked Lasagna (Meat or Vegetable)
Beef Stroganoff
Chicken and Shrimp Stir-Fry
Oven Roasted Pork
Roast Turkey with Cornbread Dressing
BBQ Brisket of Beef
Beef Burgundy

SALADS

Mixed Green Salad
Three Bean Salad
Relish Tray with Dip
Carrot Raisin Salad
Red Skin Potato Salad
Tri-Colored Pasta Salad
Marinated Cucumbers
Country Coleslaw
Spinach Salad
Macaroni Salad
Ambrosia
Waldorf Salad
Jello Salad

ACCOMPANIMENTS

Whipped Cream Potatoes
Herbed Rice
Potatoes Au Gratin
Steamed Rice
Oven Browned Potatoes
New Potatoes
Buttered Noodles
Rosemary Potatoes
Spanish Rice
Pinto Beans

STANDARD BUFFET

Two Salad Selections
One Entrée
One Accompaniment
\$14.95 per person

DELUXE BUFFET

Three Salad Selections
Two Entrées
Two Accompaniments
\$18.95 per person

GRANDE BUFFET

Four Salad Selections
Three Entrées
Two Accompaniments
\$23.95 per person

All Buffets include Seasonal Fresh Vegetable, Warm Rolls, Assorted Desserts, Iced Tea and Coffee

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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WORKING LUNCHES

Require a 25 guest minimum

GOURMET HAMBURGER BAR

Juicy Ground Beef Patties
Hamburger Buns & Assorted Condiments:
Ketchup, Mustard, Mayonnaise, Relish
Onion, Tomato, Lettuce, Green Chile
Assorted Cheeses, Sautéed Mushrooms
Bacon, Guacamole, Alfalfa Sprouts
Red Skin Potato Salad
Coleslaw
Cottage Cheese
Assorted Cookies
Iced Tea and Coffee
\$10.95 per person

FAJITA FIESTA BUFFET

Fresh Seasonal Sliced Fruit
Guacamole
Lettuce and Diced Tomatoes
Sour Cream and Cheddar Cheese
Pico de Gallo
Choice of: Chicken or Beef Fajitas
Pinto Beans
Spanish Rice
Flour Tortillas
Fruit Filled Empanada
Iced Tea and Coffee
\$16.25 per person

LITTLE ITALY

Caesar Salad with Seasoned Croutons
Antipasto Salad
Baked Lasagna (Meat or Vegetable)
Penne Alfredo
Vegetable Medley
Fresh Garlic Bread
Chef's Assorted Desserts
Iced Tea and Coffee
\$16.25 per person

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Mesilla Valley Inn
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DELI LUNCHES

MEET, EAT AND RUN (In a Bag - In a Box – On a Plate)

Sandwich Selection (choose one)

- Roasted Top Round of Beef with Provolone Cheese on an Kaiser Roll
- Shaved Ham with Swiss Cheese and Garden Greens wrapped in a Wheat Flat Bread
- Sliced Turkey Breast with Avocado and Alfalfa Sprouts on a Fresh Croissant
- Grilled Chicken Breast with Pico de Gallo and Jack Cheese wrapped in a Flour Tortilla
- Corned Beef with Swiss Cheese and Green Chile on Sliced Rye Bread

Accompaniment (choose one)

- Assorted Chips
- Whole Fresh Fruit
- Tri-Colored Pasta Salad
- Red Skin Potato Salad

Lunch includes Freshly Baked Cookie, Condiments, Napkin Pack and Beverage
\$11.25 per person

MINI DELI BUFFET

Requires a 25 guest minimum

- Garden Fresh Salad with Assorted Dressings
- Red Skin Potato Salad
- A Selection of Roast Beef, Turkey, Ham and Domestic Cheeses
- Sliced Tomatoes, Onions and Lettuce
- Assorted Breads and Condiments
- Kosher Dill Pickle Spears, Potato Chips
- Assorted Cookies
- Iced Tea and Coffee
- \$14.25 per person

THE FIFTH AVENUE DELI

Requires a 25 guest minimum

- Homemade Soup du Jour
- Garden Fresh Salad with Assorted Dressings
- Tri-Colored Pasta Salad
- German Style Potato Salad
- Poppy Seed Coleslaw
- Sliced Turkey, Ham, Roast Beef, American and Swiss Cheeses
- Selection of Breads and Condiments
- Kosher Dill Pickles, Sliced Tomato, Onion, Black Olives
- Chocolate Nut Brownies
- Iced Tea and Coffee
- \$16.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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PLATED DINNER ENTRÉES

Choice of one entrée for all guests

Dinner Entrées are served with a Select Salad, Warm Rolls, Fresh Ratatouille of Grilled Seasonal Vegetables, Dessert, Iced Tea and Coffee

~ POULTRY ENTRÉES ~

CHICKEN BREAST MESILLA

Chiles Rellenos Stuffed Chicken Breast Lightly Breaded and Sautéed until Golden then topped with Green Chile Cream Sauce and served with Southwestern Rice.

\$19.95 per person

BREAST OF LEMON GRILLED CHICKEN

Grilled Chicken Breast in a Buttery Lemon Sauce accompanied by Herbed Rice.

\$18.95 per person

CHICKEN CORDON BLEU

Tender Ham and Melted Swiss Cheese in Lightly Breaded Chicken Breast topped with Parmesan Cream and served with Rice Pilaf.

\$19.95 per person

PECAN POLLO WITH CHIPOTLE AÏOLI

Pecan Breaded Boneless Chicken Breast stuffed with Hatch Green Chile and Jack Cheese accented with a Spicy Chipotle Aioli and served with Southwestern Rice.

\$20.95 per person

TERIYAKI CHICKEN BREAST

Grilled Pineapple Slice atop a Boneless Chicken Breast marinated with Teriyaki Sauce and served with Fried Rice.

\$18.95 per person

TRADITIONAL ROASTED TURKEY

Thick Slices of Slow Roasted Turkey served with Homestyle Gravy, Cornbread Dressing, Cranberry Sauce and Whipped Cream Potatoes.

\$17.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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PLATED DINNER ENTRÉES

Choice of one entrée for all guests

Dinner Entrées are served with a Select Salad, Warm Rolls, Fresh Ratatouille of Grilled Seasonal Vegetables, Dessert, Iced Tea and Coffee

~ BEEF ENTRÉES ~

ROAST SIRLOIN OF BEEF

Sliced Slow Roasted Sirloin Of Beef in a savory Bordeaux Wine Sauce with Parslied New Potatoes.
\$18.95 per person

MARINATED LONDON BROIL

Sliced Flank Steak Marinated in Burgundy Mushroom Sauce and accompanied by Potatoes Au Gratin.
\$18.95 per person

TERIYAKI BEEF EN BROCHETTE

Medallions of Beef Skewered with Onions And Peppers marinated in Teriyaki Sauce and Served atop a Bed of Steamed Rice.
\$19.25 per person

GRILLED RIBEYE STEAK

10 Ounce Tender Chile Rubbed Ribeye Steak Grilled Medium and served with a Baked Potato, Sour Cream and Butter.
\$24.95 per person

NEW YORK STRIP

10 Ounce New York Strip Steak Charbroiled Medium and served with a Twice-Baked Potato.
\$24.95 per person

FILET MIGNON

8 Ounce Tenderloin Sautéed and Finished with a Classic Béarnaise Sauce and Accompanied by Duchess Potatoes.
\$29.95 per person

PRIME RIB OF BEEF

Slow Roasted Prime Rib of Beef with Creamy Horseradish and Au Jus and served with a Baked Potato, Sour Cream and Butter.
\$24.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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PLATED DINNER ENTRÉES

Choice of one entrée for all guests

Dinner Entrées are served with a Select Salad, Warm Rolls, Fresh Ratatouille of Grilled Seasonal Vegetables, Dessert, Iced Tea and Coffee

~ SEAFOOD ENTRÉES ~

LIME GRILLED SALMON

Grilled Salmon Filet topped with a Buttery Lime Sauce and presented with Mango Cilantro Salsa and complemented by Wild Rice.

\$20.95 per person

SHRIMP SCAMPI

Tender Skewered Shrimp Oven Broiled in a Buttery Garlic Sauce and displayed over Wild Rice.

\$21.95 per person

RED CHILE SEARED HALIBUT

Filet of Halibut Dusted with Red Chile and served with Green Chile Pineapple Salsa and accompanied by Rice Pilaf.

\$21.95 per person

CRAB STUFFED SHRIMP

Jumbo Shrimp butterflied and filled with Succulent Crabmeat and complemented by Wild Rice.

\$22.95 per person

~ PORK ENTRÉES ~

BONELESS PORK TENDERLOIN

Juicy Medallions of Pork Tenderloin in a Creamy Peppercorn Sauce and presented with Duchess Potatoes.

\$21.25 per person

GRILLED PORK CHOP

8 Ounce Grilled Center Cut Pork Chop finished with Baked Apple Slices and Cornbread Stuffing.

\$19.95 per person

BAKED HAM

Thickly Sliced Honey Baked Ham drizzled with Pineapple Raisin Sauce and served with Candied Sweet Potatoes.

\$17.95 per person

Above prices do not include service charge (18%) or sales tax.



**Mesilla Valley Inn
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PLATED DINNER SALADS AND DESSERTS

Choice of one entrée for all guests

~ SALADS ~

Choice of one Salad for all guests

Fresh Spinach Salad with Red Onion and Raspberry Vinaigrette

Mixed Field Greens with Julienne Jicama, Mandarin Oranges and Honey Lime Cilantro Vinaigrette

Traditional Green Garden Salad with Ranch Dressing

Fresh Romaine with a Spicy Southwest Caesar and Red Chili Croutons

Wedge of Iceberg with a Creamy Dijon Dressing

~ DESSERTS ~

Choice of one Dessert for all guests

Fresh Apple Pie

New Mexico Pecan Pie

Key Lime Pie

Boston Cream Pie

Fresh Cherry Pie

Decadent Chocolate Cake

Lemon Layer Cake

Black Forest Cake

New York Cheesecake

Strawberry Cloud

German Chocolate Cake

Carrot Cake

Coconut Cake

Specialty Desserts Available Upon Request

Above prices do not include service charge (18%) or sales tax.



Mesilla Valley Inn
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DINNER BUFFETS

Require a 25 guest minimum

ENTRÉES

Traditional Baked Chicken
Breast of Chicken with Mushroom and Marsala Wine Sauce
Chicken Linguini Primavera
Country Fried Chicken
Sesame Chicken Teriyaki
Chicken and Shrimp Stir-Fry
Roast Turkey with Cornbread Dressing
Tender Beef Burgundy
BBQ Brisket of Beef
Creamy Beef Stroganoff
Sliced Roast Sirloin of Beef
Baked Ham with Pineapple Raisin Sauce
BBQ Pork Ribs
Oven Roasted Pork
Red or Green Enchiladas
Baked Lasagna (Meat or Vegetable)

SALADS

Mixed Green Salad
Country Coleslaw
Three Bean Salad
Marinated Cucumbers
Relish Tray with Dip
Spinach Salad
Carrot Raisin Salad
Red Skin Potato Salad
Tri-Colored Pasta Salad
Waldorf Salad
Ambrosia
Jello Salad

ACCOMPANIMENTS

Whipped Cream Potatoes
Herbed Rice
Potatoes Au Gratin
Steamed Rice
Oven Browned Potatoes
New Potatoes
Baked Potato with Butter &
Sour Cream
Buttered Noodles
Rosemary Potatoes
Spanish Rice
Pinto Beans

STANDARD BUFFET

Two Salad Selections
One Entrée
One Accompaniment
\$18.95 per person

DELUXE BUFFET

Three Salad Selections
Two Entrées
Two Accompaniments
\$21.95 per person

GRANDE BUFFET

Four Salad Selections
Three Entrées
Two Accompaniments
\$26.95 per person

All Buffets include Seasonal Fresh Vegetable, Warm Rolls, Assorted Desserts, Iced Tea and Coffee.

Above prices do not include service charge (18%) or sales tax.



Mesilla Valley Inn
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DINNER BUFFETS – THEMED

Require a 25 guest minimum

WESTERN ROUNDUP

Red Skin Potato Salad
Country Coleslaw
Mixed Green Salad

(Choice of Two Entrées)

Country Fried Chicken
Traditional Baked Chicken
BBQ Pork Ribs
Smoked Sausage
BBQ Brisket of Beef

Camp Fries
Boardinghouse Beans
Corn-on-the-Cob
Cornbread and Hot Biscuits
Apple Pie & Pecan Pie
Iced Tea and Coffee
\$21.95 per person
(add \$4 per person for third entrée)

THE ITALIAN

Antipasto Platter
Mixed Green Salad
Tri-Colored Pasta Salad
Fresh Fruit Salad
Baked Lasagna
Baked Chicken Vesuvio
Sautéed Zucchini
Hot Garlic Bread
Tiramisu and Assorted Desserts
Iced Tea and Coffee
\$21.95 per person

TASTE OF THE ORIENT

Asian Slaw
Broccoli Rice Salad
Oriental Spinach Salad
Teriyaki Beef and Broccoli
Sweet and Sour Chicken
Fried Rice
Stir Fry Vegetables
Fried Wontons
Fortune Cookies
Almond Cookies
Iced Tea and Coffee
\$21.95 per person

OLD MESILLA FIESTA

Fresh Seasonal Sliced Fruit Tray
Guacamole and Chips
Lettuce and Tomatoes
Sour Cream and Cheddar Cheese
Pico de Gallo

(Choice of Two Entrées)

Chicken Fajitas
Beef Fajitas
Red Cheese Enchiladas
Green Cheese Enchiladas

Refried Beans
Spanish Rice
Flour Tortillas
Fruit Filled Empanadas
Iced Tea and Coffee
\$20.95 per person
(add \$4 per person for third entrée)

Above prices do not include service charge (18%) or sales tax.



Mesilla Valley Inn
and Conference Center

HORS D'OEUVRES SELECTIONS

COLD HORS D'OEUVRES

(Per 100 pieces)

Smoked Salmon & Herb Cream Cheese Pinwheel	\$250.00
Italian Bruschetta topped with Roma Tomatoes and Fresh Basil	225.00
Melon wrapped with Shaved Prosciutto	230.00
Spicy Southwest Cream Cheese Pinwheels	225.00
Seafood Puff Pastry	175.00
Salami Coronets filled with Herb Cream Cheese	195.00
Assorted Finger Sandwiches	200.00
Stuffed Artichoke Hearts with Garlic and Chive Cream Cheese	195.00
Prime Rib Cocktail Sandwiches with Grainy Mustard	295.00
Belgian Endive Leaves filled with Brie Bleu	240.00
Walnut Crusted Roquefort Grapes	195.00
Classic Deviled Eggs	195.00
Cajun Bay Shrimp Rémoulade in Puff Pastry	210.00
Spinach and Feta in Philo Cup	210.00

SEAFOOD ON ICE

(Served Peeled with Cocktail Sauce and Lemon)

Medium Shrimp (30-40 pieces/pound)	\$60.00 Per Pound
Jumbo Shrimp	\$3.00 Per Piece

DIPS AND CHIPS

(Dips priced per gallon) Serves Approximately 80pp

Chile Con Queso with Tri-Colored Tortilla Chips	\$90.00
Spinach Artichoke Dip with Crisp Potato Chips	100.00
Guacamole with Tri-Colored Tortilla Chips	140.00
Green Chili Sour Cream Dip with Tri-Colored Tortilla Chips	95.00
Salsa with Tri-Colored Tortilla Chips	85.00
French Onion Dip with Crisp Potato Chips	85.00
Tahini Hummus with Flatbread Points	110.00

Hors d'oeuvres available in smaller quantities upon request

Above prices do not include service charge (18%) or sales tax.



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HORS D'OEUVRES SELECTIONS

HOT HORS D'OEUVRES

(Per 100 pieces)

Baked Mushroom Caps filled with Crab Meat	\$225.00
Asparagus Fritters with Béarnaise Sauce	225.00
Vegetable Egg Rolls with Chinese Hot Mustard	210.00
Mini Beef Wellingtons	250.00
Coconut Crusted Shrimp	295.00
Petite Quiche Lorraine	210.00
BBQ Beef Meatballs	150.00
Scallops Wrapped in Bacon with Horseradish Rémoûlade	240.00
Assorted Wontons with Sweet and Sour Sauce	195.00
Chicken Drumettes with Honey Dijon Mustard Sauce	210.00
Cajun Fried Shrimp with Cocktail Sauce	295.00
Teriyaki Beef Kabobs	225.00
Indonesian Chicken Kabobs with a Spicy Peanut Sauce	225.00
Fried Cheese Ravioli with Pesto Dipping Sauce	195.00
Spicy Stuffed Mushrooms	195.00
Tempura Vegetables with Ranch Dipping Sauce	175.00
Mini Chimichangas with Fresh Salsa	175.00
Buffalo Wings with Bleu Cheese Dipping Sauces	165.00
Swedish Beef Meatballs	145.00
Mini Taquitos with Fresh Salsa	125.00
Deep Fried Mozzarella Sticks with Marinara	175.00
Sesame Chicken Tenders with Hot and Spicy Soy Dip	225.00
Jalapeño Cream Cheese Poppers	150.00
Mini Latkes with Fresh Apple Sauce and Sour Cream	225.00
Spanakopita (Spinach & Feta Cheese in Crispy Phyllo Pastry)	210.00

Hors d'oeuvres available in smaller quantities upon request

Above prices do not include service charge (18%) or sales tax.



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CARVING STATIONS & RECEPTION SPECIALTIES

ROSEMARY RUBBED ROAST STEAMSHIP ROUND OF BEEF

Served with Assorted Dinner Rolls, Horseradish, Mustard and Mayonnaise
(Carver Included)

Serves approximately 200 \$510.00

HERBES DE PROVENCE ROASTED TOP ROUND OF BEEF

Served with Assorted Dinner Rolls, Horseradish, Mustard and Mayonnaise

Serves approximately 75 \$275.00

APPLE CIDER GLAZED ROAST PORK LOIN

Served with Assorted Dinner Rolls, Horseradish, Mustard and Mayonnaise

Serves approximately 20 \$195.00

OVEN ROASTED WHOLE TURKEY BREAST WITH CRANBERRY RELISH

Served with Assorted Dinner Rolls, Horseradish, Mustard and Mayonnaise

Serves approximately 20-30 \$145.00

HONEY AND CLOVE STUDED WHOLE HAM

Served with Pineapple Relish, Honey Mustard Sauce and Assorted Dinner Rolls

Serves approximately 50 \$195.00

WHOLE DECORATED POACHED SALMON

Served with Flatbread Points, Capers, Red Onions, Lemon Wedges and Dill Mayonnaise

Serves approximately 50 \$190.00

BAKED BRIE EN CROÛTE

Whole Wheel of Baked Brie wrapped in Pastry accompanied by

Assorted Crackers and Baguette Slices

Serves 55-65 \$225.00

A Service Fee of \$40.00 will be assessed for Uniformed Chef Carving Service

Above prices do not include service charge (18%) or sales tax.



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RECEPTION DISPLAY PLATTERS

FRESH SEASONAL VEGETABLE CRUDITE

With Your Choice of Two Dips: Ranch, Roasted Garlic, Spinach, Green Chile

Small	Serves 35-50	\$140.00
Medium	Serves 60-75	\$200.00
Large	Serves 85-100	\$260.00

SELECTION OF IMPORTED & DOMESTIC CHEESES

Accompanied by Assorted Breads and Crackers

Small	Serves 35-50	\$150.00
Medium	Serves 60-75	\$225.00
Large	Serves 85-100	\$300.00

FRESH SEASONAL FRUIT DISPLAY

Served with Honey Yogurt Sauce

Small	Serves 35-50	\$140.00
Medium	Serves 60-75	\$210.00
Large	Serves 85-100	\$280.00

FRESH SEASONAL FRUIT & CHEESE MIRROR

With Honey Yogurt Sauce and Assorted Breads and Crackers

Small	Serves 35-50	\$195.00
Medium	Serves 60-75	\$295.00
Large	Serves 85-100	\$395.00

ASSORTMENT OF ANTIPASTI DISPLAY

Fresh Mozzarella, Salami, Vine-Ripened Tomatoes, Black Olives, Roasted Red Peppers, Grilled Eggplant and Zucchini, Marinated Artichoke Hearts, Marinated Cheese Tortellini

Small	Serves 35-50	\$150.00
Medium	Serves 60-75	\$225.00
Large	Serves 85-100	\$300.00

DELI PLATTER

An Assortment of Lean Roast Beef, Tender Ham, Roasted Turkey Breast,
Assorted Cheeses, Breads and Condiments

Small	Serves 35-50	\$175.00
Medium	Serves 60-75	\$265.00
Large	Serves 85-100	\$350.00

Above prices do not include service charge (18%) or sales tax.



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BEVERAGES BAR OPTIONS

HOSTED BAR (OPEN)

Beverages are selected and purchased by the Host. The Host is charged for all drinks consumed at the end of the function. An 18% gratuity will be added to the bill in addition to sales tax.

HOSTED BAR HOUR WITH TICKETS

The Host may give each guest one or more complimentary drink tickets. The guest will receive a drink for each ticket received by the bartender. Each guest will pay cash thereafter for each drink ordered. The Host will be charged for the drink tickets collected by each bartender. An 18% gratuity will be added to the bill.

CASH BAR (Minimum 1 hour)

Beverages are selected and purchased by the individual on a cash per drink basis. A set up fee of \$50.00 per bar, plus tax, will be charged.

DRINK PRICES

House Brands	\$4.50
Call Brands	\$5.25
Premium Brands	\$6.00
Cognacs & Cordials	\$6.25
House Wine by the Glass - Chablis, Burgundy and Rose	\$4.25
Wine by the Glass - White Zinfandel, Chardonnay and Cabernet	\$4.95
Wine by the Carafe – White Zinfandel Chardonnay and Cabernet	\$20.00
House Wine by the Carafe – Chablis, Burgundy & Rose	\$18.00
Soft Drinks	\$2.25
Juice and Mineral Water	\$3.00
Domestic Beer (bottle/drink)	\$3.50
Imported, Premium Beer (bottle/drink)	\$4.50
Domestic Beer by the Keg	\$250.00
House Champagne by the Bottle	\$22.00
Non-Alcoholic Champagne or Cider by the Bottle	\$20.00

COCKTAIL PUNCHES

	Priced per gallon
Champagne Punch	\$65.00
Margarita Punch	\$75.00
Sangria Punch	\$75.00
Bloody Mary	\$75.00
Mimosa	\$75.00
Non-Alcoholic Fruit Punch	\$20.00

Above prices do not include service charge (18%) or sales tax.