

**MESILLA VALLEY INN**  
**and**  
**Columbus Conference Center**  
**Menu Selections**

901 Avenida de Mesilla  
Las Cruces, NM 88001

505-524-8603  
Ext. 107 or 105



## MESILLA VALLEY BREAKS

Iced Tea (per pitcher) (approx. 8-8oz. servings) .....	\$10.00
Iced Tea (per gallon) (approx. 16-8oz. servings) .....	\$19.00
Coffee (per pot) (approx. 8-8oz. servings) .....	\$10.00
Coffee (per gallon) (approx. 16-8oz. servings) .....	\$20.00
Hot Chocolate (per pot) (approx. 8-8oz. servings) .....	\$20.00
Individual Assorted Tea (per bag) .....	\$1.75
Fruit Juices: Orange, Grapefruit, Cranberry, Apple (per pitcher) .....	\$20.00
Lemonade (per gallon) .....	\$19.00
Fruit Punch garnished with Fresh Fruit Slices (per gallon) .....	\$19.00
Citrus Punch garnished with Fresh Fruit Slices (per gallon) .....	\$22.00
Assorted Soft Drinks (each) .....	\$2.00
Flavored Mineral Water (each) .....	\$3.00
Assorted Cookies: Sugar, Chocolate Chip, Oatmeal Raisin (per dozen) .....	\$14.00
Chocolate Nut Brownies (per dozen) .....	\$18.00
Assorted Large Danish (each) .....	\$2.95
Mini Fruit Danish (each) .....	\$1.50
Assorted Muffins (12-4oz. servings) .....	\$24.00
Mini-Muffins (12-2oz. servings) .....	\$14.00
Doughnuts (per dozen) .....	\$14.00
Fresh Croissants (each) .....	\$2.00
Bagels with Cream Cheese (each) .....	\$2.25
Seasonal Whole Fruit (each) .....	\$1.75
Fresh Sliced Fruit (per person) .....	\$2.00
Potato Chips (per pound) .....	\$8.00
Hard Pretzels (per pound) .....	\$8.00
Soft Pretzels with mustard sauce (each) .....	\$2.00
Fresh Popcorn (per basket) .....	\$2.50
Banana Nut Bread Loaf .....	\$14.00
Orange Cranberry Bread Loaf .....	\$14.00
Granola Bar (each) .....	\$2.00
Candy Bars (each) .....	\$2.00

## MESILLA VALLEY INN THEMED BREAKS

### HEAVENLY REWARDS

Assorted Cookies  
 Fresh Baked Fudge  
 Brownies  
 Coffee and Iced Tea  
*\$5.75 per person*

### LITE SNACK

Assorted Cheeses and  
 Gourmet Crackers  
 Seasonal Fresh Fruit  
 Crudites with Herb Dip  
 Assorted Soft Drinks  
*\$5.95 per person*

### SOUTHWEST BREAK

Chili con Queso  
 Tostados  
 Salsa  
 Coffee and Iced Tea  
*\$5.50 per person*

### SPORTS BREAK

Popcorn  
 Peanuts in the Shell  
 Hard Pretzels, Potato Chips  
 Coffee and Iced Tea,  
*\$5.95 per person*



Mesilla Valley Inn  
 &  
 Conference Center

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

## PLATED BREAKFAST

### AMERICAN

Orange Juice  
Choice of:  
Bacon or Grilled Country Sausage  
Hash Browned Potatoes  
Scrambled Eggs  
Salsa  
Biscuits  
Butter, Assorted Jellies  
Coffee and Hot Tea  
*\$7.25 per person*

### COUNTRY BREAKFAST

Orange Juice  
Chicken Fried Steak  
with Country Gravy  
Hash Browned Potatoes  
Scrambled Eggs  
Salsa  
Biscuits  
Butter, Assorted Jellies  
Coffee and Hot Tea  
*\$8.95 per person*

### ONE FOR THE HEART

Orange Juice  
Scrambled Eggbeaters  
Bran Muffin  
Coffee and Hot Tea  
*\$6.95 per person*

### FRENCH TOAST

Orange Juice  
Old Fashioned French Toast  
Served with Powdered Sugar  
and Maple Syrup  
Choice of:  
Crisp Bacon or  
Grilled Country Sausage  
Coffee and Hot Tea  
*\$6.95 per person*

### THE TRAVELER

Orange Juice  
Grilled Breakfast Ham Steak  
Hash Browned Potatoes  
Scrambled Eggs  
Salsa  
Biscuits  
Butter, Assorted Jellies  
Coffee and Hot Tea  
*\$8.25 per person*

### STEAK AND EGGS

Orange Juice  
Hash Browned Potatoes  
Breakfast Steak  
Scrambled Eggs  
Salsa  
Biscuits  
Butter, Assorted Jellies  
Coffee and Hot Tea  
*\$10.50 per person*

### NEW MEXICAN

Orange Juice  
Scrambled Eggs  
with Green Chile and Jack Cheese  
Bacon or Sausage  
Hash Browned Potatoes  
Biscuits  
Butter & Assorted Jellies  
Coffee and Hot Tea  
*\$7.95 per person*



**BREAKFAST BUFFET**  
(Requires a 25 guest minimum)

**EXECUTIVE BUFFET**

Orange, Apple  
and Tomato Juice

Sliced Seasonal Fresh Fruit  
Scrambled Eggs  
Huevos Rancheros  
Crisp Bacon  
Grilled Country Sausage  
Salsa  
Hash Browned Potatoes  
Assorted Breakfast Breads  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$9.95 per person*

**SUNRISE BUFFET**

Orange, Apple  
and Tomato Juice

Sliced Seasonal Fresh Fruit  
Danish Pastries  
Scrambled Eggs  
Crisp Bacon  
and Grilled Country Sausage  
Salsa  
Hash Browned Potatoes  
Biscuits and Cream Gravy  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$9.25 per person*

**BRUNCH BUFFET**

Orange, Apple  
and Tomato Juice

Watermelon Boat with  
Seasonal Fresh Fruit  
Scrambled Eggs  
  
Choice of One:  
Crisp Bacon  
or Grilled Country Sausage  
  
Chicken a la king  
Rice Pilaf  
Lemon Buttered Broccoli  
Biscuits  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$12.95 per person*

**CONTINENTAL**

Choice of Two Juices  
Orange, Apple or Tomato

Assorted Breakfast Pastries  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$5.95 per person*

**DELUXE CONTINENTAL**

Choice of Two Juices  
Orange, Apple or Tomato

Sliced Fresh Fruit  
Assorted Breakfast Pastries  
Assorted Yogurts  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$9.95 per person*

**HEALTHY START  
CONTINENTAL**

Choice of Two Juices  
Orange, Apple or Tomato

Bran Muffins  
Assorted Yogurts  
Butter, Assorted Jellies  
Coffee, Hot Tea  
*\$6.95 per person*



## PLATED LUNCHEON ENTRÉES

*The following Luncheon Entrées are served with a Garden Salad with House Dressing,  
Fresh Vegetable, Potato or Rice, Hot Rolls and Butter, Iced Tea and Coffee  
(Dessert not included)*

Chicken Crepes .....	\$10.95
Chicken Cordon Bleu .....	\$13.95
Boneless Breast of Chicken Supreme .....	\$13.95
Lemon Grilled Chicken .....	\$13.95
Chicken Breast Mesilla .....	\$13.95
Chicken Dijonnaise .....	\$13.95
Mediterranean Grilled Chicken .....	\$13.95
Chicken Fried Steak .....	\$10.95
Roast Turkey, Gravy, Dressing, Cranberry Sauce .....	\$11.95
Swiss Steak .....	\$11.50
Roast Prime Rib of Beef .....	\$12.95
Sirloin Tips with Bordelaise Sauce .....	\$10.95
NY Strip Steak Sandwich .....	\$12.95
Grilled Ribeye Steak .....	\$16.95
Beef Stroganoff with Buttered Noodles .....	\$12.95
Roast Sliced Sirloin of Beef .....	\$11.95
Teriyaki Brochette of Beef .....	\$10.95
Chopped Sirloin .....	\$9.95
Marinated London Broil - Sherry Mushroom Sauce .....	\$10.95
Boneless Pork Tenderloin with Peppercorn Sauce .....	\$10.95
Baked Ham with Pineapple Raisin Sauce .....	\$10.25
8oz. Grilled Center Cut Pork Chop with Apple Sauce .....	\$10.95
Seafood Fettucine .....	\$10.95
Grilled Salmon with Lime Sauce .....	\$12.95
Catfish - Baked, Fried or Grilled .....	\$9.95
Seafood Newberg in Pastry Shells .....	\$9.95
Baked Cod with Lemon Butter Sauce .....	\$9.95

### LUNCH ACCOMPANIMENTS

(Please choose one from each column)

#### **Fresh Vegetables:**

Broccoli with Butter or Cheese Sauce  
Green Beans Almondine  
Glazed Baby Carrots  
Vegetable Medley  
Corn O'Brien  
Steamed Zucchini  
Medley of Fresh Squash

#### **Potato or Rice:**

Whipped  
Baked w/Sour Cream and Butter  
New Potatoes  
Au Gratin  
Oven Brownd  
Herbed or Steamed Rice  
Buttered Pasta  
Duchesse  
Twice Baked



## LIGHTER LUNCH

Soups, Salads, Sandwiches and Pasta  
Beverage Service Included

### CHEF'S SALAD

Fresh Garden Greens  
Ham, Turkey, Swiss Cheese  
with choice of Dressing  
Hot Rolls and Butter  
\$9.25 per person

### QUICHE

Your choice of Quiche Lorraine,  
Basil Mushroom or Green Chile  
Served with Seasonal  
Fresh Fruit, Hot Rolls & Butter  
\$8.95 per person

### CASHEW CHICKEN SALAD

Fresh Chicken Salad  
with roasted cashews on  
crisp greens with tomatoes,  
asparagus and egg wedges  
\$9.95 per person

### FAJITA SALAD

A crisp tortilla bowl, filled with Mixed Greens,  
topped with Marinated Chicken or Beef,  
Tri-Color Pepper garnished with Cheese,  
Sour Cream & Guacamole.  
(Limit to 100 or less)  
\$9.95 per person

### TUNA OR CHICKEN SALAD CROISSANT

Homemade Tuna or Chicken  
Salad on a croissant with lettuce and tomato.  
Served with Potato Chips  
Tri-Color Pasta or Potato Salad  
\$8.25 per person

### LIGHTER COMBO

Half Sandwich: Turkey Chicken Salad,  
or Tuna on White, Wheat or  
Rye Bread with your choice of Soup d'jour,  
Garden Salad or Pasta Salad.  
\$6.95 per person

### THE CLUB HOUSE

Thinly sliced Ham, Turkey Breast, Bacon,  
American and Swiss cheese on a fresh croissant.  
Served with Potato or Pasta Salad  
\$7.95 per person

### TURKEY AVOCADO CROISSANT

Sliced Turkey, Tomato, Alfalfa Sprouts  
and Avocado on fresh Croissant.  
Served with Potato or Pasta Salad.  
\$9.95 per person

### CAJUN CHICKEN ALFREDO

Blackened Chicken Chunks tossed  
with Artichoke Hearts in creamy  
Alfredo Sauce over Fettucine noodles.  
Served with Tossed Green Salad  
and Garlic Bread  
\$9.95 per person

### TENDER ROAST BEEF

Sliced Roast Beef with Lettuce,  
Tomato and Creamy Horseradish Dressing  
on a Deli Roll. Served with Tri-Color  
Pasta or Potato Salad.  
\$8.75 per person

### TORTELLINI CARBONARA

Diced Bacon, Ham, Carmelized Onion  
and Parmesean Cheese make a  
cream sauce for cheese tortellini.  
Served with Tossed Green Salad  
and Garlic Bread.  
\$9.95 per person



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**LUNCHEON BUFFETS**  
(Requires a 25 guest minimum)

**SALADS**

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

**ENTRÉES**

Red or Green Enchiladas  
Sliced Roast Sirloin of Beef  
Country Fried Chicken  
Chicken Marsala  
Baked Chicken  
Baked Ham  
Lasagna - Meat or Vegetable  
Beef Stroganoff  
Chicken and Shrimp Stirfry  
Roast Pork  
Roast Turkey  
BBQ Brisket of Beef  
Beef Burgundy

**ACCOMPANIMENTS**

Whipped Creamed Potatoes  
Potatoes Au Gratin  
Oven Brownd Potatoes  
New Potatoes  
Herbed or Steamed Rice  
Buttered Noodles or  
Fettucini

**STANDARD BUFFET**

Three Salad Selections  
One Accompaniment  
One Entrée  
\$12.95 per person

**DELUXE BUFFET**

Four Salad Selections  
Two Accompaniments  
Two Entrées  
\$16.25 per person

**GRANDE BUFFET**

Five Salad Selections  
Two Accompaniments  
Three Entrées  
\$20.95 per person

All Buffets include Seasonal Fresh Vegetable, Hot Rolls, Dessert, Iced Tea and coffee  
Array of Assorted Desserts



**WORKING LUNCHES**  
(Requires a 25 guest minimum)

**THE FIFTH AVENUE DELI**

Homemade Soup d' 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 Cheese  
Selection of Breads  
Accompanied by Kosher Dill Pickles,  
Sliced Tomato, Onion, Black Olives  
and Potato Chips  
Chocolate Nut Brownies  
\$15.25 per person

**MINI DELI BUFFET**

Garden Fresh Salad with Assorted Dressings  
Potato Salad  
A selection of Roast Beef, Turkey, Ham  
Selection of Domestic Cheeses  
Sliced Tomatoes, Onions, and Lettuce  
Assorted Breads and Condiments  
Kosher Dill Pickle Spears  
Assorted Cookies  
\$12.95 per person

**GOURMET HAMBURGER BAR**

Juicy Ground Beef Patties  
Hamburger Buns & Assorted Condiments -  
Ketchup, Mustard, Mayo, Relish  
Onion, Tomato, Lettuce, Green Chile  
Assorted Cheeses, Sauteed Mushrooms  
Bacon, Guacamole, Alfalfa Sprouts  
Served with Potato Salad, Coleslaw,  
Cottage Cheese, Assorted Cookies  
\$9.25 per person

**SOUP AND SALAD BAR**

Tossed Green Salad with Vegetable Tray  
Pasta Salad  
Carrot Raisin Salad  
Three Bean Salad  
Potato Salad  
Fresh Fruit Salad  
Vegetable Beef Soup  
Dinner Rolls and Butter  
\$8.95 per person

**MEET, EAT AND RUN**

*(In a bag - In a Box - On a Tray)*

Bountiful Sandwich Selection:

Roasted Top Round of Beef

Roasted Turkey Breast

Ham, Corned Beef, Tuna

- or -

Chicken Salad

Fresh Selection of Breads:

Kaiser Roll, Onion Roll, Rye, Whole

Grain, Croissant, Hoagie

Assorted Chips

Assorted Cookies

Condiments and Napkin Pack

\$10.25 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  
\$15.95 per person



## LUNCHEON DESSERT SELECTION

### PIES

(Per Serving)

Boston Cream .....	\$3.50
Lemon Meringue .....	\$3.50
Key Lime .....	\$3.95
Pumpkin .....	\$3.50
Apple .....	\$3.25
Cherry .....	\$3.25
Pecan .....	\$3.75
Cookies and Cream .....	\$3.75
Coconut Cream .....	\$3.75

### CAKES

(Per Serving)

Black Forest .....	\$3.95
Lemon .....	\$3.95
Carrot Cake .....	\$3.50
Cheese Cake .....	\$3.25
with Topping .....	\$3.95
Chocolate .....	\$3.50
Raspberry Cream .....	\$3.75
Strawberry Shortcake .....	\$3.75

### HOUSE DESSERTS

(Per Serving)

Chocolate Mousse .....	\$3.25
Pudding .....	\$2.25
Flan with Carmel Sauce .....	\$3.50
Sheet Cake .....	\$1.95
Sherbet or Ice Cream per serving .....	\$2.50
Vanilla Ice Cream .....	\$2.50
Chocolate Ice Cream .....	\$2.50
Rainbow Sherbet .....	\$2.50



**DINNER  
PLATED**

Dinner selections are served with Garden Salad with House Dressing, Rolls and Butter, Iced Tea and Coffee. Choice of Fresh Vegetable, Potato or Rice, choice of Dessert from Dinner Dessert Selection.

**BEEF**

Sliced Roast Sirloin of Beef w/Bordelaise Sauce	\$16.95
Beef Stroganoff with Buttered Noodles	\$15.95
Marinated London Broil, Sherry Mushroom Sauce	\$15.95
Teriyaki Brochette of Beef	\$17.95
Grilled Ribeye Steak (10oz)	\$18.95
New York Strip Steak (10oz)	\$20.95
Filet Mignon with Sauce Bearnaise 8oz.	\$28.95
Roast Prime Rib of Beef	\$18.95
Swiss Steak	\$15.25

**POULTRY**

Boneless Breast of Chicken Supreme	\$16.95
Lemon Grilled Chicken	\$16.95
Chicken Breast Mesilla	\$16.95
Roasted Turkey, Dressing, Cranberry Sauce	\$15.95
Chicken Cordon Bleu	\$16.95
Chicken Dijonnaise	\$16.95
Mediterranean Grilled Chicken	\$16.95
Chicken Teriyaki w/Grilled Pineapple Slice	\$15.95

**SEAFOOD**

Seafood Crepes with a Thermidor Sauce	\$16.95
Grilled Salmon with Lime Pepper Sauce	\$18.95
Shrimp Scampi Skewer	\$18.25
Red Snapper Almondine	\$18.95
Baked Halibut with Lemon Caper Sauce	\$17.95
Crab Stuffed Shrimp	\$18.95

**PORK**

Medallions of Pork Tenderloin with Green Peppercorn Sauce	\$17.95
Grilled Center Cut Pork Chop and Apple Sauce	\$16.95
Baked Ham with Pineapple Raisin Sauce	\$16.25
Pork Loin Roast with Dijon Cream Sauce	\$17.25

**DINNER ACCOMPANIMENTS**

(Please choose one from each column)

**FRESH VEGETABLES**

Vegetable Medley
Glazed Baby Carrots
Green Beans Almondine
Corn O'Brien
Broccoli with Butter or Cheese Sauce
Medley of Fresh Squash

**POTATO OR RICE**

Whipped
Baked with Sour Cream
New Potatoes
Au Gratin
Twice Baked
Duchesse
Oven Browned
Herbed or Steamed Rice
Buttered Pasta

**DESSERT**

Apple Pie
Cherry Pie
Pecan Pie
Key Lime Pie
Boston Cream Pie
Chocolate Cake
Lemon Layer Cake
Black Forest
Plain NY Cheese Cake
Strawberry Cloud
German Chocolate Sheet Cake
Carrot Sheet Cake
Coconut Sheet Cake



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## **DINNER BUFFETS**

(Requires a 25 guest minimum)

### **SALADS**

Mixed Green Salad  
Coleslaw  
Cottage Cheese  
Three Bean Salad  
Marinated Cucumber Salad  
Relish Tray with Dip  
Carrot Raisin Salad  
Potato Salad  
Tri-Colored Pasta Salad  
Waldorf Salad  
Ambrosia  
Jello Salad

### **ENTRÉES**

Red or Green Enchiladas  
Lasagna - Meat or Vegetable  
Chicken Linguini Primavera  
Chicken and Shrimp Stir-Fry  
Baked Chicken  
Chicken Marsala  
Country Fried Chicken  
Sesame Chicken Teriyaki  
Roast Turkey  
Beef Burgundy  
BBQ Brisket of Beef  
Beef Stroganoff  
Roast Sirloin of Beef  
Baked Ham  
BBQ Ribs  
Roast Pork

### **ACCOMPANIMENTS**

Whipped Creamed Potatoes  
Potatoes Au Gratin  
Baked Potatoes  
New Potatoes  
Oven-Browned Potatoes  
Herbed or Steamed Rice  
Buttered Noodles

### **STANDARD BUFFET**

Two Salad Selections  
One Accompaniment  
One Entrée  
\$16.95 per person

### **DELUXE BUFFET**

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

### **GRANDE BUFFET**

Four Salad Selections  
Two Accompaniments  
Three Entrées  
\$20.95 per person

All Buffets include Seasonal Fresh Vegetable, Hot Rolls, Dessert, Iced Tea and Coffee

An Array of Assorted Desserts



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## **DINNER BUFFETS - THEMED**

(Requires a 25 guest minimum)

### **WESTERN ROUNDUP**

Potato Salad  
Coleslaw  
Mixed Green Salad

*(Choice of Two)*

Country Fried Chicken  
BBQ Brisket of Beef  
Smoked Sausage  
BBQ Pork Rib

Camp Fries  
Boardinghouse Beans  
Corn-on-the-Cob  
Fresh Green Beans  
Cornbread and Assorted Rolls  
Apple & Pecan Pie  
Beverage

\$16.95 per person

(add \$4.00 per person for third entree)

### **ITALIAN**

Antipasto Platter  
Mixed Green Salad  
Pasta Salad  
Fruit Salad  
Baked Lasagna  
Baked Chicken Vesuvio  
Sautéed Zucchini  
Hot Garlic Bread  
Tiramisu  
Beverage  
\$17.95 per person

### **OCTOBERFEST**

German Potato Salad  
Sauerkraut Salad  
Pickled Beets  
Tossed Green Salad  
Fruit Salad  
Sauerbraten with  
Potato Pancakes  
Bratwurst  
Spaetzle  
Rye Rolls and Butter  
Apple Crisp  
Beverage

\$16.95 per person

### **FIESTA FAJITAS**

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

*Choice of One*

Chicken or Beef Fajitas

Refried Beans  
Spanish Rice  
Flour Tortillas  
Fruit Filled Empanada  
Beverage  
\$16.95 per person

All buffets include Hot Rolls, Dessert, Iced Tea and Coffee



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## HORS D'OEUVRES SELECTIONS

(Per 100 pieces)

Deviled Eggs	\$150.00	Salami Coronets	\$150.00
Assorted Cold Canapes	200.00	Stuffed Artichoke Hearts	155.00
Stuffed Mushrooms	150.00	Chicken or Seafood Puffs	165.00
Finger Sandwiches	175.00	Prime Rib Cocktail Sandwiches	
Salmon Pinwheels	185.00	with Mustard and Relish	250.00
Celery Stalks with Herb Cheese	150.00	Pasta Salad (per gallon)	55.00
Ham and Melon Rolls	175.00	Potato Salad (per gallon)	55.00
Southwest Pinwheels	185.00		

## SEAFOOD ON ICE

(Served Peeled with Cocktail Sauce and Lemon)

Shrimp (Medium 30-40 pieces)		Shrimp (Jumbo - Shelled)	
Per Pound	\$25.00	Per Piece	\$2.25

## HOT

(Per 100 pieces)

Crab Stuffed Mushrooms	\$175.00	BBQ Riblets	\$165.00
Spiced Stuffed Mushrooms	150.00	Tempura Vegetables	135.00
Swedish Meatballs	125.00	Asparagus Fritters	185.00
Quiche Lorraine	150.00	Li'l Smokies in BBQ Sauce	150.00
BBQ Meatballs	125.00	Egg Rolls	175.00
Scallops Wrapped in Bacon	185.00	Coconut Shrimp	215.00
Assorted Wontons	125.00	Mini Chimichangas	150.00
Chicken Drumettes	150.00	Mini Taquitos	115.00
Buffalo Wings	125.00	Deep Fried Mozzarella Sticks	125.00
Cajun Shrimp	185.00	Seafood Puffs	125.00
Teriyaki Beef Kabobs	175.00	Chicken Strips with BBQ Sauce	195.00
Indonesian Chicken Kabobs	185.00	Jalepeño Poppers	140.00

## DIPS, CHIPS AND NUTS

(Dips priced per gallon with chips)

Chile con Queso	\$85.00	Herb Dip	\$65.00
Guacamole	110.00	Green Chile Sour Cream Dip	75.00
Salsa	75.00	French Onion Dip	65.00



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## SPECIALTY HORS D'OEUVRES

### TACO/NACHO STATION

Featuring:  
 Build Your Own  
 Spicy Beef Tacos,  
 Blue Corn Tortilla Chips  
 Sour Cream, Monterey Jack  
 Cheese, Diced Onions,  
 Pico de Gallo, Guacamole and  
 Shredded Lettuce  
 \$7.95 per person

### PASTA STATION

Featuring:  
 Tri-Colored Tortellini Alfredo  
 Linguini Primavera  
 Fettucine Carbonara  
 Angel Hair Pasta  
 with Fresh Seafood  
 \$8.25 per person

### SANTA FE FAJITA BAR

Featuring:  
 Chicken and Beef Fajitas  
 Mini Flour Tortillas  
 Pico de Gallo, Guacamole and  
 Sour Cream, Shredded Monterey  
 Jack Cheese and Cheddar Cheese  
 \$7.95 per person

*The above stations are designed to be out for 90 minutes service for your convenience.*

## RECEPTION SPECIALTIES

**Roast Steamship Round of Beef**     **\$475.00**  
 Served with assorted dinner rolls  
 and condiments  
 (Serves approximately 200 guests)  
 Carver included

**Top Round of Beef**     **\$235.00**  
 Served with assorted dinner rolls  
 and condiments  
 (Serves approximately 75 guests)

**Roast Pork Loin**     **\$175.00**  
 Served with assorted dinner rolls  
 and condiments  
 (Serves approximately 20 guests)

**Whole Turkey Breast with  
 Cranberry Relish**     **\$125.00**  
 Served with assorted dinner rolls  
 and condiments  
 (Serves approximately 20-30 guests)

**Whole Sugar-Cured Ham with  
 Honey Mustard Sauce**     **\$175.00**  
 Served with assorted dinner rolls  
 and condiments  
 (Serves approximately 50 guests)

**Whole Decorated Poached Salmon  
 with Melba Toast**     **\$215.00**  
 (Serves approximately 50 guests)

*CONDIMENTS INCLUDE: Horseradish, Mustard and Mayonnaise  
 Carver can be added for additional \$40.00*

## PARTY DISPLAY PLATTERS

**Fresh Vegetable Tray with  
 Herbed Dip**  
 Small     \$85.00  
 Medium     \$125.00  
 Large     \$165.00

**Seasonal Fruit Tray**  
 Small     \$75.00  
 Medium     \$125.00  
 Large     \$175.00

**Seasonal Fruit & Cheese Mirror**  
 Small     \$100.00  
 Medium     \$185.00  
 Large     \$275.00

**4 Types of Cheese and Assorted Crackers**  
 Small     \$100.00  
 Medium     \$150.00  
 Large     \$250.00

**Deli Platter: An Assortment of Meats,  
 Cheese, Breads & Condiments**  
 Small     \$95.00  
 Medium     \$155.00  
 Large     \$215.00

**Strawberry Tree with Chocolate Grand  
 Marnier Sauce**     \$175.00

**Small serves 25**

**Medium serves 50**

**Large serves 100**



Mesilla Valley Inn  
 &  
 Conference Center

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

## **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 tax 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	\$4.25
Call Brands	\$4.75
Premium Brands	\$5.50
Cognacs & Cordials	\$6.00
House wine by the glass (Chablis, Burgundy and Rose)	\$3.50
Wine by the glass (White Zinfandel, Chardonnay and Cabernet)	\$4.25
Wine by the Carafe - White Zinfandel	\$18.00
Chardonnay & Cabernet	\$18.00
Carafe of Wine	\$16.00
Soft Drinks (each)	\$2.00
Juice and Mineral Water	\$2.50
Domestic Beer (bottle/drink)	\$3.00
Imported, Premium Beer (bottle/drink)	\$4.00
Domestic Beer by the Keg	\$200.00
House Champagne (Jacques Bonet)	\$22.00
Non-Alcoholic Champagne or Cider (per bottle)	\$20.00

## **COCKTAIL PUNCHES**

Priced per gallon

Champagne Punch	\$60.00
Margarita Punch	\$70.00
Sangria Punch	\$65.00
Bloody Mary	\$70.00
Mimosa	\$65.00

