



PRIVATE DINING

AVAILABLE SUNDAY - THURSDAY

FOR PARTIES LESS THAN 25 GUESTS

YOU WILL CHOOSE FOUR ENTREES & ONE DESSERT THAT WILL BE SERVED TO THE ENTIRE GROUP IN ADVANCE

The banquet captain will take individual entrée orders once your guests are seated. *All pricing is per person.*

SALAD

Mesa House Salad with Fresh Field Greens, Grape Tomatoes, Cucumbers, Chimayó Croutons & Assorted Dressings

ENTREES – CHOOSE FOUR

ALL ENTREES SERVED WITH GREEN CHILI CORN MUFFINS, COFFEE, HOT TEA & ICED TEA

SOUTHWESTERN PASTA PRIMAVERA - \$28

Cavatappi Pasta, Fresh Corn, Roasted Red Peppers, Cherry Tomatoes, Baby Spinach, Roasted Garlic, Mexican Oregano & Green Chili Alfredo Sauce

CHICKEN ENCHILADAS - \$28

Two Corn Tortillas Filled with Chicken, Blended Cheeses, Onions & Spices served with Pork Green Chili & Chimayó Red Chili Sauce, Refried Navajo Black Beans & Roasted Corn + Lime Rice

PIÑÓN CHERRY CHICKEN - \$33

Seasoned Piñon Nut Crusted Chicken Breast Sautéed with Dried Cherries served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

ROCKY MOUNTAIN RAINBOW TROUT - \$34

Cornmeal Crusted, Lime-Caper Butter Sauce served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

PAN ROASTED SCOTTISH SALMON - \$37

Lime Beurre Blanc, Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

CHIPOTLE CHERRY SIRLOIN STEAK - \$39

Grilled Sirloin in a Chipotle Cherry Demi-Glace, Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

MOLE CRUSTED FILET MIGNON - \$45

With a Cacao Demi-Glace, served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

DESSERT – CHOOSE ONE

- 🍴 Chef's Select Seasonal Cheesecake
- 🍴 Carrot Cake
- 🍴 Triple Chocolate Cake

- 🍴 Chef's Assorted Dessert Tray
- 🍴 Flourless Fudge Brownie with Crème Anglaise

ADD ON AN APPETIZER – CHOOSE ONE

Chips, Salsa & Guacamole - \$4 per person **OR** Queso with Flat Bread & Chimayó Chips - \$4 per person

