



# HOTEL PARQ CENTRAL

BUILT 1926  
— HPC —  
EST. 2010

## EVENT MENUS



# BREAKFAST

All Breakfast Buffets include Coffee and Tea Selection

## THE SIGNATURE

Sliced Fresh Seasonal Fruit  
Individual Fruit Yogurts  
French Toast with Berry Compote  
Fluffy Scrambled Eggs  
Sausage Links  
Roasted Potatoes with Onions and Peppers  
24. per guest

## THE SOUTHWESTERN

Sliced Fresh Seasonal Fruit  
Breakfast Tacos  
Chorizo-Egg Breakfast Sandwiches  
Western Breakfast Potatoes  
Fruit Empanadas  
29. per guest

## THE EXECUTIVE

Sliced Fresh Seasonal Fruit  
Lox with Whipped Cream Cheese, Onions and Capers  
Bagels  
Smoked Bacon  
Vegetable Quiche  
Assortment of Muffins  
32. per guest

# ACCOMPANIMENTS

Mini Breakfast Burritos  
8. per guest

Hard Boiled Eggs  
4. per guest

Greek Yogurt Parfait Station with berries and granola  
7. per guest

Selection of Chilled Juices (Orange, Apple, Grapefruit)  
3. per guest

Assortment of Croissants  
5. per guest

# LUNCH

## PLATED LUNCH

All Plated Lunch Items include Water and Iced Tea Service, House Salad and Bread Service

### SPANISH QUINOA STUFFED PEPPERS

Red Bell Pepper filled with Black Beans, Quinoa, Corn and Fire Roasted Tomatoes, topped with Sliced Avocado  
22. per guest

### RED CHILE CHICKEN

Red Chile Crusted Chicken over Buttered Herb Couscous, Seasonal Vegetables and Chicken Jus  
26. per guest

### SALMON

Roasted Salmon Filet with Rice Pilaf, Seasonal Vegetables and a Lemon-Butter Dill Sauce  
28. per guest

### SOUTHWESTERN CHICKEN FETTUCCHINE

Fettuccini Pasta tossed with Green Chile, Crushed Red Peppers in a Parmigiano Cream Sauce and Grilled Chicken  
24. per guest

### BURRITO

Seasoned Ground Beef, Beans and Cheese Rolled in a Flour Tortilla smothered in Hatch Red Chile with Spanish Rice  
26. per guest

## SANDWICHES

All Sandwiches include Water and Iced Tea Service, and choice of House Salad or Chips

### ALBUQUERQUE TURKEY WRAP

Sliced Turkey, Crispy Bacon, Pepper Jack Cheese, Green Chile, Tomato and Guacamole Wrapped-Up in a Tortilla  
20. per guest

### PARQ SIGNATURE CROISSANT

Shaved Ham, Turkey and Swiss Cheese, Lettuce, Tomato and Spicy Mayonnaise  
20. per guest

### EGGPLANT PARM HOAGIE

Lightly Battered and Pan-Fried Slices of Eggplant, Mozzarella and House-Made Marinara  
22. per guest

# SALADS

All Salads include Water and Iced Tea and Bread Service

## COBB

Tomato, Avocado, Hard-boiled Egg, Bacon, Chicken and Blue Cheese tossed with Romaine and a Classic Vinaigrette  
22. per guest

## CHICKEN CAESAR

Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing with Grilled Chicken  
22. per guest

## BLEU SPINACH

Tender Spinach, Dried Cranberries, Toasted Pecan Halves and Blue Cheese tossed with a Ruby Port Vinaigrette  
20. per guest

# ACCOMPANIMENTS

Freshly Baked Chocolate Chip Cookies  
5. per guest

Traditional Biscochitos  
5. per guest

Fruit Sorbet  
5. per guest

Cheesecake Bites  
6. per guest

Assortment of Chocolate Truffles  
10. per guest

# BUFFETS

## THE DELI

Soup du Jour

Caesar Salad *with Croutons & Shaved Parmesan Reggiano*

Marinated Olive & Pickle Tray

Classic Potato Salad

Butcher's Fare: Cotto Salami, Honey Glazed Ham, Oven Roasted Turkey

Swiss, Cheddar & Mozzarella Cheeses

Assorted Breads

Potato Chips

Freshly Baked Chocolate Chip Cookies

32. per guest

## THE ALBUQUERQUEAN

Green Chile Chicken Soup with Tortilla Strips and Cheese

Southwest Mixed Greens Salad

Beef Fajitas

Red Chile Cheese Enchiladas

Pinto Beans

Spanish Rice

Biscochitos

42. per guest

## THE HEALTHY ONE

Vegetable Soup

Spinach Salad *with Cranberries, Pecans and Raspberry Vinaigrette*

Grilled Chicken Breast with Herb Jus

Salmon with Lemon Butter

Couscous

Broccolini

Fresh Fruit Skewers with Dark Chocolate

43. per guest

## THE TEXAN

Mini Iceberg Wedge Salads *with buttermilk ranch dressing, crumbled blue cheese and smoked bacon*

Deviled Potato Salad

Borracho Beans

Smoked Beef Brisket

Herb Roasted Chicken

Jalapeno Cornbread

Peach Cobbler

42. per guest

Minimum of 20 guests

## THE ITALIAN

Mixed Greens *with Shaved Parmesan Reggiano, Red Onions, Olives and Pepperoncini Peppers with Balsamic Vinaigrette*

Caprese Salad of Vine-Ripened Tomatoes and Fresh Mozzarella with Basil Oil and Balsamic Glaze

Chicken Fettuccini Alfredo

Eggplant Parmesan

Baked Ziti with Italian Meatballs, Fresh Mozzarella, House-made Marinara Sauce

Roasted Garlic Bread

Tiramisu

40. per guest

## THE NEW MEXICAN

Tortilla Soup

Green Chile Corn Bread

Southwestern Caesar Salad *with Roasted Corn Relish, Croutons and Grilled Lime Caesar Dressing*

Calabacitas

Cornmeal Encrusted Trout

Red Chile Flat Iron Steak

House-Made Flan

45. per guest

Minimum of 20 guests

# PLATED DINNER

All Dinners include Bread Service, Seasonal Vegetable, Coffee and Tea

## SALAD OPTIONS- CHOOSE 1

*Mixed Greens with House-Made Croutons and Oregano Buttermilk Ranch*

*Baby Spinach with Pecans, Dried Cranberries, Gorgonzola and EVOO & Balsamic Vinegar*

*Classic Caesar with Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing*

## ENTREE SELECTION- CHOOSE 1

*Marinated Beef Tenderloin. 49. per guest*

*Herb Roasted Chicken 44. per guest*

*Cilantro Pesto Salmon. 46. per guest*

*Eggplant Parmesan. 37. per guest*

## SIDES SELECTION- CHOOSE 1

*Butter & Herb Couscous*

*Calabacitas*

*Long Grain Wild Rice Pilaf*

*Red Chile Fettuccini Alfredo*

*Roasted Fingerling Potatoes*

*Spinach Whipped Potatoes*

*Whipped Sweet Potatoes*

# SPECIALTY BREAKS

## HEALTHY START

Whole Fruit  
Granola Bars  
Fruit Smoothies  
10. per guest

## YOGURT PARFAIT

Layered with granola and topped with fresh fruit  
6. per guest

## MILK & COOKIES

Freshly Baked Cookies served with Milk  
6. per guest

## EAT YOUR VEGGIES

Crudit  Display with Hummus  
6. per guest

## THE MALT SHOP

Three Mini Milk Shakes: Strawberry, Vanilla and Chocolate  
Chocolate dipped strawberries and marshmallows  
Rice Krispie Treats  
12. per guest

## GOING NUTS

Mixed Nuts and Freshly Popped Corn  
8. per guest

## CANDY LAND

Jars of Old Time Candy  
Assorted Flavored Jellybeans  
Freshly Popped Corn  
Apple Wedges with Caramel Dip  
Root Beer, Orange and Cream Sodas  
14. per guest



# RECEPTION STATIONS

## OLIVE PLATE

Assortment of Olives, Nuts and Cheese

6. per guest

## HUMMUS TRIO

Assortment of House-Made Hummus with Grilled Pita and Vegetables

6. per guest

## ARTISANAL CHEESE SELECTION

Assortment of Imported and Domestic Cheese

7. per guest

## CHARCUTERIE DISPLAY

Assortment of Smoked and Cured Meats

10. per guest

## CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

6.00 per guest

## THREE AMIGOS

Chips with HPC Signature Salsa, Chile con Queso & Guacamole

8. per guest

## SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with an Assortment of Vegetables and Chips

7. per guest

Minimum of 20 guests

# HORS D'OEUVRES

## COLD

caprese skewers

*sliced fresh mozzarella & cherry tomatoes with basil oil and balsamic glaze*

112. per 25 pieces

lettuce wraps

*endive filled with blue cheese, pears and walnuts*

112. per 25 pieces

fresh fruit skewers

95. per 25 pieces

mini smoked salmon pizzas

*with dill crème fraiche*

125. per 25 pieces

deviled eggs

75. per 25 pieces

pinwheels

*a New Mexican favorite- soft tortillas rolled with green chile and cream cheese*

50. per 25 pieces

# HORS D'OEUVRES

## HOT

honey siracha chicken satays

100. per 25 pieces

beef tenderloin medallions

*marinated and topped with herbed cream cheese, served on a croustade*

125. per 25 pieces

stuffed mushrooms with Italian sausage

100. per 25 pieces

prosciutto wrapped asparagus

100. per 25 pieces

dates filled with port wine cheese

*wrapped in bacon*

112. per 25 pieces

carne adovada egg rolls

*with avocado mousse*

112. per 25 pieces

coconut shrimp

*with pineapple-mango chutney*

125. per 25 pieces

flat bread pizzas

*house-made marinara, fresh mozzarella, and basil*

100. per 25 pieces

shredded sliders

*shredded beef with green chile and jack cheese OR shredded chicken with mozzarella, and house-made marinara*

135. per 25 pieces

# DESSERTS

## PETIT FOURS

Assortment of Small Confectionaries

6. per guest

## HOUSE-MADE COOKIES

Freshly Baked Classic Chocolate Chip Cookies

5. per guest

## TRADITIONAL BISCOCHITOS

Official State Cookie of New Mexico

5. per guest

## LEMON BARS

Tart, Rich, Creamy Lemon Bars

6. per guest

## MOUSSE

Decadent Chocolate Mousse with Whipped Cream

5. per guest

## CHEESECAKE BITES

Assortment of Mini Cheesecakes

6. per guest

## CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Dark Chocolate

24. per dozen