

Sagebrush Breakfast Buffets

(Must have a minimum of 75 guests required)

Sagebrush Breakfast Buffet

Scrambled Eggs with diced Ham, Green Chili
and smothered with Cheddar Cheese
Hashbrowns or Cubed Potatoes
Toast Bar
Butter and Preserves
Freshly Brewed Coffee
Assorted Hot Herbal Teas

\$13.95 per person

Southwestern Breakfast Buffet

Breakfast Enchiladas
(Fluffy scrambled Eggs wrapped in a corn
tortilla)
Hashbrowns
Pinto Beans
Red & Green Chili
Muffin or Danish
Freshly Brewed Coffee
Assorted Hot Herbal Teas

\$13.95 per person

Standard Breakfast Buffet

Cold Cereals
Cream of Wheat or Oatmeal
Bananas & Raisins
Fruit (Seasonal)
Yogurt
*Scrambled Eggs, Mexican Style Scrambled Eggs, or Cheese Omelet w/Vera Cruz Sauce
*Hashbrowns, Onion Potatoes, Cubed Potatoes
*Bacon, Sausage, or Ham
*Pancakes, French Toast, or Apple Filled Pancakes with (3) syrups
Red & Green Chili (Vegetarian Chili Available)
Freshly Brewed Coffee
Assorted Hot Herbal Teas
Assorted Fruit Juices
\$16.95 per person

Build your own Breakfast Burrito

Scrambled Eggs
Red & Green Chili
Pinto Beans
Southwestern Home Fries
Bacon or Sausage
Diced Onions, Shredded Cheese, Sour Cream, Diced Tomatoes, Fresh Salsa
Jalapeno Corn Bread or Biscuits
Flour Tortillas
Butter and Preserves
(3) Chilled Fruit Juices
Freshly Brewed Coffee
Assorted Hot Herbal Teas
\$15.95 per person

There will be an additional charge of \$2.00 per person for china, glass and silverware
Prices do not include 16% gratuity and 7% sales tax

Sagebrush Breaks

A minimum of 75 guests required

Mini Burro Break

Mini Breakfast Burritos
Salsa & Pico de Gallo
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$6.95

McSage Break

Egg & Sausage Biscuit
Orange and Apple Juice
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$6.25

Country Kitchen Break

Warm Biscuits
Sausage Gravy
Orange and Apple Juice
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$5.95

Brunch Break

Asst. Quiche
Sliced Fruit Tray
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$7.95

French Break

Fruit Kabobs
Croissants
Freshly Brewed Coffee
\$7.25

Bagel Break

Asst. Bagels
Cream Cheese & Peanut
Butter, Honey & Preserves
Freshly Brewed Coffee
\$4.95

Chamisa Break

Mini Muffins or Danishes
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$5.95

Sunrise Break

Warm Ham & Cheese
Croissants
Orange or Cranberry Juice
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$8.95

Executive Break

Yogurt Parfaits
Waffle Fingers or French
Toast Sticks
Orange or Apple Juice
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$8.25

Deluxe Break

Bear Claws or Cream
Cheese Danish
Fruit Salad
Frosty Fruit Delight
Freshly Brewed Coffee
Asst. Hot Herbal Teas
\$8.95

Apple a Day Break

Sliced Red & Green
Apples
Dipping Sauces:
Caramel, Chocolate or
Peanut Butter & Ice Tea
\$6.25

Home Run Break

Homemade Pretzels
Honey Mustard &
Cheese Dipping Sauces
Mini Corn Dogs & Ice Tea
\$6.95

Cool Down Break

Asst. Ice Cream Bars
Ice Cream Sandwiches
Popsicles
Freshly Baked Cookies
Ice Tea
\$6.95

The Taos Break

Freshly Made Tri-Colored
Corn Chips
Your Choice of:
Salsa, Con Queso,
Guacamole, or Black
Bean Dip
Fruit Flavored Ice Tea
\$5.95

Veggie Break

Veggie Tray
Your Choice of:
Ranch, Blue Cheese,
Artichoke Dip, or
Feta Cheese Dip
Fruit Flavored Ice Tea
\$6.25

A Healthy Attitude

Trail Mix
Granola Bars
Whole Fresh Fruit
Fruit Flavored Ice Tea
\$4.95

English Break

Veggie Quiche
Quiche Lorraine
Finger Sandwiches
Fruit Flavored Ice Tea
\$7.95

Sweet n Salty Break

Freshly Baked Cookies
or Brownies
Candy Bars
Party Mix
Blue Sky Sodas
\$7.95

Sweet Tooth Break

Freshly Baked Cookies
Brownies
Variety Squares
Ice Cold Milk or Hot Coco
Freshly Brewed Coffee
\$8.95

There will be an additional charge of \$2.00 per person for china, glass and silverware
Prices do not include 16% gratuity and 7% sales tax

Sagebrush Inn Lunch Buffets

(A minimum of 75 guests required)

Sagebrush Favorita

Sagebrush Chicken, Sliced Roast Beef au jus, Mashed Potatoes and gravy, Mexicorn or Vegetable Medley, Green Salad with your choice of two dressings, Rolls & Butter & Chocolate Mousse

\$16.95

The Taos Favorite

Tequila Lime Pork, Cajun Catfish, Roasted Red Potatoes, Rice Pilaf, Vegetable Medley, Green Beans with Mushrooms, Green Salad with your choice of two dressings, Rolls & Butter & Apple Pie

\$16.95

Mexican Buffet

Spiced Beef and Chicken, Chili Rellenos, Spanish Rice, Pinto Beans, Warm Flour Tortillas, Green Salad with 2 dressings, Cheese, Pico De Gallo, Sour Cream, Salsa & Flan

\$18.95

Pizza Buffet

Green Salad, your choice of two dressings, assorted Freshly Made Pizza (Mozzarella and Spinach, Pepperoni, Veggie, or Feta Cheese, Roma Tomatoes, & Black Olives), Garlic Bread or Bread Sticks, Chicken Wings and Sherbert Ice Cream

\$13.95

Italian Buffet

Mixed green Salad, your choice of two dressings, Italian Meatballs or Creamy Vegetarian Lasagna, Choice of Two: Marinara Sauce, Primavera Sauce, Alfredo Sauce, or Meat Sauce, Choice of Two: Fettuccini, Tortellini, Pasta Bows or Tri-Colored Twists, Garlic Bread & Tiramisu

\$16.95

Deli Buffet

Turkey, Ham, & Roast Beef, Asst. Breads (Wraps Available), Cheddar, Swiss, and Monterey Jack Cheeses, Sprouts, Lettuce, Tomatoes, Pickles, Onions, Pasta or Potato Salad, Green Salad with two dressings, Your Choice of Soup: Green Chili Chicken Noodle, French Onion, Corn Chowder, Vegetable or Black Bean Soup (May substitute soup for Fruit Salad) & Apple or Cherry Pie

\$15.95

There will be an additional charge of \$2.00 per person for china, glass and silverware
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Sagebrush Inn Dinner Buffets

(A minimum of 75 guests required)

Executive Buffet

Spinach Salad with Hot Bacon Dressing, Prime Rib au jus, Baked Salmon with fresh dill sauce, Chicken Florentine, Roasted Red Potatoes, Rice Pilaf, Vegetable Medley, Rolls & Butter

\$34.95 ++ per person

Italian Classic

Spring Mix Salad, your choice of two dressings, Spinach Cheese Tortellini or Mushroom Ravioli with Smoked Tomatoes & Roasted Eggplant, Primavera Lasagna, Pesto and Marinara Sauces, Penne, Pasta Bows or Fettuccini, White Fish, Chicken Cacciatore, Antipasto Platter, Garlic Bread or Bread Sticks

\$24.95 ++ per person

Mexican Buffet

Tossed Green Salad, your choice of two dressings, Warm Flour Tortillas, Spiced Beef and Chicken, Carne Adovada, Cheese Enchilada Casserole, Chili Rellenos, Refried or Pinto Beans, Spanish Rice, Red & Green Chili, Guacamole, Onions, Tomatoes, Cheese, Sour Cream, Pico de Gallo

\$24.95 ++ per person

East and West Buffet

Sweet and Sour Chicken, Chicken Chow Mein, Broccoli Beef, Fried Rice, Crunchy Noodles, Egg Drop or Hot and Sour Soup, Egg Rolls, Pot Stickers or Won Tons, Hot Mustard, Sweet and Sour Sauce, Fortune Cookies

\$21.95 ++ per person

Add Seafood Stir Fry \$2.00 per person

Sagebrush Favorite

Baby greens or Spinach Salad, your choice of two dressings, Sagebrush Chicken, Sliced Roast Beef, Mashed Potatoes & gravy, Mexicorn and Green Beans with Mushrooms, Rolls & Butter

\$21.95 ++ per person

The Taos Favorite

Baby greens or Spinach Salad, your choice of two dressings, Tequila Lime Pork, Cajun Catfish, Roasted Red Potatoes, Vegetable Medley, Rolls & Butter

\$21.95 ++ per person

Pasta Buffet

Mixed green Salad, your choice of two dressings, Italian Meatballs or Creamy Vegetarian Lasagna, Choice of Two: Marinara Sauce, Primavera Sauce, Alfredo Sauce, or Meat Sauce, Choice of Two: Fettuccini, Tortellini, Pasta Bows or Tri-Colored Twists, Garlic Bread

\$19.95 ++ per person

There will be an additional charge of \$2.00 per person for china, glass and silverware
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Sagebrush Hors d'oeuvres

		25pp	50pp.	75pp.	
Mixed Nuts	\$15.00/lb	Guacamole & Chips	\$63.00	\$125.00	\$185.00
Pretzels	\$5.00/lb	Fresh Salsa & Chips	\$34.00	\$65.00	\$95.00
Gold Fish	\$10.00/lb	Chili Con Queso & Chips	\$34.00	\$65.00	\$95.00

Hot

Mozzarella Sticks, Rolled Tacos, Quesadillas, Chili Poppers, Chicken Drummies, Rumaki, Tempura Battered Mushrooms, Beef, Chicken, Pork or Veggie Skewers, Fried Springs Rolls, Quiche, Swedish or BBQ Style Meatballs, Potato Skins, Seafood Stuffed Mushrooms, Pot Stickers

\$189.00 per 100 pieces

Cold

Tortilla Pinwheels, Assorted Finger Sandwiches, Assorted Cold Canapes, Deviled Eggs, Mini Fruit Skewers

\$189.00 per 100 pieces

Shrimp Cocktail

Served with lemon wedges & cocktail sauce

25pp.	\$250.00
50pp.	\$495.00
75pp.	\$650.00

Smoked Trout Platter

Served with capers and onions

25pp.	\$75.00
50pp.	\$140.00
75pp.	\$190.00

Glazed Bone-In Ham

Includes Rolls, Condiments & Carve Attendant

25pp.	\$95.00
50pp.	\$180.00
75pp.	\$260.00

Slow Roasted Pork Loin

Includes Rolls, Condiments & Carve Attendant

25pp.	\$120.00
50pp.	\$190.00
75pp.	\$275.00

Fresh Fruit Platters

25pp.	\$85.00
50pp.	\$125.00
75pp.	\$205.00

Crisp Seasonal Vegetables

Ranch, Blue Cheese, or Artichoke Dip

25pp.	\$85.00
50pp.	\$155.00
75pp.	\$210.00

Decorated Whole Poached Salmon

25pp.	\$125.00
50pp.	\$235.00
75pp.	\$325.00

Smoked Salmon Platter

25pp.	\$250.00
50pp.	\$490.00
75pp.	\$685.00

Beef Tenderloin

Includes Rolls, Condiments & Carve Attendant

25pp.	\$365.00
50pp.	\$725.00
75pp.	\$1025.00

Roast Tom Turkey

Includes Rolls, Condiments & Carve Attendant

25pp.	\$85.00
50pp.	\$155.00
75pp.	\$210.00

Domestic & Imported Cheese Tray

Served with a variety of crackers

25pp.	\$94.00
50pp.	\$155.00
75pp.	\$205.00

Brie Tray

Served with sliced apples and Baquette Rolls

25pp.	\$110.00
50pp.	\$195.00
75pp.	\$240.00

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Sagebrush Desserts

French Silk Pie	\$5.50
Apple Pie	\$4.50
Cherry Pie	\$4.50
Pecan Pie	\$4.50
Key Lime Pie	\$5.75
Tiramisu	\$6.25
Peach Cobbler	\$4.50
Flan	\$4.50
Chocolate Mousse	\$4.50
Carrot Cake	\$6.25
Strawberry Shortcake	\$4.50
German Chocolate Cake	\$6.25
Cheesecake w/fruit topping	\$6.25
Chocolate Chip Cheesecake	\$6.25
Caramel Apple Cheesecake Delight	\$6.25
Raspberry Swirl Cheesecake	\$6.25
Turtle Cheesecake	\$6.50
New York Cheesecake	\$5.50
Ice Cream Sundae's	\$5.25
Sherbet w/Italian Cookie	\$4.75
Brownie Sundaes	\$5.95
White and Dark Chocolate Dipped Strawberries	\$5.75

Tier One

Apple Pie
Cherry Pie
Pecan Pie
Peach Cobbler
Flan
Chocolate Mousse
Stawberry Shortcake

Included

Tier Two

French Silk Pie
Key Lime Pie
New York Cheesecake
Ice Cream Sundae
Sherbert w/Italian Cookie

Add \$2.00

Tier Three

Tiramisu
Carrot Cake
German Chocolate Cake
Cheesecake w/fruit topping
Chocolate Chip Cheesecake
Raspberry Swirl Cheesecake
Turtle Cheesecake
Brownie Sundaes

Add \$3.50

All Tier One Desserts are included with banquet menu prices. Tier Two and Three would be at an additional cost.

There will be an additional charge of \$2.00 per person for china, glass and silverware
Prices do not include 16% gratuity and 7% sales tax