



## A Holiday Reception

December 2013

Santa Fe, NM

5:30 pm

The Private Dining Room

### Hor d'Oeuvres

Turkey Breast, Portobello Mushroom-Mozzarella & Roast Beef Finger Sandwiches  
with mixed cheeses, lettuce, tomato, arugula & chipotle aioli on 2oz ciabatta rolls

Homemade tortilla chips, fire-roasted salsa & guacamole

Fresh Vegetable & Fruit platters

Mini-Tamales w/ New Mexico Chile Sauce

Mexican Shrimp Ceviche in half Avocado

Goat cheese & crackers with Roasted Sweet peppers

\$15.95 person + tax & Service

### Open Bar

Santa Fe Pilsner, Widmer Hefeweizen, O'Dells IPA, Modelo Especial Lager, SF Brewing Co.

Java Stout, Deschutes Mirror Pond Pale Ale, Marble Amber Ales,

SF Brewing Co. Seasonal Draft

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*Bacardi Mojito, Sauza Silver Margarita, Makers Mark Old Fashion, Delicato Chardonnay*

*Delicato Merlot & Cabernet Sauvignon, El Jimador Tequila, Julian's Cosmo*

*Pisco Sour, Caipirinha, Grey Goose house martini,*