



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010

Event Menus



PLATED DINNERS

Minimum of 20 guests

All Dinners include Bread Service and Seasonal Vegetable.

Plated Dinners are available for a maximum of 75 guests.

SALAD OPTIONS- CHOOSE 1

Mixed Greens with House-Made Croutons and Buttermilk Ranch

Baby Spinach with Pecans, Dried Cranberries, Gorgonzola and Raspberry Vinaigrette

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

ENTREE SELECTION- CHOOSE UP TO 2

Marinated Beef Tenderloin

58. per guest

Beef Filet Oscar

64. per guest

Garlic Rosemary Lamb Chops

60. per guest

Herb Roasted Chicken

54. per guest

Lemon Caper Salmon

56. per guest

Mango Pineapple Mahi Mahi

58. per guest

Spanish Quinoa Stuffed Pepper

42. per guest

SIDES SELECTION- CHOOSE 1

Butter & Herb Couscous Calabacitas

Long Grain Wild Rice Pilaf Roasted Fingerlings

Garlic Mashed Potatoes

Roasted Sweet Potatoes

DINNER BUFFETS

Minimum of 20 guests

THE ALBUQUERQUEAN

Southwest Mixed Greens Salad
Beef Fajitas or Chicken Fajitas
Red Chile Cheese Enchiladas
Pinto Beans
Spanish Rice
53.per guest

LAND AND SEA

Spinach Salad with Cranberries, Pecans,
Gorgonzola and Raspberry Vinaigrette
Grilled Chicken Breast with Herb Jus
Salmon with Lemon Butter
Couscous
Broccolini
53.per guest

THE TEXAN

Mini Iceberg Wedge Salads with
buttermilk ranch dressing, crumbled
blue cheese & smoked bacon
Deviled Potato Salad
Borracho Beans
Smoked Beef Brisket
Herb Roasted Chicken
Jalapeno Cornbread
53. per guest

THE ITALIAN

Caprese Salad with Mix Greens, Vine-
Ripened Tomatoes, Fresh Mozzarella
with Basil Oil and Balsamic Reduction
Green Chile Chicken Fettuccini
Alfredo
Baked Ziti with Italian Meatballs,
Mozzarella & House-made Marinara
Sauce
Roasted Garlic Bread
53. per guest

Add 1 dessert to any Buffet.

Tiramisu
Peach Cobbler
Fresh Fruit Skewers
Biscochitos
Freshly Baked Chocolate Chip Cookies
6 per guest

RECEPTION STATIONS

OLIVE PLATE

Assortment of Roasted Olives and Bread

6. per guest

HUMMUS TRIO

Assortment of House-Made Hummus with Grilled Pita and Vegetables

7. per guest

ARTISANAL CHEESE SELECTION

Assortment of Imported and Domestic Cheese

6. per guest

CHARCUTERIE DISPLAY

Assortment of Smoked and Cured Meats

10. per guest

CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

6. per guest

ELOTE GUACAMOLE

House Made Guacamole topped with Roasted Corn, Green Chile Aioli and Cotija Cheese served with fresh Tortilla Chips

8. per guest

SPINACH AND ARTICHOKE DIP

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

7. per guest

HORS D'OEUVRES

COLD

CAPRESE SKEWERS

Sliced Fresh Mozzarella & Cherry Tomatoes with Basil Oil and Balsamic Glaze

112. per 25 pieces

LETTUCE BOATS

Endive filled with Blue Cheese, Pears and Walnuts

112. per 25 pieces

FRESH FRUIT SKEWERS

95. per 25 pieces

SMOKED SALMON WONTON

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

HOT

HONEY SRIRACHA CHICKEN SKEWERS

135. per 25 pieces

BEEF CROISTINIS

Topped with Herbed Cream Cheese

135. per 25 pieces

BOURSIN STUFFED MUSHROOMS

100. per 25 pieces

PROSCIUTTO WRAPPED ASPARAGUS

125. per 25 pieces

BACON WRAPPED DATES

112. per 25 pieces

CARNE ADOVADA EGG ROLLS

with Avocado Cream

135. per 25 pieces

COCONUT SHRIMP

With Pineapple Sweet Chile

125. per 25 pieces

FLAT BREAD PIZZA

House-Made Marinara, Fresh Mozzarella and Basil

100. per 25 pieces

GREEN CHILE SLIDERS

Shredded Beef or Chicken with Green Chile and Cheddar Cheese

135. per 25 pieces