



Tesuque CASINO

How many hors d'oeuvres should be provided per person?

The number of hors d'oeuvres you need often depends on how long the cocktail "hour" is, the time of day, & if a meal is also served following the cocktail hour.

For a two hour party, plan for:

10-12 bites per person

20 bites per person if the hors d'oeuvres replace dinner (e.g., if the party starts at 7:00 pm)

When hors d'oeuvres are served before a meal, plan for:

5-7 bites when served before a light meal

3-4 bites when served before a full dinner meal

People eat more during the first 90 minutes. After two hours, consumption picks up again, especially if hors d'oeuvres replace dinner.

Young people eat more than an older crowd & guests eat more at casual parties than formal functions.

How many varieties should be served for an hors d'oeuvre only party?

For up to 35 guests plan for 3-4 different kinds of hors d'oeuvres

For 35-60 guests, plan for 5-9 different kinds of hors d'oeuvres

For more than 60 guests, plan for 9 or more different kinds of hors d'oeuvres

If hors d'oeuvres take the place of dinner, include some substantial meal type foods that can be served like hors d'oeuvres (for example a carving station).

Remember to provide a variety of foods to please everyone. That means something for the vegetarian, as well as the meat eater. Having both hot & cold foods, also helps to keep everyone nibbling happily.

If hors d'oeuvres take the place of dinner, also include several bites of sweets per person.

How do you figure how many of each type of hors d'oeuvres to prepare?

A fairly standard formula is used by caterers to calculate how many pieces should be prepared for each kind of hors d'oeuvres served:

Number of bites desired per person times the number of guests divided by the number of different hors d'oeuvres served.



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Passed/ Plated Hor D'oevres Menu Options Prices reflect a 20 piece count

Green Chile Corn Chowder Shooters | 2oz shooters of Creamy roasted green Chile corn chowder

Smoked Salmon Nachos | Smoked salmon rosette on a crispy wonton chip with pickled onions capers & mint/dill aioli

Lamb Meatballs | Miniature Mediterranean lamb meatballs served with a refreshing cucumber - lemon yogurt sauce

Grilled Artichokes | Grilled marinated artichokes served with goat cheese, mint & orange zest

Coctal de Camaron | Fresh rock shrimp tossed in "leche de tigre" with pico de gallo, avocado & fresh cilantro in a cucumber cup

Antipasto Skewers | Cherry tomatoes, Mozzarella & Kalamata olive drizzled with fresh basil pesto

Bacon Wrapped Dates | Medjool dates stuffed with Marcona Almonds & wrapped with Applewood smoked bacon

Ginger Sesame Glazed Pork Belly | Sous vide pork belly fried until crispy & served glazed with a sesame soy ginger sauce

Duck Confit Croquettes | Tender flavorful duck conift & dried cherries in a creamy potato cake fried until crispy

Cocktail Tamales | Miniature tamales stuffed with shredded pork red chile, chicken green chile or calabacitas green chile

Green Chile, Crab & Corn Fritters | Maryland blue crab ,roasted corn & Hatch green chile batter-fried until crispy & served with an avocado crema

Harissa Chicken Skewers | Harissa-marinated chicken thigh served grilled with a mint gremolata

Deluxe Miniature Angus Burgers | Potato roll, caramelized onions, tomato, ketchup, mustard & relish

Falafel & Hummus | House made falafel with a chipotle hummus over toasted pita & cheromula sauce

Gazpacho Shooters | 2oz shots of classic chilled tomato-cucumber gazpacho or fresh fruit gazpacho

BANQUET



MENUS

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Chile Relleno Bites | Roasted New Mexico Big Jim chile stuffed with a Monterey jack cheddar blend, lightly battered & fried until crispy

Lamb Chop Lollipop | Pistachio crusted Colorado Lamb chops seared to medium rare & served with a cherry red wine demi-glace. Market Price

Tempura Shrimp | Tiger Prawns skewered & fried in a light crunch tempura batter

Chaucutarie & Cheese Board | A hand curated mix of cured meats, cheeses & accompaniments served with crostini per person

Balsamic Marinated Grilled Vegetable Display | Eggplant, squash, zucchini, asparagus, fresh mozzarella, marinated roasted red peppers, marinated olives, fresh herbs per person

Vegetable Crudite Display | Carrots, celery, English cucumber, red peppers, Cherry tomatoes, house-made bleu cheese & Ranch dressings

Korean BBQ Braised Bison | Miniature tacos filled with local beef & bulow bison, served with home-made kimchee

PASSED DESSERTS

Prices reflect a 20 piece count

Assorted Dessert Shooters | Key lime, chocolate torte, berries & cream

Apple Fritters | Powdered sugar & crème Anglaise

Miniature Fruit Tartlets | Seasonal berries, vanilla crème patisserie & apricot glaze

Miniature Cupcakes | Chocolate with dark chocolate & lavender frosting, vanilla & blueberry with saffron & lemon frosting

Chocolate Dipped Strawberries

Churros | With spicy chocolate sauces

BANQUET



MENUS

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*Priced per person
Vegetarian selections available upon request*

New Mexican Favoritos

Roasted tomato salsa & house made blue corn tortilla chips (Served with all choices)

Starters: (Choice of two of the following)

House Salad | A fresh selection of mixed greens & fresh vegetables with Sherry Shallot vinaigrette

*Red Chile Posole | a New Mexican classic pork & Chimayo red Chile with posole corn
Green Chile Stew | Hatch green chile, chicken, potatoes & roasted sweet corn*

Entrées

Green Chile Chicken Enchiladas

Red Chile Beef Enchiladas

Sides (Included with all entrées)

Roasted Tomato Spanish Rice

Charro Beans | Mexican chorizo, tomatoes, onions & jalapeno

Flour Tortillas

Dessert

Biscochita Cookies

Churro Bites





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*Priced per person
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Captain's Table

Salads

Classic Caesar | *Crisp fresh romaine lettuce, red chile croutons, Parmigiano Reggiano, & creamy garlic lemon dressing*

Garden Salad | *A fresh mix of market greens, grape tomatoes, carrots & cucumbers with a balsamic vinaigrette*

Entrées

Slow Roasted Prime Rib | *Juicy slow roasted prime rib served with au jus & creamy horseradish sauce*

Roasted Organic Chicken | *Split roasted whole organic chicken served with Santa Fe Brewing's State Pen Porter Gravy*

Skuna Bay Salmon | *Grilled Skuna Bay salmon served with a lemon caper beurre blanc*

Sides (All entrées served with the following)

Yukon Gold Potato Puree

Rice Pilaf

Seasonal Vegetable Medley

Dinner Roll with Butter

Dessert

Cheese Cake | *Assorted home-made chocolate, caramel or seasonal berry*



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*Priced per person
Vegetarian selections available upon request*

Taste of Italia

Salads (Choice of one of the following)

Panzanella Salad | Arugula, croutons, marinated tomatoes, fresh herbs, red onion, capers, shaved Parmigiano Reggiano & a red wine-roasted tomato vinaigrette

Caprese Salad | A mix of fresh organic greens with sliced marinated tomatoes, fresh basil mozzarella, aged balsamic & extra virgin olive oil

Pasta (Choice of two of the following)

Sausage Pasta Arrabiatta | A spicy San Marazano tomato sauce with garlic, Italian sausage, red wine & farfalle pasta

Fettucine Alfredo | (Served with shrimp or chicken) in roasted garlic, Parmigiano Reggiano, cream sauce over fettucine pasta with parsley

Pasta Bolognese | A hearty house-made meat sauce served over penne pasta with Parmigiano Reggiano & fresh herbs

All selections served with toasted garlic bread & cold pressed extra virgin olive oil

Dessert (Choice of one of the following)

Buttermilk Panna Cotta | A smooth vanilla bean butter milk cream custard served with macerated berries & fresh mint

Tiramisu | Espresso soaked "lady finger" sponge cake, whipped mascarpone, coffee sabayon, cocoa powder & confectioners' sugar