

Catering

Guide

**Eastern New Mexico
University - Roswell**

575-624-7306

Email: kim.almaguer@roswell.enmu.edu

Scan to access our
catering guide online:



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated when booking your event.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge.

Confirmations & Guarantees

All catering event order must be placed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the final Catering Event Order.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$20 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

Kim Almaguer
575 910 6692
kim.almaguer@roswell.enmu.edu

A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a piece of white fabric with a yellow and brown plaid pattern. Below these items, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, showing the spiral filling. The background is a light-colored wooden surface.

Breakfast



BAKERY

All items served with appropriate accompaniments such as butter, cream cheese, assorted jellies, etc.

Breakfast Basket

\$12.00 per dozen

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

\$14.50 per dozen

An assortment of fresh baked bagels and cream cheeses.

Scones

\$12.50 per dozen

An assortment of fresh baked scones.

Donuts

\$10.45 per dozen

Assorted selection.

Breakfast Bread

\$12.50 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

\$13.25 per dozen

Assorted Muffins

\$10.20 per dozen

• Breakfast •

A vertical photograph of a wooden table. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white coffee cup. A teal diagonal banner is at the bottom left, containing the word 'Breakfast' in white script.

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

\$10.25 per person

Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit Cup
Bottle Juice

Continental Breakfast

\$9.25 per person

Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast

\$10.25 per person

Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

New Yorker

\$8.25 per person

Freshly Baked Bagels with Cream Cheese and Fruit Preserves
Fresh Sliced Fruit and Berries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

• Breakfast •



• Breakfast •

Healthy Start

\$10.25 per person

Fresh Baked Muffins
Whole Fresh Fruit
2% and Skim Milk
Granola and Assorted Yogurts
Assorted Juices
Assorted Teas
Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet

\$11.25 per person (minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and tea.

CHOICE OF TWO

French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Baked Blueberry French Toast
Banana's Foster French Toast
Orange Cinnamon French Toast

CHOICE OF TWO

Sausage Links
Thick Sliced Bacon
Country Ham Slices
Home fried Potatoes
Hash Brown Potatoes

Add a Fresh Fruit Tray for \$2.00 per person

A wooden crate filled with sandwiches. The sandwiches are made with long, crusty rolls and filled with lettuce, tomato, and other ingredients. The crate is made of light-colored wood and has a handle on the side. The background is blurred, showing more sandwiches and a white surface.

Boxed Lunch



BOXED LUNCHES

All box lunches include a choice of side salad, dessert and soda or bottled water.

SIDE SALAD

Pasta Salad
Potato Salad
Fruit Salad

DESSERT

Cookie
Brownie
Rice Krispy Treat
Lemon Bars

Chicken BLT Wrap

\$9.45 per person

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

\$9.45 per person

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.

Grilled Chicken

\$9.25 per person

Grilled chicken breast with muenster cheese and sautéed red onions and peppers.

Portobello

\$9.45 per person

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on a Kaiser bun.

• *Boxed Lunch* •



• *Boxed Lunch* •

BOXED LUNCHES Continued

Italian Sub

\$8.45 per person

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

\$9.45 per person

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

\$9.45 per person

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

\$9.45 per person

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant

\$9.45 per person

Chicken breast chunks combined with red seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT

\$9.45 per person

Sliced turkey breast, smoked bacon, select cheese, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.



EXPRESS BOXED LUNCHES

\$7.25 per person

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

NO SUBSTITUTIONS

CHOICE OF MEAT

Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables

CHOICE OF CHEESE

Swiss
Provolone
American
Cheddar
Pepper Jack

CHOICE OF BREAD

White
Wheat
Sourdough
Rye

Toppings
Mayo
Mustard

• *Boxed Lunch* •



BOXED LUNCH SALADS

\$11.25 per person

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey Dijon dressing.

Apple Pecan Chicken Salad

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

DRESSING CHOICES

Buttermilk Ranch
Fat Free Italian
French
Balsamic Vinaigrette

Bleu Cheese
Fat Free Ranch
Caesar
Raspberry Vinaigrette

• *Boxed Lunch* •



DELUXE DELI BUFFET

\$13.50 per person

Assorted sliced bread and Kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

CHOICE OF FOUR

Smoked Turkey Breast
Chicken Salad
Roasted Chicken Breast
Smoked Pit Ham
Roasted Vegetables
Roast Beef
Peppered Pastrami
Egg Salad
Corned Beef Brisket
Tuna Salad

CHOICE OF TWO

Fresh Fruit Salad
Tabbouleh
American Potato
Salad
Creamy Cole Slaw
Italian Tossed Salad
Grilled Corn Salad
Assorted Chips
Pasta Salad

SUPREME SALAD BUFFET

\$11.50 per person

Variety of lettuce greens, croutons and sunflower seeds.
Sliced: Cucumbers, eggs, mushrooms and cauliflower.
Diced: Turkey, ham, tomatoes, green peppers and onions.
Shredded: Carrots, American and Swiss cheese.
3 dressings, rolls w/butter, lemonade and dessert.

• *Boxed Lunch* •



PRE-MADE GOURMET SANDWICH BUFFET

\$13.75 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

Grilled Portobello

With zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a fresh asiago Kaiser bun.

Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia bun.

Smoked Turkey Breast

With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham

With swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

CHOICE OF TWO

- Fresh Fruit Salad
- Italian Tossed Salad
- Assorted Chips
- Pesto Pasta Salad

- Vegetable Salad
- Couscous Salad
- Roasted Red Potato Salad

DESSERT

- Lemon Tarts
- Mini Cheesecake
- Gourmet Brownies
- Dessert Bars

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$2.70 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

\$2.50 per person

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

\$3.95 per person

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Hummus, Vegetables, and Pitas

\$2.95 per person

Traditional hummus with seasonal vegetables and fresh baked pita chips.

Artichoke Dip

\$47.00 per 25 people

Warm spinach artichoke dip with freshly made pita chips.

Taco Dip

\$47.00 per 25 people

Taco dip includes tortilla chips.

• *Appetizers* •



HOT HORS D'OEUVRES

(PRICED PER DOZEN)

Stuffed Mushrooms	\$8.10
Mini Quiche	\$12.00
Buffalo Style Chicken Tenders	\$12.00
Beef or Chicken Satays	\$14.50
Chicken Wings (Hot or BBQ)	\$12.30
Cocktail Meatball	\$7.50
<i>in BBQ, marinara or sweet & sour sauce</i>	
Chicken and Cheese Quesadillas	\$9.00
Spanakopita Bites	\$8.50

COLD HORS D'OEUVRES

(PRICED PER DOZEN)

Assorted Finger Sandwiches	\$10.95
Mini Italian Club Sandwiches	\$14.50
Mini Deli Sandwiches	\$12.50
Tortilla Pinwheels	\$11.50
Crostini <i>with Sun-Dried Tomato Jam</i>	\$8.60
Cheese & Fruit Skewers	\$15.25
Cheesecake Stuffed Strawberries	\$18.00
Shrimp Cocktail	market price
Cherry Stuffed Tomatoes	\$9.35

• Hors d'Oeuvres •

Buffets





DINNER BUFFET

\$15.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

ENTREES

Choice of Two

Roast Top Round of Beef

Vegetarian Lasagna

Alfredo or Marinara

Marinated Beef Tips

with Mushroom Sauce

Vegetable Stuffed

Portobello Mushroom

Italian Chicken Breast

Honey-Baked Pit Ham

Chicken Marsala

Chicken Cordon Bleu

Bourbon-Glazed Salmon

Baked Chicken

Roast Pork Loin

with an Apple Brandy Sauce

Roast Turkey Breast

Marinated Grilled

Chicken Breast

SALADS Choice of One

House Garden

Marinated Veggie

Classic Caesar

Fresh Fruit

Traditional Spinach

Tabbouleh

Creamy Cole Slaw

American-Style Potato

Pesto Pasta Salad

Marinated Tomato

ACCOMPANIMENTS

Choice of Two

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans/Southern

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

POTATO Choice of One

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

DESSERTS Choice of One

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping

• Buffets •



THEME BUFFETS

South of the Border

\$12.50 per person

Chicken or Beef Fajitas or Tacos and Nachos
Assortment of Freshly made Salsas
Spanish Rice
Fiesta Corn & Black Beans
Dessert
Lemonade

Italian Pasta Buffet

\$11.50 per person

Penne
Marinara and Alfredo
Choice of 2 Proteins
Chicken Strips
Meatballs
Italian Sausage
Steamed Choice Fresh Vegetables
Tossed Garden Salad or Caesar Salad
Garlic Bread
Lemonade

Pizza Buffet

\$10.50 per person

Assortment of Pizza
Tossed Garden Salad or Caesar Salad
Crushed Red Pepper
Parmesan Cheese
Freshly made cookies or brownies
Lemonade

• Buffets •



PICNIC BUFFETS

\$10.25 per person

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments. Along with assortment of fresh baked brownies and cookies assorted sodas and bottled water.

CHOICE OF TWO MAIN COURSES

Hamburgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
BBQ Chicken

CHOICE OF THREE SIDES

Baked Beans
Potato Salad
Pasta Salad
Corn on the Cob
Macaroni & Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing
Watermelon

• Buffets •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and topped with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



Assorted Cookies

\$9.25 per dozen

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

\$9.50 per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

\$12.00 per dozen

Cobbler Bars

\$12.50 per dozen

Bite-size fruit filled shortbread with crumb topping

Rice Krispy Treats

\$9.00 per dozen

Sundae Bar

\$3.25 per person (25 people minimum)

Chocolate & Vanilla Ice Cream served with:
Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream

• Sweets •



SNACKS

(PRICED PER PERSON)

Potato Chips with Dip	\$0.75
Mixed Nuts	\$1.50
Snack Mix	\$1.00
Pretzels	\$0.50
Tortilla Chips with Salsa	\$1.25
Fresh Whole Fruit	\$1.25 each
Individual Bags of Chips	\$1.50 each

BEVERAGES

Iced Tea, Lemonade & Fruit Punch
\$10.00 per gallon

Single Serving Sodas

\$1.75 per can

Pepsi, Diet Pepsi, Sierra Mist

Bottled Water

\$1.50 per bottle

Bottled Juice

\$2.70 per bottle

Freshly Brewed Coffee

\$10.00 per 5 servings

Regular or Decaffeinated

• Snacks •

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