

Secret City **CATERING**

KITCHEN

BREAKFAST

BURRITO OR BOWL

eggs, potatoes, cheese, and your choice of sausage, bacon, or veggie. red & green chile on the side. full \$5 half \$3.00

HANDPIES

savory: egg, cheese, sausage or bacon or veggie) \$3 each

sweet: spiced apple • mixed berry • chocolate • citrus blueberry apple \$2.50 each

FRUIT TRAY PLATTER

seasonal fruit, vanilla yogurt, homemade granola
small (serves 8-10) \$40
large (serves 11-15) \$60

SCONES

maple pecan • raspberry dark chocolate • raspberry white chocolate • cranberry orange
full size \$2.50 or half \$1.50

DRINKS

coffee carafe (64 oz) \$16
orange juice (32 oz) \$7
cranberry juice (32 oz) \$7
blue sky soda \$1 each

DESSERT

serves 8-10 \$30 each

NANAIMO BARS

nuts, custard, and chocolate layered bars

DULCE DE LECHE CUPCAKES

vanilla cupcakes topped with dulce de leche cream

APPLE BREAD PUDDING

apple bread pudding with butterscotch rum sauce

FINGER FOOD PLATTERS

small platters serve 8-10 \$35
medium platters serve 11-15 \$50
large platter serve 16-20 \$60

PULLED PORK EMPANADAS

HAWAIIAN HAM & CHEESE SLIDERS

BACON WRAPPED DATES

JALAPEÑO POPPERS

MANGO CHUTNEY & GOAT CHEESE ON PAPADUM

BEET HUMMUS

CARAMELIZED ONION TARTLETS

CORN FRITTERS & SPICY HONEY

SPINACH AND FETA TARTLETS TEA SANDWICHES

CHICKEN SALAD
BLACK FOREST HAM AND JACK CUCUMBER
CAPRESE
HERBED GOAT CHEESE
RADISH DILL
CHEDDAR AND APPLE

HEARTY MEALS

platters serve 8-10 \$75 each.
All can be made gluten free

CHICKEN BIRYANI

sautéed chicken tossed with fresh herbs and middle eastern spices served over aromatic basmati rice

SWEET TEA BRINED PORK LOIN

sweet tea brined and grilled pork tenderloin served with bubble & squeak and mango chutney

HOT HONEY CHICKEN

tender marinated chicken thighs seared and basted with honey sriracha sauce and served over vegetable fried rice

CHICKEN MARSALA

tender chicken seasoned and smothered in marsala cream sauce. served with garlic mashed potatoes

MEATLOAF

seasoned ground pork and beef wrapped in bacon and glazed. served over spinach gratin

GARDEN VEGETABLE

LASAGNA
layers of spinach ricotta, zucchini, mushroom, and onions •vegetarian•

CHANA MASALA

chickpea and potato curry with roasted mixed vegetables served with rice pilaf and cold cucumber yogurt raita

BOX LUNCH

sandwiches comes with chips or rotini and drink \$10/person

TURKEY JACK*

home-brined turkey served on sourdough with avocado, green chile, and monterey jack

GRILLED CHEESE*

toasted sourdough with melted cheddar & monterey jack, bell peppers, onions, and green chile

MEATLOAF SANDWICH*

bacon infused pork & beef loaf served on brioche bun with monterey jack, caramelized onions & bbq sauce

BLACKENED CHICKEN SANDWICH

tender chicken breast seasoned with blackened spices seared and served on house-made brioche with mixed greens, tomato, and chipotle mayo.

AVOCADO SANDWICH

sliced avocado, monterey jack, lettuce, tomato, sprouts tossed in italian dressing stacked on wheat bread smeared with mayo

CLUB SANDWICH

turkey, ham, monterey jack, lettuce, tomato, bacon stacked on brioche smeared with mayo

RICE BOWLS side not included

hot honey chicken + fried rice
tandoori chicken + cumin rice
chana masala + cumin rice
nm chicken + spanish rice

*indicates only available for catering at UNM-LA



SIDES

serves 8-10 \$30 each

GLAZED CARROTS

maple and nutmeg glazed
roasted carrot •vegetarian•

MASHED POTATOES & GRAVY

roasted garlic buttery
mashed potatoes topped
with mushroom onion
herbed gravy •vegetarian•

GREEN PEAS RICE PILAF

herbed basmati rice with red
onion and green peas
•vegetarian•

SWEET POTATO MASH

roasted sweet potato mash
topped with praline streusel
•vegetarian•

ROASTED POTATOES

crispy potatoes roasted
with bacon and onions

GREEN BEANS

sauteed green beans with
walnuts and bacon

SALADS

serves 8-10 \$45 each

GREEK SALAD

romaine lettuce, red onions,
tomatoes, cucumber, olives,
and feta cheese with greek
dressing (GF)

WALDORF SALAD

romaine lettuce, fresh apples,
celery, grapes and candied
pecans, with yogurt
dressing (GF)

CHICKPEA SALAD

chickpeas, celery, and red
onions, with sumac-yogurt
vinaigrette (GF)

ALL KALE CAESAR SALAD WITH GRILLED CHICKEN

kale, grilled chicken breasts,
parmesan, housemade
croutons, and almonds with
creamy caesar dressing

SPINACH & STRAWBERRY SALAD

spinach, strawberries,
candied pecans, and goat
cheese, with balsamic

DELI SALADS

1 quart - \$16.99

MACARONI SALAD

elbow macaroni tossed in
seasoned cream and bell
peppers and onions

ROTINI SALAD

tri-color rotini tossed in
housemade italian
vinaigrette, broccoli, carrots,
red onions and topped with
parmesan cheese.

GERMAN POTATO SALAD

tender potatoes, bacon,
onions tossed in mustard
vinegar dressing

SOUTHERN-STYLE POTATO SALAD

tender potatoes tossed
with spiced mayo-mustard
celery, red peppers, chives

TAPAS SERVICE

\$10 per person minimum 50
4 items per guest at event

NEW MEXICAN SAMOSA

fried pastry stuffed with
chicken, green and red chile, and
cheese

TANDOORI CHICKEN TACO

chicken thighs marinated in
yogurt & indian spices, served in
pakistani flatbread or romaine
lettuce. topped with mango
chutney and pickled onions

INDO TAQUITO butter
chicken wrapped in corn tortilla
and fried. topped with
guacamole and raita

INDO GORDITO aloo keema
beef stuffed in cornmeal pocket
and topped with guacamole &
raita

VEGETABLE PAKORAS mixed
vegetable fried dumpling

CHANA MASALA TACO

chickpeas and potatoes cooked
in Indian spices, served on
pakistani flatbread topped with
raita

BEET HUMMUS roasted beet
hummus and chips or veggies

CLASSIC SAMOSA fried pastry
stuffed with potatoes, green
peas, and indian spices