

# 2009 Luxury Suite Menu

All items on this menu are designed to serve eight (8) guests. Menu should be ordered three days prior to an event for full selection. Game – day items are in **BOLD LETTERS**.

## **Dry Snacks: All snacks are available on Event Days**

**Assorted Nuts** An assortment of cashews, almonds, pecans, peanuts and Brazilian nuts... \$16

**Freshly Popped Popcorn** ... \$9

**Potato Chips or Mini Pretzels**...\$7

**Roasted Onion Dip with House Made Wavy Potato Chips** ...\$15

**Fresh Tortilla Chips** Served with salsa... \$19

**Assorted Snacks** Fresh popcorn, peanuts, wavy potato chips and roasted onion dip... \$34

**Cotton Candy**...\$5

## **Pizza: All Pizzas are available on Event Days**

**Slapshot** Red, yellow, and green bell peppers, mushrooms, black olive, basil, diced ham, pineapple and extra cheese... \$26

**Santa Fe** Pepperoni and Green Chile with mozzarella and cheddar cheese... \$26

**Double Cheese** Pizza sauce and a double layer of mozzarella cheese... \$26

**Classic** Pepperoni and layers of mozzarella cheese...\$26

**Build Your Own** \$28 Limit of 4 toppings

Pepperoni    Pineapple    Mushrooms    Jalapenos    Cheddar Cheese  
Mixed Peppers    Green Chile    Black Olives    Chopped Onions

## **Combination Platters: All combo platters are available on Event Days**

**Hot Dog and Italian Sausage Combo** Four jumbo hotdogs and four Italian sausages, served with onions, peppers and oven baked rolls...\$36

**Hot Dog and Hamburger Combo** Four jumbo hot dogs and four all beef hamburgers served with lettuce, tomato, onions and pickles... \$48

**Wing and Tender Combo** Combination of the above served with carrots and celery sticks, ranch, barbeque and bleu cheese sauces... \$50

## ***Appetizers:***

***Garden Fresh Crudité's*** Seasonal selection of crisp garden vegetables served with our house made roasted onion dip... \$37

***Tropical Fruit and Cheese Platter*** Combination of fresh sliced tropical fruit, domestic and imported cheeses. Served with gourmet crackers and a honey yogurt dip... \$46

***Mexican Eight Layer Dip*** Layered with beans, sour cream, guacamole, shredded cheese, chopped tomatoes, black olives, green onions served with salsa fresco and fresh tortilla chips...\$42

***Black Bean and Chipotle Pinwheels*** Fresh flour tortillas with black beans and spicy chipotle chili spread cut into bite size pinwheels... \$32

***Shrimp Cocktail*** Forty eight shrimp served over lettuce, with lemon wedges and chilled cocktail sauce... \$98

***Jumbo Buffalo Wings*** Cooked crisp and tossed in a spicy hot sauce, served with carrots, celery sticks and bleu cheese dressing... \$41

***Southern Style Chicken Tenderloins*** Hand breaded chicken tenderloins served with ranch and barbeque sauces...\$47

***Chicken and Cheese Taquitos*** Served with Guacamole, sour cream and Salsa... \$36

***Chicken Quesadilla*** Served with guacamole, sour cream and salsa ... \$36

***Grilled Chicken Tenderloins Low Carb*** Freshly grilled chicken marinated in fresh herbs and served with honey mustard and barbeque sauces. . . \$43

## ***Specialty Sandwiches:***

***Super Submarine*** An assortment of freshly sliced Italian meats topped with lettuce, fresh tomatoes and thinly sliced onions. Served with pasta primavera... \$54

***All Beef Hot Dogs*** Served hot over grilled sweet onions and sauerkraut...\$34 Add chili bar with chopped onions and cheese... \$20

***All Beef Hamburgers*** Served with lettuce, tomatoes and onion on fresh Kaiser rolls... \$56

***Grilled Italian Sausage*** Fire-Roasted sweet peppers, onions, tomato-parmesan sauce and freshly baked Italian rolls... \$46

***Tuscan Turkey Wrap*** A tasty spinach tortilla wrap filled with smoked turkey, provolone, spinach, tomatoes, artichokes, roasted red peppers and red onions served with sundried tomatoes dressing... \$37

## ***Soups and Salads:***

***Green Chile Stew*** Cubed pork, diced potatoes, diced onion and green chili served hot with flour tortillas and cheddar cheese... \$44

***Firehouse Chili*** Traditional meat and bean chili topped with cheddar cheese. Served with diced onions and fresh tortilla chips... \$37

***Caesar Salad*** Romaine lettuce, croutons and shaved parmesan cheese served with traditional Caesar dressing...\$26 With Chicken, add...\$18 With Shrimp, add...\$24

***Southwest Salad*** Mixed greens topped with corn, breaded chicken, tomatoes, black beans, and cheddar cheese. Served with a chipotle-lime dressing... \$35

## ***Main Courses:***

***Cold Beef Tenderloin Platter*** Slow roasted beef tenderloin sliced and served with grilled onions, tomatoes, Portobello mushrooms, mixed greens and accompanied by dinner rolls and creamy horseradish sauce... \$178

***Chicken Fajita Bar*** Marinated grilled chicken breast, tri-color peppers, onions, salsa, tomatoes, shredded cheese, sour cream and guacamole... \$52

***Spinach and Feta Stuffed Mushrooms*** **Low Carb** Roasted portabella mushrooms stuffed with feta cheese and sautéed spinach, served with rice... \$74

***Chorizo Stuffed Chicken*** Chorizo rolled into a fresh chicken breast served with Spanish rice and a green chile corn sauce... \$84

***Ancho Chile Lime Salmon*** **Low Carb** Salmon marinated in an ancho rub and lime juice, steamed and served over couscous... \$88

***Fajita Lettuce Wraps*** **Low Carb** Build your own romaine lettuce wraps with marinated chicken grilled, served with tomatoes, salsa, cheddar cheese, sautéed onions and peppers... \$49

## ***Carving Station:***

***Slow Roasted Turkey Breast*** Roasted with fresh garlic herb butter. Served with turkey gravy, cranberry relish, garlic mashed potatoes and rustic rolls... \$80

***NY Strip Loin*** Marinated with fresh herbs, garlic and prime beef seasoning, slow roasted to perfection. Served with garlic mashed potatoes, peppercorn sauce, smoked onions and rustic rolls... \$98

## ***Kids Menu: All kids' menus are available on Event Days***

***Creamy Peanut Butter and Jelly*** Served with chips and chocolate chip cookie... \$8

***Crispy Chicken Tenderloins (3)*** Served with fries and chocolate chip cookie... \$8

***All Beef Hot Dog*** Served with french fries and a chocolate chip cookie... \$8

## *On the side:*

*Fresh Garden Vegetable Medley* Fresh seasonal vegetables steamed and lightly seasoned... \$22

*Roasted Garlic Mashed Potatoes* Potatoes mashed with garlic, cream and butter... \$22

*Red Skinned Potato Salad, Pasta Salad, or Baked Beans...*\$22

## *Desserts:*

***Gourmet Cookies and Brownies*** A selection of freshly baked cookies and rich fudge brownies... \$38

*New York Cheesecake* With fresh strawberry sauce and whipped cream...\$60

*Peach Cobbler* Delicious peaches with a flaky crust served hot... \$56

*Chocolate Fudge Cake* Double chocolate cake with layers of fudge... \$60

*Tiramisu* Lady finger cake with rich coffee syrup, whip cream and chocolate...\$42

## **Custom Packages:**

### ***Southwest Menu***

*Mexican Eight Layer Dip*

*Chipotle Pinwheels*

*Southwest Salad*

*Chorizo Stuffed Chicken*

*Assorted Cookies and Brownies*

\$227

### ***Backyard Barbeque Menu***

*Assorted Snacks*

*Tropical Fruit and Cheese Platter*

*Cole Slaw and Baked Beans*

*BBQ Beef Brisket*

*Assorted Cookies and Brownies*

\$289

### ***Elite Menu***

*Tropical Fruit and Cheese Platter*

*Fresh Caesar Salad*

*Jumbo Shrimp Cocktail*

*Cold Beef Tenderloin Platter*

*New York Cheesecake with Fresh Strawberries*

\$326

## ALCOHOLIC BEVERAGES

New Mexico State Law and Santa Ana Star Center policy: **No alcoholic beverages may be brought into or removed from the building.**

It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. Boston Culinary Group reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated or under age.

### ***Domestic—Six Packs***

<i>Miller Genuine Draft</i>	\$21
<i>Miller Lite</i>	\$21
<i>Coors Light</i>	\$21
<i>Budweiser</i>	\$21
<i>Bud Light</i>	\$21
<i>O'Doul's (NA)</i>	\$21

### ***Premium—Six Packs***

<i>Heineken</i>	\$24
<i>Amstel Light</i>	\$24
<i>Corona</i>	\$24
<i>Michelob Ultra</i>	\$24
<i>Guinness 16.9 oz. Four Pack</i>	\$28.

### ***Refreshers—Six Packs***

<i>Coca-Cola</i>	\$12
<i>Diet Coca-Cola</i>	\$12
<i>Sprite</i>	\$12
<i>Dr. Pepper</i>	\$12
<i>Crystal Springs</i>	\$12
<i>Ginger Ale</i>	\$10
<i>Monster Energy Drink (4 pack)</i>	\$21
<i>Ice Tea Pitcher</i>	\$6
<i>Ice Tea Refill</i>	\$3

### ***Mixers***

<i>Dry Vermouth</i>	\$12
<i>Sweet Vermouth</i>	\$12
<i>Margarita Mix (1 liter)</i>	\$11
<i>Bloody Mary Mix (1 liter)</i>	\$11
<i>Rose's Lime Juice</i>	\$7
<i>Rose's Grenadine Syrup</i>	\$7
<i>Orange Juice (4 - 10oz. bottles)</i>	\$9.5
<i>Cranberry Juice (4 - 10 oz. bottles)</i>	\$10
<i>Grapefruit Juice (3 - 15.5oz bottles)</i>	\$9
<i>Pineapple Juice (6 oz. cans)</i>	\$9.5
<i>Tomato Juice (6 oz. cans)</i>	\$9.5
<i>Tonic (liter)</i>	\$7
<i>Club Soda (liter)</i>	\$7
<i>Lemons (each)</i>	\$1.25
<i>Limes (each)</i>	\$1.25
<i>Cherries</i>	\$2.25
<i>Olives</i>	\$2.25
<i>Half &amp; Half (quart)</i>	\$3.50
<i>Aromatic Bitters</i>	\$4
<i>Cocktail Onions</i>	\$5
<i>Tabasco Sauce</i>	\$4

<b>Spirits</b>	
<i>Absolut</i>	\$64
<i>Absolut Citron</i>	\$64
<i>Grey Goose</i>	\$87
<i>Bombay</i>	\$50
<i>Bombay Sapphire</i>	\$92
<i>Canadian Club</i>	\$43
<i>Crown Royal</i>	\$68
<i>Dewar's</i>	\$75
<i>Jim Beam</i>	\$45
<i>Jack Daniel's</i>	\$71
<i>Bacardi</i>	\$40
<i>Sauza Tequila</i>	\$39
<i>Captain Morgan Rum</i>	\$45
<i>Malibu Rum</i>	\$43
<i>Southern Comfort</i>	\$50
<i>Apple Pucker</i>	\$26
<i>Triple Sec</i>	\$22
<i>Courvoisier VS</i>	\$94
<i>Grand Marnier</i>	\$94
<i>Amaretto Di Saronno</i>	\$63
<i>Glenlivet 12 Year</i>	\$110

<b>Red</b>	
<i>Woodbridge Cabernet Split</i>	\$6
<i>Trincher Family Cabernet</i>	\$35
<i>Folie A Deux Napa Cabernet</i>	\$62
<i>Woodbridge Merlot Split</i>	\$6
<i>Robert Mondavi PS Merlot</i>	\$32
<i>Trincher Family Pinot Noir</i>	\$36
<i>DaVinci Chianti</i>	\$35
<i>Montevina Syrah</i>	\$28
<i>Folie A Deux Amador Zinfandel</i>	\$41
<b>Blush</b>	
<i>Sutter Home White Zinfandel Split</i>	\$6
<i>Sutter Home White Zinfandel</i>	\$20
<b>White</b>	
<i>Woodbridge Chardonnay Split</i>	\$6
<i>Trincher Family Chardonnay</i>	\$32
<i>Napa Cellars Chardonnay</i>	\$47
<i>Montevina Pinot Grigio</i>	\$26
<i>Wolf Blass Riesling</i>	\$26
<b>Champagne</b>	
<i>Moet White Star</i>	\$75
<i>Chandon Brut Fresco</i>	\$55

## **WELCOME**

On behalf of the Boston Culinary Group staff we would like to welcome you to the Santa Ana Star Center luxury suites. We will make every effort to provide you with any special requests that you may have. In an effort to simplify the ordering process, we have assembled the following information for your review.

## **MENUS**

As the exclusive caterer of the Santa Ana Star Center, Boston Culinary Group is committed to the highest standards of quality and service. Our menu offers a comprehensive selection of innovative culinary creations from which to choose. If you have any specific dietary restrictions or needs, please let us know. We will make every effort to provide any special requests that are made in a timely manner. It is not permissible for suite holders or their guests to bring food and/or beverages into their suite. All payments for food and beverage orders are due the night of the event. Ordering in advance will give you the estimated costs for the event.

## **ORDERING PRIOR TO THE EVENT**

To ensure that Boston Culinary Group properly accommodates all of your food and beverage requirements, we ask that you place your order three business days prior to the event. All orders placed the day of the game will be limited to items noted with a star and feather.

To place an order, please log onto [www.rioranchobcg.com](http://www.rioranchobcg.com) and go to Suite Owner Log In. Use your email address and your password to enter. (Please call the Catering and Suites Manager if you have questions about your user name and password). You will see “Currently Logged In As...” (your name). Double click on “Place Your Order”. Click on the event you would like to place an order for. Add your quantity and then click add. You may also remove items you have selected with the “Remove Item” button. There is an opportunity to add special instructions at the bottom of the page. Please use this space to inform us about a special guest, birthday, or if you will not be attending the event, who will be settling the bill. To finish, click “Submit Order”. You and the Catering and Suite Manager will receive an email confirmation after you place your order. This system will not allow you to place an order online if it is past the ordering deadline of three days prior to the show. You are welcome to order game day items prior to arriving. Should you have any questions or special requests, please call (505) 891-7335 and our Catering and Suites Manager will be glad to assist you. We also encourage you to appoint one person to place all of your food and beverage orders for the suite in order to avoid duplication of orders.

## **CANCELLATIONS**

Should you need to cancel your food and beverage order please contact our Catering and Suites Manager with your cancellation at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. Suite orders cancelled within the 24 hour minimum will be assessed 50% of the invoice on food and beverage.

## **ORDERING FOOD DURING THE EVENT**

We strongly encourage you to order at least three (3) business days in advance, as you have a larger selection of items to choose from. Event day ordering is provided as a convenience to your guests, however, it is meant to supplement your pre-event order, not replace it. Your cooperation is sincerely appreciated. Day of event orders may be placed with the Suite Attendant overseeing your suite. Please allow approximately one (1) hour for event day orders.

## **SERVICE CHARGE AND TAX**

A standard service charge of 20% will be assessed on all food and beverage orders for the purpose of support staff on the Suite Level. Any gratuity you wish to provide to your suite attendant is entirely at your discretion. All food and beverage sales are subject to a 12% Rio Rancho City Building surcharge.

## **ALCOHOLIC BEVERAGES**

Due to New Mexico State Law and Santa Ana Star Center policy, no alcoholic beverages may be brought into or removed from the building.

It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. Boston Culinary Group reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated or under age.

## **METHOD OF PAYMENT**

Boston Culinary Group accepts Visa, MasterCard, Discover, and American Express for your suite food and beverage services. If you are a guest and are responsible for your own food and beverage services, please inform your Suite Attendant of your method of payment.

## **PERSONALIZED SERVICES**

During events, suite attendants will be assigned to deliver your food and beverage order, take additional orders, and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the Catering and Suites Manager at 505.891.7375. Please allow 48 hours advance notice to ensure your request can be accommodated. The cost for a private attendant or bartender is \$125 per event.

## **DELIVERY, EQUIPMENT, AND DISPOSABLES**

Food and beverage pre-orders will be delivered to your suite approximately one hour prior to the event. Should you require hot entrees at a specific time, please inform the Catering and Suites Manager upon placing your order, and efforts will be made to try to accommodate your request.

Food service will end at the ten (10) minute mark of the second period for hockey games. Desserts and cordials may be ordered and delivered to your suite in the final period to complete your meal. Beverages are available throughout the entire event.

All suites are provided with the necessary chafing dishes as well as the appropriate serving utensils. In addition, disposable wares will be provided at no additional cost.

## **SPECIAL SERVICES**

Boston Culinary Group would be delighted to assist you in planning any special functions in your suite. Please allow our Catering and Suites Manager to assist you if you should need any flowers, celebration cakes, or ice carvings.

There are other facilities available in the Santa Ana Star Center to accommodate any function too large to be held in your private suite. Please call (505) 891-7335 for more information.

## **SANTA ANA STAR CENTER CATERING**

Group and Corporate catering opportunities are also available during events in our banquet facilities.

The Santa Ana Star Center is a unique event location for holiday parties, employee appreciation parties and awards dinners. We can cater parties from 15 to 4,000 guests. Please contact the Santa Ana Star Center Sales Office at 505.891.7314.

*3001 Civic Center Circle NE*

*Rio Rancho, New Mexico 87144*

*Tel. (505) 891-7375 Fax. (505) 891-7325*

