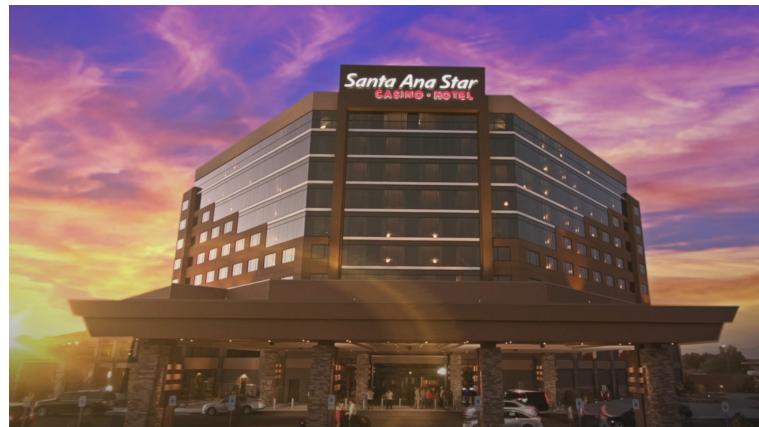


# Catering Menu



# Welcome



Thank you for your interest in Santa Ana Star Casino Hotel for your upcoming event. Nestled in the charming Pueblo of Santa Ana and Rio Grande Bosque, you will find all the accommodations necessary to treat your attendees to a one-of-a-kind experience.

We are excited about the opportunity to offer our services to you! Santa Ana Star Casino Hotel offers exceptional function facilities and tempting menus, in addition to providing outstanding personalized service to each client. The unique size of our property ensures that each event receives our dedicated attention to detail.

All meeting spaces carry a food & beverage minimum which must be met, or a room rental charge will apply. Please note that a 24% service charge & 7.2% State sales tax will be added to all charges. Food prices and taxes are subject to change.

Attached you will find our banquet menu & bar package pricing for your review. Please let us know what direction & price point you would like to take, and we can customize the menu.

We look forward to working with you towards a truly extraordinary event. With our commitment to quality & our exciting destination, we know that your guests will have an enjoyable & memorable experience.

Best regards,  
Santa Ana Star Casino Hotel Sales & Catering Team



# Breakfast



## Continental Breakfasts

*Includes Orange Juice - \$3.00 upgrade per person for additional Cranberry or Apple Juice*

## Healthy Rise & Shine Breakfast \$26.00 per person

- Coffee & Herbal Tea
- Seasonal Fruit & Berry Display 
- Fluffy Scrambled Eggs 
- Bagels & Toast with Plain, Light & Berry Cream Cheeses, Butter & Preserves

**Executive Breakfast** \$28.00 per person

- Coffee & Herbal Tea
- Seasonal Fruit & Berry Display 
- Assorted Breakfast Pastries
- Assorted Individual Yogurt with House-Baked Granola

*Based on 90 minutes of continuous service.  
Additional fee of \$3.00 per person applies for  
guarantees of less than 20 guests.*

# Plated Breakfasts

*Includes Coffee*

**Dawn Patrol** \$28.00 per person

- Fluffy Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage
- Homestyle Potatoes
- Toast, Butter & Preserves

**Rista** 29.00 per person

- Fluffy Scrambled Eggs with Cheese 
- Red Chile Carne Adovada 
- Whole Pinto Beans 
- Homestyle Potatoes 
- Flour Tortillas

*Additional fee of \$3.00 per person applies for  
guarantees of less than 20 guests.*

# Buffet Breakfast

*Includes Coffee, Herbal Tea, Orange Juice, Toast, Butter, & Perserves.  
\$3.00 upgrade per person for additional Cranberry or Apple Juice*

## Bosque Morning \$28.00 per person

- Fluffy Scrambled Eggs
- Mini Banana Nut Pancakes
- Maple Berry Syrup
- Hickory Smoked Bacon & Breakfast Sausage
- Southern Style Diced Potatoes

## Sunny Sandoval \$30.00 per person

- Fluffy Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage
- Southern Style Diced Potatoes
- Red & Green Chile Sauces
- Seasonal Fruit & Berry Display

## Cibola \$32.00 per person

- Fluffy Scrambled Eggs
- Carne Adovada
- Hickory Smoked Bacon & Breakfast Sausage
- Southern Style Diced Potatoes
- Red & Green Chile Cheese Enchiladas
- Jalapeño & Cheddar Corn Muffins

*Based on 90 minutes of continuous service. Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Brunch Buffet

*Includes choice of one: Assorted Fresh Baked Cookies, Seasonal Fruit Cobbler, Fudge Brownies, or Flan. Brunch Buffet also includes Coffee, Herbal Tea & Orange Juice. \$3.00 upgrade per person for additional Cranberry or Apple Juice*

*Select Five Options for \$45.00 per person*

### Breakfast Selections:

- Assorted Sweet & Savory Pastries
- Assorted Muffins & Breads with Butter & Preserves
- Seasonal Fruit & Berry Display
- Fluffy Scrambled Eggs or Eggs Cooked to Order
- Hickory Smoked Bacon & Breakfast Sausage
- Southern Style Diced Potatoes or Hash Browns
- Country Biscuits & Gravy
- French Toast or Pancake Station with Assorted Toppings: Seasonal Fruit, Maple Syrup, Powdered Sugar & Whipped Cream
- Yogurt Parfait with House-Baked Granola
- Breakfast Enchilada: Fluffy Scrambled Eggs, Corn Tortilla, Ranchero Sauce, Queso Fresco, & Pico de Gallo

### Lunch Selections:

- Mixed Green Salad
- Enchiladas: Choice of Chicken or Ground Beef, Red or Green Chile & Flour or Corn Tortillas
- Fajitas: Chicken or Beef with Flour or Corn Tortillas
- Chargrilled Chicken with Texas BBQ Sauce & Crisp Onion Straws
- Baked Salmon
- Cheese Tortellini in Alfredo Sauce with Red Peppers & Cherry Tomatoes
- Spanish Rice and Beans
- Roasted Garlic Mashed Potatoes
- Roasted Vegetables or Calabacitas

*Based on 90 minutes of continuous service. Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Breakfast Enhancements

## Breakfast Burritos \$12.00 per person

- Fluffy Scrambled Eggs, Hash Browns, Bacon or Sausage. \$2.00 upgrade for Red or Green Chile

## Breakfast Croissant Sandwich \$14.00 per person

- Fluffy Scrambled Eggs, Cheese, Bacon or Sausage

## English Muffin Sandwich \$12.00 per person

- Fluffy Scrambled Eggs, Cheese, Bacon or Sausage

## Individual Overnight Oats

Select One for \$13.00 per person

- Apple Cinnamon, Peaches & Cream, or Maple
- Additional flavor for \$3.50 upgrade per person

## Fresh Fruit Smoothie Station

Select One for \$15.00 per person

- Mango, Blueberry, Spinach & Orange Juice
- Pineapple, Banana, Yogurt & Orange Juice
- Strawberry, Banana, Yogurt & Orange Juice
- Additional flavor for \$3.50 upgrade per person

## Yogurt Parfait Station \$12.00 per person

- Vanilla & Non-Fat Yogurt, Fresh Berries, Honey, House-Made Granola, Slivered Almonds & Chia Seeds

## A La Carte Selections:

Bacon: \$5.00 per person 

Breakfast Sausage Links: \$5.00 per person 

Pancakes |3|: \$10.00 per person

French Toast |2|: \$10.00 per person

Assorted Bagels & Toast: \$5.00 per person

Flour or Corn Tortillas: \$4.00 per person

Assorted Pastries & Muffins: \$8.00 per person

Individual Yogurts: \$5.00 per person 



# Breaks & Refreshments



## Refreshments

**Coffee: \$50.00 per gallon**

**Hot Chocolate: \$49.00 per gallon**

**Fresh Brewed Iced Tea: \$36.00 per gallon**

**Cucumber Infused Water: \$29.00 per gallon**

**Lemonade: \$48.00 per gallon**

**Fruit Punch: \$48.00 per gallon**

**Assorted Agua Fresca: \$38.00 per gallon**

- Cucumber Lime or Fresh Berry & Lemon

**Assorted Juices: \$38.00 per gallon**

- Orange, Cranberry, or Apple

**Assortment of Herbal Teas: \$2.00 Individually**

**Assorted Sodas: \$3.00 Individually**

**Energy Drinks: \$5.00 Individually**

- Red Bull or Sugar-free Red Bull

# Breaks

## Plaza \$18.00 per person

- Tortilla Chips & House-Made Salsa
- Aqua Frescas: Cucumber Lime or Fresh Berry & Lemon

## Game Night \$20.00 per person

- Fresh Popped Popcorn with Assorted Seasonings & Hot Sauce
- Pizza Bites with Ranch, Buffalo & Hot Sauce
- Tortilla Chips & Guacamole
- Assorted Candy Bars
- Assorted Sodas

## Zen Spa \$20.00 per person

- Vegetable Crudité Shooters with Hummus & Ranch Dressing
- House-Made Granola
- Seasonal Fruit & Berry Display
- Seasonal Fresh-Squeezed Fruit & Vegetable Juices

## The Energy Break \$20.00 per person

- Aqua Frescas
- Chilled Coffee Station
- House-made Protein & Energy Bars
- Apples, Oranges & Bananas

## The Lemonade Stand \$20.00 per person

- Fresh House-Made Lemonade, Strawberry Limeade & Arnold Palmers
- Lemon Bars
- Lemon Shortbread Cookies
- Lemon Loaf with Vanilla Icing

## The Bake Sale \$20.00 per person

- Blondies
- Rice Krispies Treats
- Assorted Coffee Cakes
- Fruit Tartlet

## Candy Apple \$20.00 per person

- Fresh Cut Green & Red Apple Slices
- Buttery Caramel
- Peanut Butter
- Assorted Toppings: Roasted Peanuts, Chocolate Chips, Pretzels, Crushed Candy

*Based on 60 minutes of continuous service. Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Breaks

## Health Nut \$26.00 per person

- Shake & Build Trail Mix Station with Mixed Nuts, Granola Clusters, M&Ms, Pretzels, Dried Fruit & Raisins
- Crudité & Dip
- Seasonal Fruit & Berry Display

## AM Break \$15.00 per person

- Select One: Apple Juice, Orange Juice, or Cranberry Juice
- Assorted Breakfast Pastries
- Coffee & Hot Tea

## PM Break \$15.00 per person

- Select One: Popcorn, Fresh Baked Cookies, Fudge Brownies, Vegetable Display with Ranch Dressing
- Coffee & Hot Tea
- Assorted Sodas

## All Day Break \$30.00 per person

- AM & PM Breaks
- Continuous Beverage Service

## A La Carte Selections:

- Mixed Nuts: \$3.00 per pack
- Spicy Nuts: \$3.00 per pack
- Mini Soft Pretzel with Nacho Cheese: \$4.00 per person
- Fresh Gourmet Popcorn with Assorted Seasonings: \$6.00 per person
- Pita Chips & Hummus: \$4.00 per person
- Pita Chips with Spinach Artichoke Dip: \$7.00 per person
- Tortilla Chips & House-Made Salsa: \$6.00 per person
- Tortilla Chips & Guacamole: \$8.00 per person
- Tortilla Chips & Chile Con Queso: \$8.00 per person
- Chicken & Beef Taquitos with House-Made Salsa: \$8.00 per person

*Based on 60 minutes of continuous service. Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

Lunch





## Plated Lunch

*Includes choice of one: Artisan Rolls, Fresh Baked Cookies, or Fudge Brownies.  
Plated Lunches also include Coffee & Iced Tea. Starter is included with price of Entrée*

**Starter: |Select One|**

### Santa Ana Salad

Mixed Field Greens, Shredded Carrot, Cucumber, Cherry Tomato, House-Made Blue Corn Croutons, Ranch Dressing & Red Wine Vinaigrette

### Spinach Salad

Dried Cranberries, Candied Walnuts, Red Onion, Feta Cheese & Balsamic Vinaigrette

### Chicken Tortilla Soup

Shredded Chicken, Corn, Roasted Tomato, Roasted Onion, Roasted Jalapeños topped with Tortilla Strips

### Black Bean Soup

Black Beans, Cotija Cheese & Sour Cream

**Entrée: |Select One|**

### Strip Steak \$50.00 per person

Red Wine Garlic Sauce with Red Bell Pepper & Onion, Roasted Seasonal Vegetables & Garlic Herb Mashed Potatoes

### Parmesan Crusted Chicken Breast \$38.00 per person

Honey Dijon Sauce, Roasted Seasonal Vegetables & Garlic Herb Mashed Potatoes

### Ginger Peach Chicken \$38.00 per person

Ginger Peach Sauce, Roasted Seasonal Vegetables & Garlic Herb Mashed Potatoes

### Tropical Salmon \$42.00 per person

Sweet Chile & Lime Glaze, Roasted Seasonal Vegetables & Rice Pilaf

### Red or Green Enchiladas \$36.00 per person

Red Chile Beef or Green Chile Chicken, Sautéed Corn & Zucchini, Pinto Beans, Spanish Rice & Tortilla

### Southwest Chicken Penne \$32.00 per person

Creamy Chipotle Alfredo Sauce, Roasted Corn, Black Beans, Red Bell Pepper, Green Onion, Cherry Tomato & Cilantro

### Southwest Grilled Chicken Salad \$38.00 per person

Iceberg Lettuce, Roasted Corn, Black Beans, Mixed Bell Peppers, Cilantro with Green Chile Vinaigrette

### Spinach Salmon Salad \$42.00 per person

Spinach Leaf, Goat Cheese, Red Onion, Bacon & Balsamic Vinaigrette

*Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Lunch Buffets

*Includes choice of either: Fresh Baked Cookies or Fudge Brownies. Lunch Buffets also include Coffee & Iced Tea.*

## **Pasta Station \$35.00 per person**

*Served with Garlic Bread*

- Choice of Garden Salad or Caesar Salad
- Noodles: |Select Two| Penne, Cavatappi [Spiral], Fettuccine, Spaghetti, or Tortellini
- Sauces: |Select Two| Marinara, Alfredo, Creamy Pesto, or Bolognese
- Protein: |Select One| Grilled Chicken, Shrimp, Meatballs, Italina Sausage, or Tofu

## **Deli Spread \$37.00 per person**

- Mixed Green Salad with Ranch & Italian Dressings
- Potato Salad with Celery, Onion, Egg, Mayonnaise & Mustard
- Display of Deli Meats: Roasted Turkey, Honey Ham & Roast Beef
- Display of Sliced Cheese: Cheddar, Pepper Jack & Swiss
- Accompaniments: Lettuce, Tomato, Red Onion, Pickle, Mayonnaise & Deli Mustard
- Kettle Chips
- Assorted Breads: *Gluten Free Upon Request*

## **Tuscan Picnic \$37.00 per person**

- Tuscan Panzanella Salad
- Greek Pasta Salad with Tomato, Mozzarella, Broccoli & Pesto Vinaigrette
- Assorted Wraps & Sandwiches: |Select Two|
  - **Grilled Vegetarian Mediterranean Wrap** with Zucchini, Eggplant, Portobello & Red Pepper Hummus in a Spinach Wrap
  - **Kaiser Roll Club Sandwich** with Hickory Ham, Turkey, Applewood Smoked Bacon, Cheddar, Herbed Mayonnaise, Shredded Lettuce & Tomato on a Kaiser Roll
  - **Roast Beef Sandwich** with Herbed Boursin Cheese, Roasted Red Pepper, Lettuce & Tomato on a Hoagie Roll
  - **Caprese Chicken Wrap** with Spinach, Tomato, Mozzarella, Basil Aioli & Balsamic Glaze in a Flour Wrap |*Gluten Free Tortilla Available Upon Request*|

*Based on 90 minutes of continuous service. Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Lunch Buffets

*Includes choice of either: Fresh Baked Cookies or Fudge Brownies. Lunch Buffets also include Coffee & Iced Tea.*

## Soup & Salad \$38.00 per person

*Served with Fresh Rolls & Butter*

### • Soup: |Select Two|

- **Chicken Tortilla Soup** with Shredded Chicken, Corn, Roasted Tomato, Roasted Onion & Roasted Jalapeño topped with Tortilla Strips
- **Posole** with Hominy Corn, Diced Pork, & Red Chile topped with Cilantro, Diced Onion & Lime
- **Green Chile Stew** with Ground Beef, Potato, Tomato & Green Chile
- **Creamy Tomato Soup** with Roasted Tomatoes and Croutons
- **Potato Leek Soup** with Creamy Potatoes and Leeks
- Salad Includes: Iceberg Lettuce, Spinach Leaf, Grilled Chicken, Sliced Hard Boiled Eggs, Cottage Cheese, Shredded Cheese, Carrots, Broccoli, Bell Peppers, Red Onion, Bacon Bits, Olives, Sunflower Seeds, Dried Cranberries, Tomatoes, Cucumbers, Croutons, Ranch Dressing & Balsamic Vinaigrette

## Santa Ana Lunch \$42.00 per person

- Mixed Green Salad with Ranch and Italian Dressings
- Tortilla Chips with House-Made Salsa
- Seasoned Ground Beef & Shredded Chicken
- Taco Shells
- Fresh Fry Bread
- Spanish Rice & Pinto Beans
- Accompaniments: Lettuce, Tomato, Salsa, Shredded Cheese, Sour Cream & Guacamole

## Island Buffet \$44.00 per person

- Caribbean Salad with Mixed Greens, Orange, Tomato, Hearts of Palm & Caribbean Ranch Dressing
- Rasta Pasta Salad with Penne, Pineapple, Peas, Carrots, Red Bell Pepper & Spicy Caribbean Mayonnaise
- Caribbean Tacos with Kahlua Roasted Pork, Pineapple Lime Slaw & Corn Tortilla
- Jamaican Jerk Chicken with Mango Sauce
- Red Beans & Rice
- Grilled Island Vegetables

*Based on 90 minutes of continuous service. An additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# To-Go Box Lunches

*Includes a Bag of Chips, Soda & a Fresh Baked Cookie. Gluten Free Tortillas Available Upon Request.*

**Ham & Swiss Sandwich** \$27.00 per person

- Sliced Ham, Swiss Cheese, Lettuce, Tomato & Pesto Aioli on Focaccia Bread

**Turkey & Provolone Sandwich** \$27.00 per person

- Sliced Turkey Breast, Provolone Cheese, Lettuce, Tomato & Roasted Red Pepper Spread on a Hoagie Roll

**Chicken Salad Sandwich** \$27.00 per person

- Diced Chicken Breast, Cranberry, Dried Apricot, Diced Apple, Celery & Mayonnaise on Ciabatta Bread

**Farmers Market Vegetable Wrap** \$27.00 per person

- Avocado, Cucumber, Red Bell Pepper, Tomato, Red Onion & Garlic Hummus Spread in a Spinach Wrap

**Southwest Chicken Wrap** \$29.00 per person

- Grilled Chicken Breast, Black Beans, Roasted Corn, Red Bell Pepper, Lettuce, Tomato, Pepperjack Cheese & Chipotle Aioli in a Whole Wheat Wrap



# Displays & Hor d'Oeuvres



## Displays

### Fresh Fruit \$10.00 per person

- Seasonal Fruit & Berries served with Honey Drizzle

### Vegetable Crudité \$10.00 per person

- Carrot, Broccoli, Cauliflower, Celery, Cucumber, Cherry Tomato, Pita Chips, Hummus, Chunky Blue Cheese & Ranch Dressing

### Domestic Cheeses \$12.00 per person

- Cheddar, Swiss, Pepperjack, Colby Jack & an Assortment of Crackers

### Artisan Cheeses \$14.00 per person

- Brie, Muenster, Gouda, Boursin, Aged Gruyere, Dried Apricots, Fresh Grapes, Artisan Crackers & Sliced Baguette

### Salsa Bar \$15.00 per person

- House-Made Salsa, Pico de Gallo, Roasted Corn Salsa, Guacamole, Queso, Corn Tortilla Chips & Choice of Beef or Chicken Taquitos

### Mash “A Tini” Station \$12.00 per person

- Select One Potato Option: Mashed Sweet Potatoes, Garlic Mashed Potatoes, or Classic Mashed Potatoes
- Select an Additional Potato Option for \$3.00 upgrade per person
- Assorted Toppings: Bacon Bits, Green Chile, Butter, Sour Cream, Chives, Mini Marshmallows

### BYO Bruschetta Bar \$18.00 per person

- Assorted Artisan Breads: Roasted Garlic Focaccia, Classic Ciabatta & French Baguette
- Assorted Spreads: Artichoke, Apricot Jam, Tomato Preserves, Pesto Mascarpone
- Assorted Toppings: Sliced Mozzarella, Olive Tapenade, Roasted Red Peppers, Garlic Confit, Prosciutto & Heirloom Tomatoes

*Based on 90 minutes of continuous service*

# Displays

## Mediterranean Grazing Table \$20.00 per person

- Prosciutto, Capicola, Genoa Salami
- Imported & Domestic Cheeses
- Balsamic & Thyme-Marinated Olives
- Olive Tapenade
- Honey
- Hummus
- Seasonal Fruit
- Assorted Flatbread & Crackers

## Fry Bread \$30.00 per person

- Fresh Fry Bread
- Red & Green Chile
- Ground Beef & Marinated Chicken
- Pork Carnitas
- Pinto Beans & Grilled Zucchini
- Toppings: Shredded Cheese, Lettuce, Tomato
- Salsa & Guacamole

## Around the World \$45.00 per person

### *Mexico*

- Mini Green Chile Chicken Quesadillas
- Beef Empanadas
- Shrimp Street Tacos with Chipotle Mayonnaise, Cotija Cheese, Red Cabbage & Pickled Onion
- Tortilla Chips with Guacamole & House-made Salsa

### *Italy*

- Antipasto Skewers
- Fried Cheese Ravioli

### *China*

- Vegetable Lo Mein
- Pork Egg Rolls with Thai Sweet Chile Sauce

### *American*

- BBQ Braised Brisket Kabobs
- Mac & Cheese Bites
- Apple Cobbler

## Sea Food Tower \$65.00 per person

- Tiger Shrimp
- Lobster Tail
- Crab Cocktail
- Melted Butter, Sliced Lemon & Remoulade

*Based on 90 minutes of continuous service*



## Passed Hors d'Oeuvres

*All prices are per piece with a minimum of 25 per item*

### Hot Hors d'Oeuvres:

- Spanakopita: \$5.00
- Honey Sriracha Chicken Meatballs: \$6.00
- Tomato Soup Shooters & Grill Cheese Bites: \$7.00
- BBQ Pulled Pork Quesadilla: \$7.00
- Coconut Shrimp with Marmalade: \$7.00
- Vegetable Spring Roll with Sweet Chile Sauce: \$4.00
- Beef Empanada with Roasted Tomato Salsa: \$7.00
- Bacon-Wrapped Jalapeño Chicken with Pineapple Glaze: \$6.00
- Beef Tenderloin & Arugula Crostini with Horseradish and Herb Crema: \$9.00
- Pork Belly Bite: \$7.00
- Crabcake with Remoulade: \$8.00
- Potato Croquette: \$8.00
- Pesto Flatbread with Pesto, Mozzarella & Basil: \$7.00

### Chilled Hors d'Oeuvres:

- Antipasto Skewers: \$6.00
- Garlic Tomato Bruschetta: \$7.00
- Grilled Shrimp with Gazpacho Shooter: \$7.00
- Caprese Skewer: \$7.00
- Fig & Caramelized Onion Flatbread: \$8.00
- Shrimp Cocktail Shooter Ceviche Style: \$7.00
- Charcuterie Cup with Cubed Cheese, Capicola, Salami, Kalamata Olives, Cherry Tomato, Pretzel Sticks & Strawberry: \$12.00

# Dinner





## Plated Dinner

*Served with Artisan Rolls, Coffee & Iced Tea*

### Rio Grande Valley Sampler

*\$50.00 per person*

*Served with Tortilla Chips & House-Made Salsa, Flour Tortillas, Coffee & Iced Tea*

#### Entrées: |Select Two|

- **Red Chile Beef Enchiladas**
- **Green Chile Chicken Enchiladas**
- **Red Chile Pork Tamale**
- **Chile Relleno with Green Chile Sauce**
- **Green Chile Chicken Sopapilla**

#### Accompaniments: |Select Two|

- Calabacitas
- Seasonal Sautéed Vegetables
- Spanish Rice
- Pinto Beans
- Papitas

#### Dessert: |Select One|

- Churros with Raspberry, Chocolate & Caramel Sauces
- Caramel Flan
- *Select Both Desserts for a \$3.00 upgrade per person*

*Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Plated Dinner

*Served with Artisan Rolls, Coffee & Iced Tea*

Starter: |Select One|

## Santa Ana Salad

Mixed Field Greens, Shredded Carrot, Cucumber, Cherry Tomato, House-Made Blue Corn Croutons, Ranch Dressing & Red Wine Vinaigrette

## Farmers Market Salad

Spinach Leaf, Strawberries, Walnuts, Feta & Lemon Vinaigrette

## Chicken Tortilla Soup

Shredded Chicken, Corn, Roasted Tomato, Roasted Onion, Roasted Jalapeños topped with Tortilla Strips

## Posole

Hominy Corn & Diced Pork with Red Chile topped with Cilantro, Diced Onion & Lime

## Creamy Wild Mushroom Truffle Soup

Cream, Fried Mushrooms & Truffle Oil

Entrée: |Select One|

## Chicken Roulade \$44.00 per person

- Chicken Breast stuffed with Spinach Leaf, Mozzarella & Prosciutto with Lemon White Wine Pan Demi-Glace

## Cranberry Rosemary Chicken \$44.00 per person

- Pan-Seared Chicken Breast with Cranberry and Rosemary

## Grilled Airline Chicken \$44.00 per person

- Chicken Breast topped with Peach Corn Salsa & Caramelized Onions

## Grilled Chicken \$44.00 per person

- Choice of BBQ Sauce, Lemon Pepper Sauce, or Tequila Lime Sauce

## Cinnamon Chile Rubbed Pork \$45.00 per person

- Roasted Pork with Cinnamon & Chile

## Strip Steak \$50.00 per person

- Fire Grilled with Bourbon Mushroom & Caramelized Sweet Onion Sauce

## Pan-Seared Salmon \$50.00 per person

- Salmon with Ginger Pineapple Glaze & Toasted Sesame Seed Citrus Salsa

## Orange Achiote Salmon \$50.00 per person

- Pan-Seared Salmon with Orange Achiote Sauce topped with Jalapeño Citrus Glaze

## Grilled Beef Tenderloin \$57.00 per person

- Grilled Tenderloin served with Cilantro Green Chile Chimichurri Sauce

## Filet Mignon & Shrimp Skewer \$75.00 per person

- Grilled 6oz Fillet & 3 Shrimp Skewer with Red Wine Demi-Glace

## Vegetarian Entrée Options:

### Roasted Vegetable Stack \$44.00 per person

- Zucchini, Portobello Mushroom, Yellow Squash, Roasted Tomato, Tofu, Lemon Herb Pesto, Polenta & Roasted Asparagus

### Parmesan Risotto \$44.00 per person

- Risotto with Wild Mushroom, Roasted Asparagus, Butter Nut Squash & Peas

### Vegan Stuffed Bell Pepper \$44.00 per person

- Bell Pepper stuffed with Squash, Zucchini, Peppers & Red Onion

### Grilled Cauliflower Steak \$44.00 per person

- Cauliflower sliced thick with Roasted Tomato & Mushroom with a Cilantro Chimichurri Sauce

# Plated Dinner

## Accompaniments: |Select Two|

- Broccoli with Garlic, Crushed Red Pepper & Lemon Zest
- Sautéed Brussel Sprouts with Cranberry, Bacon & Balsamic Glaze
- Green Bean Almondine
- Seasonal Sautéed Vegetables
- Ribbon Carrots
- Grilled Asparagus with Red Pepper
- Mushroom & Garlic Risotto
- Scalloped Potato
- Roasted Rosemary Fingerling Potatoes
- Roasted Garlic Mashed Potatoes
- Green Chile Mashed Potatoes
- Wild Rice Pilaf

## Dessert: |Select One|

*Select an additional cake for \$4.00 upgrade per person*

- Red Velvet Cake
- Carrot Cake
- Chocolate Cake
- Assorted Mini Cheesecakes  
*|Two per person|*
- Tiramisu
- Gluten-Free Chocolate Cake

*Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Buffet Dinners

*Served with Coffee & Iced Tea*

## Land of Enchantment Dinner \$52.00 per person

- Tortilla Chips & House-Made Salsa
- Garden Salad with Ranch & Italian Dressings
- Posole Soup or Tortilla Soup
- Green Chile Chicken Enchiladas or Red Chile Beef Enchiladas
- Carne Adovada
- Steak or Chicken Fajitas with Peppers & Onions
- Flour or Corn Tortillas
- Guacamole, Pico de Gallo, House-Made Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes & Shredded Cheese
- Spanish Rice
- Pinto Beans
- Calabacitas
- Choice of Caramel Flan or Churros with Chocolate, Caramel, or Raspberry Sauce  
*Choose Both Desserts for a \$3.00 upgrade per person*

## BBQ in the Bosque Dinner \$55.00 per person

- Slow Smoked Brisket with Texas Style BBQ Sauce
- BBQ Pulled Pork
- Lemon Pepper Chicken
- BBQ Baked Beans
- Cole Slaw
- Corn on the Cob
- Green Beans
- Mixed Green Salad with Ranch & Italian Dressings
- Jalapeño Corn Bread
- Choice of Peach Cobbler or Pecan Pie  
*Choose Both Desserts for a \$4.00 upgrade per person*

## Polynesian Dinner \$67.00 per person

- Kalua Slow Roasted Pork
- Mahi Mahi with Ginger Soy Sauce
- Teriyaki Chicken
- Roasted Purple Potatoes
- Pineapple Fried Rice
- Island Vegetable Medley
- Tropical Fruit Salad
- Garden Salad with Ranch & Papaya Seed Dressings
- Hawaiian Bacon Macaroni Salad
- Sweet Hawaiian Rolls
- Choice of Banana Cream Pie or Rice Pudding

*Choose Both Desserts for a \$3.00 upgrade per person*

*Based on 90 minutes of continuous service.  
Additional fee of \$3.00 per person applies for  
guarantees of less than 20 guests.*

# Santa Ana Star Dinner Buffet

*Served with Coffee & Iced Tea.*

## Entrée:

Select Two for \$55.00 per person, or

Select Three for \$60.00 per person

- Grilled Pineapple Chicken with Roasted Peppers & Pineapple Sauce
- Taquila Lime Chicken with Roasted Corn Salsa
- Sliced Beef Tenderloin with Mushrooms & Sweet Onion Port Sauce
- Sliced New York Strip Steak with Chimichurri Sauce
- Chicken Mole with Toasted Sesame Seeds
- Tuscan Salmon with Capers, Onion, Garlic & White Wine Cream Sauce
- Pan-Seared Sea Bass with Lemon Butter & Dill

## Accompaniments: |Select Two|

- Garlic Mashed Potatoes
- Green Chile Mashed Potatoes
- Creamy Parmesan Risotto
- Wild Rice Pilaf
- Broccoli with Lemon Zest
- Asparagus with Red Peppers
- Green Bean Almondine
- Seasonal Roasted Vegetables

## Starter: |Select One|

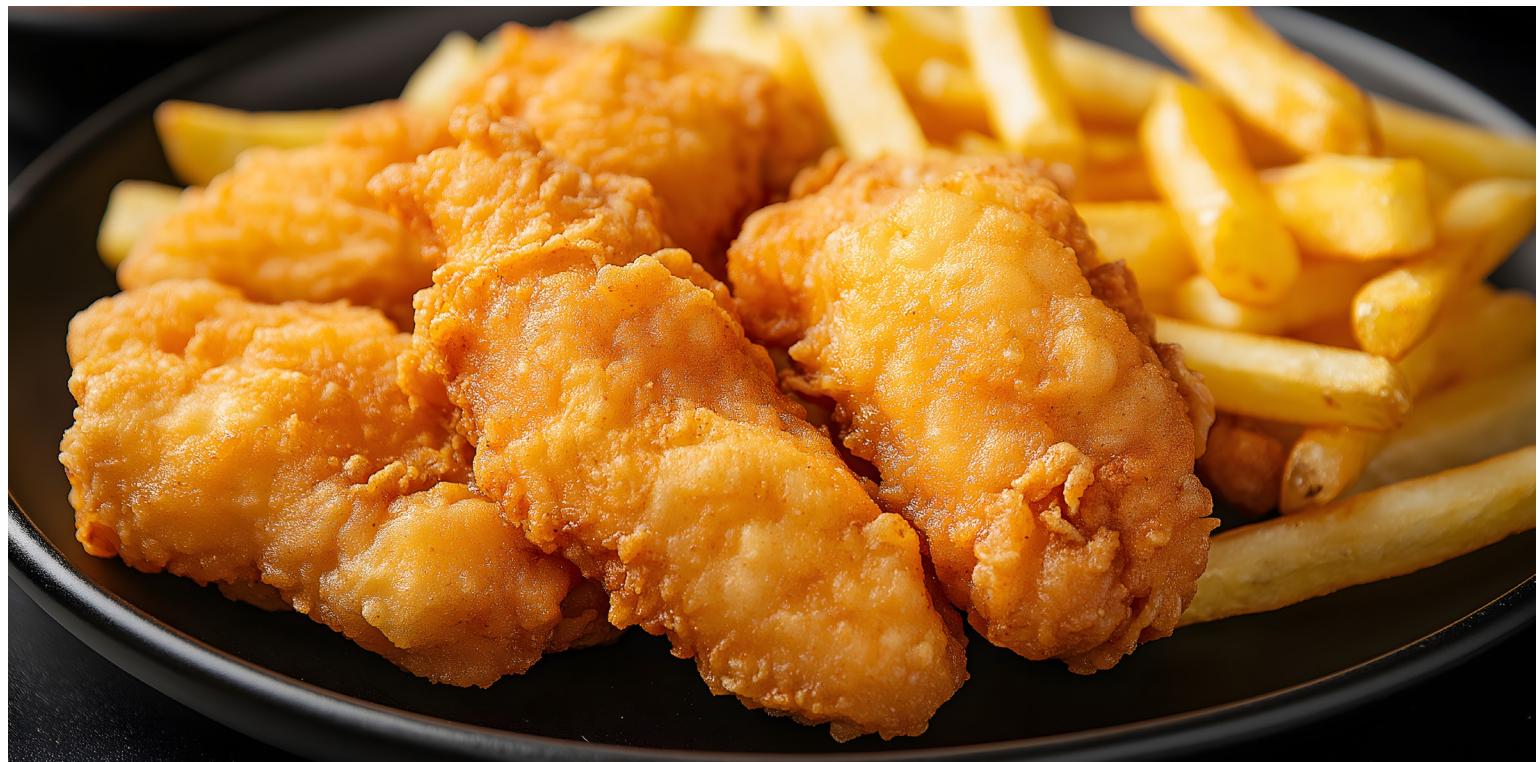
- Mixed Green Salad with Ranch & Italian Dressings
- Classic Caesar Salad
- Spinach Salad with Strawberries, Feta, Candied Walnuts & Lemon Vinaigrette
- Posole with Hominy Corn, Diced Pork, & Red Chile topped with Cilantro, Diced Onion & Lime
- Chicken Tortilla Soup with Shredded Chicken, Corn, Roasted Tomato, Roasted Onion & Roasted Jalapeño topped with Tortilla Strips
- Green Chile Stew with Ground Beef, Potato, Tomato & Green Chile

## Dessert: |Select One|

- Red Velvet Cake
- Carrot Cake
- Chocolate Cake
- Assorted Mini Cheesecakes  
*|Two per person|*
- Tiramisu

*Based on 90 minutes of continuous service.*

*Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*



## Children's Menu

*Ages 10 & Under. Served with a Fruit Cup & Apple Juice*

*\$25.00 per Child*

**Select One:**

- Chicken Strips & Fries
- Hamburger & Fries
- Macaroni & Cheese
- Cheese or Pepperoni Pizza *[Gluten-Free Upon Request]*
- Quesadilla
- Grilled Chicken & Vegetables 

# Enhancements





## Carving Stations

*Serves 50 Guests & Includes Artisan Rolls*

**Butter & Thyme Rubbed Turkey** \$750.00   
Served with Cranberry Chipotle Aioli

**Maple Bourbon-Smoked Ham** \$750.00   
Served with Dijon Mustard

**Crusted Pork Leg** \$750.00   
Served with Habanero BBQ Sauce

**Salmon** \$900.00   
Served with Lemon Dill Butter Sauce

**Crusted Beef Tenderloin Au Poivre** \$900.00   
Served with Peppercorn-Thyme Sauce

**Prime Rib & Beef Au Jus** \$950.00   
Served with Horseradish Cream

# Late Night Treats

## Cookies & Brownies \$10.00 per person

- Assortment of Fresh Cookies and Fudge Brownies

## Ice Cream Bar \$12.00 per person

- Choice of Chocolate, Vanilla, or Strawberry Ice Cream
- Toppings: Chocolate Sauce, Whipped Cream, Cherries, Sprinkles, M&Ms, Gram Crackers, Marshmallows

## The Candy Bar \$19.00 per person

- Assorted Full-Sized Candy Bars
- Soft Pretzels with Cheese & Mustard
- Fresh Popped Popcorn

## Late Night Snack \$20.00 per person

- Cheeseburger Sliders
- Mini Corn Dogs
- Chicken Wings with Buffalo, Ranch, Teriyaki & Parmesan Garlic Sauces

## Pizza \$20.00 per Pizza

- 16 inch Pizza with One Topping
- *Additional Toppings \$1.75 each*
- Toppings: Pepperoni, Sausage, Bacon, Ham, Green Chile, Black Olives, Mushrooms & Pineapple

## Chocolate Fountain \$25.00 per person

- Rice Crispy Bites
- Pound Cake
- Fresh Fruit
- Pretzels
- Marshmallows

*Additional fee of \$3.00 per person applies for guarantees of less than 20 guests.*

# Spirits • Wine • Beer



# Spirits

## Premium \$10.00

- Bacardi Light Rum
- Tanqueray Gin
- Absolut Vodka
- Tito's Vodka
- Jack Daniel's Tennessee Whiskey
- Disaronno Amaretto
- Jameson Irish Whiskey
- Malibu Coconut Rum
- Jose Cuervo Gold Tequila

## Appreciated Liquors \$12.00

- Bombay Sapphire
- Grey Goose Vodka
- Crown Royal Canadian Whisky
- Maker's Mark Bourbon Whiskey
- Johnny Walker Red Scotch Whiskey
- Patron Silver Tequila
- Hennessy VSOP Cognac

# Wine

## House Wine \$10.00

- White Zinfandel
- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Noir

## Appreciated Wine \$12.00

- Drumheller Chardonnay
- Placido Pinot Grigio
- Chateau St. Michelle Riesling
- J. Lohr Cabernet Sauvignon
- William Hill Merlot
- Resplendent Pinot Noir
- Mirassou Moscato

# Beer

- Domestic & Non-Alcoholic Beer: \$6.00
- Imported & Specialty Beers: \$8.00
- Domestic Keg: \$500.00
  - Budweiser, Bud Light, Michelob Ultra
- Imported/Craft Keg: \$600.00
  - Dos Equis Lager, Blue Moon, La Cumbre Elevated IPA

# Enhancements

## Toasts

- House Champagne: \$3.00 per person
- Sparkling Cider: \$2.00 per person

## Premium Drink Tickets \$10.00

- Premium Cocktails, House Wine, Domestic & Non-Alcoholic Beer, Imported & Specialty Beer & Assorted Coke Products

## Appreciated Drink Tickets \$12.00

- Appreciated & Premium Cocktails, Appreciated & House Wine, Domestic & Non-Alcoholic Beer, Imported & Specialty Beer & Assorted Coke Products

## Bottle Wine Service with Dinner \$60.00 per table

- One House Red Wine & One House White Wine Present at Table

## Specialty Drink \$250.00 per gallon

## Corkage Fee \$35.00 per bottle

*One bartender per 80 guests is required at the rate of \$75.00. Must be 21+ years of age with a valid picture ID to consume alcohol. Santa Ana Star Casino Hotel reserves the right to refuse alcohol service.*

# Catering Policies

All Food & Beverage including alcohol must be provided by Santa Ana Star Casino Hotel.

All Food & Beverage including alcohol must be consumed in the Ballroom/Meeting Event Space. F&B items will not be permitted to be repackaged and or taken out of the Ballroom/Meeting Event Space after the event with the exception of your wedding cake.

To ensure the success of your event your Catering Manager must receive in writing your guaranteed guest count no later than 12:00 pm, 5 business days prior to the event. This figure will be considered a guarantee and not subject to reduction.

Buffets are set out for a maximum of 90 minutes.

Any changes to the BEO |Banquet Event Orders| the day of an event will have a \$150 accommodation fee applied. This will include but not limited to changes to guest count, additional audio-visual needs, additional tables.

Last call for bar service will be 30 minutes prior to the end of time of your event.



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# Notes: