



HOTEL PARQ CENTRAL

BUILT 1926
— HPC —
EST. 2010

Event Menus



BREAKFAST

All Breakfast Buffets include Coffee and Tea Selection

THE SIGNATURE

Sliced Fresh Seasonal Fruit Individual
Fruit Yogurts
French Toast with Berry Compote
Fluffy Scrambled Eggs
Sausage Links
Roasted Potatoes with Onions and Peppers
24. per guest

THE SOUTHWESTERN

Sliced Fresh Seasonal Fruit
Breakfast Tacos
Chorizo-Egg Breakfast Sandwiches
Western Breakfast Potatoes
Fruit Empanadas
29. per guest

THE EXECUTIVE

Sliced Fresh Seasonal Fruit
Lox with Whipped Cream Cheese, Onions and Capers Bagels
Smoked Bacon
Vegetable Quiche
Assortment of Muffins
32. per guest

ACCOMPANIMENTS

Mini Breakfast Burritos
8. per guest

Hard Boiled Eggs
4. per guest

Greek Yogurt Parfait Station with berries and granola
7. per guest

Selection of Chilled Juices (Orange, Apple, Grapefruit)
3. per guest

Assortment of Croissants
5. per guest

LUNCH

PLATED LUNCH

All Plated Lunch Items include Water and Iced Tea Service, House Salad and Bread Service

SPANISH QUINOA STUFFED PEPPER

Red Bell Pepper filled with Black Beans, Quinoa, Corn and Fire Roasted Tomatoes, topped with Sliced Avocado
22. per guest

RED CHILE CHICKEN

Red Chile Crusted Chicken over Buttered Herb Couscous, Seasonal Vegetables and Chicken Jus
26. per guest

SALMON

Roasted Salmon Filet with Rice Pilaf, Seasonal Vegetables and a Lemon-Butter Dill Sauce
28. per guest

GREEN CHILE CHICKEN FETTUCCINE

Fettuccini Pasta tossed with a Green Chile Parmigiano Cream Sauce and Grilled Chicken
24. per guest

SMOTHERED BURRITO

Seasoned Ground Beef, Beans and Cheese Rolled in a Flour Tortilla smothered in Hatch Red Chile with Spanish Rice
26. per guest

SANDWICHES

All Sandwiches include Water and Iced Tea Service, and choice of House Salad or Chips

ALBUQUERQUE TURKEY WRAP

Sliced Turkey, Crispy Bacon, Pepper Jack Cheese, Green Chile, Tomato and Guacamole Wrapped-Up in a Tortilla
20. per guest

PARQ SIGNATURE CROISSANT

Shaved Ham, Turkey and Swiss Cheese, Lettuce, Tomato and Spicy Mayonnaise
20. per guest

EGGPLANT PARM HOAGIE

Lightly Battered and Pan-Fried Slices of Eggplant, Mozzarella and House-Made Marinara
22. per guest

SALADS

All Salads include Water and Iced Tea and Bread Service

COBB

Tomato, Avocado, Hard-boiled Egg, Bacon, Chicken and Blue Cheese tossed with Romaine and a Classic Vinaigrette
22. per guest

CHICKEN CAESAR

Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing with Grilled Chicken
22. per guest

BLEU SPINACH

Tender Spinach, Dried Cranberries, Toasted Pecan Halves and Gorgonzola tossed with a Raspberry Vinaigrette
20. per guest
Add Chicken 3
Add Salmon 5

ACCOMPANIMENTS

By the dozen

Freshly Baked Chocolate Chip Cookies
30

Traditional Biscochitos
30

Cheesecake Bites
30

Assortment of Locally Made Chocolates
30

BUFFETS

THE DELI

Soup du Jour

Caesar Salad *with Croutons & Shaved Parmesan Reggiano*

Marinated Olive & Pickle Tray

Classic Potato Salad

Butcher's Fare: Cotto Salami, Honey Glazed Ham, Oven Roasted Turkey

Swiss, Cheddar & Mozzarella Cheeses

Assorted Breads

Potato Chips

32. per guest

THE ALBUQUERQUEAN

Green Chile Chicken Soup with Tortilla Strips and Cheese

Southwest Mixed Greens Salad

Beef Fajitas or Chicken Fajitas

Red Chile Cheese Enchiladas

Pinto Beans

Spanish Rice

42. per guest

THE HEALTHY ONE

Soup du Jour

Spinach Salad *with Cranberries, Pecans, Gorgonzola and Raspberry Vinaigrette*

Grilled Chicken Breast with Herb Jus

Salmon with Lemon Butter

Couscous

Broccolini

43. per guest

Minimum of 20 guests

THE TEXAN

Mini Iceberg Wedge Salads *with buttermilk ranch dressing, crumbled blue cheese and smoked bacon*

Deviled Potato Salad

Borracho Beans

Smoked Beef Brisket

Herb Roasted Chicken

Jalapeno Cornbread

42. per guest

THE ITALIAN

Caprese Salad with Mix Greens, Vine-Ripened Tomatoes, Fresh Mozzarella with Basil Oil and Balsamic Reduction

Green Chile Chicken Fettuccini Alfredo

Eggplant Parmesan

Baked Ziti with Italian Meatballs, Fresh Mozzarella, House-made Marinara Sauce

Roasted Garlic Bread

40. per guest

Add Additional Vegetarian entrée to any Buffet.

3 per guest

Add 1 dessert to any Buffet.

Tiramisu

Peach Cobbler

Fresh Fruit Skewers

Biscochitos

Freshly Baked Chocolate Chip Cookies

3 per guest

Minimum of 20 guests

PLATED DINNERS

All Dinners include Bread Service, Seasonal Vegetable, Coffee and Tea

SALAD OPTIONS- CHOOSE 1

Mixed Greens with House-Made Croutons and Buttermilk Ranch
Baby Spinach with Pecans, Dried Cranberries, Gorgonzola and Raspberry Vinaigrette
Classic Caesar with Romaine Hearts, Parmesan-Reggiano and Creamy Caesar Dressing

ENTREE SELECTION- CHOOSE 1

Marinated Beef Tenderloin
49. per guest

Beef Filet Oscar
52. per guest

Garlic Rosemary Lamb Chops
49. per guest

Herb Roasted Chicken
44. per guest

Lemon Caper Salmon
46. per guest

Mango Pineapple Mahi Mahi
45. per guest

Spanish Quinoa Stuffed Pepper
37. per guest

SIDES SELECTION- CHOOSE 1

Butter & Herb Couscous
Calabacitas
Long Grain Wild Rice Pilaf
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Whipped Sweet Potatoes
Roasted Redskin Potatoes

SPECIALTY BREAKS

HEALTHY START

Whole Fruit
Granola Bars
Fruit Smoothies
10. per guest

YOGURT PARFAIT

Layered with granola and topped with fresh fruit
6. per guest

MILK & COOKIES

Freshly Baked Cookies served with Milk
6. per guest

EAT YOUR VEGGIES

Crudit  Display with Hummus
6. per guest

GOING NUTS

Mixed Nuts and Freshly Popped Corn
8. per guest

CANDY LAND

Jars of Old Time Candy Assorted
Flavored Jellybeans Freshly
Popped Corn
Apple Wedges with Caramel Dip Root
Beer, Orange and Cream Sodas
14. per guest

RECEPTION STATIONS

OLIVE PLATE

Assortment of Roasted Olives and Bread

6. per guest

HUMMUS TRIO

Assortment of House-Made Hummus with Grilled Pita and Vegetables

6. per guest

ARTISANAL CHEESE SELECTION

Assortment of Imported and Domestic Cheese

6. per guest

CHARCUTERIE DISPLAY

Assortment of Smoked and Cured Meats

10. per guest

CRUDITE DISPLAY

Assortment of Vegetables with Dipping Sauce

6. per guest

THREE AMIGOS

Chips with HPC Signature Salsa, Chile con Queso & Guacamole

8. per guest

SPINACH AND ARTICHOKE DIP

Creamy Spinach and Artichoke Dip served with an Assortment of Vegetables and Chips

7. per guest

HORS D'OEUVRES

COLD

CAPRESE SKEWERS

Sliced Fresh Mozzarella & Cherry Tomatoes with Basil Oil and Balsamic Glaze

112. per 25 pieces

LETTUCE BOATS

Endive filled with Blue Cheese, Pears and Walnuts

112. per 25 pieces

FRESH FRUIT SKEWERS

95. per 25 pieces

SMOKED SALMON WONTON

with Dill Crème Fraiche

125. per 25 pieces

DEVILED EGGS

75. per 25 pieces

PINWHEELS

a New Mexican favorite. Soft Tortillas rolled with Green Chile and Cream Cheese

50. per 25 pieces

HORS D'OEUVRES

HOT

HONEY SRIRACHA CHICKEN SKEWERS

100. per 25 pieces

BEEF TENDERLOIN CROISTINIS

Topped with Herbed Cream Cheese, served on a Croustade

125. per 25 pieces

SAUSAGE STUFFED MUSHROOMS

100. per 25 pieces

PROSCIUTTO WRAPPED ASPARAGUS

100. per 25 pieces

BACON WRAPPED DATES

112. per 25 pieces

CARNE ADOVADA EGG ROLLS

with Avocado Cream

112. per 25 pieces

COCONUT SHRIMP

With Pineapple Sweet Chile

125. per 25 pieces

FLAT BREAD PIZZA

House-Made Marinara, Fresh Mozzarella and Basil

100. per 25 pieces

GREEN CHILE SLIDERS

Shredded Beef or Chicken with Green Chile and Cheddar Cheese

135. per 25 pieces

DESSERTS

PETIT FOURS

Assortment of Small Confectionaries

6. per guest

HOUSE-MADE COOKIES

Freshly Baked Classic Chocolate Chip Cookies

5. per guest

TRADITIONAL BISCOCHITOS

Official State Cookie of New Mexico

5. per guest

LEMON BARS

Tart, Rich, Creamy Lemon Bars

5. per guest

CHEESECAKE BITES

Assortment of Mini Cheesecakes

5. per guest

CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Dark Chocolate

24. per dozen