

# *Catering Menu*

**Thank you for considering  
The Bishop's Lodge for your special event!**

Attached you will find many choices for your menu selections that our Culinary & Catering Team have created for you. We hope that you enjoy discovering the options that are available to you & we are always available to answer any questions.



## *Custom Event Menus*

Your Catering Manager will be happy to help you plan your celebration or event.

Our Catering Team & Executive Chef are pleased to customize a four, five or six course dinner paired with wine using seasonal ingredients.

Let your imagination be your guide & allow us  
to create an event that will perfectly match your style & taste.



## THE DELUXE CONTINENTAL BREAKFAST

Bagel Breakfast Sandwiches or Mini Breakfast Burritos  
Assorted Chilled Juices of Orange & Cranberry  
Selection of Breakfast Breads & Pastries  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
*\$23.00 Per Person*

## THE CONTINENTAL BREAKFAST

Assorted Chilled Juices of Orange & Cranberry  
Selection of Breakfast Breads & Pastries  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
*\$18.00 Per Person*

## BREAKFAST ENHANCEMENTS

Chilled Grapefruit & Apple Juices *\$3.00 Per Person*  
Assorted Bagels & Cream Cheeses *\$5.00 Per Person*  
Individual Cereals with 2% Milk *\$3.50 Per Person*  
Assorted Fruit Yogurts *\$4.00 Per Person*  
Whole Fresh Assorted Fruits *\$3.50 Per Person*  
Assorted Fruit & Yogurt Smoothies *\$6.00 Per Person*  
Bagel Breakfast Sandwiches *\$6.00 Per Person*  
*Chorizo Sausage, Scrambled Eggs, & Pepper Jack Cheese*  
Mini Breakfast Burritos *\$6.00 Per Person*  
*Cheddar Cheese, Scrambled Eggs, & Potatoes topped with Red & Green Chile*  
Classic Eggs Benedict *\$6.50 Per Person*  
Piñon-Nut French Toast with Warm Maple Syrup *\$6.00 Per Person*  
Smoked Salmon with Assorted Condiments *\$10.00 Per Person*  
Blue Corn Pancakes with Maple Syrup *\$8.00 Per Person*  
Fresh Whole Wheat & Sourdough Bread & English Muffins with Assorted Jams & Butter *\$2.00 Per Person*

## BREAKFAST STATIONS

*All Stations Require Chef Attendant of \$125.00 per 100 Guests.*

### GOURMET COFFEE STATION

Premium Coffee, Assorted Flavored Syrups,  
Whipped Cream, Cinnamon Sticks &  
Chocolate Shavings  
*\$8.00 Per Person*

### OMELET STATION

Omelets & Eggs, Made to Order  
*\$11.00 Per Person*

### WAFFLE STATION

Belgian Waffles, Made to Order  
Warm Maple Syrup & Fruit Toppings  
*\$10.00 Per Person*

*An Additional Charge of a \$200 Room Set-Up Fee will apply to parties under 25 Guests*

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## BREAKFAST BUFFETS

### THE AMERICAN BUFFET

*\$25.00 Per Person*

Famous Bishop's Lodge Hash Brown Potatoes  
Blue Corn Pancakes with Maple Syrup  
Scrambled Eggs, Bacon & Sausage  
Assorted Individual Cereals with 2% Milk  
Assorted Fruit Yogurts  
Assorted Bagels & Cream Cheese  
Selection of Gourmet Breakfast Breads & Pastries  
Sweet Butter, Margarine & Fruit Preserves  
Fresh Sliced Seasonal Fruits, Melons & Berries  
Freshly Squeezed Orange & Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

### SMART START

*\$26.00 Per Person*

Old Fashioned Cinnamon Oatmeal with Raisins  
Assorted Low-Fat Yogurts & Granola  
Scrambled Egg Beaters Frittata  
Assorted Low Fat Fruit Breads  
Margarine & Preserves  
Assorted Fruit & Yogurt Smoothies  
Fresh Sliced Seasonal Fruits, Melons & Berries  
Freshly Squeezed Orange & Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas  
Half & Half, Skim Milk, Sweeteners & Honey

### THE BISHOP'S BUFFET

*\$25.00 Per Person*

Bishop's Lodge Famous Breakfast Potatoes  
Fluffy Scrambled Eggs with Cheddar Cheese,  
& Freshly-Made Salsa  
Cinnamon Bread Pudding French Toast with  
Toasted Walnuts & Maple Syrup  
Bacon & Sausage  
Assorted Individual Cereals with 2% Milk  
Assorted Fruit Yogurts  
Selection of Gourmet Breakfast Breads & Pastries  
Sweet Butter, Margarine & Fruit Preserves  
Sliced Seasonal Fruits, Melons & Berries  
Freshly Squeezed Orange & Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

### THE SANTA FE BUFFET

*\$26.00 Per Person*

Breakfast Burritos with Eggs, Potatoes & Cheese  
Sweet Potatoes with Peppers & Onions  
Chorizo Sausage & Bacon  
Classic Eggs Benedict  
Fresh Whole Wheat Toast &  
English Muffins with Jam & Butter  
Assorted Individual Cereals with 2% Milk  
Assorted Fruit Yogurts  
Fresh Sliced Seasonal Fruits, Melons & Berries  
Freshly Squeezed Orange & Cranberry Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

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## BRUNCH BUFFET

\$49.00 Per Person

*Please Select One Food Display From the Following:*

FRUIT DISPLAY: Assorted Sliced Seasonal Fruits & Berries with Fruited Yogurt Dip

INTERNATIONAL CHEESE DISPLAY: A Selection of Fine Cheeses, Dried Fruits & Nuts with Assorted Crackers

ELEGANT CRUDITÉS DISPLAY: Crisp Garden Vegetables with Black Peppercorn Ranch Dressing

### CARVING STATION

*Please Select One From the Following:*

PRIME RIB OF BEEF: Silver Dollar Rolls, Whole Grain Mustard, Creamy Horseradish

MAPLE GLAZED VIRGINIA HAM: Dijon Mustard, Cherry Chutney Mayonnaise & Potato Rolls

STEAMSHIP ROUND OF BLACK ANGUS BEEF (MINIMUM OF 75 GUESTS):

Whole Grain Mustard, Creamy Horseradish Sauce,

Mayonnaise & Silver Dollar Rolls

### OMELET & WAFFLE STATIONS

Omelets & Eggs Made Just the Way You Like Them: Your Choice of Toppings

Soft & Crispy Buttermilk Waffles Made To Order: Your Choice of Fresh Fruit Toppings,

Whipped Topping & Maple Syrup



Cold Poached Alaskan King Salmon

Assorted Condiments

Tomatoes, Onions, Hard Boiled Eggs, Cream Cheese, Capers & Bagels

Applewood Smoked Bacon & Breakfast Sausage

Bishop's Caesar Salad with Housemade Dressing & Croutons

Roasted Red Bliss Potatoes

Gourmet Breakfast Breads & Pastries

Orange, Apple & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Hot Herbal Teas

*Ask your Catering Manager for prices for additional carving stations.*

*Please add \$125 Culinarian fee per station (3 Stations Total)*

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## PLATED BREAKFAST ENTRÉES

*All Plated Breakfasts include: Basket of Assorted Breakfast Breads & Pastries, Freshly Squeezed Orange Juice,  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas*

### BISHOP'S BREAKFAST \$24.00 Per Person

Mexican Piñon French Toast  
Served with Warm Maple Syrup  
Crisp Bacon or Sausage Links  
Choice of Southwestern Grits or Home Fries  
Fresh Fruit Garnish

### THE SPA BREAKFAST \$20.00 Per Person

Toasted Granola, 2% Milk  
Fresh Fruit with Yogurt  
Oat Bran Muffins & Quince Butter  
Fresh Fruit Garnish

### RANCHEROS BENEDICT \$25.00 Per Person

Poached Eggs in Blue Corn Tortilla Cups  
Black Beans, Melted Manchego Cheese  
Pico de Gallo, Served with Home Fries  
Fresh Fruit Garnish

### TRADITIONAL AMERICAN BREAKFAST \$20.00 Per Person

Fluffy Scrambled Eggs served with Crisp Bacon Strips  
& Old Fashioned Home Fries  
Fresh Fruit Garnish

### HUEVOS RANCHEROS \$20.00 Per Person

Fresh Tortillas  
Two Fried Eggs  
Monterey Jack Cheese & Red Chile  
Fresh Fruit Garnish

### BREAKFAST COMBO \$23.00 Per Person

Southwest Omelette with Chorizo,  
Cheddar, Chipotle & Spinach  
Served with Half a Belgian Waffle  
Crisp Bacon or Sausage Link  
Warm Maple Syrup  
Fresh Fruit Garnish

### THE BREAKFAST BURRITO \$21.00 Per Person

Scrambled Eggs, Chorizo, Onions,  
Peppers & Tomatoes Wrapped in Fresh Tortilla Shell, with  
Mexican Breakfast  
Potatoes, Pinto Beans & Green Chile & Cheese  
Fresh Fruit Garnish

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# ALL DAY BREAK MENUS

## ALL DAY MEETING PACKAGE I

*\$59.00 Per Person*

### AM

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
Selection of Gourmet Breakfast Breads & Pastries  
Sliced Fresh Fruit of the Season

**Mid Morning Refresh:** Coffee, Decaffeinated Coffee  
& Teas; Add Assorted Soft Drinks & Bottled Waters

### LUNCH

SELECT FROM THE FOLLOWING:

1. Sandwich Platter: Ham & Swiss, Albuquerque Turkey,  
or Vegetarian with Chips & Cookie OR
2. Butternut Squash Ravioli with Sage with Bartlett Pears,  
Morita Spiced Butter Sauce, Manchego Cheese & Piñon Nuts

### PM

Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea  
Assorted Whole Fruit  
Assorted Cookies & Brownies

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## ALL DAY MEETING PACKAGE II

*\$79.00 Per Person (Split Entrées are Not Available on this Package)*

### AM

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas  
Bagel Breakfast Sandwiches:  
(Chorizo Sausage, Scrambled Eggs & Pepper Jack Cheese)  
Selection of Gourmet Breakfast Breads & Pastries  
Assorted Chilled Juices

**Mid Morning Refresh:** Coffee, Decaffeinated Coffee & Teas;  
Add Assorted Soft Drinks & Bottled Waters

### LUNCH

SELECT FROM THE FOLLOWING

The Deli Buffet; OR Plated Options:

1. The Burger: 12oz Kobe Beef Burger on Corn Dusted  
Kaiser with Pepper Jack Cheese & Bacon OR
2. Tuna Nicoise with Grilled Potatoes, Haricot Verts  
Hard Boiled Eggs & Niçoise Olives Cilantro-White Balsamic Dressing

### PM

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Tea  
Assorted Soft Drinks & Bottled Waters

SELECT 3 FROM THE CHOICES BELOW:

Fresh Sliced Seasonal Fruit, Assorted Cookies & Brownies  
Popcorn, Pretzels & Potato Chips  
Tortilla Chips & Salsa & Guacamole

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## ALL DAY BREAK MENUS

### EXECUTIVE MEETING PACKAGE I

*\$30.00 Per Person*

#### AM

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

Selection of Gourmet Breakfast Breads & Pastries

Assorted Yogurts

#### **Mid Morning Refresh**

Coffee, Decaffeinated Coffee & Teas

Add Assorted Soft Drinks & Bottled Waters

#### PM

Freshly Brewed Coffee, Decaffeinated Coffee

Assorted Soft Drinks & Bottled Waters

& Herbal Tea

Assorted Cookies & Brownies

Assorted Whole Fruit

### EXECUTIVE MEETING PACKAGE II

*\$36.00 Per Person*

#### AM

Assorted Chilled Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal  
Teas

Bagel Breakfast Sandwiches: Chorizo Sausage,

Scrambled Eggs & Pepper Jack Cheese

Selection of Gourmet Breakfast Breads & Pastries

#### **Mid Morning Refresh**

Coffee, Decaffeinated Coffee & Teas

Add Assorted Soft Drinks & Bottled Waters

#### PM

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Tea

Assorted Soft Drinks & Bottled Waters

SELECT 3 FROM THE CHOICES BELOW:

Fresh Sliced Seasonal Fruit,

Assorted Cookies & Brownies

Popcorn, Pretzels & Potato Chips

Tortilla Chips & Salsa & Guacamole

## A LA CARTE BREAK ITEMS

Tortilla Chips with Freshly Prepared Salsa & Guacamole *\$13.00 Per Person*

Fresh Seasonal Sliced Fruit *\$7.00 Per Person*

International Cheese Display *\$8.00 Per Person*

Garden Vegetable Display with Dip *\$6.00 Per Person*

Assorted Finger Sandwiches *\$7.00 Per Person*

Popcorn, Pretzels & Potato Chips *\$6.00 Per Person*

with Peanuts, add *\$4.00 Per Person*

with Mixed Nuts, add *\$5.00 Per Person*

Freshly Baked Chocolate Chip, Peanut Butter & Oatmeal Raisin Cookies *\$3.50 Per Person*

Brownies *\$3.00 Per Person*

Assorted Candy Bars *\$4.00 Per Person*

Red Bull *\$6.00 Each*

Starbucks Double Shots *\$6.00 Each*

Starbucks Frappuccinos *\$6.00 Each*

Assorted Soft Drinks & Bottled Waters *\$4.00 Per Bottle*

Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Herbal Tea *\$49.00 Per Gallon*

Freshly Brewed Iced Tea *\$38.00 Per Gallon*

Fresh Homemade Lemonade *\$38.00 Per Gallon*

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## THEMED BREAKS

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### TAKE ME OUT TO THE BALL GAME \$15.00 Per Person

All Beef Hot Dogs  
Warm Jumbo Pretzels  
Cracker Jacks  
Assorted Cookies & Candy Bars  
Assorted Condiments  
Assorted Soft Drinks & Bottled Water

### HEALTH NUT \$18.00 Per Person

Crudite with Chipotle Ranch Dressing  
Sliced Fresh Seasonal Fruit  
Granola Bars & Nutri-Grain Bars  
Fruit Smoothies  
Assorted Fruit Yogurts  
Assorted Soft Drinks & Bottled Waters

### HEY EVERYBODY, IT'S SNACK TIME! \$15.00 Per Person

Popcorn  
Apple Wedges dipped in Caramel  
Root Beer & Soda  
Assorted Candy Bars  
Starbucks Double Shot  
Bottled Water

### MARGARITAVILLE! \$19.00 Per Person

Chalupas with Black Beans & Achiote Chicken  
Cinnamon Chocolate Churros  
Freshly Made Classic Margaritas  
(Additional Flavors Available)

### OLE! \$15.00 Per Person

Tri-Colored Tortilla Chips  
Served with our  
Five Signature Salsas  
Salsa Tomatillo, Salsa Morita  
Salsa Ranchera, Salsa Pico de Gallo  
& Salsa de Avocado  
Assorted Soft Drinks &  
Bottled Water

### IT'S BERRY, BERRY GOOD \$14.00 Per Person

Make your own Strawberry Shortcake  
Buttermilk Biscuits  
Homemade Strawberry Sauce &  
Fresh Strawberries  
Whipped Cream  
Freshly Brewed Coffee,  
Decaffeinated Coffee & Herbal Teas

### CHOCOLATE LOVER'S DELIGHT \$18.00 Per Person

Double Fudge Brownies  
Chocolate Chip Cookies  
Chocolate-Dipped Strawberries  
Assorted Chocolate Bars  
Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

### THEY JUST DON'T MAKE BREAKS LIKE THEY USED TO \$18.00 Per Person

Chocolate Milkshakes Made to Order  
Root Beer Floats  
Lemon Bars  
Cracker Jacks  
Assorted Soft Drinks & Bottled Water

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## BOXED LUNCHES

### VEGETARIAN \$18.00 Per Person

Sliced Roma Tomatoes, Fresh Grilled Vegetables, Italian Mozzarella Cheese,  
Extra Virgin Olive Oil & Basil Tapenade  
Served on Focaccia  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips, Freshly Baked Cookie & Bottled Water

### SANTA FE CHICKEN SANDWICH \$20.00 Per Person

Roasted & Chilled Boneless Chicken Breast, Pepper Jack Cheese,  
Roasted Tomatoes & Chipotle Mayonnaise  
Served on a Kaiser Roll  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips, Freshly Baked Cookie & Bottled Water

### ROAST BEEF SANDWICH \$21.00 Per Person

Premium Sliced Roast Beef, Sharp Cheddar Cheese, Horseradish Cream, Sliced Tomato  
Served on Sour Dough Bread  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips, Freshly Baked Cookie & Bottled Water

### ALBUQUERQUE TURKEY SANDWICH \$20.00 Per Person

Smoked Turkey Breast with Red Onion, Lettuce & Sun-Dried Tomato Spread  
Served on Whole Wheat Bread  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips, Freshly Baked Cookie & Bottled Water

### HAM & SWISS SANDWICH \$21.00 Per Person

Smoked Ham with Swiss Cheese, Apricot Spread, Lettuce & Sliced Tomato  
Served on Sour Dough Baguette  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips,  
Freshly Baked Cookie & Bottled Water

### GIOVANNI ITALIAN SANDWICH \$19.00 Per Person

Salami, Ham & Provolone, Marinated Peppers & Red Onions  
Served on a Hoagie  
Chef's Choice of Side Salad, Fresh Whole Fruit  
Individual Bags of Potato Chips,  
Freshly Baked Cookie & Bottled Water

**Boxed Lunch Selections over 3 choices will result  
in an additional charge of \$3.00 per Boxed Lunch.**

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## PLATED LUNCHEON ENTRÉES

ALL LUNCHEON ENTRÉES INCLUDE: California Mesclun Greens with House-Made Vinaigrette Dressing,  
Freshly Baked Rolls & Butter, Choice of Dessert, (Please See Dessert Menu page 12)  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

GRILLED TROUT ALMONDINE \$30.00 Per Person  
with Lemon Capers, Haricot Verts & Fingerling Potatoes

MARINATED-GRILLED FLAT IRON STEAK \$28.00 Per Person  
Green Peppercorn Cream Sauce, Swiss Chard & Roasted Garlic Mashed Potatoes

BUTTERNUT SQUASH RAVIOLIS \$24.00 Per Person  
Sage, Bartlett Pear, Morita Spiced Butter Sauce, Manchego Cheese & Piñon Nuts

THE RUBEN \$18.00 Per Person  
Sliced Roasted Corned Beef, Swiss Cheese & Sauerkraut on Jewish Rye with Russian Dressing

BISHOP'S TURKEY CLUB \$18.00 Per Person  
Roasted Turkey, Crispy Bacon, Cheddar Cheese, Tomato, Lettuce & Avocado  
with Ancho Aioli on Whole Wheat Bread

OVEN ROASTED VEGETABLE POT PIE \$22.00 Per Person  
Brussels Sprout Leaves, Baby Carrots, Baby Turnips, Leeks, Vegetable Purée, Tomato Confit & Pastry Lattice

GRILLED SALMON MEDALLIONS \$28.00 Per Person  
Sautéed Spinach, Tomatillo Avocado Salsa & Grapefruit

CHICKEN PAILLARD & PAPPARDELLE PASTA \$28.00 Per Person  
Wild Mushrooms, Artichoke Hearts & Melted Brie

GRILLED TUNA NIÇOISE \$28.00 Per Person  
Served with Grilled Potatoes & Haricot Verts, Hard Boiled Eggs, Niçoise Olives,  
Cilantro-White Balsamic Dressing

VEGETARIAN LASAGNA \$21.00 Per Person  
With Roasted Squash, Mushrooms, Grilled Peppers, Spinach, Creamy White Sauce & Tomato Coulis

THE BURGER \$22.00 Per Person  
12oz Kobe Beef Burger on Corn Dusted Kaiser with Pepper Jack Cheese & Bacon

CHICKEN MOLE ENCHILADAS \$29.00 Per Person  
Blue Corn Tortillas, Wild Mushrooms, Asadero Cheese, Black Beans & Cilantro Rice

GRILLED SOUTHWESTERN PHILLY SANDWICH \$28.00 Per Person  
Sautéed Peppers, Mushrooms & Onions, Provolone Cheese & Chipotle Mayonnaise on Toasted Baguette

*For a Split Entrée Selection, plus add \$8 per person. (Maximum of Two Entrées).  
See Bishop's Lodge Catering Policies for additional information.*

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## LUNCH BUFFET MENU

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Herbal Teas Come with all Lunch Buffets

*A Set - Up Fee of \$200 will apply to parties under 25 Guests*

### BISHOP'S RANCH BUFFET \$32.00 Per Person

Homemade Potato Salad & Cole Slaw  
Seasonal Mixed Greens & Dressings  
BBQ Beef Brisket  
BBQ Chicken  
Corn on the Cob  
Chef's Baked Beans  
Fresh Assorted Rolls  
Chocolate Cake

### SOUTH OF THE BORDER \$34.00 Per Person

Tortilla Soup  
Corn & Pepper Salad  
Carne Adovada Black Bean Burritos  
Green Chile Chicken Enchiladas  
Arroz Rojos, Borracho Beans  
Pico De Gallo  
Guacamole and Sour Cream  
Churros

### THE DELI \$32.00 Per Person

Wild Mushroom Veloute  
Yukon Gold Potato Salad &  
Tomato Cucumber Salad with Feta Cheese  
Sliced Roast Beef, Ham, Turkey & Salami  
Assorted Cheeses, Individual Bags of Potato Chips  
Lettuce, Tomato, Onion & Dill Pickles  
Gourmet Mustard & Mayonnaise  
Assorted Breads & Apple Cobbler

### THAT'S ITALIAN \$34.00 Per person

Cioppino Classic Italian Fish Stew  
Traditional Caesar Salad  
Fettuccine Carbonara  
Chicken Cacciatore with Risotto alla Milanese  
Sautéed Rapini  
Garlic Bread  
Chocolate Pistachio Cannolis

### NATIVE AMERICAN BUFFET \$34.00 Per Person

Corn & Sweet Potato Bisque  
Mixed Green Salad with Dried Cranberries,  
Piñon, Prickly Pears, Goat Cheese and Vinaigrette  
Goat Cheese Pinon Stuffed Free Range Chicken Breast  
Cold Smoked Salmon Filet with  
Red Quinoa and Horseradish  
Hominy, Wild Rice  
Baked Flat Bread & Fry Bread & Honey

### VEGETARIAN BUFFET \$30.00 Per Person

Roasted Poblano Bisque with Cilantro Crème Fraiche  
Tomato Bruschetta Salad with Bitter Greens,  
Sherry Vinaigrette and Walnuts  
Roasted Vegetable Gratin with Mushrooms, Sun-dried  
Tomatoes, Mozzarella Cheese & Artichoke Hearts  
Fingerling Potatoes with Fresh Peas & Feta Cheese,  
Sautéed Rapini Lemon Oregano Couscous with Pine Nuts  
Toasted Pita With Eggplant Caviar  
Mango Pecan Upside Down Cake

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## PLATED DINNER STARTERS & SALADS

All plated dinners include your choice of salad & entrée, fresh bread & butter, coffee service with freshly brewed regular coffee, decaffeinated coffee & herbal teas.

### STARTERS

Ceviche with a Cucumber Salad & Avocado-Tomato Vinaigrette \$8.00 Per Person  
Grilled Quail & Roasted Beets with Pepper Salad & Chive Cream \$7.00 Per Person  
Grilled Vegetable Tart with Fresh Greens & Lemon Vinaigrette \$6.00 Per Person

### PLEASE SELECT ONE SALAD FROM THE FOLLOWING:

#### BISHOP'S SALAD

Field Greens with Sunflower Sprouts, Sun-dried Apricots,  
Crumbled Bleu Cheese with Orange-Cranberry Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Homemade Croutons, Shaved Parmesan Cheese & Caesar Dressing

SPINACH CHIMAYÓ RED CHILE APPLE SALAD  
With Pine Nuts Red Onion & Balsamic Vinaigrette

#### JICAMA CARROT SALAD

Baby Greens, Butter Lettuce & Cilantro Honey Lime Vinaigrette

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## PLATED DINNER DESSERT SELECTIONS

#### CARAMEL FUDGE PECAN

Rich Chocolate Cake, Caramel, Chocolate Mousse Topped with Caramel & Pecans

#### KEY LIME CALYPSO

Key Lime Mousse, Vanilla Genoise with White Chocolate Chips, Chocolate Weave Texture,  
White & Dark Chocolate Diamond

#### TIRAMISU

Chocolate & Vanilla Lady Fingers soaked in Coffee and Cognac, Fresh Mascarpone Cheese,  
Chocolate Wrap, Cocoa Powder, White Chocolate Honeycomb Morsel

#### CHOCOLATE TRILOGY

Chocolate Genoise, White, Milk & Dark Chocolate Mousse, Dark Chocolate Shavings, Powdered Sugar

#### CLASSIC ELITE PHILADELPHIA CHEESE CAKE

Fresh Strawberries & Berry Coulis

#### MARQUISE AU CHOCOLATE

Chocolate Genoise, Chocolate Ganache, Baked Hazelnuts, Chocolate Leaf

#### CARAMEL APPLE GRANNY PIE

Buttery Caramel & Toffee Custard and Cinnamon Chantilly

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## PLATED DINNER ENTRÉES

PLEASE SELECT ONE ENTRÉE FROM THE FOLLOWING:

LEMON APRICOT ROASTED CHICKEN *\$35 Per Person*  
with Couscous, Brown Chicken Jus & Broccolini

ROAST CHICKEN AL'ORANGE *\$35 Per Person*  
with Pomegranate, Sautéed Fennel & Mashed Sweet Potatoes

CHICKEN FLORENTINE *\$35 Per Person*  
with Sautéed Spinach, Fresh Tomato Basil Salsa & Roasted Potatoes

GARLIC THYME ROASTED CHICKEN BREAST *\$35 Per Person*  
with Portobello Mushrooms, Manchego Cheese, Grilled Squash & Sundried Tomato Polenta

PISTACHIO ENCRUSTED SALMON *\$36 Per Person*  
with Mustard Chive Sauce, Maple Bacon Lentils & Asparagus

ANCHO APRICOT GLAZED RED SNAPPER *\$35 Per Person*  
with Shitake Mushroom Spinach & Thyme Roasted Red Potatoes

SAFFRON COCONUT MILK POACHED MUSSELS *\$36 Per Person*  
with Fennel & Tomatoes

GRILLED SHRIMP *\$36 Per Person*  
with Roast Garlic Black Bean & Corn Chalupas, Tomatillo Pico de Gallo & Cilantro Rice

PAN SEARED HALIBUT *\$42 Per Person*  
with Roasted Beets, Swiss Chard & Blood Orange Butter Sauce

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## PLATED DINNER ENTRÉES *(continued)*

PLEASE SELECT ONE ENTRÉE FROM THE FOLLOWING:

CRISPY DUCK BREAST \$42 Per Person  
with Baby Bok Choy, Butternut Squash Risotto Cake & Sour Cherry Jus

SPINACH CHORIZO STUFFED PORK LOIN  
with Poblano Mushroom Gravy, Baby Vegetables and Roasted Red Potatoes \$42 Per Person

ROSEMARY PORK LOIN  
with Dried Fruit Chutney, Sautéed Broccoli & Mashed Sweet Potatoes \$42 Per Person

FENNEL ENCRUSTED RACK OF LAMB \$50 Per Person  
with Corn Pudding, Sautéed Spinach & Harissa Broth

THAI RED CURRY MARINATED FLAT IRON STEAK \$45 Per Person  
with Udon Noodles, Stir Fried Vegetables & Shitake Mushrooms

NEW YORK STRIP LOIN \$49 Per Person  
with Asparagus, Roasted Garlic Mashed Potatoes & a Green Peppercorn Brandy Sauce

SLICED ROASTED TENDERLOIN OF BEEF \$52 Per Person  
with Gorgonzola Sauce & Hatch Green Chile Potato Gratin

ROAST OF PRIME RIB \$50 Per Person  
with Buttered Brussels Sprouts, Traditional Baked Potato & Horseradish Sauce

CILANTRO SHRIMP & CHAR-GRILLED TENDERLOIN \$58 Per Person  
with Smoked Tomato Butter Sauce, Sweet Corn Polenta Cake & Baby Vegetables

*An Additional Charge of a \$200 Room Set-Up Fee will apply to parties under 25 Guests  
For a Split Entrée Selection, add \$8 per person. (Maximum of Two Entrées). See Bishop's Lodge Catering Policies for additional information.*

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.





## DINNER BUFFETS

*A Set -Up Fee of \$200 will apply to parties under 25 Guests*

### CLASSIC RANCH BBQ *\$52.00 Per Person*

Mixed Green Salad with House Vinaigrette  
House-Smoked Beef Brisket  
Bishop's BBQ Ribs  
Classic BBQ Chicken  
Freshly Baked Corn Bread  
Chef's Baked Beans  
Western-Style Potato Salad  
Corn on the Cob  
Chocolate Cake and Fruit Cobbler

### SPANISH CONQUISTADOR *\$49.00 Per Person*

White Bean & Serrano Ham Salad  
with Goat Cheese and Almonds  
Paella Valencia with  
Seafood, Chicken and Chorizo Sausage  
Roasted Strip Loin with Gorgonzola and Roasted Garlic  
Chicken a la Riojana  
Roasted Potatoes  
Chocolate Churros and Natillas

### *Signature Item*

#### NATIVE AMERICAN *\$52.00 Per Person*

Corn & Sweet Potato Bisque  
Mixed Green Salad with Dried Cranberries,  
Pinon, Prickly Pears, Goat Cheese and Vinaigrette  
Buffalo Ribeye with Wild Blackberry  
Barbeque Sauce & Goat Cheese Piñon  
Stuffed Free Range Chicken Breast  
with Sage and Brown Nut Butter  
Cold Smoked Salmon Filet with  
Red Quinoa and Horseradish  
Braised Greens with Golden Raisins  
Baked Flat Bread, Hominy, Pumpkin Cheesecake  
and Fry Bread & Honey



### *Signature Item*

#### THE ROUTE 66 DINER *\$49.00 Per Person*

Cold Green Bean Salad with  
Homemade Bacon Dressing  
Mixed Green Salad with Ranch Dressing  
Fresh Deviled Eggs  
Southwestern Macaroni & Cheese with  
Goat Cheese and Green Chile  
Lemon-Thyme Roasted Chicken with  
Chipotle Mashed Potatoes and Roasted Corn  
Kobe Meatloaf with Smoked Tomato Succotash  
Coconut Crème Pie and Carrot Cake



### SOUTH OF THE BORDER *\$48.00 Per Person*

Chicken Tortilla Soup  
Corn & Pepper Salad with Fresh Lime Juice  
Tortilla Chips and Five Signature Salsas  
Green Chile Chicken Enchiladas  
Beef Fajitas with Homemade Corn Tortillas  
Arroz Rojos, Borracho Beans  
Chicken Taquitos with Guacamole & Sour Cream  
Red Chile Chocolate Bread Pudding  
Fresh Sopapillas with honey

### THE ITALIAN *\$49.00 Per Person*

Cioppino Classic Italian Fish Stew  
Traditional Caesar Salad  
Spinach Lasagna with Mushrooms,  
Tomatoes & Mozzarella Cheese  
Fettuccine alla Carbonara  
Chicken Cacciatore with Risotto alla Milanese  
Sautéed Rapini, Garlic Bread  
Chocolate Pistachio Cannolis & Tiramisu

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.





## ACTION STATIONS

*\$125 Culinarian Fee will apply to each Action Station in  
50 Guest Count Increments*

### PASTA STATION\* \$19.00 Per Person

Fettuccine, Penne & Cheese-filled Egg Tortellini with Sauces to Include  
Traditional Marinara, Pesto & Alfredo,  
Italian Sausage, Diced Chicken & Poached Shrimp  
Sliced Olives, Bell Peppers, Mushrooms, Fresh Basil, Garlic,  
Parmesan Cheese & Crushed Red Pepper Flakes

### FISH TACO STATION \$25.00 Per Person

Fresh Halibut, Napa Cabbage Slaw  
Green Curry Dressing  
Pico de Gallo  
Home Made Corn Tortillas

### FAJITA STATION \$21.00 Per Person

Tequila Lime-Marinated Shrimp, Beef & Chicken Fajitas with  
Sautéed Onions & Trilogy of Peppers, Shredded Lettuce,  
Diced Tomatoes, Shredded Jack & Cheddar Cheeses,  
Sour Cream, Guacamole, Pico de Gallo, Flour & Corn  
Tortillas, Spanish Rice

### QUESADILLA STATION \$19.00 per Person

Flour & Corn Tortillas  
Cheeses, Roasted Poblano Peppers, Mushrooms, Onions,  
Smoked Chicken, Shrimp & Grilled Flank Steak  
Salsa, Sour Cream & Guacamole

*\* Minimum of 2 attendants per 50 guests*

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## CARVING STATIONS

*\$125 Carver Fee will Apply to each Carving Station in 100 Guest Count Increments.*

*Minimum of 30 guests for carving station.*

*All Stations include Sliced Rustic Rolls with Butter*

PRIME RIB OF BLACK ANGUS BEEF \$16.00 Per Person

Served with an Ancho Au Jus & Creamy Horseradish Sauce

STEAMSHIP ROUND OF BLACK ANGUS BEEF \$12.00 Per Person

(Minimum 75 Guests)

Served with Whole Grain Mustard, Chipotle Mayonnaise & Creamy Horseradish Sauce

WHOLE ROASTED TURKEY \$10.00 Per Person

Served with Chipotle Glaze & Cilantro Sauce

TENDERLOIN OF BLACK ANGUS BEEF \$18.00 Per Person

Served with Morita Spiced Bernaise Sauce

ACHIOTE RUBBED LOIN OF PORK \$15.00 Per Person

Served with Corn & Black Bean Salsa

SMOKED VIRGINIA HAM \$14.00 Per Person

Served with Dijon Mustard & Pineapple Glaze

LEG OF LAMB \$14.00 Per Person

Served with Fresh Mint & Hatch Chile Jelly, Ancho Lamb Au Jus & Flat Bread

BUFFALO RIBEYE \$19.00 Per Person

Served with Wild Blackberry BBQ Sauce

(MINIMUM OF 75 GUESTS)

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## THEME RECEPTIONS

*\$125 Culinarian Fee will apply to each Action Station in 100 Guest Count Increments.  
\$125 Bartender Fee per 100 Guests. Please Add a Passing Fee of \$50 for every 50 guests for passed hors d'oeuvres*

### THE CLASSIC RECEPTION \$65.00 Per Person

#### *Passed Hors d'oeuvres*

Mini Corn Dogs with Honey Mustard Dipping Sauce  
Cherry Pepper Poppers  
Pickled Fire Eggs  
Sauerkraut & Sausage Balls  
Bacon Wrapped Cheese Stuffed Brats  
Grilled Artichoke and Spinach Dip with Pita Chips

#### *Action Station*

B.B.Q. Mini Sliders  
OR

Philly Cheese Steak Sandwiches with Sauteed Peppers, Mushrooms & Onions

#### *Stationary display*

Cherry Pie Shooters  
Mini Chocolate Milk Shakes  
Lemon Meringue Pie Bites

BAR Domestic Beer 4.00 Bottle

### *Signature Item*

### THE NEW MEXICAN RECEPTION \$67.00 Per Person

#### *Passed Hors d'oeuvres*

Chorizo Empanaditas  
Shrimp & White Cheddar Quesadillas with Corn Rajas and Salsa Ranchero  
Mini Sirloin Tacos  
Morita Smoked Oyster & Leek Tartlet, Mini Frito Pies  
Mini Tortas with Caramelized Red Onion, Roasted Jalapeno,  
Black Bean and Goat Cheese

#### *Action Station*

Grilled Tacos Pastor A la Plancha with Flame Roasted Pineapple Salsa  
OR  
Guacamole Made to Order with Fresh Avocado & Savory Accompaniments

#### *Stationary Display*

Chicken Taquitos with Three Signature Salsas  
Mexican White Shrimp Cocktail with Salsa Morita

MARGARITA BAR \$10.00 Per Drink

Premium Blue Agave Tequila, Top Shelf Orange Liqueurs,  
Fresh Juices & Assortment of Fresh Garnishes



*Please ask your catering manager about dessert options & pricing.*

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## THEME RECEPTIONS

*\$300 service fee which includes Culinarian, Bartender & Passed Hors d'oeuvres Fees per 100 Guests.*

### THE NATIVE AMERICAN RECEPTION \$59.00 Per Person

#### *Passed Hors d'oeuvres*

Lamb Skewers with Chile Apricot Chutney  
Corn Cakes with Smoked Trout, Apple and Horseradish Cream  
Venison Carpaccio with Arugula and Wild Mushroom Duxelle  
Quinoa Squash Pouches with Spiced Creamed Corn  
Root Vegetable Ragout Tartlets  
Anasazi Bean Cakes with Goat Cheese Crème

#### *Action Station*

Buffalo Ribeye with Wild Blackberry Barbeque Sauce  
OR Piñon Spinach Stuffed Trout

#### *Stationary Display*

Navajo Fry Bread Tacos  
American Native Candy Smoked Salmon

PRICKLY PEAR MARGARITAS \$9.00 Per Drink



### WELCOME RECEPTION \$49.00 Per Person

#### *Passed Hors d'oeuvres*

Please select three from attached hors d'oeuvres list on pages 18 & 19  
Add a Passing Fee of \$50.00 for every 50 guests. Maximum of one hour.

#### *Displayed Hors d'oeuvres*

PLEASE SELECT TWO FROM THE FOLLOWING:

International Cheese Display - A Selection of Fine Cheeses, Fresh Fruits & Crackers  
Crudit  Display - Crisp Garden Vegetables With Chipotle Ranch Dressing  
Fruit Display - Assorted Sliced Seasonal Fruits & Berries

#### *Carving Station*

PLEASE SELECT ONE FROM THE FOLLOWING:

**Prime Rib of Black Angus Beef** - Horseradish Cream, Mayonnaise & Silver Dollar Rolls  
**Achiote Rubbed Loin of Pork** - Roasted Tomatillo Salsa  
**Steamship Round of Black Angus Beef** - Horseradish Cream,  
Grilled Red Onion Chipotle Mayonnaise & Assorted Dinner Rolls (MINIMUM OF 75 GUESTS)  
**Leg of Lamb** - Fresh Mint & Hatch Chile Jelly

*Please add \$125 Carver Fee, One Carver per 100 Guests. Ask your Catering Manager for prices for additional carving stations.*

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## PASSED HORS D'OEUVRES

*Passing Fee of \$50.00 for Every 50 Guests*

*Minimum of Two Dozen per Item*

MINI BEEF WELLINGTONS WITH BORDELAISE SAUCE \$52 Per Dozen

SCALLOP MOUSSE GYOZA POT STICKERS WITH CHILI PONZU SYRUP \$48 Per Dozen

SERRANO HAM CROQUETAS \$47 Per Dozen

MINI BRIE WITH CHILE CANDIED WALNUTS EN CROUTE \$46 Per Dozen

CHICKEN WING CONFIT WITH CARAMELIZED ONION & OLIVE TAPENADE \$46 Per Dozen

FLASH SEARED GREEN OLIVE STUFFED BEEF TENDERLOIN CARPACCIO ON CIABATTA CROSTINI \$51 Per Dozen

HARISSA LAMB LOIN WITH GOAT CHEESE MOUSSE & PITA CHIPS \$56 Per Dozen

LOBSTER MUSHROOM & GREEN CHILE VOL AU VENTS \$52 Per Dozen

SAFFRON LEMON CHICKEN WITH SWEET TOMATO JAM \$48 Per Dozen

TEQUILA CURED SALMON GRAVELOX WITH AVOCADO CHANTILLY & TOBIKO CAVIAR \$51 Per Dozen

STILTON CHEESE CARAMELIZED PEAR TARTLETS \$46 Per Dozen

JUMBO LUMP CRAB CAKES WITH LEMON CAPER GRABICHE \$51 Per Dozen

SHRIMP & WHITE CHEDDAR QUESADILLAS WITH CORN, RAJAS, & SALSA RANCHERO \$48 Per Dozen

SHRIMP & CHORIZO CROSTINI WITH PIQUILLO PEPPER ROUILLE \$51 Per Dozen

FRIED ARTICHOKE & HALOUMI WITH PANCETTA & LEMON \$48 Per Dozen

MORITA SMOKED OYSTER & LEEK TARTLETS \$50 Per Dozen

SMOKED TROUT HORSERADISH CREAM & CHIVES ON TOASTED BAGUETTE \$51 Per Dozen

SCALLOP & GRAPEFRUIT CEVICHE SHOOTERS \$44 Per Dozen

SEARED AHI TUNA SPRING ROLLS WITH WASABI AIOLI SOYA REDUCTION \$50 Per Dozen

MINIATURE GROUND PORK & BLACK BEAN TORTAS WITH AVOCADO PUREE \$46 Per Dozen

All Passed Hors d'oeuvres can be Stationary.  
Please See Your Catering Manager for Pricing.

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## FOOD DISPLAYS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY *\$10.00 Per Person*  
A Selection of Fine Cheeses, Fresh Fruits & Crackers

ELEGANT CRUDITÉS DISPLAY *\$8.00 Per Person*  
Crisp Garden Vegetables with Black Peppercorn Ranch Dressing

ANTIPASTO DISPLAY *\$12.00 Per Person*  
Cured Meats & Artisan Cheeses with Marinated Vegetables & Olives

### *Signature Item*

THE BISHOP'S LODGE SHRIMP COCKTAIL *\$24.00 Per Person*  
Jumbo Shrimp with Chipotle-Cilantro Glaze Served with Avocado Cocktail Sauce & Lemon Wedges

SANTA FE SMOKED PLATTER *\$35.00 Per Person*  
House Smoked Fresh Shrimp, Halibut & Scallops, Chicken, Sausages & Beef Tenderloin  
Freshly Smoked Green Chile  
Served with Assorted Salsas & Rustic Breads



TRI-COLORED TORTILLA CHIPS with Five Signature Salsas & Guacamole *\$13.00 Per Person*

FRESH SEASONAL FRUIT *\$10.00 Per Person*  
Fresh Seasonal Melons, Pineapple, Grapes & Berries

WHOLE POACHED SALMON *\$12.00 Per Person (Minimum 30 Guests)*  
Classic Garnishes & Assorted Crackers

HOT CRAB & ARTICHOKE DIP *\$12.00 Per Person*  
Snow Crab Meat, Artichokes & Cream Cheese. Served with French Baguettes

OVEN-BAKED BRUSCHETTA *\$8.00 Per Person*  
Pesto Tapenade with Roasted Roma Tomatoes, Mozzarella & Piquello Peppers

DESSERT STATION *\$10.00 Per Person*  
Assorted Sliced Cakes Handmade by the Bishop's Lodge Pastry Chef

VIENNESE TABLE  
TRAY FOR EACH TABLE OR STATION *\$12.00 Per Person*  
Truffles, Petit Fours, White & Dark Chocolate Dipped Strawberries, Miniature Éclairs & Napoleons

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



# The Famous Chili Cook-Off

THE FAMOUS CHILI COOK-OFF **\$49.00 Per Person**

The Ultimate in Team Building!

This event is perfect for an Afternoon Break or an Extended Lunch.

This event can be held in our meeting rooms,  
but ask about our special outdoor venues.\*

All the necessary utensils, cooking equipment, dishes, ingredients, setup, breakdown & cleanup are provided with this package. The number of teams, & the number in each team must be provided 72 hours prior to the event.

Prizes for the winning teams are usually provided by the Host Group, however, Bishop's Lodge can provide prizes at various prices. The most important policy to note regarding the Chili Cook-Off Event is to have fun!!!

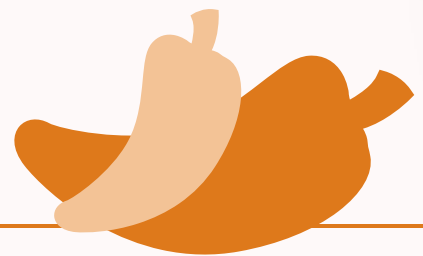
Also included is a mixed green salad with ranch dressing, Bishop's Lodge Signature Chili, corn bread & chocolate cake to make The Famous Chili Cook-off into an exciting lunch or dinner.

All teams are given the necessary tools & ingredients & each team prepares a pot of chili. Each team is judged by Management of Bishop's Lodge. Maximum of 8 teams.

Please contact your catering manager for additional details & competition ideas.

*An Additional Charge of a \$200 Room Set-Up Fee will apply to parties under 25 Guests*

\*Additional setup fees of \$500.00 to \$1,000.00 apply depending on the venue. Tent rentals are available at additional charges.



22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.





## BEVERAGES, BAR & WINE

### HOSTED & CASH BAR

CHARGED ON CONSUMPTION PER DRINK

Bartender Fee is \$125.00 per bar. One bartender per 75 guests.

#### CALL BRAND LIQUORS (HOSTED: \$7 PER DRINK, CASH: \$8 PER DRINK)

Dewar's Scotch	Jack Daniels Bourbon
Smirnoff Vodka	Bacardi Silver Rum
Seagram's VO Canadian Whiskey	Cuervo Gold Tequila
Beefeater Gin	

#### PREMIUM LIQUORS (HOSTED: \$9 PER DRINK, CASH: \$10 PER DRINK)

Chivas Regal 12 yr Scotch	Maker's Mark Bourbon
Absolut Vodka	Appleton Estate XO Rum
Crown Royal Canadian Whiskey	Jose Cuervo Reposado Tequila
Tanqueray Gin	Grand Marnier Liqueur
Bailey's Irish Cream	Remy Martin Cognac
Amaretto di Saronno	Kahlua

#### TOP SHELF LIQUORS (HOSTED: \$12 PER DRINK, CASH: \$13 PER DRINK)

Belvedere Vodka	Grey Goose Vodka
"Q" Quintessential Gin	Tanqueray Ten Gin
Dalwhinnie, Macallan	Highland 12yr Single Malt Scotch
Patron Silver Tequila	Chinaco Reposado Tequila
El Tesoro Anejo Tequila	Pierre Ferrand, Ambre 1st Cru Cognac
Hennessey VSOP "Privilege" Cognac	Zaya 12yr Reserve Rum
Pyrat XO Gran Reserve Cognac	Baker's Bourbon
Highland 15yr Single Malt Scotch	Woodford Reserve Bourbon

#### DOMESTIC BOTTLED BEER (HOSTED: \$4.50, CASH: \$5)

Budweiser	Bud Light
Michelob Ultra	Coors Light

#### IMPORTED BOTTLED BEER/MICRO-BREWS (HOSTED: \$5.50, CASH: \$6)

Santa Fe Nut Brown Ale	Santa Fe Pale Ale
Old Peculiar Yorkshire Ale	Heineken
Heineken Light	Corona
Dos Equis Amber	St. Pauli's Girl NA

### *Signature Item*

#### TEQUILA & MARGARITA BAR \$10 PER DRINK

Premium Blue Agave Tequila, Top Shelf Orange Liqueurs,  
Fresh Juices & Assortment of Fresh Garnishes



#### MARTINI BAR \$12 PER DRINK

Top Shelf Vodkas & Gins,  
A Variety of Stuffed Green Olives,  
White Pearl Onions,  
Lemon Twists & Dry Vermouth

#### CORDIAL CART \$12 PER DRINK

Fine Selections of Single Malt Scotch,  
Bourbon, Rum, Cognacs, Brandy,  
Ports & Sherry

#### GOURMET COFFEE STATION

\$8.00 PER DRINK

Premium Coffee, Assorted Flavored Syrups,  
Whipped Cream, Cinnamon Sticks  
& Chocolate Shavings

#### SOFT DRINKS, BOTTLED WATER, FRUIT JUICES & MIXERS \$4.00

Please note that due to New Mexico State Law "All You Can Drink" Bar Packages  
are prohibited as well as serving alcohol before 12 Noon Sundays

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## WINE LIST

### HOSTED BAR:

CALL \$32 PER BOTTLE

PREMIUM \$38 PER BOTTLE

TOP SHELF \$42 PER BOTTLE

### CASH BAR:

WINE BY THE GLASS \$8.00

PLEASE SEE YOUR CATERING MANAGER FOR ADDITIONAL WINE SELECTIONS.  
ALL SELECTIONS ARE SUBJECT TO CHANGE BASED UPON AVAILABILITY.

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



# BISHOP'S LODGE CATERING POLICIES

## Menu & Food Policy

All food & beverage charges as indicated in our menus are subject to a 22% taxable service charge & sales tax at the current rate.

The menus at The Bishop's Lodge change based on seasons, availability & the creative direction of the Executive Chef. Menu prices will be confirmed six (6) months prior to function commencement.

**All menu items are subject to change** until a signed Banquet Event Order (BEO) is received by the Catering & Conference Services Manager.

## Split Entrée Menus

Groups over 25 guests may request split entrée menus at the highest priced entrée plus an additional \$8 per entrée (maximum of two (2) selections). Groups must pre-order their selections with their convention & catering services manager at least three (3) business days prior to the function & prepare a detailed seating chart for the banquet department &/or place cards for their guests that clearly indicate entrée choice.

## Small Group Surcharge

Groups under 25 are subject to a \$200 setup fee for all buffets. No groups fewer than 25 can order split entrée menus. The Bishop's Lodge strongly recommends groups under 25 utilize the restaurant menu at Las Fuentes to create a custom dinner with a split entrée at a fixed price.

## Guarantee

The Catering & Conference Services Department must be notified of the exact number of guests & any special dietary needs of those guests attending a function at least three (3) business days prior to the function. If a guarantee is not given to the Resort by the specified time & date, the original estimated attendance would be considered the final guarantee. The Bishop's Lodge is not able to reduce the guarantee number after the guarantee is given. If your attendance increases, The Bishop's Lodge will make every attempt to accommodate this increase, however there may be substitutions to the original menu based on timing of notification. The resort will charge for the guarantee number or actual consumed meals, whichever is higher.

Final menu selections must be made **no later than 21 days** prior to arrival.

## Function & Space Rental

Function rooms are assigned by the resort to accommodate the expected attendance indicated at the time of contract signing. The Bishop's Lodge reserves the right to substitute alternative space within the resort if it deems necessary, or if attendance numbers differ from amount originally indicated.

Function space rental at the resort will be negotiated for your event, though certain function space does carry a minimum number of guests or food & beverage charges. Please consult your catering & convention services manager.

## Event Time

The group agrees to begin the function promptly at the time scheduled & agrees to have guests, invitees, vendors & other persons vacate designated area at the hour indicated on this contract. The group agrees to reimburse the resort for any overtime wage payments, or other expenses incurred by hotel because of failure to comply with said regulations.

## Offsite Events

The Bishop's Lodge is fully equipped to handle catering events not at the resort. Please contact your catering & convention services manager to discuss labor charges, liquor permits & banquet details. All offsite events are subject to a minimum \$250 setup charge.

22% Service Charge & current Sales Tax will be applied to all functions. Rates & Prices are subject to change without notice.



## BISHOP'S LODGE CATERING POLICIES *(continued)*

### **Weather Policy**

All outdoor events must have a tent rental or indoor back up. Rain call is to be made 5 hours prior to the event start time.

### **Music Policy**

Music must end by 10:00pm in all venues except the Tesuque Pavilion where music can be played until 11:00pm. Events in the Tesuque Pavilion can be extended until 2:00am with an additional labor charge of \$250 per hour.

### **Alcoholic Beverages**

Due to New Mexico State Law, "All You Can Drink" Bar Packages are prohibited. Outside alcohol including beer & wine, is not permitted in any banquet facility. Arrangements can be made for legally recognized non-profits to bring in donated wine (subject to \$10 per bottle corkage fee) with supporting information provided to your catering & convention services manager.

Last call for alcoholic beverages is no later than 1:30am Monday through Sunday. No alcohol service until 12:00pm on Sunday.

Any violation of Bishop's Lodge policy or New Mexico State Law regarding the alcoholic beverage policy will result in the immediate termination of alcohol service &/or the banquet event.

### **Banquet Details:**

The hotel will provide the following items:

Standard Banquet Tables & Chairs

Basic Table Linens & Napkins

Appropriate China, Glassware & Silverware

All Table Set-Ups of Items Above

*Specialty linens, chairs, napkins & tables may be rented at an additional charge.*

### **Decorations**

Signs & banners are not allowed in the resort's public areas. In regard to the group's meeting space, all signs must be professionally printed & their placement & posting be pre-approved by the Catering & Convention Services Department. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If Group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms, sleeping rooms or public space, your conference service manager must be notified of this request in advance, & will assist Group with the request in order to avoid damage to rooms, walls, etc. Any damage to Resort as a result of not having prior approval will be billed to Group.

The Bishop's Lodge is not responsible for any items left in function rooms. Loss or damage of a group's displays, decorations or property brought onto resort premises will be the sole responsibility of the group's organization for which the resort assumes no liability.

### **Third Party**

*All services from preferred vendors provided through the hotel for the Group are subject to a 20% handling fee.*

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**I have read the Bishop's Lodge Catering Policies & I am aware of the information contained above as it relates to my event.**

**By Group's authorized representative:**

\_\_\_\_\_

**Date:** \_\_\_\_\_

**By the Resort's authorized representative:**

\_\_\_\_\_

**Date:** \_\_\_\_\_

