

Flavors inspired by the Spirit of New Mexico!

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For alcoholic beverages to be served, you must provide at least 21 days notice in advance to apply for a special dispenser permit and will be subject to a \$300 license fee. Our servers are alcohol server certified by the state of New Mexico and we comply with all regulations pertaining to responsible alcohol service. Our staff will be wearing Adobe Rose uniforms, unless otherwise specified. We provide general liability coverage, liquor liability insurance and workers' compensation insurance for each event.

Although we strive for accuracy in both copy and illustration, some items may not be received exactly as pictured or described in our brochure. Prices, menu items and availability are subject to change without notice. Items may vary due to seasonal availability. We reserve the right to correct any errors. © CCS Creative, July 2014. All Rights Reserved.

CATERING & BANQUETS

Inspired by the traditional flavors and spices of New Mexico, our fresh approach guarantees the best quality, great tasting food that is the Adobe Rose reputation. We've developed relationships with local farms, food producers and distributors to bring you farm-fresh ingredients in everything we prepare.

Adobe Rose provides drop-off and full service catering for all occasions. From small gatherings to large events at the location of your choice! Whether you're planning a casual event or corporate affair, we ensure your gathering reflects your own taste and personal touches; to be everything you expect it to be and more!

Our catering consultants will help you arrange every detail from rentals of china, silverware and tablecloths to flower arrangements, entertainment, valet and security services; using the same high-level of service and expertise that is the Adobe Rose standard. Our goal is to relieve you of the many tasks associated with hosting a successful party, so that you, as well as your guests, can thoroughly enjoy your special event.

TO ORDER

contact our catering consultants or download an order form online 575.513.5172 adoberoserestaurant.com

1614 N. 13th Street • Artesia, NM 88210 email: adoberose@outlook.com • fax: 575.746.2365

Orders must be placed at least 7 days in advance. Minimum order of 10 people on all items sold by the person. All items are served hot in sealed foil pans, where applicable for pick-up or delivery. Disposable chafing dishes available at an additional charge. Taxes and service fees apply, please inquire for details.

Please notify us of any food allergies when placing your order. Disposable place settings and serving pieces included, where applicable. For china and silverware, rental fees will apply. Please ask your catering consultant for details.

A 20% deposit is due upon placement of order. Full payment is due 1 day prior to event. No food or beverages will be delivered without final payment. Cancellations must be made at least 10 days in advance to receive a full refund of your deposit. Notice of less than 5 days in advance will receive no refund.

Final guest count is due no later than 1 week prior to event. If the guaranteed guest count falls below 75% of the proposed guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases.

Breakfast Buffets

Delivered hot in sealed foil pans. Minimum order 10 people per selection

THE HOT SCRAMBLER

Scrambled eggs, choice of bacon or sausage links & home fries. Served with chopped green chile or salsa & an assortment of bagels 8.99 per person

Substitute to Egg Whites or Egg Beaters® 99¢ per person

BREAKFAST WRAPS

Scrambled eggs, choice of cheese, meat & fresh vegetables in a soft tortilla. Served with home fries & chopped green chile or salsa 6.99 per person

EGG SANDWICHES

Scrambled eggs, choice of cheese & bacon or sausage on a soft brioche bun or bagel. Served with home fries 6.99 per person

FRENCH TOAST

Thick Texas-style French toast & choice of bacon or sausage accompanied by assorted fruit compotes 6.99 per person

Substitute to Banana Bread French Toast 99¢ per person

OUICHE & FRESH FRUIT

Choice of broccoli & cheese; spinach, ham, artichoke hearts, green chiles & cheese; bacon & cheese. Accompanied by fresh fruit 7.99 per person

BREAKFAST YOGURT BAR

Greek yogurt, granola, assorted dried fruit, nuts & fresh fruit 4.99 per person

THE SOUTHERN BELLE

Fluffy buttermilk biscuits & black pepper country gravy. Served with choice of bacon or sausage & home fries 6.99 per person

OMELETTE STATION

Made to order using a variety of cheese, meat & fresh vegetables. Served with home fries & an assortment of bagels & bread 48-hour notice required; chef required on-site, please call for details 9.99 per person

Breakfast Packages Delivered hot in sealed foil pans. Minimum order 10 people per selection

SIGNATURE CONTINENTAL

An assortment of bagels, danish pastries, choice of muffins or coffee cakes accompanied by cream cheese, butter & jelly. Served with fresh fruit, orange juice & coffee 7.59 per person

DELUXE CONTINENTAL

An assortment of bagels, danish pastries, choice of muffins or coffee cakes accompanied by cream cheese, butter & jelly. Served with choice of fresh fruit or orange juice or coffee 5.99 per person

CONTINENTAL

An assortment of bagels, danish pastries, choice of muffins or coffee cakes accompanied by cream cheese, butter & jelly. 4.79 per person

COMPLETE YOUR BREAKFAST with these add-ons!

Oatmeal or Grits 1.79 per person Vanilla Yogurt or Fresh Fruit 1.79 per person Chopped Green Chile or Salsa 50¢ per person

The Executive Breakfast Scrambled eggs, choice of bacon or sausage links & home fries.

Served with an assortment of bagels, fresh fruit, orange juice & coffee 11.99 per person • 10 person minimum Substitute to Egg Whites or Egg Beaters® 99¢ per person

Disposable chafing dishes available (pan, rack & sterno) 6.99 per set

Add French Toast or Vanilla Yogurt & Granola 1.79 per person

Beverages

COFFEE SERVICE 12-Cup Container (serves 6-10) 9.99 **ORANGE JUICE** Gallon 11.99 • ½ Gallon 6.99 • Pint 1.99

HOT TEA SERVICE Assorted hot tea bags 12-Cup Container (serves 6-10) 9.99

ASSORTED JUICES 10oz Bottle (each) 1.99

breakfast wraps

BREAKFASI

The All-Day Meeting Whether you're organizing a business meeting, seminar, new product launch or other

group event, the following is a complete package designed to make your day a success! 19.99 per person • 10 person minimum

BREAKFAST

An assortment of bagels, danish pastries, choice of muffins or coffee cakes accompanied by cream cheese, butter & jelly. Served with coffee Substitute to The Hot Scrambler Breakfast Buffet 2.99 per person

LUNCH

Classic Sandwich Platter or Classic Wrap Platter or a combination of both! Potato Salad & Coleslaw or Fresh Fruit Salad Bottled Water or Soda or Iced Tea

BREAK **Traditional Dessert Platter**

Appetizer Platters

FINGER SANDWICHES Sm 12" (serves 6-8) 18 • Med 16" (serves 15-20) 28 Lg 18" (serves 20-25) 38

ASSORTED CHEESE PLATTER Any combination of cubed cheese served with gourmet crackers, dried fruit & nuts Cheddar • Monterey Jack • Goat • Gorgonzola Swiss • Gouda (serves 15-20) 34

MIXED VEGGIES PLATTER Broccoli, celery, baby carrots, grape tomatoes & cauliflower served with creamy green chile ranch dip Med 16" (serves 15-20) 28 • Lg 18" (serves 20-25) 34

SPINACH & ARTICHOKE DIP Served with tortilla chips (serves 10) 19.99

new mexico chips & queso

finger sandwiches

Appetizer Platters

NEW MEXICO CHIPS & QUESO (serves 10) 13.99

HUMMUS Served with pita bread, carrot sticks & celery sticks (serves 10) 15.99

EDAMAME Served with soy dipping sauce (serves 10) 11.99 mixed veggies platter



Hors D'oeuvres Minimum order 2 dozen per selection Delivered hot in sealed foil pans; 72-hour notice required

RITA'S ROASTED JALAPEÑO POPPERS 12 per dozen

CHORIZO STUFFED MUSHROOMS 13 per dozen

CRAB STUFFED MUSHROOMS 17 per dozen

MELON WRAPPED WITH PROSCIUTTO 16 per dozen

MANCHEGO & GUAVA SKEWERS 13 per dozen

MEATBALLS 11 per dozen

SHRIMP WRAPPED WITH BACON 19 per dozen

TRUFFLE MUSHROOM PUFFS 16 per dozen

SMOKED SALMON BLINTZES 17 per dozen

BEEF TENDERLOIN CANAPÉS 17 per dozen

SPINACH & ARTICHOKE PHYLLO PUFFS 15 per dozen

TERIYAKI CHICKEN SKEWERS 14 per dozen

MINI QUICHE 12 per dozen

MINI WELLINGTON 16 per dozen

BEEF TARTAR 17 per dozen

CEVICHE 17 per dozen

MINI CHICKEN & WAFFLES 12 per dozen

MINI EMPANADAS 12 per dozen

Entrée Salads

Minimum order 10 people per selection

CHICKEN CAESAR

Romaine, crisp garlic croutons & fresh parmesan topped with sliced grilled chicken breast. Served with our special caesar dressing & lemon wedges 9.29 per person

SOUTHWEST COBB

Romaine, oven-roasted pulled chicken, pico de gallo, bacon, hard-boiled egg & shredded Monterey Jack cheese. Served with green chile ranch dressing 9.29 per person

GREEK

Fresh greens, feta, Kalamata olives, red onion, roma tomato, cucumber & pepperoncinis. Served balsamic vinaigrette & pita bread 9.29 per person Add Sliced Grilled Chicken Breast 2.99 per person

ADOBE ROSE CHOPPED SALAD

Mixed greens, turkey, ham, hard-boiled egg, black olives, red onion & fresh garden vegetables chopped & topped with gorgonzola, crumbled bacon & artichoke hearts. Served with your choice of dressing 9.29 per person

STRAWBERRY CITRUS SALAD

Mixed greens, Mandarin oranges, fresh strawberries & red grapes tossed with gorgonzola & toasted almonds. Served with raspberry vinaigrette 9.29 per person Add Sliced Grilled Chicken Breast 2.99 per person

ADOBE ROSE SALAD

Mixed greens, ripped herbs, blistered corn & green chile relish, cotija cheese & tortilla strips. Served with tequila sunrise vinaigrette 8 per person

garden pasta salad

Soups & Side Salads

SOUPS & CHILI

Green Chile Stew • Honey Butternut Squash • Roasted Chicken Tortilla Sweet Corn Bisque • Tomato Basil • Broccoli Cheese • Baked Potato Wild Mushroom • Enchilada Delivered hot 29.50 per gallon

ADOBE ROSE CHOPPED, SOUTHWEST COBB, GREEK OR STRAWBERRY CITRUS SALAD 3.29 per person • 10 person minimum

CAESAR OR ADOBE ROSE SALAD 2.29 per person • 10 person minimum

GARDEN PASTA SALAD 3.29 per person • 10 person minimum



Boxed Lunch Minimum order 10 people per selection

CLASSIC SANDWICHES

Roast Beef & Swiss • Turkey & Swiss • Ham & Cheese Genoa Salami • Tuna Salad • B.L.T. • Dijon Chicken Salad Egg Salad • Buffalo Chicken

On your choice of brioche bun, wheat toast or kaiser roll with lettuce & tomato accompanied by chips & a cookie. Served with condiments & a pickle on the side 9.99 per person

CLASSIC WRAPS

Santa Fe: grilled chicken, lettuce, salsa & Jack cheese Mediterranean: hummus, fresh greens, tomato & cucumber Roast Beef & Swiss • Turkey & Avocado • Ham & Cheese Tuna Salad • Chicken Caesar • Honey Mustard B.L.T. In a wheat wrap accompanied by fresh fruit & a cookie. Served with condiments & a pickle on the side 9.99 per person

Sandwich & Deli Platters

CLASSIC SANDWICH PLATTER

Any combination of classic sandwiches served with potato salad, coleslaw & pickles 9.99 per person • 10 person minimum

CLASSIC WRAP PLATTER Any combination of classic wraps served with fresh fruit

9.99 per person • 10 person minimum

DELI MEAT PLATTER

Any combination of premium sliced deli meats served with coleslaw, potato salad, pickles, fresh bread & condiments Roast Beef • Turkey • Ham • Genoa Salami • Grilled Chicken Med 16" (5lbs) (serves 15-20) 42 · Lg 18" (7lbs) (serves 20-25) 49

V.I.P. PREMIUM SLICED DELI MEAT **& CHEESE PLATTER**

Any combination of premium sliced deli meats & cubed cheese with a platter of lettuce & tomato, assorted breads, potato salad, coleslaw, pickles & our traditional dessert platter 13.99 per person • 10 person minimum

Add a Platter of Lettuce & Tomato 50¢ per person Add a Platter of Assorted Sliced Cheese 99¢ per person

Lunch Packages

THE CLASSIC EXECUTIVE MEETING

Classic Sandwich Platter or Classic Wrap Platter or a combination of both! Adobe Rose or Caesar Salad Potato Salad & Coleslaw or Fresh Fruit Salad Traditional Dessert Platter 15.59 per person • 10 person minimum Substitute to Adobe Rose Chopped, Southwest Cobb, Greek or Strawberry Citrus Salad 1.59 per person

classic sandwich platter

COMPLETE YOUR MEAL with these add-ons! Fresh Fruit or Chips 99¢ per person

Bottled Water or Assorted Bottled Soda 1.99 per person Assorted Canned Soda 1.49 per person

Gourmet Specialties Accompanied by your choice of Adobe Rose or Caesar salad & rolls.

Accompanied by your choice of Adobe Rose or Caesar salad & rolls. Delivered hot in sealed foil pans. Minimum order 10 people per selection Disposable chafing dishes available (pan, rack & sterno) 6.99 per set

GREEK FEAST

Ancho beef tips, pita bread, roasted peppers & onions, Greek yogurt sauce, hummus, tabouli & lemon wedges 13 per person

FIESTA TACO PICNIC

Ground beef, shredded chicken, beans, rice, lettuce, cheese, sour cream, salsa, tortilla chips, corn & flour tortillas 13.25 per person

Gourmet Specialties

HONEY CHIPOTLE GLAZED CHICKEN BREAST Pan-seared airline chicken breast, garlic mashed potatoes & seasonal grilled vegetable 12.29 per person

FAMOUS COCA-COLA® MEATLOAF Mashed potatoes, savory Coca-Cola® gravy & seasonal vegetable 13.29 per person

BEER-BRINED PORK TENDERLOIN

Stuffed with Artesia green chiles & smothered in a mushroom béchamel sauce. Served with roasted potatoes 13.99 per person

GRILLED BOURBON PORK CHOPS Caramelized apples, roasted potato & spinach hash 12.49 per person

CRUSHED LEMON SALMON

Pan-seared Atlantic salmon with jalapeño crushed lemon sauce & crispy artichoke hearts. Served with rice, seasonal vegetable & grilled lemon wedges 21 per person

SMOKED BUTTERFLY TROUT WITH CHARRED CORN RELISH

Flaky rainbow trout, rice, seasonal vegetable, charred corn & green chile relish with citrus butter sauce 18 per person

CHILI DEVIL POT ROAST

Slow-roasted with a chili devil kick, served with mashed potatoes, stewed carrots, seasonal vegetable & pot roast gravy 13.29 per person

DR PEPPER® BRAISED LAMB SHANK

Slow-roasted in Dr Pepper[®] & red wine, served with garlic mashed potatoes & stewed carrots 14.99 per person

GARLIC CHICKEN PASTA

Spaghetti, roasted chicken, garlic, mushrooms, green chiles, creamy mushroom & cheese sauce 12.99 per person

Substitute to Sautéed Shrimp 1 per person

ANCHO-RUBBED NEW MEXICO STRIP STEAK 10oz New York strip with chimichurri baked potato 19 per person

PRIME RIB

Served on a carving station with whipped potatoes & roasted seasonal vegetable Not available for pick-up or delivery; chef required on-site, please call for details 17 per person

CHICKEN CAPRI

Sautéed with mushrooms, artichoke hearts, sundried tomatoes & capers in a lemon butter white wine sauce. Served with choice of roasted potatoes or angel hair pasta & seasonal vegetable 13.29 per person

Traditional Favorites

Accompanied by your choice of Adobe Rose or Caesar salad & rolls. Delivered hot in sealed foil pans. Minimum order 10 people per selection Disposable chafing dishes available (pan, rack & sterno) 6.99 per set

INDOOR PICNIC

Jumbo bratwurst dogs, quarter pound pub burgers, American cheese, mustard potato salad, buns, condiments & choice of Ruffles[®] chips or chips & salsa 12.25 per person

BAKED ZITI

Rigatoni, marinara & Italian sausage topped with fresh mozzarella & parmesan 11.99 per person

ALFREDO PASTA

Choice of rotini, rigatoni or spaghetti tossed in creamy parmesan Alfredo sauce 11.99 per person Add Chicken or Shrimp 1.00 per person

GREEN CHILE CHICKEN ENCHILADAS

Shredded chicken, cream cheese & tomatoes rolled in corn tortillas, topped with green chile sauce & Monterey Jack cheese. Served with pinto beans & rice 9.29 per person

RED CHILE ENCHILADAS

Choice of cheese, chicken or beef rolled in corn tortillas, topped with red chile sauce, Monterey Jack & cheddar. Served with pinto beans & rice 9.29 per person

ADOBE ROSE FAJITAS

Our customer favorite! Choice of grilled flank steak or chicken or a combination of both over sautéed onions & peppers. Served with pinto beans, rice, pico de gallo, sour cream, cheddar, lime wedges, corn & flour tortillas 17 per pound • 3 pound minimum Add Shrimp 1 per person

CHIPOTLE BBQ PULLED PORK

Served with buns, potato salad, pickles & sweet baked beans 10.99 per person

BEEF BRISKET

Sliced & served with Texas-style white bread, potato salad, bbq sauce, pickles & sweet baked beans 11.99 per person

HERB-ROASTED CHICKEN

Herb-roasted chicken breast & thighs with champagne butter sauce. Served with whipped potatoes & seasonal vegetable 12.29 per person

MIXED GRILL

Grilled salmon, steak, chicken & sausage served with whipped potatoes & seasonal vegetable 18 per person



Sweet Treats

FRESH BAKED COOKIE PLATTER An assortment of freshly baked triple chocolate, white chocolate pecan, oatmeal raisin & snickerdoodle cookies garnished with fresh strawberries Med 16" (serves 15-20) 23 • Lg 18" (serves 20-25) 27

TRADITIONAL DESSERT PLATTER

An assortment of bite-sized treats including Ghirardelli[®] triple chocolate brownies, cookies & cheesecake bites garnished with fresh strawberries **Med 16"** (serves 15-20) 27 • Lg 18" (serves 20-25) 32

ASSORTED FRUIT PLATTER

A seasonal selection of fresh fruit served with sweet brandy yogurt sauce Med 16" (serves 15-20) 28 • Lg 18" (serves 20-25) 34

GOURMET CAKES

Carrot • Chocolate Cinnamon Vanilla Wedding • Strawberry Ask your catering consultant for pricing & details

CHEESECAKE

Plain 36 Add Toppings (each) 2

PIES Sweet Potato • Apple Caramel • French Silk German Chocolate • Pecan (each) 15

Beverage Selections

BOTTLED WATER (each) 1.99

ASSORTED SODA Bottle (each) 1.99 • Can (each) 1.49 • 2-Liter (each) 2.99

LEMONADE Gallon 6.99

ICED TEA Sweetened or unsweetened Gallon 6.99

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ADOBE ROSE CATERING & BANQUETS

TO ORDER

contact our catering consultants or download an order form online **575.513.5172**

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