



Hotel El Capitan Catering Menu

Breaks & Snacks

All items are sold a la carte

Assorted Bagels • 20 dozen

Assorted Muffins • 20 dozen

Cookies • 15 dozen

Granola Bars • 14 dozen

Assortment of Brownie and Lemon Bars • 20 dozen

Fresh Baked Soft Pretzels with Mustard • 16 dozen

Seasonal Sliced Fruit • 3 per person

House Potato Chips • 17 pound

House Tortilla Chips • 13 pound

Spinach and Artichoke Dip • 20 quart

Green Chile Salsa • 15 quart

Guacamole • 25 quart

Assorted pinwheels • 20 a dozen

Assorted finger sandwiches • 20 a dozen

Non-Alcoholic Beverages

Fresh Brewed Coffee, Regular and Decaffeinated • 10 gallon

Iced Tea, Sweet or Unsweet • 10 gallon

Chilled Lemonade • 10 gallon

Non-Alcoholic Fruit Punch • 10 gallon

Bottled Water • 2.50 per bottle

Soft Drinks • 2.50 per can

Carton of Milk, Regular or Chocolate • 1.00 per carton

Breakfast Buffets

All Breakfast Selections Include: Assorted Muffins with Butter and Preserves, a Selection of Fruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

The El Capitan Buffet

Fresh fruit bowl, scrambled eggs with bacon strips and sausage links, home-fried potatoes, biscuits and buttermilk gravy • 20

The Western Buffet

Fresh fruit bowl, western scrambled eggs with roasted peppers and onions, cured ham, home-fried potatoes, fluffy tortillas and green chile salsa • 18

Continental Buffet

Fresh fruit bowl, assorted bagels and breads, cereal, granola, and yogurt • 7

Breakfast sandwiches and burritos available upon request.

The Sandwich Board

All sandwiches include lettuce, tomato, onion, and a pickle spear on the side

Sack lunches also available upon request

Turkey Club

Smoked turkey, bacon, and cheddar cheese served with our green goddess sauce on ciabatta bread. Served with choice of garden salad, potato salad or potato chips • 13

The Westerner

Pulled barbecued pork with a sweet tangy sauce served on a fresh butter knot roll. Served with choice of garden salad, potato salad or potato chips • 15

Gopher Hole Chicken Sandwich

Seasoned grilled chicken breast with cheddar cheese and mayo served on a fresh bun. Served with your choice of garden salad, potato salad or potato chips • 15

El Capitan Chicken Salad

House made chicken salad served on a fresh croissant with leafy lettuce. Served with your choice of garden salad, potato salad or potato chips • 15

Lunch and Dinner Buffets

All Buffets Include: Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea.

Southern Style BBQ

Pit-smoked beef brisket and smoked half chicken with barbeque sauce, potato salad, baked beans, slow simmered green beans with crumbled bacon and onion; served with fresh baked rolls and butter • 30

The Tailgate

Grilled cheeseburgers and bratwursts, fresh fruit salad and pasta salad. Served with assorted condiments, tomatoes, leaf lettuce, red onion slices, pickles, buns and potato chips • 20

South of the Border

Chicken and beef fajitas with classical garniture, flour tortillas, chopped lettuce, onions, tomatoes, salsa, sour cream and shredded cheddar. Tossed salad greens with southwest ranch dressing. Along with spanish style rice and beans • 25

A Touch of Rome

Parmesan Chicken with marinara sauce and penne pasta, roasted mixed vegetables and fresh Caesar salad served with garlic bread • 22

Build Your Own Buffet

Entrees (Choose 1 or 2)

1 Entrées • 29 — 2 Entrées • 35

Roasted Airline Chicken, Top Sirloin (cooked medium), Pistachio Fried Steak with Jalapeno Gravy, Grilled Pork Chops with Chipotle Raspberry sauce, Smoked Half Chicken, Prime Rib (cooked medium, +5 a person)

Hot Side Items (Choose 2)

Sautéed zucchini and squash, roasted vegetable medley, sauteed green beans, roasted carrots, grilled asparagus, roasted brussel sprouts, rice pilaf, mashed potatoes, or oven roasted potatoes

Cold Side Items (Choose 1)

Fresh mixed greens with assorted dressings and toppings, El Capitan salad (plated), Caprese salad (plated), cucumber and onion salad, Italian pasta salad or fresh fruit salad

Hors d'oeuvres

Tray of 50 or 100 Pieces

Seasonal Fresh Fruit • 95/175

Bacon Wrapped Shrimp • 140/275
BBQ Meatballs • 55/100
Cheeseburger Skewers • 95/175
Buffalo Chicken Bouche • 95/175
Assorted Cheese Display • 95/175
Hawaiian Beef Skewers • 150/300
Mexican Shrimp Cocktail Shooters • 125/250
Southwest Egg Rolls • 55/100
Fresh Mozzarella and Tomato Skewers • 55/100
Vegetable Crudite • 55/100
Smoked Salmon Cucumber Rolls • 125/250

Desserts

Mini Cheesecake Flight • 4

Tiramisu • 4

Chocolate Lava Cake • 5

Cake Flight • 4

Ice Cream Sundae Bar

Mexican Vanilla Ice Cream with assorted toppings and syrups • 4

Mimosa Bar

Assortment of juices including orange, cranberry, apple, and passion fruit juice

Assortment of fruit and decorative garnishes

\$7 per person plus additional \$15 per bottle of champagne