



P.O. DRAWER 536
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RJC CATERING

BREAKFAST AND COFFEE MENU

Traditional Breakfast Plated

A great way to start your day! Hot freshly Scrambled Eggs, Crispy Hash Browns, Fresh Fruit, and your choice of crispy Bacon or premium Sausage Links.

Continental Breakfast Buffet

Assorted flaky Pastries, Bagels and cream cheese, in season Fresh Fruit.

Biscuits and Gravy

Golden brown southern style biscuits served with creamy sausage pepper gravy.

Breakfast Parfaits

Greek Vanilla Yogurt, Granola, and Fresh Berries.

Coffee Station

Freshly ground Regular or decaffeinated coffee with cups, stir sticks, sugar, sweetener and creamers.

BOX LUNCHES

Whether in the board room or on the golf these box lunches will satisfy your hunger needs so you can get back on track.

The Traditional

Your choice of meats, cheeses and bread. All sandwiches include lettuce, sliced tomatoes, pickles, mustard and mayo on the side. Each box includes Chips, a homemade cookie and a drink.

The Deluxe Box

It's the Traditional Box plus a side of fresh fruit and your choice of Potato Salad, Cole Slaw or Pasta Salad.

Turkey Jack Croissant

A buttery Croissant filled with sliced Oven Roasted Turkey and pepper jack cheese. Topped with Fresh guacamole, lettuce and sliced tomatoes. Each box includes chips, a homemade cookie and a drink.

Vegetarian Wrap

Sautéed Mushrooms, zucchini, roasted red peppers with onion and garlic are added to fresh spinach leaves and cucumbers with mayo spread in a flour tortilla. Each box includes two kinds of fruit, a homemade cookie and a drink.

PASSED HORS D' OEUVRES

Bacon wrapped Shrimp Skewers

Two Shrimp wrapped in hickory smoked Bacon with onion and bell peppers.

Green Chili Arancini

Green Chili and Mozzarella Cheese stuffed in the middle of Risotto Rice, breaded and fried to a golden brown.

Caprese Bruschetta

Buffalo Mozzarella cheese, roasted vine ripe tomatoes, fresh Basil and smoked sea salt on a toasted crostini.

Crab Cakes

Mini Lump Crab cakes pan sautéed and served with a chipotle remoulade.

DISPLAYED PLATTERS OF HORS D' OEUVRES

Cheese and Crackers serves 25 people

An array of Cubed Swiss, Cheddar and Pepper Jack cheeses with an assortment of crackers.

Fresh Fruit serves 25 people

Season display of fresh fruits such as Pineapple, Cantaloupe, Honeydew, Strawberry and Grapes.

Crudité Platter serves 25 people

An Herb Cream Dip with a display of Broccoli, Cauliflower, Baby Carrots, Grape Tomatoes and Cucumbers.

Smoked Salmon Display serves 25 people

(Market price)

Artistically presented Smoked Salmon with a side of dill caper Cream Cheese, sliced lemons, flatbread and crackers.

SALADS

Salad Bar

Assorted fresh greens, Caesar Salad (Romaine, Parmesan cheese & croutons), tomatoes, onions, carrots, broccoli, shredded cheese & sunflower seeds. Also includes rolled Ham and Turkey and Fresh Fruit and assorted Dressings.

Avocado Bar

Fresh Avocado served on a bed of Garden Greens, your choice of Chicken Salad or Black Bean Salad, Salsa (Red, Pineapple & Mango) and assorted Dressings.

ENTREES

JOCKEY CLUB BURGERS & HOT DOG BAR

Huge ½ pound of Black Angus Ground Chuck Burgers served on a toasted bun with crisp lettuce, sliced tomatoes, sliced red onions, dill pickles, mustard, mayo and ketchup on the side.

All Beef Dogs served on a toasted bun with a side of dill relish, diced onion, cheddar cheese.

Baked Beans with apple wood smoked bacon, and your choice of Potato Salad, Hatch Green Chili Mac & Cheese or Potato Chips.

ENTREES (cont.)

BARBEQUE DINNER BUFFET STYLE

Tender sliced Beef Brisket, your choice of Pulled Pork or Baked Chicken, slow cooked Pinto Beans with jalapeños and freshly made Cole Slaw. Garlic Texas Toast, sliced sweet onion and dill pickles are included.

SIZZLIN' FAJITA BAR

Seasoned Grilled Chicken and Beef, Grilled Onions, Bell Peppers, Refried Beans, Spanish Rice and Flour Tortillas. Also includes shredded cheese, sour cream, homemade salsa and tortilla chips. Add Fresh Guacamole for \$1.00 more per person.

SOUTHWEST TACO BAR

Seasoned Ground Beef, Crispy Taco Shells, Refried Beans, Spanish Rice, Shredded Cheese, Diced Tomatoes, Diced Onions, Home Made Salsa and Tortilla Chips. Add Fresh Guacamole for \$1.00 more per person.

STREET TACO STATION

Grilled Carne Asada with Smoked Bacon and Grilled Juicy Chicken as main ingredients. Includes Flour and Corn Tortillas, Black Beans, Saffron Rice, Shredded Lettuce, Diced Tomatoes, Jalapeño Lime Slaw, Roasted Corn Pico de Gallo and Fresh Limes.

A TASTE OF ITALY

Grilled Chicken Fettuccini Alfredo, penne marinara, Caesar Salad, Grilled Veggies (mushrooms, squash, zucchini, red onion & bell pepper sautéed in Italian dressing and grilled). Buttery Garlic Bread Sticks.

MARINATED BEEF TENDERLOIN DINNER

Best cut of Beef Tenderloin cooked medium rare to medium served with a Red Wine Au Jus and Creamy Horseradish Sauce. Roasted Red Potatoes or Smashed Yukon Gold Potatoes, Grilled Veggies, Garden Salad and Freshly baked Sweet Yeast Rolls.

ESPRESSO FLAT IRON STEAK

Marinated in Brown Sugar and Espresso, grilled to tender medium. Smashed Yukon Gold potatoes. Sautéed Green Beans, Garden Salad with Dressings and Freshly Baked Sweet Yeast Rolls.

ROASTED PORK LOIN ROULADE

Pork Loin stuffed with diced Apples and Craisins, sauced with a Pecan, Apple and Bourbon Glaze. Wild Rice, Green Bean Almondine, Garden Salad and Freshly Baked Sweet Yeast Rolls.

TRADITIONAL TURKEY DINNER

Roasted tender, juicy Turkey breast sliced, Mashed Potatoes, Green Bean Casserole, Candied Yams, Cranberry Sauce, Hot Dinner Rolls with Butter and Pumpkin Pie.

OVEN ROASTED HERB CHICKEN

Seasoned Herb Chicken pieces roasted tender and juicy. Scalloped Potatoes, Grilled Veggies, Garden Salad and Freshly Baked Sweet Yeast Rolls.

BAKED CHICKEN FLORENTINE

Tender Chicken Breast stuffed with Baby Spinach and Wild Mushrooms in an Italian Cheese Sauce. Covered in a Parmesan Garlic Cream sauce, served with Wild Rice and Roasted Tomatoes and Veggies. Also, Garden Salad and Freshly Baked Sweet Yeast Rolls.



DESSERTS

HOMEMADE COOKIES

CHOCOLATE WALNUT BROWNIES

CHOICE OF COBBLER (CHERRY, PEACH OR APPLE)

STRAWBERRY SHORTCAKE

CARROT CAKE OR CHOCOLATE CAKE

ASSORTED BARS: LEMON, PECAN OR APPLE CRUNCH

CHEESECAKE WITH FRESH STRAWBERRIES OR TOPPING

DETAILS:

- ✦ Dinners are served Buffet Style with decorative Black Plastic Plates, Flatware, Napkins & Plastic Cups.
- ✦ Tea, Lemonade and R/O Water are included in prices.
- ✦ Your event will be attended by RJC Catering staff for Service and Clean-Up (20% gratuity)
- ✦ A total person counts and confirmed times will be needed at least one week prior to the event date (time delays are subject to additional charges).
- ✦ A fee of 15% to hold the date will be required along with 50% down of total cost and the balance is due the day of the event. Applicable Sales Tax will be added unless a Tax-Exempt Certificate is provided.
- ✦ A fee of 15% will be added to events held at the Ruidoso Convention Center or the Elegante Hotel.

ADDITIONAL CHARGE ITEMS – Please Call for Prices

- ✦ China 10" and 6" Plates
- ✦ Glassware
- ✦ Cloth Napkins
- ✦ Table Service
- ✦ Decorations



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