

## *Our Standards*

Since 1949, ARDOVINO'S DESERT CROSSING has been building its reputation by offering the highest quality ingredients, innovative cuisine and exceptional service.

Although we have designed a variety of menu selections for your consideration, we are open to your ideas and desires and will work with you to develop the perfect menu.

When available, ARDOVINO'S DESERT CROSSING uses local ingredients from our very own Farmers' Market, and fresh Vegetables and Herbs grown in our own Gardens.

All of our Beef and Poultry dishes are hormone and preservative free, our Seafood selections are sustainably farmed or fished, and we serve only organic, pesticide-free Greens, and free-trade certified Coffee and Tea.

During the preparation and execution of each meal our kitchen staff composts and recycles.

At ARDOVINO'S DESERT CROSSING, every event is individually designed to fulfill our clients' needs. We welcome the opportunity to discuss with you the specific details to make your event unique and memorable.

# Hors d' Oeuvres

Hors d' oeuvres may be passed and/or elegantly displayed on a buffet table.

## TRADITIONAL ITALIAN ANTIPASTI

### ANTIPASTO PLATTER

A presentation of choice Antipasti, including roasted sweet Red Peppers, Deviled Eggs, Italian Dry Salame, White Wine marinated Mushrooms, selection of Olives, served with Crostini and Lavosh

### ARDOVINO'S HOMEMADE FOCACCIA

Artichoke Hearts, Leeks and Mushrooms with Mozzarella and Parmesan Cheese on freshly baked Focaccia Bread  
(2 pieces per person)

### BRUSCHETTA

Toasted Italian Bread with toppings of:

Tomatoes, fresh Mozzarella & Basil  
Roasted Red Peppers & Goat Cheese  
Prosciutto, Ricotta and Arugula  
Tapenade of Olives  
(2 per person)

### MINI ARANCINI

Italian Rice Balls filled with ground Sausage, Provolone with Romesco Sauce  
(2 per person)

## COCKTAIL MEATBALLS

### TRADITIONAL ITALIAN MEATBALLS

Mini Ground Pork and Beef Meatballs drizzled with Marinara Sauce  
(2 per person)

### CHICKEN MEATBALLS

Mini Ground Chicken Meatballs drizzled with Mushroom Marsala Sauce  
(2 per person)

## CANAPES

### BEEF TENDERLOIN

Seared Natural Beef Tenderloin with Stone-ground Mustard served on Crostini  
(2 per person)

### SMOKED SALMON

Elegant roll of smoked Salmon with Cream Cheese, Capers and Red Onion  
(2 per person)

### PEAR AND APPLE CHUTNEY

Pear and Apple Chutney with roasted Pecans and Gorgonzola Cheese on Crostini  
(2 per person)

## SPIEDINI

### MINI ANTIPASTO SKEWER

Italian Dry Salame, fresh Mozzarella, Pepperoncini, Kalamata Olive, Balsamic drizzle  
(2 per person)

### MINI CAPRESE SKEWER

fresh Mozzarella, Tomato, Basil  
Balsamic drizzle  
(2 per person)

### BEEF & MUSHROOM SKEWER

Sesame-glazed Natural Beef Tenderloin and Button Mushrooms, sweet Chile Sauce  
(1 per person)

### VEGETARIAN SKEWER

Grilled Cremini Mushroom, Tomato, Italian & Yellow Squash brushed with Olive Oil  
(2 per person)

# *Hors d' Oeuvres*

Hors d'oeuvres may be passed and/or elegantly displayed on a buffet table.

## MINI EMPANADAS

### ESPAÑOLES

Spanish Chorizo and Potato filled,  
drizzled with a Spanish Chorizo Cream Sauce

(2 per person)

### VEGETARIAN

Mushroom, Potato and Onion filled,  
drizzled with a Cilantro, Lime Aioli

(2 per person)

## CERAMIC SPOON

### JUMBO SHRIMP

with Avocado Salsa individually served

(1 per person)

### CHICKEN WONTON

Natural Chicken, Green Onion,  
Ginger and Soy Wonton  
individually served

(2 per person)

## FARMERS MARKET FRUIT AND CHEESE PLATTER

An elegant presentation of  
the season's freshest Fruit  
with an assortment of  
Domestic and International Cheeses  
served with house made Lavosh

## SPUNTINI

### SPICY TOMATO BASIL MASCARPONE ON A PARMESEAN PITA CHIP

(2 per person)

### SHRIMP CEVICHE WITH MANGO, AVOCADO, CILANTRO AND JALAPENOS ON A MINI TOSTADA

(2 per person)

### ARTICHOLE AND SPINACH DIP SERVED ON CROSTINI

(2 per person)

### RED PEPPER HUMMUS IN A CUCUMBER CUP

(2 per person)

### MIDDLE EASTERN HUMMUS ON A PITA CHIP

(2 per person)

### CILANTRO, LIME HUMMUS ON A CUCUMBER SLICE

(2 per person)

### SPICY MOROCCAN RED PEPPER DIP ON A CROSTINI

(2 per person)

### SMOKED SALMON, CREAM CHEESE, DILL & CAPERS TOPPED CUCUMBER

(2 per person)

### GOAT CHEESE AND CARAMELIZED ONION ON A CROSTINI

(2 per person)

### ASSORTED DEVILED EGGS SUN-DRIED TOMATO, AVOCADO AND CLASSIC

(1 ea. per person)

# *Salad Selections*

Dinner selection includes your choice from the following at no extra charge:

## ANTIPASTO SALAD

Organic Field Greens and Organic Romaine Lettuce  
garnished with Italian Dry Salame, Kalamata Olive,  
Mozzarella, and Pepperoncini Pepper  
served with our House Red Wine Vinaigrette

## SPINACH SALAD WITH FETA CHEESE

Organic baby Spinach tossed with Feta Cheese,  
assorted dried Fruit and toasted Pecans  
drizzled with Honey Sherry Vinaigrette

## CRANBERRY, GOAT CHEESE AND WALNUT SALAD

Mixed Organic Baby Greens with dried Cranberries,  
Chevre Goat Cheese and toasted Walnuts  
finished with a Cranberry Vinaigrette

## CAESAR SALAD

Organic Romaine Lettuce chopped and  
tossed with the original dressing of Anchovy, Garlic  
and Lemon garnished with homemade Croutons  
and grated Parmesan Cheese

## GARDEN SALAD

Crisp Apples, julienned Carrots and Tomatoes  
Organic Romaine and Organic Mixed Greens  
served with our House Red Wine Vinaigrette

## CALIFORNIA SALAD

Garden Tomatoes, Cucumber, Cheddar Cheese,  
Organic Romaine Lettuce, diced Red Pepper garnish  
with an Avocado Dressing

## SPECIALTY SALAD SELECTIONS

### STRAWBERRY AND FETA SALAD

Sliced Strawberries, Feta, shaved Red Onions over  
Arugula and fresh leafy Organic Baby Spinach  
with a Raspberry Vinaigrette

### ROASTED TOMATO SALAD

Honey roasted Tomatoes, Capers,  
Organic Mixed Greens and Organic Romaine  
finished with a Homey Balsamic Vinaigrette  
and Parmesean Crisp garnish

### WILTED SPINACH SALAD

Fresh leafy Organic baby Spinach,  
shaved Red Onions, and Mandarin Oranges  
served with a delicious warm Bacon, Mushroom  
and Italian Pancetta Vinaigrette

### INSALATA CAPRESE (SEASONAL)

Garden grown Tomatoes, fresh Mozzarella and  
Basil, served on a bed of Organic Romaine Leaf  
with a Balsamic Vinaigrette

# Buffet Dinners

*Iced Tea and Gourmet Coffee Service included with your dinner selection.*

## BARNSIDE BARBECUE BUFFET

Oven-roasted Natural Brisket  
with Barbecue Sauce  
smoked Sausage Links  
Black Bean, Corn and Red Bell Pepper Salad  
Traditional Potato Salad  
Bolillo Roll  
*choice of Dessert or Cake Service*

Option to add Barbecued Chicken  
Option to add slow roasted Pork Ribs

## SUGGESTED APPETIZERS

Botanas Mexicanas  
Pico de Gallo served with Tostada Chips  
and your choice of  
Chile con Queso or Guacamole

Shrimp Ceviche  
with Mango, Avocado,  
Cilantro and Jalapenos  
on a mini Tostada  
(2 per person)

## FIESTA MEXICANA BUFFET

Beef Salpicon  
with Avocado, Tomato and Muenster Cheese

Beef Fajitas with Red & Green  
Bell Peppers and Onions

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Chicken Salpicon  
with Avocado, Tomato and Muenster Cheese

Chicken Fajitas with Red & Green  
Bell Peppers and Onions

Chicken Enchiladas with Green Chile Sauce

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Cheese Enchiladas with Red Chile Sauce

Spinach and Sour Cream Enchiladas  
with Green Chile Tomatillo Sauce

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### Sides to accompany Entrées:

Jicama, Lime & Red Chile Salad  
Mexican Calabacitas with Corn  
and Cheese Rice Casserole  
with fresh Green Chile and Cheese  
served with warm Flour Tortillas  
choice of Dessert or Cake Service

Choice of  
Beef OR Chicken AND Enchilada  
Beef AND Chicken  
Beef, Chicken AND Enchilada

*choice of Dessert or Cake Service*

# *Seated or Buffet-Style Dinners*

*Iced Tea and Gourmet Coffee Service included with your dinner selection*

## Beef Tenderloin Filet

choice of Salad  
Red Wine-marinated grilled  
NM raised Natural Beef Tenderloin Filet  
served with a Mushroom Sauce  
Potatoes au Gratin  
Seasonal Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## Mare e Terra

choice of Salad  
NM raised Natural Beef Tenderloin Filet and  
grilled Jumbo (2) Shrimp  
with a Bordelaise Sauce  
Potatoes au Gratin  
Asparagus with White Wine and Garlic  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## Prime Rib

choice of Salad  
house seasoned, slow roasted  
NM raised Natural Prime Rib,  
prepared to medium-rare,  
carved to order  
served with Creamy Horseradish and Au Jus  
roasted Green Chile mashed Potatoes  
Seasonal Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service  
(carver required)

## Sirloin Steak

choice of Salad  
NM raised Natural Beef Sirloin  
Oregano roasted Red Potatoes  
with a Chimichurri and  
Dijon, Lemon, Shallot drizzle  
Seasonal Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## Pork Shank

choice of Salad  
Marinated Pork Shank  
topped with Honey Tomato, Red Bell Pepper  
sautéed Garlic Spinach  
Creamy Polenta  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## SHORT RIBS

choice of Salad  
Red Wine and Thyme braised  
NM raised Natural Beef Short Ribs  
Oregano roasted Fingerling Potatoes  
Root Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## LAMB SHANK

choice of Salad  
Cabernet braised NM raised Lamb Shank  
over Parmesan Polenta  
in a Vegetable Ragu  
served with wilted seasonal Greens  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## Salmon Filet

choice of Salad  
Herb seared Atlantic Salmon Filet  
topped with Red Grapes and  
Spanish Green Olives  
over Risotto cooked in Chicken Stock  
garden grown Kale  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

# Seated or Buffet-Style Dinners

*Iced Tea and Gourmet Coffee Service included with your dinner selection*

## CHICKEN ROSARIA

choice of Salad  
Natural Herb roasted Chicken Breast  
Mamma Ardovino's Spinach Lasagna  
with Mushrooms, Ricotta, Mozzarella and  
Béchamel Cream Sauce  
Seasonal Vegetables  
served with Garlic Bread  
choice of Dessert or Cake Service

## ROSEMARY CHICKEN

choice of Salad  
grilled Natural Rosemary Chicken Breast  
with Caramelized Onions and  
Lemon Gremolata Sauce  
Butternut Squash Puree  
Seasonal Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## CHICKEN ALLA PARMIGIANA

choice of Salad  
Parmesean breaded Natural Chicken Breast  
topped with Marinara Sauce  
Fusilli Pasta with Parsely and Rosemary  
White Wine Cream Sauce  
Seasonal Vegetables  
served with Garlic Bread  
choice of Dessert or Cake Service  
\$24.00

## CHICKEN VINCENZA

choice of Salad  
Roasted Natural Chicken Breast  
marinated in spicy Whole Mustard  
served with caramelized Brussel Sprouts,  
Bacon and Tomato Pearl Pasta  
served with Garlic Bread  
choice of Dessert or Cake Service

## POLLO ALLA GRECA

choice of Salad  
Natural Chicken Breast stuffed with  
Bacon and Feta  
topped with roasted Tomato Compote  
over White Bean Puree  
Garlic and White Wine Spinach  
served with Garlic Bread  
choice of Dessert or Cake Service

## CRANBERRY CHICKEN

choice of Salad  
Natural Chicken Breast stuffed with  
Cranberries, Apricots and Goat Cheese  
with Brown Butter Sauce  
over Cranberry and Almond Rice Pilaf  
Seasonal Vegetables  
Dinner Roll and whipped Butter  
choice of Dessert or Cake Service

## EGGPLANT ROLLATINI (VEGETARIAN)

choice of Salad  
Eggplant rolled with Ricotta,  
Mushrooms and Spinach  
topped with Mozzarella, Basil and Marinara  
Seasonal Vegetables  
served with Garlic Bread  
choice of

## TRADITIONAL LASAGNA BOLOGNESE

choice of Salad  
Ground Beef and Pork Marinara Sauce  
layered with Handmade Pasta,  
Ricotta and Parmesean Cheese  
Seasonal Vegetables  
served with Garlic Bread  
choice of Dessert or Cake Service

# *Dessert Selections*

## CHOCOLATE MOUSSE

Milk Chocolate Mousse with  
Chocolate Cake Crumbles and  
a dollop of Whipped Cream

## VANILLA CAKE

Vanilla Cake with a layer of  
White Chocolate Mousse  
topped with Chocolate Ganache

## SPUMONI ICE CREAM

Vanilla, Chocolate, Pistachio and  
Candied Fruit Ice Cream  
garnished with a Pizzelle Cookie Fan

## CHOCOLATE CAKE

Chocolate Cake with a  
Cream Cheese Chocolate Ganache and  
a dollop of Mascarpone Cream

## COCO-MANGO TRIFLE

layered Mango Cream, toasted Almonds, Walnuts, Coconut,  
and Coconut Cake Crumbles

# *Specialty Dessert Selections*

## BLACK AND WHITE MOUSSE

Elegant Dark Chocolate and  
White Chocolate Mousse Parfait  
with Chambord and Coffee Liqueur  
with a Chocolate garnish

## TRADITIONAL TIRAMISÙ

Espresso soaked Ladyfinger Cookies  
layered with Mascarpone Cheese,  
whipped Cream and Cocoa

## BLACK CHERRY CRUMBLE

Oregon Black Cherries  
with a Macadamia Nut and  
Coconut Crumb topping served  
with a Vanilla Bean Crème Anglaise

## CHEESECAKE WITH A BERRY COMPOTE

New York Cheesecake on a  
Macadamia Nut Crust with a  
Mixed Berry Compote garnish

## CRÈME BRULÉE

Creamy baked Classic Vanilla Custard or  
Malted Milk Chocolate Custard  
baked with a crispy Burnt Sugar Crust

## CHOCOLATE CHIP BREAD PUDDING

Brown Butter Banana Bread and  
silky Milk Chocolate Custard  
served with House-made Almond Toffee

## STRAWBERRIES AND CREAM (seasonal)

Fresh Strawberries with Pound Cake squares and  
Vanilla whipped Cream

Wedding Receptions Cake Service is substituted for Dessert Selection