

# CLOVIS

CIVIC CENTER



*Catering Menu*

*2015*

# BREAKFAST

## *Buffets*

All Breakfast Buffets are served with Fresh Chilled Juice, and Caffeinated/Decaffeinated Coffee.

(Hot Tea for additional charge)

### **Cowboy Riser**

Assorted Chilled Fruit Juices  
Fried Eggs over Ranchero Beans with ham  
Smoked Bacon and Sausage  
Country Potatoes  
Jalapeno Corn Bread

**\$14 per person**

### **Classic Country**

Assorted Chilled Fruit Juices  
Fluffy Scrambled Eggs  
Country Potatoes  
Choice of Bacon and Sausage  
Biscuits and Green Chili Country Gravy

**\$13 per person**

### **Sunrise Over Sandia**

Assorted Chilled Fruit Juices  
Huevos Ranchero Tostados  
Fluffy Scrambled Eggs on Crispy Tortillas, Smothered with a rustic Ranchero Sauce and topped with Cheese  
Hash Browns  
Choice of Bacon or Sausage

**\$12 per person**

## *Continental Buffets*

### **Executive Continental**

Assorted Chilled Fruit Juice  
Fresh Seasonal Fruit  
Assorted Breakfast Breads and Pastries  
Assorted Bagels with Cream Cheese  
Fruit Preserves and Whipped Butter

**\$13 per person**

### **The Go Getter**

Assorted Chilled Fruit Juices  
Fresh Seasonal Fruit  
Hard-boiled Eggs  
Oatmeal and Fix'ns Bar  
Assorted Yogurts  
Selection of Hot Teas

**\$12 per person**

### **Classic Continental**

Assorted Chilled Fruit Juices  
Assorted Breakfast Breads and Pastries  
Assorted Bagels with Cream Cheese  
Fruit Preserves and Whipped Butter  
Fresh Regular and Decaf Coffee

Selection of Hot Teas

**\$10 per person**

# LUNCH

## *Buffets*

*(Some Buffets can be offered as Plated Meals for an additional \$2.00 surcharge)*

All Lunch Buffets are served with Water and Iced Tea, Clovis Civic center House Salad, Warm Dinner Rolls, and Your Choice Dessert of Assorted Cakes or Cheesecakes, unless otherwise noted.

*(Caffeinated and Decaffeinated Coffee or Hot Tea for an additional \$2.00/per person)*

### **Mulberry Street**

Minestrone Soup  
Homemade Meatballs cooked in Italian Tomato  
Gravy  
Sausage with Onion and Peppers  
Garlic Herb Cavatappi Pasta  
Garlic Bread Sticks  
**\$21 per person**

### **Hatch Special**

Green Chili Pork Stew  
Guajillo Chicken Enchiladas with Red Chili  
Ranchero Beans  
Mexican Rice  
**\$20 per person**

### **Sunday BBQ**

BBQ Pulled Pork  
Sliced BBQ Chicken  
Kaiser Rolls  
Potato Salad  
Coleslaw  
Pickles  
**\$20 per person**

### **Dutch Lunch**

Chicken Salad, Roast Beef, Ham, Turkey  
Swiss, Cheddar, Pepper Jack Cheeses  
Served with Relish Tray of Lettuce, Tomato, Onion,  
and Pickles  
Appropriate Condiments, Hoagie Rolls, Kettle  
Chips  
**\$19 per person**

## *Plated Lunches*

All Lunch Entrées are served with Water and Iced Tea, Clovis Civic center House Salad, Warm Dinner Rolls, and Your Choice Dessert of Assorted Cakes or Cheesecakes, unless otherwise noted.

*(Caffeinated and Decaffeinated Coffee or Hot Tea for an additional \$2.00/per person)*

### **Creole Pasta**

Blackened Shrimp and Andouille Sausage  
Creole Sauce  
Cavatappi Pasta  
Sour Cream and Green Onion  
**\$20 per person**

### **Lemon Baked Chicken**

Chicken Breast marinated with Lemon and Fresh  
Herbs  
Roasted Potato  
Garlic Green Beans  
**\$19 per person**

### **Chicken Primavera**

Grilled Sliced Herb Chicken  
Roasted Vegetables  
Farfalle Pasta  
Pesto Cream Sauce  
**\$17 per person**

### **Asian Grilled Chicken Breast**

Sweet Hoisin Glazed Grilled Chicken Breast  
Steamed Rice  
Stir-fried Vegetables  
Sesame Cucumber Salad  
**\$18 per person**

### **Salisbury Steak**

Seasoned Ground Beef with Brown Mushroom  
Gravy  
Mashed Potatoes  
Green Beans  
**\$19 per person**

### **Carnitas Verde**

Slow Roasted Pork Smothered with Green Chili  
Mexican Rice  
Stewed Black Beans  
Flour Tortillas  
**\$18 per person**

## **DINNER**

### *Buffets*

*(Some Buffets can be offered as Plated Meals for an additional \$2.00 surcharge)*

All Dinner Buffets are served with Water and Iced Tea, Clovis Civic center House Salad, Warm Dinner Rolls, and Your Choice Dessert of Assorted Cakes or Cheesecakes, unless otherwise noted.

*(Caffeinated and Decaffeinated Coffee or Hot Tea for an additional \$2.00/per person)*

### **Sunday at Nonna's**

Garlic Bread  
Caesar Salad  
7 Layer Lasagna  
Chicken Cacciatore  
Garlic Broccoli  
**\$24 per person**

### **Way Out West BBQ**

Corn Bread and Biscuits  
Clovis House Salad  
BBQ Grilled Chicken Quarters  
Smoked Sliced Brisket  
Corn O'Brian  
Baked Beans  
**\$24 per person**

### **French Provincial**

Assorted Artisan Breads  
Clovis House Salad  
Chicken Povencale  
(Stewed in wine with Olives, Tomato, and Roasted Pepper)  
Rosemary Roasted Potato  
Garlic Thyme Green Beans  
**\$23 per person**

### **South of the Border**

Assorted Artisan Breads  
Clovis House Salad  
Margarita Grilled Chicken  
w/ Tomatillo Salsa  
Mexican Rice  
Calabasita  
**\$23 per person**

## *Plated Dinners*

All Dinner Entrées are served with Water and Iced Tea, Clovis Civic center House Salad, Warm Dinner Rolls, and Your Choice Dessert of Assorted Cakes or Cheesecakes, unless otherwise noted.

(Caffeinated and Decaffeinated Coffee or Hot Tea for an additional \$2.00/per person)

### **Chicken Marsala \$23**

Sautéed Chicken with Mushrooms and Shallots  
Marsala Demi Sauce  
Rosemary Potato  
Garlic Thyme Green Bean

### **Deviled Chicken \$23**

Smoked Paprika Marinated Roast Chicken  
Dijon Thyme Sauce  
Garlic Mashed Potato  
Garlic Thyme Green Bean

### **Chicken Cranpalisades \$22**

Grilled Chicken Breast  
Cranberry Peach Chutney  
Wild Rice Pilaf  
Cali Veg Medley

### **Garlic Soy Grilled Pork Chops \$24**

Marinated Center Cut Pork Chops  
Garlic Soy Sauce  
Fried Rice  
Stir-fried Veg Medley

### **Southwestern Flatiron \$26**

Seasoned Grilled Flatiron Steak  
Sautéed Onion and Poblano Pepper  
Red Chile Demi-Glace  
Southwestern Roasted Potato  
Hominy with Green Chili

### **Beef Medallions \$27**

Roasted Beef Shoulder Tender  
Rosemary Demi-Glace  
Garlic Mashed Potato  
Grilled Lemon Asparagus

### **Crusted Prime Rib \$32**

Prime Rib crusted with Garlic, Rosemary, and  
Horseradish  
Horseradish Sauce  
Au Jus  
Twice Baked Potato  
Grilled Asparagus



# Hors D' Oeuvres

Served 100 pieces per order

## **Deviled Eggs \$125**

An assortment of traditional and chef inspired varieties

## **Egg Rolls \$180**

Pork and vegetable egg rolls served with Teriyaki and Plum Sauce

## **Chicken Tenders \$200**

Home-style breaded chicken tenders served with Ranch, BBQ, and Hot Wing Sauce

## **Assorted Finger Sandwiches \$200**

Chef's selection

## **Southwest Egg Rolls \$200**

Filled with mesquite grilled chicken, onions, peppers, black beans, and mexi-rice.

Served with green chili salsa

## **Shrimp Cocktail \$250**

Poached cocktail shrimp served with spicy cocktail sauce

## **Mexican Shrimp Cocktail \$300**

Sweet tender poached shrimp, cucumber, avocado, Pico de Gallo, in a zesty tomato marinade. Served with Saltines

## **Crab Cakes \$400**

Pan-fried and served with lemon wedges and spicy Remoulade sauce

# Displays

Minimum 50 pp

## **Farmers Crudité \$5 per person**

Seasonal vegetables served with ranch and creamy fresh dill dipping sauces

## **Fruit platter \$6 per person**

A seasonal assortment of melons and berries. Served with a honey yogurt sauce.

## **Cheese and Crackers \$7 per person**

Chef selection of domestic cheeses and crackers

# Chips and Dips

Dips and Salsa sold by the Gallon

## **Crab and Artichoke Dip \$250**

Served with Tortilla Chips and Crostini

## **Spinach artichoke \$150**

Served with Tortilla Chips and Crostini

## **Mediterranean Hummus \$150**

Roasted Red Pepper.

Served with Pita chips and Crostini

## **Chili Cheese Dip \$175**

Topped with diced tomatoes, onions, and green chilies. Served with Tortilla Chips

## **Nacho Cheese Dip \$125**

Pico de Gallo and green chilies. Served with Tortilla Chips

## **New Mexico Green Chili Salsa \$100**

Served with Tortilla Chips

# Beverages

**Regular Coffee (1 ½ gal) \$25.00**

**Decaf Coffee (1 ½ gal) \$25.00**

**Iced Tea (3 gal) \$25.00**

**Lemonade (2 gal) \$25.00**

**Pink Lemonade (2 gal) \$25.00**

**Fruit Punch (2 gal) \$25.00**

**Apple Juice (1 gal) \$30.00**

**Cranberry Juice (1 gal) \$30.00**

**Orange Juice (1 gal) \$30.00**

**Soda (20oz bottle) \$3.50**

**Soda (12 oz can) \$2.00**

**Water Bottle \$2.50**

**All catered events are subject to a 20% Management Charge.**

**This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**

# CLOVIS

CIVIC CENTER



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[www.clovisciviccenter.com](http://www.clovisciviccenter.com)

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