

# TIER 1

## SHARE

(set on table for your arrival)

CHIPS & TRIO OF SAUCES

## MAINS

(guests choice of one)

½ KIWANIS GRINDER SANDWICH

warm turkey breast, caramelized onions, hatch green chile queso, sourdough baguette

½ CAPRESE SANDWICH

arugula, buffalo mozzarella, pesto, evoo, honey, heirloom tomatoe, sherry reduction, french baguette

½ MUNOZ HERO

25yr prosciutto, spicy capicola, hard salami, buffalo mozzarella, shredded lettuce, tomatoes, red onion, italian pepper relish, red wine vinaigrette, rosemary focaccia

SERVED WITH YOUR CHOICE OF

Cup Green Chile Stew  
or  
½ Chop Salad

## FINALE

(each guest will receive)

Chef's Choice of The Day

\$45 per person

(price does not include, n/a beverages, alcohol, tax or 20% gratuity)

# TIER 2

## SHARE

(set on table for your arrival)

GREEN CHILE HUMMUS

grilled pita

## MAINS

(guests choice of one)

THE CHOP

chopped iceberg, tomatoes, red onion, green chile bacon bits, mild cherry peppers, green chile ranch  
(add chicken breast \$12 or shrimp \$19 if you choose)

FAULTY LOOP WRAP

lightly marinated grilled chicken breast, spinach tortilla, lettuce, tomato cheddar cheese, bacon, ranch, french fries

MOUNTAIN SMASH BURGER

½ lb seasoned angus beef, lettuce, tomato, onion, pickles, potato bun, french fries

STREET TACOS

(3) ten 3's taco of the day, calabacitas

## FINALE

(each guest will receive)

Chef's Choice of The Day

\$60 per person

(price does not include, n/a beverages, alcohol, tax or 20% gratuity)

# TIER 3

## FIRST COURSE

(each guest will receive)

THE CHOP

chopped iceberg, tomatoes, red onion, green chile bacon bits, mild cherry peppers, green chile ranch  
(add chicken breast \$12 or shrimp \$19 if you choose)

## SECOND COURSE

(each guest will receive)

CRISPY PORK BELLY

white marble farms, spicy plum sauce, sweet pickled watermelon radish & cucumber salad, tangy kewpie aioli

## MAINS

(guests choice of one)

FRUTTI DE MAR FRA DIAVLO

calabrian chile hinted house made marinara, garlic bread plank

SEARED SIRLOIN

10oz seared, cheddar mashed potatoes, greens, guajillo bone marrow demi-glaze

MOUNTAIN FRESH

zucchini, squash, sweet corn, tempura green chile, confit spanish onion

## FINALE

(each guest will receive)

Chef's Choice of The Day

\$80 per person

(price does not include, n/a beverages, alcohol, tax or 20% gratuity)