



## *Hors d'oeuvres*

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

### ~CHARCUTERIE BOARD

A presentation of choice cured meats, including salami & sopressata, domestic and international cheeses, house giardiniera, olives, pepperoncini peppers  
Served with crostini and lavosh

### ~ARDOVINO'S FOCACCIA

Artichoke hearts, leeks and mushrooms with mozzarella and parmesan cheese on freshly baked focaccia bread

### ~BRUSCHETTA

House-baked bread topped with tomatoes, fresh mozzarella and basil olive oil

### ~BEEF TENDERLOIN BRUSCHETTA

House-baked bread topped with seared beef tenderloin and stone-ground mustard

### ~TRADITIONAL ITALIAN MEATBALLS

Ground pork and beef meatballs drizzled with marinara sauce

### ~ITALIAN CALZONES

House-made sausage, mozzarella filled, freshly baked, drizzled marinara sauce

### ~EMPANADAS ESPANOLES

Mexican chorizo and potato filled, freshly baked, with a salsa verde

### ~FARMERS MARKET FRUIT & CHESSE

An elegant presentation of the season's freshest fruit and domestic and international cheeses  
Served with crostini and lavosh

### ~PEAR AND APPLE CHUTNEY TART

Pear and apple chutney with roasted pecans and blue cheese in puff pastry

### ~BRIE TART

Whipped brie cheese and bacon apricot jam in a mini tart

### ~MINI CAPRESE SKEWER

Fresh mozzarella, tomato, basil, balsamic drizzle

### ~SHRIMP CEVICHE

Citrus shrimp, mango, avocado, cilantro, and jalapeños  
Served with tostadas

### ~MEXICAN SHRIMP COCKTAIL

Individual serving of traditional shrimp cocktail, pico de gallo, tomato and cilantro sauce

### ~BOTANAS MEXICANAS

Pico de gallo and chile con queso  
Served with tostadas

ADD Guacamole

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## Salad Selections

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

### **ANTIPASTO HOUSE SALAD**

Field greens and romaine lettuce  
garnished with salami,  
mozzarella, and pepperoncini peppers  
with our house red wine vinaigrette

### **GARDEN GREEN SALAD**

Romaine lettuce and seasonal greens tossed  
with tomatoes, cucumbers,  
and cheddar croutons  
with our house red wine vinaigrette

### **SPINACH SALAD**

Baby spinach tossed with feta cheese,  
assorted dried fruit and toasted pecans  
drizzled with honey sherry vinaigrette

### **CAESAR SALAD**

Romaine lettuce chopped and tossed  
with the original Caesar dressing  
garnished with homemade croutons and  
grated parmesan cheese

## **SPECIALTY SALAD SELECTIONS**

*Please choose from the following:*

### **STRAWBERRY & FETA SALAD**

Sliced strawberries, feta, shaved red onions over  
arugula and fresh leafy baby spinach with a raspberry vinaigrette

### **CRANBERRY & GOAT CHEESE SALAD**

Mixed baby greens with dried cranberries,  
goat cheese and toasted walnuts  
finished with a cranberry vinaigrette

### **INSALATA CAPRESE**

Garden grown tomatoes, fresh mozzarella and basil  
served on a bed of romaine  
drizzled with balsamic vinaigrette

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## Seated or Buffet Dinners

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

### **CHICKEN ROSARIA**

Choice of salad

Natural herb roasted airline chicken breast

Mamma Ardovino's spinach lasagna\*  
with mushrooms, ricotta, mozzarella and  
béchamel cream sauce

Seasonal Vegetables

Served with garlic bread

### **ACHIOTE CHICKEN**

Choice of salad

Fire-roasted natural airline chicken breast  
marinated in achiote and coriander

Casarecce pasta\* in butter and lime sauce  
garnished with cotija cheese

Seasonal vegetables

Dinner roll and whipped butter

### **ROSEMARY CHICKEN**

Choice of salad

Grilled natural rosemary airline chicken breast  
with onions soubise sauce

Sweet potato purée

Seasonal vegetables

Dinner roll and whipped butter

### **CHICKEN MARSALA**

Choice of salad

Marsala wine braised natural airline chicken  
breast and mushroom sauce  
over Campanelle pasta\*

Seasonal vegetables

Served with garlic bread

### **CHICKEN ALLA PARMIGIANA**

Choice of Salad

Parmesan breaded natural chicken breast  
topped with marinara sauce

Casarecce pasta\* with parsley  
and white wine cream sauce

Seasonal vegetables

Served with garlic bread

### **CRANBERRY CHICKEN**

Choice of salad

Natural airline chicken breast stuffed with  
cranberries, apricots, and goat cheese  
with brown butter sauce over  
almond rice pilaf

Seasonal vegetables

Dinner roll and whipped butter

### **CHICKEN VINCENZA**

Choice of salad

Roasted natural airline chicken breast  
marinated in spicy whole mustard

Casarecce pasta\* with a  
bacon and tomato cream sauce

Seasonal Vegetables

Served with garlic bread

### **POLLO A LA MEXICANA**

Choice of salad

Grilled natural airline chicken breast,  
Penne pasta, poblano chile  
and zucchini cream sauce

Calabacitas, corn, parmesan

Garnished with tortilla crisps

*\* All Pasta Made Fresh In-House*

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## Seated or Buffet Dinners

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

### **BEEF TENDERLOIN**

Choice of salad  
Red wine-marinated grilled  
natural 6oz. Black Angus  
beef tenderloin filet  
served with a demi glaze sauce  
Roasted garlic cheddar potatoes  
Asparagus with white wine and garlic  
Dinner roll and whipped butter

ADD Grilled jumbo shrimp (2)

### **BEEF SHORT RIBS**

Choice of salad  
Red wine and thyme braised  
natural beef short ribs  
Oregano roasted fingerling potatoes  
Seasonal vegetables  
Dinner roll and whipped butter

### **SALMON FILET**

Choice of salad  
Herb seared Atlantic salmon filet  
with a white wine caper beurre blanc sauce  
Parmesan polenta  
Grilled asparagus  
Dinner roll and whipped butter

### **RIBEYE ALAMBRE**

Choice of salad  
8 oz. Black Angus steak  
bell peppers, onions, cheese, salsa  
Casarecce pasta\*, poblano chile,  
zucchini cream sauce,  
Calabacitas, corn, parmesan  
Corn tortillas

### **PRIME RIB**

Choice of salad  
House seasoned, slow roasted  
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

### **MUSHROOM LASAGNA\* BIANCA**

Choice of salad  
Cremini mushrooms, béchamel cream sauce,  
layered with lasagna pasta\*,  
ricotta, mozzarella, parmesan  
Seasonal vegetables  
Served with garlic bread

### **LASAGNA\* BOLOGNESE**

Choice of salad  
Ground beef and pork ragu sauce  
layered with lasagna pasta\*,  
ricotta, mozzarella, parmesan  
finished with marinara sauce,  
Seasonal vegetables  
Served with garlic bread

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# Buffet Dinners

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

## **BARNSIDE BARBECUE BUFFET**

Oven roasted natural brisket  
with sweet and tangy barbecue sauce

Beef and pork smoked rope sausage

Ranchero beans  
chorizo, hot dogs, chicharrones, jalapeños

Potato Salad  
mustard, house aioli, pickles,  
red onion, hard boiled eggs

Dinner roll

ADD Barbecued chicken  
(thighs & drumsticks)

## **FIESTA MEXICANA BUFFET**

Entrée Options

Pollo in adobo tacos  
with cilantro, onions,  
salsa verde

Beef steak tacos (Alambre)  
with cilantro, onions,  
mozzarella, red salsa

Pork tacos  
with cilantro, onions,  
salsa verde

Cheese enchiladas with choice of:  
red sauce, green sauce,  
or green chile tomatillo sauce

## **LATE NIGHT ENCORES**

### **MINI STREET TACOS**

Pork tacos,  
with cilantro, onions,  
salsa verde  
(Served in paper boats)

### **POZOLE**

Green pork pozole served with  
shredded cabbage, radish  
cilantro, and lime

### **Sides to Accompany Entrées**

Charro Beans with hot dogs, and chicharrones

Calabacitas, onions, corn, and cotija cheese  
green chile cilantro rice

Warm corn tortillas

Pick two (2) Entrées  
Pick three (3) Entrées

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## *Dessert Selections*

### **CHOCOLATE MOUSSE**

Milk chocolate mousse with chocolate cake crumbs and dollop of whipped cream

### **CHOCOLATE CAKE**

Chocolate cake with a cream cheese chocolate ganache and a dollop of mascarpone cream

### **VANILLA CAKE**

Vanilla cake with a layer of white chocolate mousse topped with chocolate ganache

### **SUNDAE BAR**

Vanilla ice cream with cookie crumbles, hot fudge, caramel syrup, NM grown pecans, whipped cream

### **COCO-MANGO TRIFLE**

Layered mango cream, toasted almonds, coconut, and coconut cake crumble

### **CRÈME BRÛLÉE**

Creamy baked classic vanilla custard with a burnt sugar crust

## *Trio of Desserts*

*Pick three (3) from the following options (we will plate one of each per person)*

### **MINI CANNOLI**

Traditional sweet ricotta filled cannoli with chocolate chip and pistachio dipped edges

### **NEW YORK CHEESECAKE BITE**

New York style cheesecake on a graham cracker crust with a mixed berry compote garnish

### **PICCOLO TIRAMISU**

Espresso-soaked ladyfinger cookies layered with mascarpone cheese, whipped cream and cocoa

### **STRAWBERRIES & CREAM TRIFLE**

Fresh strawberries layered with pound cake crumbles and vanilla whipped cream

### **CHOCOLATE CHIP COOKIES**

Our own secret recipe of semi-sweet mini chocolate chip cookies

### **MINI CHOCOLATE CAKE**

Chocolate cake with a cream cheese chocolate ganache and a dollop of mascarpone cream

## *Cake Service*

Plate and utensil provided, we will cut cake and serve guests.

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## *Hosted Bar*

*Cocktails and Refreshments by the Drink ++*

### TOP SHELF BRANDS

Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Buchanan's Scotch, Johnny Walker Black, Glenlivet 12yr. Scotch, Makers Mark Bourbon, Bulliett Bourbon, Bulliet Rye, Bacardi Rum, Patron Silver Tequila, Cimarron Reposado, Don Julio 1942 Tequila

### SELECT BRANDS

House Vodka, Tanqueray Gin, Chivas Regal Scotch, Jack Daniels, Old Forrester Bourbon, Crown Royal Whiskey, Jameson Whiskey, Seagrams 7 Whiskey, Captain Morgan's Rum, House Rum, Exotico Resposado Tequila, Cimmaron Blanco Tequila

### BEER BY THE BOTTLE

Coors Light, Miller Lite  
Bud Light (pint), Michelob Ultra (pint)  
Shiner Bock, Negro Modelo, Bohemia, Dos Equis, Sol, and Kaliber (non-alcoholic)  
Stella Artois, Santa Fe 7K, SF Nut Brown, SF Happy Camper, Victoria, Blue Moon  
Guinness, LaCumbre IPA, Modelo Esp. (16oz. cans)

### NON-ALCOHOLIC REFRESHMENTS

Soft Drinks  
Italian Specialty Sodas  
Bottled Water (500ml)  
San Pellegrino Mineral Water (1L )  
Acqua Panna Still Water (1L)

### BUBBLES

House Champagne Service  
House Champagne  
Prosecco, Italy  
Vueve Clicquot Gran Cru, France

Martinelli's Sparkling Cider  
*Available for Non-Alcoholic Toasts*

***Specialty Wine, Champagne, and Spirits are Available Upon Request***

Bartender (minimum three hours)

Two (2) Bartenders required for events over 100 guests.

**Please Note:** All liquor will be available to guests on a cash bar basis unless a completely hosted open bar is offered.  
Equivalent brand alcohol may be substituted if listed brand is not available.

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# Hosted Bar

Cocktails and Refreshments by the Drink ++

## MARGARITAS / MIMOSAS / SANGRIAS

Served by the Gallon

1 gal. serves 24 guests

May be Butler passed upon guests' arrival

Prickly Pear Margarita  
Italian Margarita with Amaretto  
Traditional Margarita  
Watermelon Margarita

Traditional Mimosa  
Mango Mimosa  
Prickly Pear Mimosa

Traditional Red Sangria  
White Peach Sangria

Sparkling Lemonade Punch (non-alcoholic)  
Cantaloupe or Watermelon Agua Fresca (non-alcoholic)

## KEGS

Domestic

Imported and Microbrew

New Mexico Craft Beer Slim Keg

## HOUSE WINES

Cabernet Sauvignon	glass
Chardonnay	glass
Pinot Grigio	glass
Riesling (sweet)	glass
Cabernet Sauvignon, CA	750 ml
Pinot Grigio, Italy	750 ml
Moscato, Italy	750 ml

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