



CONGRATULATIONS

ON YOUR

WEDDING

# *Quail Run*

## *Wedding Catering Services*

Inviting guests to your wedding and/or reception at the Quail Run Club is like inviting them into your home. The setting of casual elegance, complimented by the catering services of our professional and friendly staff will make your special day memorable. Because Quail Run is a private club and we want your event to be unique, in every detail from the menus to the set-up, specially designed just for you.

To assist in the planning process, an outline of typical fees is provided below.

**Facility Fee:** For weddings, Quail Run will reserve the entire club, the Living Room, Main Dining Room, Ballroom, Sunroom, Library, and Terrace Room. The facility fee for use of the rooms, furniture, linens, china, flatware and glassware is \$2,500. Rental for china, glassware, silverware, linen and all necessary items is required for events with 100 plus guests at a cost to the group hosting the event.

**Security Fee:** Groups of 100-150 requires one additional security guard, groups of 151-200 requires two additional security guards, Certain groups may require or request additional security above and beyond what is mentioned above. The fee is \$25 per hour per security guard.

**Parking Services:** Due to the limited parking available, and as a courtesy to your guests as well as our homeowners and members, valet parking is required for events of more than 150 guests. Quail Run does not provide valet parking, but will be happy to assist in contracting for these services, but shall in no way be responsible for payment to any outside contractor.

**Other Fees:** These fees vary, depending upon the service requirements of each event, fees that may be incurred are: Bar set-up - \$75 per bar; Culinary - \$100 per station; Cake Cutting & Serving - \$2.25 per guest.

**Food & Beverages:** Charges for food and beverages will depend on the menus selected. Our talented chefs can accommodate most special request so don't be shy! Our professional and knowledgeable staff is happy to assist with the selection of wines and special beverages as well.

**Service Charge:** A 20% service charge is added to all food and beverage costs.

**New Mexico Gross Receipts Tax:** This sales tax is collected on the total cost of the event and is paid to the State of New Mexico.

**Questions:** Just ask! Our staff is ready to answer any questions.

Quail Run will assist you in creating an event that will be remembered by you and your guests for years to come.

# *Quail Run*

## *Catering Policies*

We are anxious to cooperate in every way to ensure that your event is a great success. To assist you in your planning, please review the following policies of Quail Run.

- *Guaranteed Attendance:* We must have the guaranteed number of guests attending your event 72 hours before the event. In the absence of a guaranteed number, the original number of persons you estimated will be considered your guaranteed attendance.
- *Food Handling:* All food must be purchased through Quail Run.
- *Beverage Handling:* All beverage items must be purchased through Quail Run. If you are interested in bringing in your own wine, a corkage fee of \$10.00 ++ per bottle will be assessed. As per state law, no alcoholic beverages may be taken off the premises. Proof of age of all guests must be provided upon request.
- *Special Diets:* Arrangements can be made to meet special dietary requirements. Quail Run requires 72 hours advance notice.
- *Banquet Prices:* We can quote Banquet Menu prices up to 90 days in advance. Prices quoted more than 90 days in advance may be subject to change.
- *Service Charge:* A 20% service charge is added to all food and beverage costs.
- *New Mexico Gross Receipts Tax:* This sales tax is collected on the total cost of the event and is paid to the State of New Mexico.
- *Payments:* We Accept, MasterCard, Visa, American Express, Cash & pre-approved checks. Homeowners & Members, if they choose, may charge event to their account. Deposits Due: 25% at signing of Contract, 25%--30 Days Prior, Balance Due---72 Hours prior to event.
- *Parking:* Quail Run requires that any group exceeding 150 guests valet parking is required. Quail Run can assist you in booking this, but shall in no way be responsible for payment to any outside contractors.
- *Security:* Groups of 100-150 requires one additional security guard, groups of 151-200 requires two additional security guards. The fee is \$25 plus tax per hour per security guard.
- *Housekeeping:* No confetti, rice, birdseed, shredded paper and or any similar items may be thrown in any area of the club including the parking lot and/or club grounds, should the above not be complied with, an additional \$300 plus tax cleaning fee will be billed.



# **QUAIL RUN'S WEDDING CATERING MENU**

**Price includes:  
(1) Entrée, (1) Salad, (1) Starch, and (1) Vegetable**

## **Entrées**

### **CHICKEN**

**Sauteed Chicken Breast with Homemade Italian Sausage & Caramelized Apple  
in a Brandy Cream Sauce**

**Chicken Breasts Stuffed with Prosciutto, Watercress & Gruyere  
Served with a Caramelized Shallot Sauce**

**Herb Roasted Chicken**

**Grilled Chicken Kabobs**

**Chicken Marsala**

**Breast of Chicken with Mango Chutney**

**Breast of Chicken Stuffed with Pine Nuts and Spinach**

**Chicken Cordon Bleu Roulade**

**Chicken Marsala**

**Chicken Piccata**

### **BEEF**

**Ginger Sesame Filet Mignon**

**Whole Roasted Beef Tenderloin**

**Herb Crusted Plank Steak with Cherry Tomatoes & Olives**

**Beef Wellington**

**Chimayo Chile Rubbed Beef Brisket**

**Prime Rib with Horseradish Au Jus**

**Grilled Beef Filet Medallions**

**Thick Cut Corned Beef**

### **VEAL**

**Grilled Veal Chops with Ancho Chile Tarragon Sauce**

**Sauteed Veal Scaloppini with a Mustard Marsala Reduction**

**Veal Piccata**

### **PORK**

**Grilled Boneless Pork Lion with a Prosciutto, Cornichon Caper Sauce**  
**Grilled Pork Chop or Loin**  
**Carne Adovada---Beef or Pork**  
**Penne with Spicy Sausage Paprika Sauce**

**FISH**

**Baked Salmon with a Pecan Herb Crust & Sorrell Sauce**  
**Shrimp & Broccoli Sauteed with Fresh Basil & Tomato**  
**(Served over Linguini with Roasted Pecans and Goat Cheese)**  
**Grilled Ahi Tuna with a Ginger Mango Sauce**  
**Grilled Salmon with Thai Curry Sauce & Basmati Rice**  
**Grilled Salmon Pinwheels**  
**Tequila Marinade Shrimp**  
**Sesame Crusted Ahi Tuna**

**LAMB**

**Rack of Lamb with a Pancetta Rosemary Sauce**  
**Braised Lamb Shanks with a Parmesan Crust over Creamy Polenta**  
**Boneless Butterflied Leg of Lamb**  
**Lamb Pasititsio**  
**Mustard-Herb Encrusted Rack of Lamb**  
**Cubed Curry Lamb**  
**Slow-Roasted Leg of Lamb**  
**Mint-Oregano Lamb Chops**

**DUCK & QUAIL**

**Roast Duck Breast with a Preserved Lemon Leek Sauce**  
**Pan Seared Quail**  
**in a Roasted Pepper, Tomato, Olive & Mushroom Ragout**  
**Crispy Seared Duck Breast**





## **Salads**

**Wild Greens with a Creamy Sun dried Tomato Dressing**

**Pear, Walnut & Gorgonzola with a Tarragon Vinaigrette**

**Mixed Greens w/Seared Wild Mushrooms, Toasted Walnuts  
& White Balsamic Vinaigrette**

**Wild Greens w/Candied Chile Pecans & Dijon Vinaigrette**

**Mixed Greens, Red Onion & Tomatoes with Raspberry Vinaigrette**

**Mixed Greens w/Dried Cherries & Spiced Pecans  
& a Vinaigrette Dressing**

**Baby Greens, Tossed w/Balsamic Vinegar & Olive Oil,  
Fresh Mozzarella Cheese & Croutons**

**Baby Spinach w/Candied Chile Pecans & Dijon Vinaigrette**

**Caesar Salad**

**Grilled Eggplant, Tomato, Goat Cheese with a Basil Vinaigrette**

**Caprese Salad (Tomatoes, Buffalo Mozzarella & Basil)**

**Arugula & Belgian Endive with Concord Grapes & Cabrales Cheese**

**Couscous Salad (Buffet)**

**Various Pasta Salads (Buffet)**

**Red Potato & Green Beans with Dijon Vinaigrette (Buffet)**

**New Potato Salad with Bacon & Mustard Seeds (Buffet)**

## **SIDE DISHES**

**Roasted Garlic Mashed Potatoes**

**Roasted Red Potato**

**Rose Scented Jasmine Rice**

**Wild Rice**

**Potatoes Au Gratin**

**Chive-Goat Cheese Mashed Potato**  
**Coconut Rice**  
**Fried Rice (Chicken, Pork, or Vegetable)**  
**Pasta Agliolio**  
**Wild Mushroom Orzo**  
**Layonnaise Potato**  
**Fresh Herb and White Cheddar Scalloped Potatoes**  
**Porcini Gnocchi**  
**Cavetelli**  
**Creamy Polenta**  
**Grilled Sun dried Tomato Polenta**  
**Stuffed Pumpkin Bread with Queso Blanco & Red Chile Sauce served with**  
**Caramelized Onions**  
**Grilled Polenta with a Roasted Pepper & Calamata Olives on a Bed of Wild**  
**Mushroom in a Green Chile Sherry Sauce**  
**Wild Mushroom and Feta Ravioli in a Spicy Pepper Tomato Sauce**  
**Asparagus Spears**  
**Sauteed Snow Peas**  
**Steamed Sugar Snap Peas**  
**Ratatouille**  
**Baby Bok-Choy Gratin**  
**Sauteed Mushrooms & Caramelized Onions**  
**Vegetable Lasagna**  
**Swiss Chard**  
**Mustard Greens**  
**Wilted Spinach**  
**Apple wood Smoked Bacon and Black Eyed Peas**  
**Red Chile Dusted Calabacitas**  
**Parsnip Puree**  
**Balsamic Green Beans**



## **Hors d'oeuvres**

**Butler Style or Stationary**

**Minimum Price is \$7.00 ++ per person**

**Serving portion two pieces of each per person**

**++ = Plus 20% Service Charge, plus NMGR Tax**

## **Cold Hors d'oeuvres**

**Caprese Napoleon**

**Salmon Gravlax with Horseradish Crème**

**Pate with Cornishons & Dijon Mustard**

**Smoked Trout Crustini**

**Sage Filo Windows with Sun Dried Tomato Goat Cheese**

**Assorted Melons Wrapped with Proscuitto**

**Belgian Endive Stuffed with Smoked Salmon Mousse with Caviar**

**Beef Carpaccio with Balsamic Reduction**

**Ahi Tuna Tartar**

**Tropical Fruit & Champagne Shooters (Under 30 people)**

**Hummus on Pita Chips**

**Goat Cheese Crostini with Rosemary & Sun Dried Tomatoes**

**Filo Cup Filled with Raisin Cous Cous**

**Duck Waldorf Canapé**

**Assorted Seafood Ceviche**

**Seared Tuna on Wonton with Asian Slaw & Wasabi Vinaigrette**

**Fennel Poached Shrimp with Chipotle Cocktail Sauce**

**Fresh Parmesan Tomato Caper Bruschetta**

**Ceviche Scallop on Fired Plantain**

**Chilled Shrimp with Diablo Dipping Sauce**

**Poached Shrimp with Guacamole on a Tortilla Chip**

**Asian Shrimp Lollipops with a Sesame Shoyu Sauce**  
**Beef Carpaccio on Sourdough Crostini with Lemon Aioli & Fried Capers**  
**Duck Breast on a Crostini**  
**Cherry Tomato Stuffed with Seafood Mousse**  
**Fresh Fig & New Mexico Goat Cheese Bruschetta**  
**Cherry Tomato filled with Red Chili Daikon Salad**  
**Belgian Endive filled with Goat Cheese, Walnut & Pear**  
**Bruschetta with Fresh Basil, Garlic, Tomatoes, & Shaved Parmesan**  
**Gruyere Cheese Puffs**  
**Mango-Curry Shrimp Salad in Wonton Cups**  
**Fig & Walnut Tapenade with Goat Cheese**  
**Pepperoni & Asiago Cheese Pinwheels**  
**Grissini with Prosciutto & Arugula**  
**Salmon Carpaccio Served on Spicy Croutons with a Caper Dill Mayonnaise**  
**Olive Tapenade - Stuffed Cherry Tomatoes**

## **Hot Hors d'oeuvres**

**Toasted Sesame Shrimp Dumplings**  
**Ginger Firecracker Shrimp**  
**Curry Chicken Wings**  
**Duck Asiago Chipotle Quesadilla**  
**Spring Rolls (Choice of Pork, Chicken, Shrimp or Vegetables)**  
**Walnut & Gorgonzola Stuffed Mushrooms**  
**Mushroom Parmesan**  
**Basil Wrapped Shrimp**  
**Apple Poached Bratwurst with Whole Grain Mustard**  
**Asparagus Wrapped with Prosciutto**  
**Lamb Medallions with Olive Tapenade**  
**Coconut Chicken Strips**

**Ricotta-Herb Wanton**  
**Mini Navajo Tacos**  
**Seafood Stuffed Mushrooms**  
**Chicken or Turkey Curried Pot Stickers**  
**Chorizo-Plantain Empanadas**  
**Open Faced Smoked Salmon Quesadilla**  
**Mignonettes of Tenderloin with Blue Cheese**  
**Italian Sausage Empanadas with Marinara Dipping Sauce**  
**Satay of Chicken or Beef in a Spicy Peanut Sauce**  
**Coconut Shrimp**  
**Seafood Mini Tacos**  
**Hundred-Corner Shrimp Balls with Apricot Dipping Sauce**  
**Swedish Meatballs**  
**Crab Stuffed in Puff Pastry**  
**Bacon Wrapped Scallops**  
**Wild Alaskan Salmon Cake with Sun Dried Tomato & Red Chile Aioli**  
**Green Tea Smoked Duck**  
**Garlic & Rosemary Grilled Rack of Lamb (Served as Individual Chops)**  
**Beef Tenderloin Canapés**  
**Sausage Empanadas**  
**Vegetable Empanadas**  
**Red Chile Duck Wontons with a Soy Ginger Sauce**  
**Marinated Grilled Lemon Shrimp with Roasted Peppers**  
**Mushrooms Stuffed with Feta, Spinach & Bacon**  
**Herbed Ricotta Wontons with Spicy Tomato Sauce**  
**Blue Crab Cakes in a Tomato, Orange, Chipotle Sauce**

