2020 HOLIDAY MENU

MAIN COURSES

MAPLE APPLE GLAZED HAM 1lb 14.99 | 3lb 39.99

OVEN ROASTED TURKEY green chile gravy 1lb 14.99 | 3lb 39.99

TRAY OF BLUE CORN WHITE CHEDDAR ENCHILADAS

NM red or green chile [serves 10-12] 29.99 add chicken or beef 39.99

TRAY OF SPINACH ENCHILADAS [serves 10-12] 34.99

spinach, tomatoes and corn in a creamy green chile white cheddar sauce, white corn tortillas

CARNE ADOVADA PIE masa crust, cheddar topping sm 14.99 | tray 39.99

SIDES

MAPLE ROASTED BRUSSELS SPROUTS crispy bacon, dried cranberries, candied pecans sm 7.99 | tray 21.99

GREEN BEAN CASSEROLE creamy mushroom gravy, crispy onions sm 7.99 | tray 21.99

SWEET POTATO CASSEROLE marshmallows, candied pecans, dried cranberries sm 9.99 | tray 24.99

TRADITIONAL CORNBREAD STUFFING onion, celery, herbs sm 7.99 | tray 16.99

CHORIZO & CHEDDAR CORNBREAD STUFFING sm 9.99 | tray 21.99

MASHED POTATOES choice of gravy sm 6.99 | tray 14.99

HERB ROASTED YUKON POTATOES sm 6.99 | tray 14.99

GREEN CHILE & CORN MAC N CHEESE cheddar bread crumb topping sm 10.99 | tray 34.99

CAULIFLOWER "RISOTTO" roasted mushrooms, grilled artichoke hearts, roasted tomatoes, Parmesan, herbs sm 10.99 | tray 34.99

MIXED GREEN SALAD lemon basil vinaigrette, blueberries, orange segments, feta crumbles, dried cranberries, candied pecans **sm** 10.99 | **bowl** 29.99

STAPLES

TAMALES 6 pack 16.99 | **12 pack** 29.99

GREEN CHILE CHICKEN STEW quart 7.99

RED CHILE PORK POSOLE quart 7.99

CRANBERRY ORANGE CHUTNEY pint 8.99

RED CHILE OR GREEN CHILE quart 8.99

GREEN CHILE CHEDDAR DINNER ROLLS dozen 5.99

FAMILY MEALS

DINNER FOR 2-3 59.99

- 1lb ham and 1lb turkey
- half dozen green chile cheddar rolls
- mixed green salad
- orange cranberry chutney
- pick 3 sides

DINNER FOR 4-5 99.99

- 2lb ham and 2lb turkey
- dozen green chile cheddar diner rolls
- mixed green salad
- orange cranberry chutney
- pick 5 sides

ALL FOOD SERVED COLD

REHEATING INSTRUCTIONS:

In a 350° F oven, reheat until internal temperature reaches 165° F. About 20 minutes for small portions, and around 35 to 45 minutes for trays. Times may vary.

