
CLOVIS

CIVIC CENTER



2016-2017 Catering Menu





BREAKFAST

ALL BREAKFAST BUFFETS ARE SERVED WITH CHILLED FRUIT JUICES,
CAFFEINATED/DECAFFEINATED COFFEE.
(HOT TEA CAN BE ADDED FOR ADDITIONAL CHARGE)

HOT BUFFETS

Breakfast Burrito Bar

Warm Flour Tortillas with Fluffy Scrambled Eggs, Chopped Bacon and Sausage, Hatch Green Chile, Shredded Cheese, Diced Tomato and Onion, Pickled Jalapenos served with Red and Green Salsa

\$14.00 per person

Cowboy Riser

Denver Egg Casserole served with Ranchero Beans, Smokey Bacon, Country Potatoes, and Jalapeno Corn Bread

\$15.00 per person

Classic Country

Fluffy Scrambled Eggs served with Country Potatoes, Smokey Bacon and Sausage Links, Homemade Biscuits and Green Chili Country Gravy

\$16.00 per person

CONTINENTAL BUFFETS

Classic Continental

Assorted Mini Danishes with Strawberry Rhubarb and Chocolate Cola Muffins, a variety of Bagels with Cream Cheese, Fruit Preserves and Whipped Butter

\$9.00 per person

Executive Continental

Selection of Fresh Seasonal Fruit with Assorted Mini Danishes, Strawberry Rhubarb and Chocolate Cola Muffins, with a variety of Bagels with Cream Cheese, Fruit Preserves and Whipped Butter

\$13.50 per person

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.



LUNCH

ALL LUNCHEDES ARE SERVED WITH WATER AND ICED TEA,
CLOVIS HOUSE SALAD, AND ASSORTED CAKES FOR DESSERT.
(CAFFEINATED/DECAFFEINATED COFFEE CAN BE ADDED FOR ADDITIONAL CHARGE)

LUNCH BUFFET

Hatch Special

Green Chile Pork Stew and Beef and Bean Burritos smothered in choice of Red or Green Chili and served with Mexican Rice and Warm Flour Tortillas

\$14.00 per person

Down Home Potluck

Fried Chicken and Smoked Sausage with BBQ Sauce served with Baked Beans, Pasta Salad and Cornbread

\$14.00 per person

Everyday Italian

Homemade Meatballs and Italian Sausage with Peppers served with Garlic Herb Cavatappi Pasta, Housemade Marinara and Garlic Breadsticks

\$15.00 per person

Simply BBQ

BBQ Pulled Pork and Sliced BBQ Grilled Chicken served with Kaiser Rolls, Potato Salad, Coleslaw and Kosher Dill Pickles

\$16.00 per person



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.



LUNCH

ALL LUNCHEDES ARE SERVED WITH WATER AND ICED TEA,
CLOVIS HOUSE SALAD, AND ASSORTED CAKES FOR DESSERT.
(CAFFEINATED/DECAFFEINATED COFFEE CAN BE ADDED FOR ADDITIONAL CHARGE)

PLATED LUNCHEDES

Carnita Verde

Slow Roasted Pork w/ Sautéed Onions served with NM Chili Verde, Refried Beans,
Mexican Rice and Warm Flour Tortilla

\$15.00 per person

Southwestern Meatloaf

House-made Meatloaf served with Garlic Mashed Potato, Red Chili Beef Gravy,
Calabasitas Vegetables and Warm Dinner Rolls

\$15.00 per person

Chicken Cacciatore

Stewed Chicken Breast with Mushrooms and Bell Peppers in a Tomato Sauce served with Spaghetti
tossed with Olive Oil and Garlic and Garlic Breadstick

\$16.00 per person

Blackened Chicken Alfredo

Blackened Chicken Breast with Andouille Sausage with Creole Bell Peppers served with Fettuccini with
Alfredo, Green Onion, and Warm Dinner Rolls

\$16.00 per person

Salisbury Steak

Seasoned Beef Patty served with Brown Mushroom Gravy, Mashed Potatoes,
Sautéed Green Beans, and Warm Dinner Rolls

\$17.00 per person

Rancher's Pie

Tender Braised Beef with Vegetables in brown gravy topped with Parmesan Mashed Potato served
with Baked Golden Brown and Warm Dinner Rolls

\$17.00 per person

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.



DINNER

ALL DINNERS ARE SERVED WITH WATER AND ICED TEA, CHOICE OF CLOVIS GARDEN OR CAESAR SALAD, COFFEE STATION AND PREMIUM CAKES OR CHEESECAKES FOR DESSERT

DINNER BUFFET

Taco Fajita Bar

Ground Taco Meat and Grilled Mesquite Chicken with Onions and Peppers and served with Flour Tortillas and Crispy Corn Shells, Refried Beans, Mexican Rice and a Taco Fixings Bar

\$17.00 per person

Lemon Roasted Chicken

Roasted Chicken Quarters served with Grilled Lemons, Rosemary Potatoes, Sautéed Garlic Broccoli and Warm Dinner Rolls

\$18.00 per person

Garlic Soy Pork Chops

Grilled Boneless Pork chops with a Garlic Soy Glaze served with Wild Rice Pilaf, Sautéed Green Beans, and Warm Dinner Rolls

\$18.00 per person

Way Out West BBQ

BBQ Grilled Chicken Quarters and Smoked Sliced Brisket served with Clovis CC BBQ Sauce, Corn O'Brian, Baked Beans and Cornbread

\$20.00 per person



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.



DINNER

ALL DINNERS ARE SERVED WITH WATER AND ICED TEA, CHOICE OF CLOVIS GARDEN OR CAESAR SALAD, COFFEE STATION AND PREMIUM CAKES OR CHEESECAKES FOR DESSERT

PLATED DINNERS

Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Ham and Swiss Cheese, Mashed Potatoes, Sautéed Broccoli, and Béchamel

\$19.00 per person

Creole Stuffed Chicken

Chicken Breast with Crawfish Stuffing smothered in a Creole Sauce served with Dirty Rice and Sautéed Green Beans

\$19.00 per person

Deviled Chicken

Roasted Dijon Paprika Chicken with a Dijon Thyme Supreme Sauce served with Garlic Mashed Potato and Sautéed Broccoli

\$19.00 per person

Apple Stuffed Pork Loin

Thick Cut Pork Loin with Apple Stuffing served with Rosemary Roasted Potato and Bacon Braised Brussel Sprouts

\$19.00 per person

Shrimp Stuffed Tilapia

Broiled Tilapia with Shrimp stuffing served with Lemon Herb Bur Blanc, Rice Pilaf, and Sautéed Broccoli

\$19.00 per person

Gaucha Steak

Grilled Skirt Steak with Chimichurri Butter served with Roasted Potatoes and Sautéed Green Beans

\$21.00 per person

Ribeye Steak

12oz Seasoned Ribeye Steak served with Twice Baked Potato and Sautéed Broccoli

\$26.00 per person

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.

