# CLOVIS CIVIC CENTER

# **2023 Menu**



# **BREAKFAST**

## A GOOD BREAKFAST IS THE START OF A GOOD DAY

#### CONTINENTAL\* \$14

ASSORTED MINI MUFFINS, DANISHES, FRUIT CUPS, AND GRANOLA BARS

## BREAKFAST BURRITOS\* \$17

TORTILLAS, SCRAMBLED EGGS, BACON, SAUSAGE, POTATOES, CHEESE & SALSA

#### COUNTRY BREAKFAST\* \$19

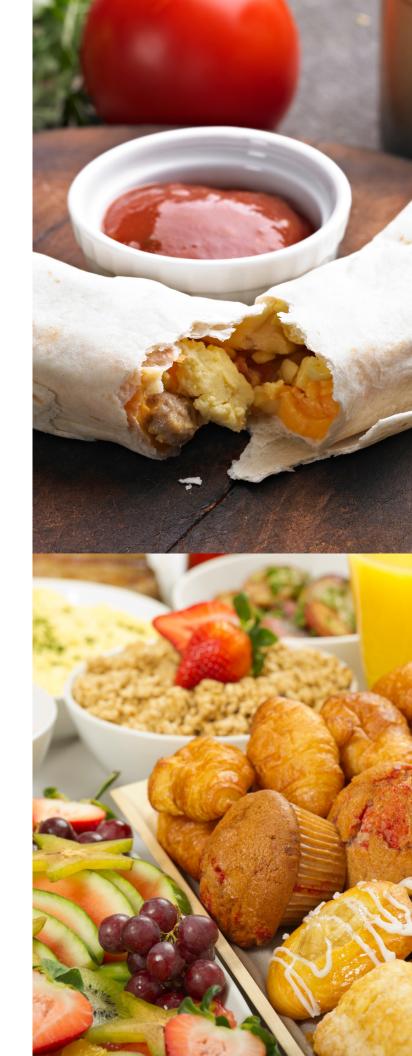
SCRAMBLED EGGS, BACON, SAUSAGE, HASHBROWNS, BISCUITS & GRAVY, JELLY, AND BUTTER

#### COUNTRY BREAKFAST ADD-ONS PER PERSON

PANCAKES	\$3
WAFFLES	\$3
FRENCH TOAST STICKS	\$5

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESH BREWED COFFEE, WATER AND JUICE.

\*ALL BREAKFAST OPTIONS
ARE BUFFET STYLE.
\*PRICES PER PERSON



# LUNCH/ DINNER

Meals on this page served with Dinner Rolls, Assorted Cake, Iced Tea and Water. Also includes choice of Salad, Vegetable, and Starch.

Coffee available for an extra charge.

#### CHICKEN

## CHICKEN FETTUCCINE ALFREDO\* / \$23

Blackened or Grilled Chicken Breast Served Atop Fettuccine Pasta and Tossed in Alfredo Sauce.

#### **CHICKEN PARMESAN\*/\$23**

Lightly Breaded Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese.

## CHICKEN WITH WHITE WINE MUSHROOM SAUCE\* / \$20

Roasted Chicken Breast or Thigh Served with a Garlic Mushroom White Wine Sauce.

#### CHICKEN CORDON BLEU\* / \$21

Lightly Breaded Chicken Breast Wrapped Around Ham and Swiss Cheese. Served with Hollandaise Sauce.

#### **CHICKEN FLORENTINE\* / \$22**

Chicken Breast Seasoned with Salt & Pepper and Cooked in a Garlic Spinach White Wine Cream Sauce.

#### BEEF

#### CHICKEN FRIED STEAK\* / \$22

Breaded Beef Cutlet Fried and Served with Cream Gravy.

#### TRI TIP WITH DEMI GLACE\* / \$27

Seasoned Roasted Tri Tip Served with a Hearty Demi Glace.

#### **POT ROAST\* / \$26**

Slow-Cooked Beef Cooked with Carrots, Celery, and Onions.

#### **NEW YORK\* / \$27**

Oven Roasted Herb Crusted NY Loin.

#### **PRIME RIB\* / \$35**

Slow Roasted Beef Seasoned with Garlic and Herbs.

#### PORK

#### PORK TENDERLOIN\* / \$20

Tenderloin Roasted with a Garlic Herbed Crust.

#### PINEAPPLE GLAZED HAM \* / \$20

Roasted Pit Ham Served with a Brown Sugar Pineapple Glaze.

- \* PRICES ARE PER PERSON
- \* BUFFET PRICE LISTED
- \* PLATED OPTION ADDITIONAL \$4 PER PERSON

# LUNCH/ DINNER

Choose one Starch, Salad, and Vegetable to go with Meal Choice from Previous Page.

#### STARCH-CHOOSE 1

MASHED POTATOES

SCALLOPED POTATOES

**SMASHED POTATOES** 

ROASTED RED OR YUKON GOLD POTATOES

WILD RICE

RICE PILAF

PASTA

#### DESSERT UPGRADES

#### CHEESECAKE/ ADD \$4 EACH

New York Style Cheesecake Drizzled with Assorted Fruit Flavors.

#### CHOCOLATE MOUSSE / ADD \$3 EACH

Decadent Chocolate Mousse Topped with Whipped Cream.

#### SALAD-CHOOSE 1

#### **GARDEN SALAD**

Iceberg Lettuce with Tomatoes and Cucumbers with Choice of Ranch or Raspberry Vinaigrette Dressing.

#### **HARVEST SALAD**

Bed of Spring Mix with Pecans, Craisins, Feta Cheese, and a Raspberry Vinaigrette Dressing.

#### **CAESAR SALAD**

Bed of Crisp Romaine Tossed in Caesar Dressing Topped with Parmesan Cheese and Croutons.

#### VEGETABLES-CHOOSE 1

SOUTHERN GREEN BEANS

**BROCCOLI** 

**GLAZED CARROTS** 

MIXED VEGETABLES

- \* PRICES ARE PER PERSON
- \* PLATED OPTION ADDITIONAL \$4 PER PERSON

# LUNCH/ DINNER

Meals on this page served with Sides that are listed, Dinner Rolls, Assorted Cake, Iced Tea, and Water. Coffee available for an extra charge.

#### VEGETARIAN

# PASTA PRIMAVERA WITH PESTO SAUCE\* / \$20

Fresh Vegetables and Pasta Tossed in a Pesto Sauce.

## STUFFED PORTOBELLO MUSHROOM\* / \$20

Stuffed with Spinach Artichoke Dip and Topped with Melted Cheese.

#### BBQ

ALL BBQ MEALS WILL BE SERVED BUFFET STYLE WITH:

- -GARDEN SALAD
- -CORNBREAD
- -PINTO BEANS
- -POTATO SALAD

#### **BBQ CHICKEN / \$21**

Dry Rub Breast or Thigh Glazed with BBQ Sauce.

#### BBQ BRISKET/ \$23

Brisket Coated in a Dry Rub and Slow-Cooked until Tender.

#### **PULLED PORK / \$20**

Slow-Cooked Seasoned Pork Shredded and Mixed Lightly with BBQ Sauce.

#### FISH

#### **BEER BATTERED COD\* / \$23**

Seasoned Cod Fillet Dredged in Flour and Dipped in Beer Batter and Fried to Perfection. Served with French Fries, Coleslaw, and Choice of Salad.

## GRILLED OR BAKED SALMON FILET\* / \$31

Seasoned Salmon Fillet Cooked and Served with a Garlic Herb Butter Sauce. Served with Rice, Broccoli, and Choice of Salad.

#### MEXICAN

ALL MEXICAN MEALS WILL BE SERVED BUFFET STYLE WITH:

- -GARDEN SALAD
- -REFRIED BEANS
- -SPANISH RICE
- -CHIPS AND SALSA

# GREEN CHILE CHICKEN ENCHILADA CASSEROLE/ \$21

RED CHILE BEEF ENCHILADA CASSEROLE/ \$21

STREET TACOS / \$20

- \* PRICES ARE PER PERSON
  - \* BUFFET PRICE LISTED
- \* PLATED OPTION ADDITIONAL \$4 PER PERSON



PRICE LISTED FOR 100 SERVINGS PER SELECTION.

ALL APPETIZERS ARE SERVED
STATIONARY. TRAY-PASSED SERVICE
AVAILABLE FOR ADDITIONAL FEE.

#### COLD

#### HOT

#### MEATBALLS / \$200

Meatballs served with BBQ Sauce and Red Chile and Grape Jelly Sauce.

#### CHIPS AND DIP / \$315

Homemade Tortilla Chips served with Homemade Salsa and Spinach and Artichoke Dip

#### CHICKEN TENDERS / \$330

Home-Style Breaded Chicken Tenders Served with Ranch and BBQ Sauce.

#### EGG ROLLS / \$400

Pork and Veggie Egg Rolls Served with Teriyaki and Plum Sauce.

#### SOUTHWEST EGG ROLLS / \$475

Filled with Cabbage, Corn, Bell Peppers, Black Beans, Spinach, Tomatoes, Chicken, and Mozzarella Cheese. Served with Salsa.

#### CRAB CAKES/ \$625

Fried and served with Spicy Remoulade Sauce.

#### BACON WRAPPED SHRIMP / \$700

Jumbo Shrimp wrapped in Bacon and Filled with Seasoned Cream Cheese.

#### CHEESE AND CRACKERS / \$375

Cheddar, Swiss, and Pepper Jack Cheese, Served with Assorted Crackers.

#### **VEGGIE TRAY / \$600**

Broccoli, Cauliflower, Baby Carrots, Grape Tomatoes, and Celery. Served with Ranch Dressing.

#### FRUIT TRAY / \$800

Strawberries, Grapes, Cantaloupe, and Honeydew Melon. Served with Cream Cheese Dip.



# **SNACKS**

LIFE IS TOO SHORT NOT TO EAT GOOD SNACKS!

#### SWEET

COOKIES \$4

FRUIT CUPS \$4

GRANOLA BARS \$3

#### SALTY

CHIPS & SALSA \$5

TRAIL MIX \$4

CHEX MIX \$4

#### DRINKS

SODAS \$4

PRICES ARE PER PERSON





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### WWW.CLOVISCIVICCENTER.COM



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