

## ***Banquet Menu***

Personal Services and Attention to Detail!

The enclosed catering menus have been created to guide you in preparing your special event. From coffee breaks and luncheons to unique gourmet dinners, Our Chef will be delighted to design a menu specifically tailored for your special occasion.

Small groups or dinner of up to 100 guests, we have just the right room to suit your needs. We look forward to assisting you.

Whether it is for your annual meeting, banquet, graduation, retirement dinner, wedding, or any other important activity, allow us to make your function special.

Meetings, Banquets, Sales, Call us.

We look forward to serving you!

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Plus applicable taxes and 18% gratuity

## ***Banquet Menu***

### **Plated Luncheon**

#### **SANDWICHES**

All sandwiches served with French fries or seasoned fries and Fountain Drink or iced tea.

##### **Navajo Sandwich**

Fry bread with tender roast beef, lettuce, tomato, red onion, Roasted Chile, and cheddar cheese.

\$13.00 Per Person

##### **Honey-Peppered Bacon Club**

Sliced turkey, honey peppered bacon, cheddar cheese and tomato, on wheat toast.

\$13.00 Per Person

#### **ENTREES**

All entrees served with fountain drink, hot tea, coffee, or iced tea

##### **Navajo Taco**

Fry bread topped with our homemade chili, diced red onions, tomato, shredded lettuce and shredded cheese.

\$13.00 Per Person

##### **Tender Roast Beef**

Herbed Sliced Roasted Beef and served in au jus with garlic mashed potatoes, corn on the cob, fresh baked dinner roll.

\$13.00 Per Person

##### **Fajita Salad**

Grilled chicken breast or beef strips on top of a bed of crisp romaine lettuce tossed in our homemade fajita dressing. Served with corn tortilla chips.

\$13.50 Per Person

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### **PLATED AND BUFFETS**

All buffets require a minimum of 30 persons  
Meals are served with a fresh garden salad and assorted dressing,  
fountain drinks and iced tea. Choose from a selection of desserts.

#### **THE GARCIA'S GRANDE**

Cheese enchiladas with red and green Chile sauces  
Chicken fajitas, fresh tortillas, Spanish rice, refried beans,  
Tomato salsa, guacamole, sour cream, corn tortilla chips  
\$17.50 Plated Per Person  
\$21.50 Buffet Per Person

#### **THE WINDOW ROCK**

Honey-dipped fried chicken and tender Roast Beef  
slices served au jus  
Fresh baked rolls and creamery butter  
**You Choice of Two Side Dishes:**  
Garlic Smashed Potatoes, Mini Corn Cobbett's, Chef's Vegetables, Baked Potatoes.  
\$16.00 Plated Per Person  
\$19.00 Buffet Per Person

#### **CANYON De CHELLY**

BBQ Ribs & Chicken Breast with your choice  
of Garlic mashed potatoes or Native rice.  
Fresh baked rolls, Chef's vegetables or Corn cobbetts.  
\$18.50 Plated Per Person  
\$23.50 Buffet Per Person

Plus applicable taxes and 18% gratuity

## ***Banquet Menu***

### **PLATED DINNERS**

All plated dinners are served with a fresh garden salad, fresh baked dinner rolls with butter, water and iced tea or fountain drink.

#### **BAKED SEASONED CHICKEN QUARTERS**

Chicken quarters, seasoned and baked to seal the flavor,  
Served with garlic mashed potatoes and chef's vegetables.

\$15.00 Per Person

#### **PRIME RIB**

A tender cut of herb-roasted prime rib served au jus  
With your choice of baked potatoes or garlic mashed potatoes and chef vegetables.

\$24.00 Per Person

#### **LASAGNA OR SPAGHETTI AND MEATBALLS**

Your choice of meat lasagna, vegetarian lasagna, or spaghetti meatballs

With your choice of petite corn or chef vegetables,

Fresh baked garlic bread and butter blossoms

\$17.00 Per Person

#### **TOP SIRLOIN**

8 oz. of USDA choice cut

*Served with your choice of two sides:*

Grilled Vegetables, butter corn on the cob, Garlic Mashed Potatoes, or Native rice

\$27.00 Per Person

Plus applicable taxes and 18% gratuity

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### **HORS D' OUEVERS**

*All hors d' ouvers priced per 50 pieces*

Petite finger sandwiches	\$75.00
Chicken cheese crisps	\$75.00
Baked chicken wings	
With your choice of Hot or BBQ	\$75.00
Chicken fingers with honey mustard sauce	\$80.00

### **Cheese, Fruits, and Vegetables**

*Serves approximately 25 people*

Fresh seasonal fruit tray	\$50.00
Crisp vegetable tray with dip	\$50.00

### **SNACKS**

*Serves Approximately 15 people*

Bowl of potato chips with dips	\$20.00
Bowl of tortilla chips and tomato salsa	\$30.00 Per Qt.
Assorted granola bars	\$15.00 Per dz.

### **FROM THE BAKERY**

Assorted mini muffins (24)	\$18.00 Per Tray
Assorted cookies (Oatmeal, Chocolate Chip, White Chocolate Macadamia)	\$20.00 Per Dozen
Assorted Danishes (apple, raspberry, raisin, cream cheese)	\$24.00 Per Dozen
Bagels and Cream Cheese	\$3.00 Per Piece

### **BEVERAGES**

Arrowhead Spring Water	\$2.75.
S. Pellegrino Sparkling Water	\$2.75
Assorted Fountain Drinks	\$30.00 Per Gallon
Fresh brewed rain forest coffee	\$26.00 Per 1 1/2 gallon
Chilled fruit juices	\$14.00 48oz. pitcher
Assorted Traditional and Herbal Tea	\$12.00 48 oz. pitcher