

EL PASO
LIVE

FOOD & BEVERAGE

BANQUET MENU

EL PASO CONVENTION CENTER

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Prices are subject to change depending on the date of the contract for your event.

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BREAKFAST



Breakfast Displays

Continental Breakfast – Fresh-squeezed orange juice, a variety of Danish pastries and muffins, fresh fruit, butter, honey, and preserves. **\$15.00 per person**

Deluxe Continental – Assorted breakfast breads including Danish pastries, muffins, French breads, bagels with butter, honey, and preserves, sliced seasonal fresh fruit, yogurt and homemade granola, assorted cereal bars, orange and apple juice. **\$17.50 per person**

Rio Grande – Scrambled eggs, mini-pancakes with butter and syrup, golden hash browns, crispy bacon, sausage links, and fresh-squeezed orange juice. **\$18.50 per person**

Clásico – Assorted breakfast breads including Danish pastries, muffins, bagels with cream cheese, honey, butter, and preserves, sliced seasonal fresh fruit, creamy scrambled eggs, crispy bacon, sausage links, hash browns and toast, fresh-squeezed orange and apple juice. **\$20.50 per person**

El Paso Strong Breakfast – Assorted breakfast breads including Danish pastries, muffins, pan dulce, bagels with cream cheese, warm flour tortillas, honey, butter, and preserves, sliced seasonal fresh fruit, creamy scrambled eggs, picadillo, crispy bacon, chorizo and potatoes, refried beans, fresh-squeezed orange juice, and Texas toast. **\$25.50 per person**



Build-Your-Own Breakfast Buffet

Includes assorted breakfast pastries with butter and preserves, fresh seasonal cut fruit and berries, shredded cheese, fresh pico de gallo, salsa, and ketchup.

- **Scrambled eggs:** with cheese or chorizo and eggs
- **Protein:** (select one) Sausage links, applewood smoked bacon, turkey sausage, or turkey bacon
- **Starch:** (select one): Overnight oats, potatoes O'Brien, or seasoned skillet potatoes
- **Tamales** – A choice of red or green tamales

\$25.50 per person

All buffets require a minimum of 25 guests



Plated Breakfast

All plated breakfasts include freshly brewed 2Ten Coffee and water. All breads and condiments will be served on the table family-style.

Classic Breakfast

Creamy scrambled eggs served with a choice of ham, bacon, or sausage links, golden hash browns, Texas toast. **\$19.50 per person**

Good Morning El Paso

Creamy scrambled eggs, red or green tamal, roasted breakfast potatoes, choice of bacon or sausage links. **\$24.50 per person**

Chilaquiles

Green or red chilaquiles, refried beans, choice of bacon or sausage links, sour cream, cotija cheese, and creamy scrambled eggs. **\$17.50 per person**

Borderland Breakfast

Chorizo scrambled eggs, refried pinto beans, crispy bacon, rajas con queso, warm flour tortillas, and an assortment of Mexican breakfast breads. **\$18.50 per person**

El Gringo

Pancakes, hash browns & eggs served with warm maple syrup and an assortment of mini breakfast breads. **\$17.50 per person**

Breakfast Enhancements: Add any of the following to enhance a plated breakfast or breakfast buffet.

Starters Fresh seasonal fruit cup, yogurt and granola parfait, seasonal berries with whipped cream, or seasonal melon wedge with cottage cheese. **\$7.50 per person**

Breakfast Burritos Scrambled eggs, asadero cheese, and a choice of diced ham, bacon, sausage, or chorizo wrapped in a flour tortilla. **\$7.00 per person**

Breakfast Sandwiches Choose one or a combination of the following: Egg and cheese croissant sandwich, English muffin, or egg, sausage, and cheese bagel sandwich. **\$8.00 per person**

Tamales Choice of green or red tamales. **Market price**



3 COURSE LUNCH

All lunch buffets include freshly brewed 2Ten Coffee, iced tea, and water.

3-COURSE LUNCH SALAD SELECTIONS

Arugula Salad Fresh arugula and spring mix topped with kalamata olives, cucumber, feta cheese, toasted almonds, and sesame seeds, served with a homemade greens mix dressing.

El Paso Live Salad Spring mix topped with diced tomato, shredded carrot, toasted pumpkin seeds, and cotija cheese, served with a cilantro-lime vinaigrette.

Fresco Salad Spring mix topped with fresh sliced strawberries, toasted pine nuts, and goat cheese mousse, served with a lemon-thyme vinaigrette.

Caesar Salad Crispy romaine, sourdough croutons, parmesan cheese, and grape tomatoes, served with a creamy Caesar dressing.

Frontera Salad Spinach and spring mix topped with dried cranberries, queso fresco, and candied pecans, served with a house-made tamarind vinaigrette.

Sun City Salad Spring mix topped with candied pecans, cucumber, and jack cheese, served with a raspberry-Dijon vinaigrette.

Caprese Salad Fresh spinach with grape tomatoes, fresh mozzarella, fresh basil leaves, and sliced black olives, served with a creamy honey-balsamic vinaigrette.

PLATED VEGETARIAN OPTIONS

Selections include the starch and vegetable choice unless otherwise adjusted by the chef and client.

- **Stuffed Poblano**
- **Vegetarian Lasagna**
- **Stuffed Portobello**
- **Cauliflower Steak**
- **Cheesy Garlic Zucchini Steak**

3-COURSE DESSERT SELECTIONS

- **Carrot Cake**
- **Chocolate Cake**
- **Red Velvet Cake**
- **Southern Pecan Pie**
- **New York Cheesecake**
- **Key Lime Pie**



3-COURSE PLATED HOT LUNCH

Mole Poblano Homemade mole poblano, tender and juicy chicken breast, Mexican red rice and vegetables, refried pinto beans, and flour tortillas. **\$32.50 per person**

Pappardelle Pasta with Chicken Lemon-butter sauce, fresh pappardelle pasta, grilled chicken breast, topped with sautéed mushrooms and aromatic herbs. **\$35.00 per person**

Salmon and Risotto Poblano and corn creamy risotto with Atlantic king salmon and grilled asparagus. **\$36.00 per person**

10 oz NY Strip Grilled with aromatic herbs and butter, roasted broccolini, duchess potatoes, and homemade steak sauce. **\$85.50 per person**

Rio Grande Tampiqueña Marinated skirt steak smothered with poblano peppers and onions, topped with Monterey cheese, served with Mexican red rice and refried beans. **\$52.00 per person**

Stuffed Chicken Breast Chicken breast stuffed with Boursin cheese, topped with creamy ancho sauce, sun-dried tomatoes, and spinach, served with creamy mashed potatoes and a grilled vegetable medley. **\$34.50 per person**

Ancho Sauce Sirloin 8 oz sirloin topped with creamy ancho sauce, roasted fingerling potatoes, and grilled asparagus. **\$51.50 per person**



GRAB-N-GO BOXED LUNCHES

All Grab N Go selections include chips, whole fruit or cookie and a canned drink or bottled water. (Choice of sandwich or wrap)

Cold Cut – A choice of sliced turkey, ham, or roast beef on ciabatta bread with green leaf lettuce, tomato slices, and a Dijon mustard spread. Served with chips and a fresh-baked cookie. **\$25.50 per person**

Chicken Salad Croissant – Creamy chicken salad on a buttery croissant. Served with chips and a fresh-baked cookie. **\$28.50 per person**

Viva Wrap – Deli-style smoked turkey, ham, roast beef, or grilled vegetables wrapped in a spinach tortilla with lettuce, tomato, and pesto aioli. Served with chips and a fresh-baked cookie. **\$26.50 per person**

Grilled Chicken Caesar Salad – Grilled and sliced chicken breast on romaine lettuce, topped with sourdough croutons, shredded Parmesan cheese, and cherry tomatoes, served with a creamy Caesar dressing. **\$21.50 per person**

Crispy Chicken Salad – Panko-breaded chicken breast, spring mix, and romaine lettuce with julienned carrots, grape tomatoes, sharp cheddar cheese, and candied pecans. Served with ranch dressing. **\$22.50 per person**



3-Course Dinner Salad Selections

SALAD (SELECT ONE)

Arugula Salad

Fresh arugula and spring mix topped with Kalamata olives, cucumber, feta cheese, toasted almonds, and sesame seeds. Served with a homemade greens mixed dressing.

El Paso Live Salad

Spring mix topped with diced tomato, shredded carrot, toasted pumpkin seeds, and Cotija cheese. Served with a cilantro-lime vinaigrette.

The Fraise

Spring mix topped with fresh sliced strawberries, toasted pine nuts, and goat cheese mousse. Served with a lemon-thyme vinaigrette.

Caesar Salad

Crispy romaine, sourdough croutons, Parmesan cheese, and grape tomatoes. Served with a creamy Caesar dressing.

Frontera Salad

Spinach and spring mix topped with dried cranberries, feta cheese, and toasted almonds. Served with a house-made tamarind vinaigrette.

Sun City Salad

Spring mix topped with candied pecans, cucumber, and Jack cheese. Served with a raspberry-Dijon vinaigrette.

Caprese Salad

Fresh spinach with grape tomatoes, fresh mozzarella, fresh basil leaf, and sliced black olives. Served with a creamy honey-balsamic vinaigrette.



3-Course Dinner Entrées

Creamy Mushroom Chicken

Pan-seared 8 oz fresh chicken breast topped with a wild creamy mushroom sauce. Served with creamy mashed potatoes and a roasted broccoli-cauliflower medley. **\$36.00 per person**

New York Strip

10 oz grilled New York strip served with duchess potatoes, sautéed Brussels sprouts, roasted beets, and homemade demi-glace. **\$70.50 per person**

Ribeye Steak

Grilled 12 oz ribeye with truffle mashed potatoes, grilled asparagus, sweet potato chips, and homemade demi-glace. **\$75.50 per person**

Filet Mignon

Seared 8 oz tenderloin with parsnip purée, caramelized baby carrots, grilled Bok choy, roasted mini potatoes with aromatic fresh herbs, and demi-glace. **\$72.50 per person**

Grilled Mediterranean Chicken

Grilled 8 oz fresh chicken breast with Mediterranean cream sauce. Served with herbed rice pilaf and sautéed chili and peanut green beans. **\$32.00 per person**

Salmon and Risotto

Poblano and corn creamy risotto with an 8 oz Atlantic king salmon topped with honey-soy glaze, grilled asparagus, and a grilled lemon. **\$52.00 per person**

Pork Chops

Pork chop stuffed with mozzarella cheese, roasted peppers, and fresh herbs, topped with seasonal chutney. Served with potatoes au gratin, grilled borettane onions, chili-peanut green beans, and roasted baby carrots. **\$48.50 per person**

3-Course Dinner Desserts

- Tres Leches
- Bourbon Pecan Pie
- Maker's Mark Bread Pudding
- Raspberry White Chocolate Cheesecake
- Colossal New York-Style Cheesecake
- Petit Trio of Desserts
- Triple Chocolate Cake
- Coppa al Limone di Sorrento



BUILD-YOUR-OWN LUNCH BUFFET

SALAD (SELECT ONE)

House Salad: Greens, carrot, tomatoes, cucumber, served with ranch and house vinaigrette dressing.

Traditional Caesar Salad: Homemade croutons, grape tomato, and Caesar dressing.

Greek Salad: Spring mix, feta cheese, cucumber, tomatoes, crispy chickpeas, and green dressing.

Rio Grande Garden Fresh Salad: Cranberry, jack cheese, cucumber, red onion, homemade cilantro-lime dressing.

ENTREÉS (SELECT TWO)

Fajitas: A choice of chicken or steak, served with bell peppers and onions.

Enchiladas Verdes: Chicken enchiladas topped with creamy tomatillo sauce and asadero cheese.

Grilled New York Strip: 8 oz steak topped with creamy garlic sauce.

Carne Asada: Grilled marinated skirt steak with shredded cheese, sautéed peppers, and onions.

Pork Carnitas: Crispy and tender pork carnitas.

Lime-Butter Seared Salmon: Melted Butter, Alaskan Salmon, Lime Juice and Sea Salt and Pepper

ACCOMPANIMENTS (SELECT TWO)

- | | |
|-------------------------------|------------------------------|
| • Roasted Garlic | • Wild Rice Pilaf |
| • Mashed Potatoes | • Mexican Rice |
| • Herb Fingerling | • Zucchini and Squash Medley |
| • Potatoes | |
| • Charro Beans | |
| • Roasted Seasonal Vegetables | |

DESSERT (SELECT ONE)

- | | |
|-----------------------------|--------------------|
| • Carrot Cake | • Chocolate Cake |
| • New York-Style Cheesecake | • Tres Leches Cake |
| | • Key Lime Pie |

\$55.50 per person

All buffets require a minimum of 25 guests

DINNER BUFFET (Serves 50)

El Paso BBQ

Slow-roasted brisket, hickory-smoked chicken breast, and fall-off-the-bone pork spareribs, ranchers' beans, corn on the cob, potato salad, and coleslaw, jalapeño cornbread muffins and rolls, served with a choice of peach or apple cobbler. **\$42.50 per person**

Mission Trail Fajitas

Mesquite-grilled chicken and steak with sautéed veggies, served with guacamole, sour cream, pico de gallo, shredded lettuce, shredded cheese, flour tortillas, Mexican rice, chips, and salsa, and a choice of charro beans or refried beans. **\$48.50 per person**

The Italian

Chicken fettuccine alfredo, Caesar Salad with grape tomatoes, croutons, and Caesar dressing, antipasto salad, and roasted vegetables with shallot-thyme butter. **\$32.50 per person**

Carnivores

6 oz grilled sirloin steaks, marinated skirt steak, andouille sausage, served with roasted seasonal vegetables, corn on the cob, garden salad, and sautéed green beans. **\$52.50 per person**

Taco Tuesday Bar

Diced carne asada and grilled chicken, flour and corn tortillas, cilantro-onion mix, toreadors, and salsas, Mexican rice, served with a choice of charro beans or refried beans. **\$35.50 per person**

BUILD-YOUR-OWN DINNER BUFFET

SALAD (SELECT ONE)

House Salad: Greens, carrot, tomatoes, cucumber, served with ranch and house vinaigrette dressing.

Traditional Caesar Salad: Homemade croutons, grape tomato, and Caesar dressing.

Greek Salad: Spring mix, feta cheese, cucumber, tomatoes, crispy chickpeas, and green dressing.

Rio Grande Garden Fresh Salad: Cranberry, jack cheese, cucumber, red onion, homemade cilantro-lime dressing.

ENTREÉS (SELECT TWO)

Creamy Mushroom Chicken

New York Strip – 10 oz

Ribeye Steak – Grilled 12 oz

Filet Mignon – Seared 8 oz

Grilled Mediterranean Chicken – Grilled 8 oz

Pork Chops – Grilled 8 oz

ACCOMPANIMENTS (SELECT ONE)

- | | |
|---|---------------------------|
| • Roasted broccolini | vegetables |
| • Caramelized carrot | • Creamy mashed potatoes |
| • Fingerling potatoes with butter and herbs | • Sauté green beans |
| • Roasted seasonal | • Sautée brussels sprouts |

DESSERT (SELECT ONE)

- | | |
|--------------------------------|-------------------------------|
| • Bourbon Pecan Pie | • Petit Trio Of Desserts |
| • Tres Leches | • Triple Chocolate Cake |
| • Raspberry White Cheesecake | • Coppa Al Limone Di Sorrento |
| • Colossal Ny Style Cheesecake | |

\$75.50 per person

All buffets require a minimum of 25 guests



MORNING BREAKS

El Crudo
Mini breakfast burritos with chorizo, chicharrón, and egg with bacon. **\$12.50 per person**

Morning Pick-Me-Up
Seasonal sliced fruit and berry cups. Berry and granola yogurt parfaits and granola bars. **\$10.50 per person**

Breakfast Croissants
Choice of ham, egg, and cheese; bacon, egg, and cheese; or sausage, egg, and cheese. **\$15.50 per person**

Despierta El Paso
Choice of Mexican red menudo or green pozole served with bread and tostadas. **\$25.50 per person**

AFTERNOON BREAKS

Chihuahuas Stadium Break
Hot dogs with ketchup, mustard, relish, and jalapeños, freshly popped popcorn, assorted potato chips, freshly fried churros, build-your-own nachos. **\$19.50 per person**

Pretzel Mini Hot Dogs
Includes all condiments. **\$18.50 per person**

Mac and Cheese Mini Balls
Served with marinara dipping sauce. **\$15.50 per person**

Chicken and Waffle Sliders
Crispy fried chicken on Belgian waffles with warm maple syrup. **\$18.50 per person**

Esquites (Mexican Street Corn in a Cup)
Topped with cotija cheese, butter, chili powder, and lime. **\$18.50 per person**

Sugar Rush
Hershey's Chocolate Bars, Almond Joy, M&M's, Reese's Cups, Twix, Snickers, Butterfingers. **\$12.50 per person**

Fruta Fresca Bar
Assorted fresh fruit with chamoy, Tajín, and lime. **\$14.50 per person**

BEVERAGE BREAKS

BEVERAGE BREAKS	
• Coffee and iced tea	\$49.50 per gallon
• Hot chocolate	\$33.50 per gallon
• Lemonade	\$34.50 per gallon
• Fruit punch	\$34.50 per gallon
• Individual juice bottles	\$4.50 each
• Bottled water	\$5.50 each
• Sparkling water	\$6.50 each
• Assorted sodas	\$5.50 each
• Energy drinks	\$7.50 each





APPETIZERS (Serves 50)

All appetizers are served stationary. Tray-passed service requires a Convention Center Server at \$75 + tax per 100 people.

OPTIONS:

Sopes

Traditional Mexican sopes with shredded beef, pinto beans, avocado purée, cilantro, and sour cream. **\$250.50**

Mini Fried Savory Beef Empanadas

Served with chimichurri sauce. **\$150.50**

Petite Tostada Bites

Refried pinto beans, chorizo, cotija cheese, and sour cream. **\$125.50**

Pork Belly Bites Al Pastor

Pork belly burnt ends with grilled pineapple, pickled onion, mini tostada, and avocado purée. **\$175.50**

Mini Flautas

Served with shredded lettuce, tomato, crema, cotija cheese, salsa verde, and salsa roja. **\$125.50**

Shrimp Ceviche Shooters

Fresh shrimp ceviche with cucumber, tomato, mango, cilantro, tostadas, and avocado. **\$250.50**

Franks in Puff Pastry

Beef frankfurters wrapped in puff pastry dough, served with house aioli. **\$175.50**

El Chuco Quesadillas – Choice of smoked chicken, three-cheese, or chorizo triangles with salsa, sour cream, shredded lettuce, and diced tomatoes. **\$255.50**

Grilled Chicken Adovada Skewer

Grilled chicken marinated in Mexican adobo with smoked aioli. **\$250.50**

Mini Juárez Lonches

Ham, cheese, lettuce, tomato on hoagie bread. **\$275.50**

Chicken Wings

Buffalo, barbecue, or gochujang sauce with ranch dressing and celery sticks. **\$280.50**

Coconut Breaded Shrimp

Served with mango chutney. **\$250.50**

Fire Roasted Pepper Hummus

With mini grilled naan bread and assorted olives. **\$175.50**

Chips and Salsa

Homemade salsa with crispy chips. **\$150.50**

Guacamole and Chips

Fresh guacamole with crispy chips. **Market Price**



SPECIALTY PLATTERS

(Serves 50)

OPTIONS:

Charcuterie Board

Chef's choice of imported cured meats and cheeses. **\$550.50**

Crudité

Chef's choice of seasonal vegetables with ranch dressing. **\$350.50**

Seasonal Fresh Fruit Platter
\$240.50

Sweets Platter

Petit fours, tiramisu bites, cheesecake bites, macarons, and fruit tartlets. **\$300.00**

FROM THE BAKERY

OPTIONS:

Assorted Platter Mini muffins, fresh-baked Danishes, assorted sliced sweet loaf breads, and pan dulce. **\$300.00**

French Pastries Croissants, chocolate croissants, almond croissants. **\$300.00**

Churro Bar Crispy churros with chocolate and cajeta. **\$225.00**





CARVERY

Carved items include rolls and appropriate condiments. All carved items require a staff carver - \$150/chef

Suckling Pig

Served with horseradish crème fraîche and chimichurri. **Market Price**

Roasted Leg of Lamb

Served with sweet chipotle sauce. **Market Price**

Roast Breast of Turkey

Served with roasted vegetables. **Market Price**

Roast Beef Tenderloin

Served with truffle au jus, horseradish crème fraîche, and chimichurri. **Market Price**

Prime Rib

Served with truffle au jus, horseradish crème fraîche, and chimichurri. **Market Price**



ALCOHOLIC BEVERAGES

Each bar requires a \$500 minimum or a \$150 bartender fee if the minimum is not met.

SPIRITS

- | | |
|-----------------|-------------------|
| Vodka Cranberry | Classic Margarita |
| Jack and Soda | Paloma |
| Gin and Soda | Whiskey Sour |
| Vodka and Soda | Ranch Water |
| Rum and Soda | Mojito |

Hosted: \$12.50

BATCH DRINKS

- Each gallon serves 20 through 25 servings
- | | |
|------------------------|-----------------|
| Sangria (red or white) | \$150.50/gallon |
| Paloma | \$150.50/gallon |
| Mimosa | \$150.50/gallon |

LIQUORS

Gin, Rum, Tequila, Vodka, Whiskey, Triple Sec

BEER

Domestic: Bud Light, Michelob Ultra, Miller Light **Cash Bar \$13.00**

Hard Seltzer: **Cash Bar \$7.50**

Imported: Dos XX, Corona, Modelo **Cash Bar \$13.00**

Sol **Cash Bar \$10.50**

WINE BY THE GLASS

House Wine: Red & White **Cash Bar \$10.00**

Premium Wine: Red & White **Cash Bar \$14.00**

House Champagne **Cash Bar \$12.50**

Premium Champagne **Cash Bar \$14.00**

Non-Alcoholic Beverages
Canned soda and bottled water **Cash Bar \$5.00**



All pricing is inclusive with an 8.25% sales tax



DESTINATION EL PASO

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