



Creating Unforgettable Memories

Let the creative catering professionals at the MCM Elegante plan the wedding of your dreams. Our experienced and friendly banquet staff will pamper you and your guests, while our Executive Chef designs a menu that will make yours an event to remember.

We can also assist you with the events that accent your wedding, such as your Engagement Party, Bridesmaids' Luncheon, Groom's Luncheon, Bridal Showers and Rehearsal Dinners.

Our Wedding Packages include the following:

*Discounted room rates for wedding guests, Event Space w/ tables, chairs,
China and Glassware, Crisp Linens and Choice of Colored Napkins
White or Black Chair covers with choice of Chair tie color
Glass cylinder or bubble bowl Centerpieces w/ electronic votive candle or
White Eifel Tower vases with White Silk Flowers
Head Table, gift table and guest book table setup
Dance Floor and Staging for Entertainment, Bartender, Dedicated Security Officer,
Complimentary Cake Cutting Service
Complimentary Guest Parking and Airport Shuttle
Complimentary King Executive Room for Bride & Groom including breakfast for two
(With a \$3000 minimum food and beverage)
Room for Bride & Groom upgraded to King Suite
Complimentary Champagne/Sparkling Cider Toast for Head Table*

*Call now and let our Creative Catering Department
Assist you in creating unforgettable memories.
505.314.7695 or visit us at www.mcmelegante.com*

Plated Meals

All Entrees are served with your choice of garlic mashed potatoes, oven roasted potatoes, polenta or rice pilaf and a medley of fresh seasonal vegetables, warm rolls and butter, gourmet regular and decaffeinated coffee and iced tea

Sapphire

Choice of One of the Following:

Chicken Breast Marsala

Chicken Breast cooked to perfection and finished with a Marsala Wine Sauce.

Chicken Breast Scaloppini

Chicken breast cooked to perfection, finished with a Lemon Caper Cream Sauce

Marinated London Broil

Grilled to perfection and finished with a Merlot Demi Glaze

Grilled Flat Iron Steak

Cooked to perfection and topped with a cranberry, rosemary demi glaze

Grilled Tilapia

Topped with a Lobster Shrimp Sauce

Pasta del Mar

Lobster filled ravioli topped with Sun Dried tomatoes, capers and a lemon garlic butter sauce

All prices are subject to a 22% service charge and applicable New Mexico sales tax and are subject to change at any time.



Plated Meals

All Entrees are served with your choice of garlic mashed potatoes, oven roasted potatoes, or rice pilaf and a medley of fresh seasonal vegetables, warm rolls and butter, gourmet regular and decaffeinated coffee and iced tea

Ruby (minimum 100 guests)

Choice of Two of the Following:

Mediterranean Stuffed Chicken

Chicken breast stuffed with spinach, pine nuts, sun dried tomatoes and feta cheese, served with a wild mushroom sauce

Chicken Saltimbocca

Chicken breast stuffed with Asiago and Prosciutto and finished with a Sage Buerre Blanc

Herb Roasted Prime Rib of Beef

Cooked to perfection and served au jus and with creamy horseradish sauce

New York Steak Diane

Grilled to perfection and served with a creamy mushroom sauce

Poached Salmon Filet

Served with an Orange Brandy Sauce

Rainbow Trout

Dusted with an herbed flour and finished with a Pecan Meunniere Sauce

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Plated Meals

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Emerald (minimum 100 guests)

Choice of One of the Following:

Petite Filet with Chicken

5 oz Filet of Beef served with Grilled Chicken Breast and a Merlot Demi Glaze

Petite Filet with Shrimp

5 oz Filet of Beef served with Tiger Shrimp and a Béarnaise Sauce

Petite Filet with Salmon

5 oz Filet of Beef served with Poached Salmon and an Orange Brandy Sauce

Grilled Chicken with Shrimp

Grilled Chicken Breast served with Grilled Shrimp and an Herbed Butter Sauce

Grilled Chicken and Fish

Grilled Chicken Breast served with Grilled Salmon and a Dill Buerre Blanc

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Buffet Meals

All Buffets are served with gourmet regular & decaffeinated coffee and iced tea.

Specialty Buffets (minimum 100 guests)

Southwestern Special

*Tamales
Cheese Enchiladas
Green Chile Chicken Breast
Picadillo
Refried Beans & Spanish Rice
Flour Tortillas
Shredded Lettuce, Tomatoes, Sour Cream, Shredded
Cheddar Cheese, Chips and Salsa*

Italian Feast

*Tomato and Fresh Mozzarella Salad
Eggplant Parmigiana
Chicken Cacciatore
Penne Pasta with Italian Sausage
Peppers & Marinara Sauce
Spaghetti with Meatballs
Roasted Zucchini with tomatoes and olives
Garlic Bread*

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Buffet Meals

All Buffets are served with warm rolls and butter, gourmet regular and decaffeinated coffee and iced tea

Elegante Buffets (minimum 50 guests)

Crystal Elegance

*Fresh Garden Salad
Broiled Salmon
Margarita Chicken
Wild Rice Pilaf
Garlic Mashed Potatoes
Fresh Seasonal Vegetable Medley*

Diamond Wedding

*Fresh Salad Bar
Caesar Salad
Sliced Herbed Roasted Prime Rib
Chicken Marsala
Garlic Mashed Potatoes
Baby Green Beans Almandine*

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Wedding Packages

Hors D'Oeuvres

All trays are priced based on 100 pieces unless otherwise specified with a 50 piece minimum order.

Chicken Skewers with Teriyaki Dipping Sauce
Fried Mozzarella Sticks with Marinara Sauce
Swedish Meatballs
Stuffed Mushrooms
Green Chile Cream Cheese Pinwheels
Vegetable Spring Rolls
Assorted Canapes

Fresh Fruit Display

Small-serves 25
Medium-serves 50
Large-serves 100

Fresh Vegetable Crudite

Small-serves 25
Medium-serves 50
Large-serves 100

International Cheese Board

Small-serves 25
Medium-serves 50
Large-serves 100

Carving Stations - \$80 carver's fee applies

Top Round of Beef-serves 50 with Au Jus & Creamy Horseradish Sauce
Boneless Roasted Turkey-serves 30 with Gravy & Cranberry Relish
Both served with signature Sweet Yeast Rolls

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Wedding Packages

Bar Options

All Bars are Subject to a \$75 Bartender fee for the first 3 hours and \$25 per additional hour.

Host and Cash Bar Drink Prices

Premium Brand Cocktails	per drink
Call Brand Cocktails	per drink
Imported Beer	per drink
Domestic Beer	per drink
Wine	per drink
Sodas	per drink

Domestic Keg - Host Bud, Bud Light, Coors, Coors Light, Miller, Miller Light, Amber Bock

Wine List

Blackstone - Chardonnay, Cabernet, Merlot	per bottle
Kendall Jackson - Chardonnay	per bottle
Santa Fe	per bottle
Cooks Sparkling Wine	per bottle
Martinelli's Sparkling Cider	per bottle
Sangria Punch (alcoholic) per person includes fountain	per person
Margarita Fountain (alcoholic) per person includes fountain	per person
Champagne Toast (alcoholic) per person can include fountain	per person
Non Alcoholic Cider Toast per person can include fountain	per person



Wedding Packages

Children's Plated Meal Menu

Corndog with French Fries

Chicken Fingers with French Fries

Macaroni and Cheese with Fruit Cup

All children's entrees served with rolls and butter and choice of milk or juice

*Children under 5 no charge,
(ages 5-12)*

Ask your catering professional for information on Children's Buffet Options

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