

## Buffet Ala Cart Menu

Chips & Salsa, Guacamole or Queso

Spanish rice

Pinto beans

Chicken Wings: (choose buffalo, tequila-lime, jerked or BBQ)

Mexican Meatballs (meatballs baked in our fresh made salsa)

Fruit, Vegetable or Cheese Tray

Mini tacos with salsa.

Baja Shrimp Cocktail with tortilla chips or saltines.

Posole

Spanakopita

Pork Wings

Chicken Sate

Ceviche

Tuna Poke

Classic Shrimp Cocktail

Crab Dip or Spinach-Artichoke Dip

Bruschetta on Crostinis

Capresse Salad

Garden, Caesar or Spinach Salad

Boxed Lunches

## Desserts

Assorted cookies

Homemade Brownies

Assorted pies and cakes

Peach Cobbler with heavy cream

Assorted Dessert Bars



Omelet Station



Chef Carved Prime Rib



Buffet

\*Consuming raw or undercooked meats, fish, poultry or eggs may increase your risk of foodborne illness.

\*Tax and service charge of 20% will be added to final bill for all caterings.



## Catering Menu

Locally Owned & Operated

All Recipes Developed by Chef Anthony Rey

Whether your event is big or small, corporate gathering or casual party, we have you covered. We will make sure your event has "No Worries".

Continental Breakfast



Phone # (505) 436-2657

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### Prime Rib Buffet

Chef Carved Prime Rib, Baked Potatoes with butter, sour cream, bacon bits and shredded cheese, Green beans with tomato and bacon and Rolls and butter

### Poblano Chicken Buffet

Grilled chicken breast topped with poblano cream sauce., Garlic Mashed Potatoes, Mixed vegetables with zucchini and corn, and rolls with butter.

### Baked Potato Bar

Baked potatoes, Taco meat, shredded cheese, sour cream, butter, pico de gallo, bacon bits, green chile queso.

Add Pulled Pork for an additional fee.

### Pecan Chicken Buffet

Pecan crusted chicken breast topped with a maple demi glaze, Wild rice blend, mixed vegetables and Rolls with Butter.

### Orange-Bourbon Salmon

Grilled salmon with an orange-bourbon glaze, Wild rice blend, Mixed vegetables and Rolls with Butter.

### Pasta Buffet

Penne pasta with meaty marinara, Chicken alfredo over penne, Garden or Caesar salad and Breadsticks.

### Enchilada Buffet

Red chile-beef enchiladas, Green chile-chicken enchiladas, Pinto beans, Spanish rice and chips with salsa.

### Taco Bar

Taco Meat, Taco Shells, shredded lettuce, diced tomato, shredded cheese and salsa, Pinto beans and Spanish rice

### Nacho Bar

Tortilla Chips, pinto beans, taco meat, green chile queso, shredded lettuce, diced tomatoes, and salsa.

### Lemon-caper Salmon Buffet

Baked salmon with lemon-caper aioli, wild rice, and grilled asparagus.

### Grilled Mahi Buffet

Grilled Mahi with a cauliflower bisque and peach chutney.

### Blackened Mahi Buffet

Blackened Mahi topped with mango pico de gallo served with mixed vegetables and wild rice.

### Salmon Vera Cruz Buffet

Salmon fillet baked in a spicy tomato sauce, accompanied by Spanish rice and Calabacitas.

### Chopped Steak Buffet

8 ounce chopped steak topped with sautéed onions and mushrooms then covered with brown gravy. Served with mashed potatoes and green beans.

### Herb-Roasted Chicken Buffet

Bone-in chicken marinated in herbs then baked and served with rice pilaf and mixed vegetables.

### Chicken Marsala Buffet

Pasta tossed with tomato, mushrooms and garlic in marsala sauce, then topped with grilled chicken breast. Accompanied by Caesar salad and breadsticks.

### Burger Buffet

8-ounce burger patties with brioche buns, lettuce, tomato, onion and pickles. Served with chips.

## Plated Options

### Filet

Tenderloin Filet topped with a mushroom demi and served with baked potatoes grilled asparagus.

### Sirloin

Hand cut sirloin steak topped with a cherry demi and served with bleu cheese mashed potatoes and green beans.

### Ribeye Steak

Cut by hand and grilled to perfection. Accompanied by scalloped potatoes and mixed vegetables.

## Action Stations

### Omelet Station

Build your own omelets with a chef attended omelet station.

### Carving Stations

Let us add some elegance to your event with a chef attended carving station. Turkey, Ham or pork loin are a few things we can carve for you.

Enjoy live music or get a DJ to help you dance the night away. We also have projectors if you would like to have a presentation. Give us a call and we can help you with a “worry free” event here at No Worries Sports Bar & Grill.

\*These are just a few things we can do for you. If you have something else in mind, please give us a call and we will be happy to come up with a custom menu for your event.