



Amazing Food
Attentive Service
Astonishing Events

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BREAKFAST

Create a breakfast from our a la carte menu, or choose from our most popular breakfasts. Either way, your guests will be happy.

A La Carte Breakfast Options

Quiche

Breakfast Burritos

French Toast Soufflé

Biscuits with Sausage Gravy

Bacon or Sausage

Breakfast Potatoes

Yogurt and Granola Parfaits

Fresh Seasonal Fruit Tray

Pastry Tray

Breakfast Strudel *various fruit flavors*

Assorted Bagels and Whipped Cream Cheese

Good Morning Continental

Fresh Seasonal Fruit & a variety of Pastries

Bottle Water & Coffee

New Mexico Sunrise

Breakfast Burritos

Bottled Water & Coffee

Paris Café

Quiche & Fresh Fruit

Bottled Water & Coffee

BOX LUNCHES

Budget Box includes chips, dessert and a mint

Executive Box also includes a seasonal side

Boxed Lunch Salad

Add soda or bottled water

All sandwiches include lettuce & tomato

Orders have a minimum of 12 boxes

Sandwiches & Wraps

Cranberry Turkey

Turkey & cranberry relish cream cheese on hearty wheat bread

Dijon Turkey

Turkey, colby jack and honey Dijon on hearty wheat bread

Green Chile Turkey

Turkey, cheddar & green chile aioli on marble rye bread

Honey Mustard Ham

Ham, pepperoni & pepper jack with honey mustard on marble rye bread

Roast Beef

Roast beef, pepper jack & roasted red bell peppers with dijonaise on hearty white bread

Sun-Dried Tomato Turkey

Turkey, colby jack & sun-dried tomato aioli on hearty white bread

Tuna Salad

Classic tuna salad on hearty wheat bread

Turkey Caesar Wrap

Turkey, Parmesan, lettuce & red onion with Caesar dressing

Turkey Bacon Wrap

Turkey, bacon & pepper jack with Southwest ranch

Vegetarian

Fresh sliced vegetables & cheddar on hearty wheat bread

Salads

Turkey Caesar

Lettuce, turkey, red onion, homemade croutons and parmesan cheese with Caesar dressing

Chef Salad

Bed of mixed greens with turkey, ham, cheddar, egg and tomato with Southwest ranch dressing

Greek

Bed of mixed greens with olives, feta, red onions, cucumbers and tomatoes with Greek dressing

Vegetable

Bed of mixed greens with a variety of vegetables & toppings with oil & vinegar

ENTREES

All meals include a Fresh Garden Salad, Bread and Dessert!

Meals also include two accompaniments (except where noted).

A minimum order of 12 guests is required, except in cases of special dietary concerns.

Vegetarian, Vegan & Gluten Free options available.

Chicken

Bacon Mushroom

Boneless chicken breasts sautéed and served with a smoky bacon and mushroom cream sauce

Bourbon Orange

Flour dusted boneless chicken breast served with a sweet bourbon orange sauce

Green Chile

Boneless chicken breast sautéed and topped with our rich green chile cream sauce

Lemon Pepper

Boneless chicken breast marinated in fresh lemon juice and herbs sautéed and served with a creamy béchamel sauce

Oven Roasted

Bone-In chicken legs and thighs, oven roasted with a blend of seasoning

Roasted Garlic Rosemary

Boneless rosemary marinated chicken breast sautéed with a fragrant roasted garlic sauce

Spicy Tomato Chutney

Boneless chicken breast served with a spicy tomato chutney sauce

Sun-Dried Tomato Cream

Boneless chicken breast sautéed and served with a sun-dried tomato cream sauce

Tikka Masala

Boneless chicken breasts cooked with a combination of classic tikka flavors with a creamy, slightly sweet sauce

Tuscan

Boneless chicken breast sautéed with white wine, tomatoes, peppers, artichoke hearts and mushrooms

Beef & Pork

Apple Rosemary Pork Loin

Oven roasted and served with an apple chutney

Sweet & Sour Pork

Tender pork sautéed with peppers, onions, pineapple and served with our twist on sweet & sour sauce

Red Chile Rubbed Pork Loin

Marinated, oven roasted & served in tender slices

Beef Brisket

Slow cooked & served with BBQ sauce on the side

Roast Beef

Tender slices of oven roasted beef & au jus

Bistro Filet

Marinated and seared tender slices of beef

Seafood

Spicy Moroccan Stew

Shrimp and White Fish cooked in a spicy tomato stew and served with cous cous (1 accompaniment)

Lemon & Herb Salmon

Seared salmon filets topped with a white wine herb sauce and lemons

Is something missing?

We'd be happy to put a menu together for you with your specific tastes in mind.

Meals also include disposable plates, utensils & napkins

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Traditional Favorites

Red Chile Beef Enchiladas

Casserole style enchiladas made with our red chile sauce

Green Chile Chicken Enchiladas

Casserole style enchiladas made with our green chile cream sauce

Red Chile or Green Chile Cheese Enchiladas

Casserole style enchiladas made with your choice of our green chile cream sauce or red chile sauce

4 Cheese Lasagna

Made with our homemade marinara sauce and packed with cheese (1 accompaniment)

Meat Lovers' Lasagna

Ground beef, pepperoni, and sausage filled lasagna made with our homemade marinara (1 accompaniment)

Chicken Penne & Marinara

Grilled chicken and penne pasta tossed in our homemade marinara and topped with cheese (1 accompaniment)

Macaroni & Cheese

Homemade & topped with bread crumbs

Chicken Pot Pie

Chicken, vegetable & potato pot pie filling served with cheddar chive biscuits (1 accompaniment)

Pulled Pork

Slow cooked pulled pork with buns & BBQ sauce

Meatloaf

Just like Grandma used to make! (but better...we won't tell her)

Have a guest with allergies?

We do our best to accommodate them and can make an option to fit the rest of your menu

Accompaniments

Potatoes

Scalloped Potatoes, Mashed Potatoes, Parsley Potatoes, Roasted Garlic Mashed Potatoes, Roasted Red Skin Potatoes, Roasted Sweet Potatoes

Rice

Cilantro Jalapeno Rice, Lemon Rice Pilaf, Spanish Rice, White Rice, Wild Rice

Beans

Baked Beans, Black Beans, Pinto Beans

Other Starches

Macaroni and Cheese, Pasta Salad, Potato Salad, Cous cous, Quinoa

Vegetables

Buttered Corn, Calabacitas, Green Bean Casserole, Green Beans, Balsamic Glazed Carrots, Oven Roasted Broccoli, Roasted Vegetables, Sautéed Italian Vegetables, Zucchini & Roasted Peppers, Seasonal Vegetables

Having trouble deciding, let us make suggest the best pairing

BUFFETT ADDITIONS

Want a different salad or a beverage with you meal? We have plenty of options to choose from

SIGNATURE SALADS

Caesar Salad

Leaf Lettuce, Parmesan, Red Onion & Croutons with Caesar Dressing

French Salad

Field Greens with Apples, Gorgonzola and Walnuts with Red Wine Vinaigrette

Greek Salad

Field Greens, Tomatoes, Red Onion, Cucumber, Black Olives and Feta with Greek Dressing

Mandarin Salad

Field Greens, Mandarin Oranges, Almonds and Feta with Balsamic Vinaigrette

Southwestern Chopped Salad

Lettuce, Black Olives, Black Beans, Corn and Tomatoes with Southwestern Ranch

Summer Salad

Field Greens with Strawberries, Almonds and Feta with Balsamic Vinaigrette

BEVERAGES

Assorted Sodas

Bottled Water

Iced Tea Regular, Mango, Passion Fruit, Raspberry or Peach

Lemonade Regular, Ginger Lavender, Lime or Strawberry

Fruit Punch

Orange Juice, Individual

Hot Beverages

Coffee Regular and Decaf

Cranberry Apple Cider

Hot Teas

Old Fashion Hot Chocolate

COCKTAIL PARTIES

Need a menu for a party but don't want dinner? Or, maybe something to keep your guests happy while they wait.

DESSERTS

Homemade Cookies: *Almond, Chocolate Chip, Double Chocolate, Oatmeal Raisin, Peanut Butter & other seasonal favorites*

Homemade Dessert Bars: *Almond Brownies, Cinnamon Bun, Lemon, Mexican Chocolate Brownies, Oatmeal Cinnamon Fruit, Peanut Butter Fudge, White Chocolate Confetti, and other seasonal favorites*

Dessert Platter: *An assortment of cookies & bars*

Assorted Specialty Desserts

*Apple Pie Puffs
Cheesecake Lollipops
Chocolate Covered Strawberries
Mini Lava Cakes*

*Mousse Assorted Flavors
Pumpkin Pie Puffs
Tiramisu*

Bundt Cakes: *Orange Almond, Lemon Pistachio, Chocolate*

PARTY TRAYS

Perfect for any style event

Antipasto Platter *(minimum order of 20 people)*

Assorted Sandwich Platter

Baked Brie en Croute with Crostini: *Pecan & Brown Sugar, Fruit Preserves
or Savory Caramelized Shallot & Herb*

Bistro Fruit, Cheese & Roasted Vegetable Display

Chicken Wings: *Buffalo, Teriyaki or Dry Rubbed served with Ranch and celery*

Cold Dips & Spreads: *Hummus, Pine Mountain Pesto, Pineapple Horsey Spread,
Salsa & Chips, Spinach Dip or Wild Mushroom Pate*

Cubed Cheese & Crackers

Cubed Cheese, Cracker & Fruit

Fresh Seasonal Sliced Fruit

Fresh Seasonal Vegetable & Dip

Hot Dips: *Chile con Queso, Spinach & Artichoke or Blue Cheese Bacon & Spinach*

Meat Tray *variety of sliced deli meats served with cocktail rolls and condiments*

Meatballs: *Turkey in Green Chile Cream Sauce, French Onion Beef or BBQ*

New Mexico Fiesta Platter: *Guacamole, Salsa, Creamy Chipotle Dip & Tortilla Chips*

*Our Party Trays include disposable plates & napkins,
and are perfect for any style event.*

BUTLERED or DISPLAYED APPETIZERS

Some appetizers require staffing and need to be assembled on site. Talk to us about which of these appetizers will suit your event.

Asparagus & Chevre Cheese Canape [V]

Artichoke Cucumber Cup [V] [GF]

Cheesy Bacon Stuffed Jalapenos [GF]

Chicken Satay *BBQ, Sesame or Mediterranean* [GF]

Chicken Sausage Crostini with Cranberry Relish

Cranberry Walnut Chicken Salad

Goat Cheese & Olive Tapenade Crostini [V]

Gorgonzola & Candied Walnut Crostini [V]

Hummus & Olive Relish Canapé [V]

Jumbo Shrimp Cocktail [GF]

Stuffed Mushrooms *Spinach, Hummus, or Shrimp* [GF] [V]

Bacon Wrapped Jumbo Shrimp [GF]

Garlic Beef Crostini with Sage Crème Fraiche

Jerk Shrimp on Pineapple [GF]

Mediterranean Bundles [GF] [V]

Open Face Tea Sandwiches

Egg Salad, Tuna Salad, Ham Salad or Artichoke & Cucumber [V]

Roasted Pepper Cheese Beef Crostini

Salmon Mousse Cucumber Cup [GF]

Salmon Wonton Chip

Shaved Pork Crostini with Red Onion Relish

Smoked Salmon & Tarragon Canapé

Southwestern Corn & Shrimp Shooters [GF]

Strudel *Chicken, Beef, Mushroom* [V]

V Vegetarian

GF Gluten Free