



www.AtriosCatering.com

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417 Tramway Blvd NE #12

Amazing Food

Attentive Service

Astonishing Events

BREAKFAST

Good Morning Continental Fresh Fruit, Homemade Pastries, Bottled Water & Coffee

New Mexico Sunrise Breakfast Burritos (eggs, potatoes, meat, cheese and chile), Bottled Water & Coffee

Paris Café Homemade Quiche, Fresh Fruit, Bottled Water & Coffee

Bonjour Breakfast Baked French Toast with Butter & Syrup, Fresh Fruit, Bottled Water & Coffee

Breakfast Casserole Eggs, potatoes, meat & cheese casserole, Fresh Fruit, Bottled Water & Coffee

Meals include foam plates, utensils, napkins, cups, etc.

Delivery fee not included

BEVERAGES

Assorted Canned Sodas

Bottled Water

Iced Tea

(Regular, Mango, or Peach)

Lemonade

(Regular, Lavender or Strawberry)

Fruit Punch

Juice

(Orange, Cranberry, Apple)

Coffee

(Regular or Decaf)

Cranberry Apple Cider

Hot Water & Assorted Teas

Hot Chocolate

All Beverage include cups, stir sticks, creamer & sweeteners (if needed)

BOX LUNCHES

All boxed lunches come in individually packaged Eco-Friendly Boxes with utensils & napkin

Budget Box

Sandwich, chips & dessert

Classic Box

Sandwich, chips, snack pack & dessert

Deluxe Box

Sandwich, chips, picnic side of the day & dessert

Salad Boxed Lunch

Entrée size salad, chips & dessert

Sandwiches & Wraps

All sandwiches include lettuce, tomato, & a sauce on the side

Buffalo Turkey Turkey & pepper jack with buffalo blue cheese sauce on potato bread

Cranberry Turkey Turkey & cranberry relish cream cheese on hearty wheat bread

Dijon Turkey Turkey & Colby jack with honey Dijon on hearty wheat bread

Green Chile Turkey Turkey & cheddar with green chile aioli on oatnut bread

Honey Mustard Ham Ham, pepperoni & Colby jack with honey mustard on oatnut bread

Roast Beef Roast beef & cheddar with dijonaise on potato bread

Turkey Caesar Wrap Turkey, Parmesan, lettuce & red onion with Caesar dressing

Turkey Bacon Wrap Turkey, bacon & pepper jack with Southwest ranch

Vegetarian Wrap Freshly sliced vegetables & cheddar with vinaigrette dressing

Salads

Cranberry Walnut Salad Dried cranberries, walnuts, tomatoes, red onion & blue cheese with Balsamic dressing

Greek Black olives, feta, red onions, cucumbers & tomatoes with Greek dressing

Southwest Salad Black beans, black olives, corn, tomatoes, & shredded cheese with Southwest Ranch dressing

Turkey Caesar Turkey, red onion, homemade croutons & parmesan cheese with Caesar dressing

Vegetarian Antipasto Salad Green olives, artichoke hearts, tomatoes & Parmesan cheese with Italian dressing

ENTREES

All meals include:

Garden or Caesar Salad, 2 sides of your choice (except where noted) & Chef's Choice Desserts!

Meals also include foam plates, utensils & napkins (upgrades available)

Delivery Fee not included

Chicken

Bacon Mushroom Chicken breasts sautéed & served with a smoky bacon & mushroom cream sauce

Basil Pesto Chicken breasts sautéed & served with a basil pesto sauce

Bourbon Orange Flour dusted chicken breasts served with a sweet bourbon orange sauce

Green Chile Chicken breasts sautéed & topped with our rich green chile cream sauce

Lemon Pepper Chicken breasts marinated & sautéed with fresh lemon juice & herbs, & served with a creamy béchamel sauce

Marsala Flour dusted chicken breasts served with mushrooms & Marsala wine sauce

Oven Roasted Bone-In chicken legs & thighs, oven roasted with a blend of seasoning

Roasted Garlic Rosemary Rosemary marinated chicken breasts sautéed with a fragrant roasted garlic sauce

Teriyaki Chicken breasts marinated & seared with a teriyaki glaze

Tikka Masala Chopped chicken breasts cooked in classic tikka flavors & coconut milk

Tuscan Chicken breasts sautéed with white wine, tomatoes, peppers, artichoke hearts & mushrooms

Comfort Food Favorites

Carne Adovada Tender pork slow cooked in our own New Mexico red chile sauce & served with tortillas

Enchiladas Casserole style stacked enchiladas made with your choice of: *Red or Green Chile sauces & Chicken, Beef, or Cheese*

Lasagna - Four Cheese Made with our homemade marinara sauce & packed with cheese (choose 1 side, also includes Garlic Bread)

Lasagna - Meat Lover's Ground beef, pepperoni & sausage filled lasagna made with our homemade marinara (choose 1 side, also includes Garlic Bread)

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

Pulled Pork Slow cooked pulled pork with buns & BBQ sauce

Taco Bar (Build Your Own)
(2 per guest) Choose 2 Meats: Shredded Chicken, Carne Adovada or Ground Beef
Includes: Hard corn shells & flour tortillas, lettuce, tomatoes, shredded cheese, salsa & sour cream

Beef & Pork

Beef Brisket Slow cooked & served with BBQ sauce

Bistro Filet Marinated & seared tender steak served with a red wine sauce

Roasted Pork Loin Choose between *Herb Crusted or Red Chile Rubbed*

Seafood

Blackened Tilapia Cajun rubbed tilapia fillets with white wine & lemons

Ginger Lime White Fish Marinated white fish, seared with white wine & limes

Lemon & Herb Salmon Herb crusted salmon steaks seared with white wine & lemons

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

SIDES

Potatoes

Au Gratin
Classic Mashed
Parsley Smashed
Roasted Garlic Mashed
Roasted Red Skins
Scalloped

Rice

Ginger Soy Rice
Green Rice
Lemon Rice Pilaf
Spanish Rice
Steamed White Rice
Wild Rice

Breads

Dinner Rolls
Focaccia Bread
French Bread
Garlic Bread

Other Options

Black Beans
Couscous
Macaroni and Cheese
Pasta Salad
Pinto Beans
Potato Salad

Vegetables

Asian Vegetables
Buttered Corn
Calabacitas
Green Bean Casserole
Oven Roasted Broccoli
Roasted Carrots
Sautéed Green Beans
Sautéed Italian Vegetables
Seasonal Vegetables
Squash & Roasted Peppers

MEAL ADD-ONS

Soups

Served with Bread or Tortillas
Chile con Carne (Texas Chile)
Cream of Broccoli
Green Chile Chicken Stew
Red Chile Pork Posolé

Salad Upgrades

Upgrade from a garden or Caesar salad
Cranberry Walnut Salad
Greek Salad
Southwest Salad
Vegetarian Antipasto Salad

A LA CARTE DESSERTS

Homemade Cookies Almond, Biscochitos, Chocolate Chip, Double Chocolate, Oatmeal, Peanut Butter or other seasonal favorites

Homemade Dessert Bars Almond Brownies, Blondie, Chocolate Brownie, Cinnamon Oatmeal Fruit, Mexican Chocolate Brownies, Peanut Butter Fudge or other seasonal favorites

Dessert Platter An assortment of cookies & bars *(1 .5 servings per person for the groups that like sweets)*

Specialty Desserts Apple Pie Puffs, Cheesecake Lollipops, Chocolate Covered Strawberries, Mousse Cups, Pumpkin Pie Puffs or Tiramisu Cups

APPETIZERS & PARTY TRAYS

Individual Items

Asparagus & Goat Cheese Canape Toasted bread coins topped with creamy goat cheese & asparagus

Artichoke Cucumber Cup Creamy artichoke pate rosettes piped into cucumber cups

Blue Cheese & Candied Walnut Crostini Toasted crostini spread with blue cheese & sprinkled with sweet candied walnuts

Cheesy Bacon Stuffed Jalapenos Open faced jalapenos stuffed with bacon & cheddar cheese

Chicken Skewers Your choice, served with a dipping sauce: *BBQ, Teriyaki or Mediterranean*

Cranberry Walnut Chicken Salad Homemade chicken salad tossed with walnuts & dried cranberries, served with crostini

Garlic Beef Crostini Thinly sliced beef served on a crostini with roasted garlic spread & sage crème fraiche

Goat Cheese & Olive Tapenade Crostini Creamy goat cheese spread on a crostini & topped with olive relish

Hummus & Olive Relish Canapé Homemade hummus rosettes on a toasted bread coin & topped with olive relish

Jumbo Shrimp Cocktail served by the pound with cocktail sauce

Mediterranean Bundles Asparagus spears & roasted red bell peppers with an olive & feta spread, wrapped with thinly sliced zucchini & drizzled with balsamic

Open Face Tea Sandwiches *Egg Salad or Artichoke & Cucumber*

Pulled Pork Sliders Slow cooked smoky pulled pork on a slider roll & served with BBQ sauce

Roasted Pepper Cheese Beef Crostini Thinly sliced beef served on a crostini with a roasted bell pepper cheese

Shaved Pork Crostini Thinly shaved pork tenderloin served on a toasted crostini & topped with a sweet red onion relish

Southwestern Corn & Shrimp Shooters Cool southwestern style corn soup served in a shot glass and garnished with shrimp

Strudel Puff pastry stuffed with your choice of savory fillings: *Chicken, Beef or Mushroom*

Stuffed Mushrooms Lightly seared & stuffed mushroom caps: *Spinach or Hummus*

Turkey Meatballs Turkey & chicken meatballs smothered in your choice of sauce: *Green Chile Cream or Red Chile Marinara*

Platters & Dips

Antipasto Platter A variety of olives, meats, cheeses & marinated vegetables, served with crackers

Assorted Sandwich Platter An assortment of our sandwiches and wraps cut in half: *see box lunches for sandwich options*

Baked Brie en Croute Your choice of filling & served with Crostini: *Pecan & Brown Sugar or Caramelized Shallot & Herb*

Bistro Display A variety of fruits, cheeses & roasted vegetables nicely displayed, served with dip & crackers

Cold Dips & Spreads Your choice of cold dip: *Hummus, Salsa & Chips, Spinach Dip*

Cubed Cheese & Crackers

Cubed Cheese, Fruit & Cracker

Fresh Seasonal Sliced Fruit

Fresh Seasonal Vegetable & Dip

Hot Dips: Your choice of creamy hot dip served with tortilla chips: *Chile con Queso, Spinach & Artichoke or Blue Cheese Bacon & Spinach*

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

Smoked Salmon Platter Sliced smoked salmon served with capers, cream cheese, cucumber, red onion, tomato & crostini