



WALTER BURKE CATERING

WALTER BURKE CATERING, INC.
(505) 473-9600 www.walterburkecatering.com

Welcome to Walter Burke Catering. We look forward to partnering with you to create the day that you envision.

At Walter Burke Catering our wedding receptions are custom-tailored experiences designed to suit your particular style.

We will work closely with you to make sure that every detail is covered. We'll help you select a personalized menu, recommend established vendors, manage venue logistics, and coordinate each step of your wedding celebration so that you can enjoy your unique day. Planning your wedding should be fun, not overwhelming. We take the stress out of the process so that you may feel at ease throughout the decision making. We execute the details of your reception with the same expertise that we have used in over 36 years in business. We fully recognize and value the emotional component of a wedding and will work to provide the touches that make your day truly memorable.

Services we provide:

- Meetings with one of our experienced Event Planners who will work with you to help plan the menu, layout and execution of your reception.
- Detailed estimates
- Menu tastings in our office to help select the menu. The fee for this service is applied to your confirmed reception.
- Selection of China, glassware, flatware, linen from our inventory or from our experienced vendors.
- Recommendations for venue locations, entertainment, photographers, floral, cake makers, specialty bar set up, tents and dance floors.

Following are menus we have selected to give you a sense of the range of our cuisine. Please know that we are happy to talk directly with you to create a one-of-a-kind menu. We are always willing to provide suggestions to meet dietary needs such as vegan, gluten free, or paleo!

WEDDING MENUS

SOUTHWEST ONE

Hors d'oeuvres

Roasted Poblano and Goat Cheese Quesadillas

Southwestern Fiesta Platter
Featuring Housemade Salsa, Chips, and Crudite in one. Pico De Gallo,
Salsa Verde, Habañero Roasted Tomato, Black Bean Salsa and Guacamole.
Served with assorted tri-color Tortilla Chips,
Jicama Spears, and Red and Green Bell Pepper slivers.

Main Course

Achiote Marinated Grilled Chicken Breast with Citrus Aioli
Hatch Green Chile, Cheese and Yellow Corn Enchiladas
Spanish Rice Salad with Sweet Peppers and Roast Corn
Crisp Romaine with Fresh Orange, Marinated Cherry Tomatoes,
Cucumber, and Avocado. Dressed with Tangy Lime Vinaigrette
And Tortilla Threads

\$27.00 per person

SOUTHWEST TWO

Hors d'oeuvres

Zucchini Fritters with Grilled Shrimp and Citrus Cream Cheese
Artichoke Hearts with Lemon Scented Mascarpone and Basil Chiffonade
Southwest Chicken Salad in Gougeres

Main Course

Juniper and Peppercorn Pork Tenderloin with a Smoked Cherry Demi
Sautéed, Julienne of Summer Squash with Cumin Butter
Southwestern Orzo with Chopped Scallions and
Roasted Red Peppers, tossed with a Lime Chive Dressing
Mixed Greens with Roasted Grape Tomatoes,
Red Chile Spiced Nuts, Marinated Jicama, and Shaved Manchego
With a Red Pepper Vinaigrette

Queso Fresco and Jalapeño Corn Bread

\$29.00 per person

SOUTHWEST THREE

Hors d'oeuvres

Lime Avocado Wontons with Sage Pesto

Smoked Duck Carnitas with Napa Cabbage and Quince Marmalade

Jicama Coins with Avocado Mousse with Crispy Bacon Leek Slaw

Main Course

Chipotle Marinated Flank Steak with Chimichurri

Snapper Veracruz

Grilled Calabacitas with Summer Squash, Roasted Corn,
Green Chile and Queso Fresco

Achiote Roasted Fingerling Potatoes

Mixed Summer Greens with Peppered Strawberries, Almonds,
Shaved Red Onion and Aged Balsamic Vinaigrette

Butter Rolls

\$40.00 per person

SOUTHWEST FOUR

Hors d'oeuvres

Corn Cups filled with Santa Fe Salmon Tartar

Chipotle Corn Fritters with Cilantro Lime Salsa

Red Chile Rubbed Beef Canapé with Paprika Aioli

Main Course

Herbed Baked Rocky Mountain Trout with Hatch Green Chile Butter

Lime and Cilantro Marinated Grilled Chicken Breast with Spicy Pepita Salsa

Santa Fe Green Rice with Jalapeño, Fresh Lime and Chopped Cilantro

Salad of Baby Arugula, Mango Slices, Toasted Sunflower Seeds
Smoked Paprika Vinaigrette

Rustic Loaf with Butter

\$42.00 per person

CONTINENTAL ONE

Hors d'oeuvres

Cabernet Marinated Beef Skewers with a Basil Aioli

Sundried Tomato and Manchego Risotto Balls

Endive Leaves with Saint Andre and slivers of Sundried Apricots

Main Course

Sautéed Prosciutto, Chevre and Stuffed Chicken Breast With Shallot Mushroom Reduction

Florentine Polenta Timbale

Honeyed Carrots

Bibb and Red Leaf Lettuces with Fresh Basil, Mozzarella and Tomatoes and tossed with an Herbed Oregano Vinaigrette

Toasted Focaccia

\$31.00 per person

CONTINENTAL TWO

Hors d'oeuvres

Balsamic Glazed Mushrooms Stuffed with Truffle Breadcrumbs

Oregano and Lemon Marinated Shrimp Skewers

Brie and Tart Cherries in Phyllo Purses

Main Course

Red Wine and Rosemary Grilled New York Strip
With Smoked Tomato Concasse

Airline Chicken Breast with a White Wine Pan Gravy

Dijon Roasted New Potatoes

Sautéed French Green Beans with Sweet Peppers

Romaine with Pickled Red Grapes, Toasted Walnuts and Blue Cheese
Apple Cider Vinaigrette

Sliced Rustic Bread

\$42.00 per person

CONTINENTAL THREE

Room Temperature Menu

Hors d'oeuvres

International Cheese and Fruit Platter

A seasonal display of International Artisan Cheeses, selected by our Chef and beautifully presented with Red Flame Grapes, Sun Dried Figs, Chile Spiced Nuts, and Guava Membrillo. Assorted Imported Crackers.

Charcuterie Tray

Country Pate, Wild Mushroom Terrine, Serrano Ham, Van Dijk Goat Gouda, Cornichons, Pitted Green Olives, and Grainy Mustard
Served with Sliced Baguette and Rosemary Croustade

Main Course

Roasted Herbs De Provence Sides of Salmon with Sauce Verte

Bowtie Pastas with Broccoli Florets, Peas, Cherry Tomatoes and Pesto Dressing

Bruised Kale with Lemon and Garlic

Marinated and Grilled Vegetable Tray

\$45.00 Per Person

CONTINENTAL FOUR

Hors d'oeuvres

Champagne Gelee with Fresh Dill

Topped with Black Tobiko Caviar and Crème Fraiche

Orange Glazed Sliced Duck Breast on a Purple Potato Crisp

Stilton Shortbread with Vanilla Scented Mascarpone and
Port Marinated Mission Figs

Main Course

Broiled Lobster Tail with Drawn Citrus Butter

Seared Beef Tournedo with Wild Mushroom Demi

Parsnip and Sweet Potato Puree

Zucchini and Summer Squash Papardelle

Grilled Caesar Salad with Shaved Parmesan,

Crispy Croutons, Lemon Wedges

Sourdough Bread with Compound Butter

\$75.00 per person

Estimating the Cost of Your Wedding

The prices listed are for food only and do not include the additional cost of rentals, service or liquor.

Because each wedding is unique, there are many factors in determining your final cost. Below are details regarding some of the services we provide.

Service

The person who manages your event is called a Captain.

A Captain starts working for you when he or she arrives at the Walter Burke Catering kitchen to pick-up your food, rentals and supplies.

He or she will meet you at the site of your event and work with you throughout the party. A Captain oversees the wait staff, the preparation of food and the flow of the party. After the event is over and the site has been thoroughly cleaned, a Captain then returns to our kitchen and unloads the equipment. A Captain's time is over when all equipment has been unloaded.

Wait staff & Bartenders

The server's time begins upon arrival at the site and ends at the completion of clean-up. If the event is more than 30 minutes from the Walter Burke kitchen in Santa Fe, traveling time will be added to their hours.

Service Rates

The fee scale for Captains and Servers/Bartenders are as follows:

CAPTAIN \$35.00 per hour SERVERS/BARTENDERS \$27.00 per hour

Gratuity is at your discretion unless requested otherwise.

Rentals

To create an event free from stress, rent from our extensive stockroom of party rentals. We can supply china, flatware, glassware, tables and linens. We can also supply you with tents, lights, heaters, dance floors, coat racks, specialty china & glassware, high chairs for toddlers, torches and decorative accents.

Liquor & Mixers

Walter Burke Catering does not sell liquor. However, we can order the liquor & mixers for you, deliver it to your event and then have our licensed bartenders serve it. All that we need is your beverage order and credit card number, which we then convey to the liquor retailer. We do provide bar supplies: ice, bar fruit, mixers, tubs, pitchers, ice buckets, etc. for a small fee.

Additional Services

In addition to the services listed above, we are known for our homemade wedding cakes, simple but elegant floral arrangements and other custom services; valet, wedding coordinators, shuttle services, photographers, musicians, entertainment.