



2022 TAILGATE PICNIC MENUS

Select from our freshly prepared chilled selections below

Purchase online or call our Box Office at 800-280-4654 or 505-986-5900, 9 am to 5 pm MT.
Orders need to be made by 3 pm two days in advance. Due to seasonality of fresh ingredients, menus vary slightly.

Seating availability on Twomey Terrace (adjacent to the Box Office) is limited and non-reserved.
Tailgate picnics prepared and presented by Masterpiece Cuisine.

SAMPLER BOX

CHARCUTERIE NOSH BOX \$28

Assorted Cheese Collection
Artisan Baguette
Green Chile Jam
Stone Ground Mustard
Uncured Italian Salame
Prosciutto Crudo
Garlic Marinated Olives

SALMON BOX \$26

Smoked salmon
Mixed fruit
Wild rice and roasted vegetables
Bagel chips and crackers
Caper cream cheese
Petit fours

PLANT BASED BOX V GF \$26

Classic Hummus
Cucumber Slices
Gluten Free Crostini
Rainbow Carrot Salad
Marinated Mushrooms

DINNER BOX

SALMON DINNER BOX GF \$36

Grill & Chilled Salmon
Balsamic reduction
Strawberry Salad
Spring greens, candied walnuts, queso fresco, fresh strawberries, berry vinaigrette
Wild Rice & Roasted Vegetables
Chocolate Brownies

RANCH DINNER BOX GF \$36

Bourbon Churrasco Steak Strips
Flame grilled, bourbon scented chimichurri sauce
Broken Fingerling Potatoes
Smoked paprika, garlic, rosemary
Marinated Broccoli
Purple cabbage, raisins, almonds, green onion, almond orange coulis
Grilled Artisan Salad
Grilled eggplant, asparagus, bell pepper, zucchini, and squash; tossed with red onion, heirloom tomato, cucumber, and artichoke hearts. Citrus vinaigrette.
Chocolate Brownies

GARDEN DINNER BOX V GF \$36

Roasted Cauliflower Steak
Bourbon scented chimichurri
Herbed Couscous
Currant, spinach, garbanzo, shaved carrot, broccoli
Watermelon Poke
Scallion, cucumber, microgreens, and sesame seeds. Tamari-ginger drizzle.
Chocolate Brownies