



2025 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 Walter Burke Catering.

STARTER BOX

Serves 2 Guests

CHEESE BOARD

V \$25

Sampling of Artisanal Cheeses
Marinated Olives
Dried Fruit
Imported Crackers

MEZZE PLATE

GF VG \$25

Lemon Zest Hummus
Baba Ghanouj
Sumac Dusted Cucumbers
Toasted Pita Chips
Dolmas
Beldi Olives

SKEWERS

GF \$25

Dried Apricot Goat Cheese Truffle
Italian Sausage, Aged Cheddar, Green Olive
Grilled Vegetable
Served with Basil Pesto

DINNER BOX

Serves 1 Guest

NOODLE BOWL

GF VG \$36

Blue Matcha Rice Noodles
Watermelon Radish, Sea Grapes, Julienned Red Peppers,
Marinated Tofu, Turmeric Pickled Daikon,
Sesame Scallion Chili Lime Ginger Soy Dressing
Yuzu Cheesecake, Candied Lemon

CHICKEN BREAST

\$36

Sliced Oregano Grilled Chicken Breast
Tomato Crema
Orecchiette Primavera
Limoncello Tartlet

FLANK STEAK

GF \$36

Achiote Seared Flank Steak, Chimichurri
Mixed Greens, Pearl Drop Peppers, Orange Sections,
Toasted Sunflower Seeds, Tangy Lime Vinaigrette
Red Chile Chocolate Ganache Tart, Orange Compote

SALMON

\$45

Lemon Glazed Salmon, Green Chermoula
Bruised Kale, French Lentil, Roasted Butternut Squash,
Pecans, Farro Salad, Chevre Vinaigrette
Lemon Panna Cotta, Fresh Berries

GF Gluten Free DF Dairy Free
V Vegetarian VG Vegan