



# 2026 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.

## SAMPLER BOX

Serves 2 Guests

### CHEESE BOARD

V \$25

Sampling of Artisanal Cheeses,  
Marinated Olives, Dried Fruit,  
Imported Crackers

### MEZZE PLATE

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

### CHICKEN TENDERS

\$25

Four Chicken Tenders  
Celery and Carrot Stalks  
Red Chile Ranch, Classic Bleu Cheese

GF Gluten Free DF Dairy Free

V Vegetarian VG Vegan

## DINNER BOX

Serves 1 Guest

### STUFFED SWEET POTATO

GF VG \$36

Roasted Sweet Potato stuffed with Black Bean Chili,  
Pico de Gallo on a bed of Red Quinoa, Cilantro,  
Tomato, Chick Pea, and Fresh Lime  
Lavender Chocolate Pot de Creme

### 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  
Espresso Chocolate Ganache Tart, Raspberry Coulis

### SALMON

\$45

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