



Welcome to Rockwind Flavours!

Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Reserving the Location

The location of your event needs to be confirmed before we can provide catering service to your event. To reserve a room for your event, please contact Dana Brown by phone at (360)926-6598, or email: Rockwindgrill@gmail.com. When reserving a room/location please include the tables, chairs and any special items that your event requires to include tables for food and beverage set up. All external events (not held at Rockwind) clients are responsible for ensuring that rooms are unlocked prior to set up and that tables for catering are provided. Room fee \$1000.00 for 5 hours (Friday, Saturday, Sunday) \$750.00 Monday to Thursday. Price adjustment if more hours needed. Please discuss with event coordinator.

Contact the Catering Office for Your Arrangements

Please make arrangements with our catering department as early possible with information such as location, number of guests, time of the function, and menu selection. You may contact the catering services department Rockwindgrill@gmail.com to setup an appointment with the catering manager located at 5001 Jack Gomez Blvd, Hobbs, NM 88240. This is the time for a thorough discussion of all event specifics and details. We can assist all the necessary decisions to determine which of the services we offer would best fit your needs. After we have finalized all the details of your special event you will receive a Contract to be signed and sent back to the office. Changes, including; at the time of contract signing a payment of twenty five percent (25%) will be due, and full payment will be due five days (5) before your event. Service Charges: A service charge of twenty percent (20%) will be added to your overall event charges.



Allergies and Special Diets

When given the information well in advance, Rockwind Wind Catering will make every effort to work with our clients to ensure that all guests will be able to enjoy the menu served at the event.

If a guest with a food allergy or a need for a special diet will be attending the event, it is the responsibility of the event organizer to inform Rockwind Grill, catering at least five days (5) in advance. If Rockwind Grill catering is not notified in advance, we may not be able to accommodate the request. If you have any questions as to the ingredients in the menu, please call the Catering Office for details.

Payment

All catered functions must have a secured form of payment prior to the event date; for our On-Site clients the recommended form of payment is a Credit Card or Check. Billing is conducted through the Catering office.

Rockwind Grill Catering accepts the following forms of payment: Visa, MasterCard Amex, or Discover. To pay by credit card, please stop by the office either by the agreed upon contract of your catering event and we will run your card in person. We cannot take credit card information over the phone or by e-mail.

Additional Staffing

Additional staffing needs for your event will be determined by your event coordinator based on the services required. Additional staffing charges may apply for special services (to include wait staff, chef's and bartenders) see your coordinator for full details on special services.

Delivery Fees

Deliveries outside of the Rockwind Grill property may be subject to a delivery fee; please contact our Catering Office for details.

Catering Equipment

Your group is liable for all equipment provided for the service of your catered event. Should any items be missing or damaged upon the completion of your event, your account may be charged at the current replacement cost; please contact our catering office with any questions or concerns. For specialty equipment that may need to be rented, we can provide this service to you at an additional charge to be determined by the actual equipment/rental needs; please contact our catering office for details.



Floral Charges

We will be happy to order and receive your events floral arrangements for you; we will require notice at least ten (10) business days prior to your event in order to accommodate your request.

Table Linens and Napkins

We will provide linens for food and beverage tables at no charge. Additional linen charges may apply for all other tables needs. Please see your coordinator for details. We can also provide our in-house napkin some selections are available to meet your color scheme. Premium Specialty linens and or colors are available upon request for an additional charge.

Left over Policy

Due to New Mexico State Health Regulations, it is the policy of the Catering Department that leftover food items not be removed from the event site.

JUST THE DRINKS:

Beverage Service \$2.00 per person

Includes 2 cups of regular hot coffee and hot tea selections with appropriate condiments, may also include decaf coffee and/or hazelnut coffee at your request for no extra charge. Tea or lemonade & water or infused water.

Hot Coco Bar \$3.00/person minimum 25 people

Coffee by the gallon \$15

Coffee by the air pot \$10

Juice by the gallon \$15

Juice by the carafe \$4

Bottled water or sodas \$2 each

Iced tea or Lemonade by the gallon \$9

Iced tea or Lemonade by the carafe \$3

Punch by the gallon (mix of lemonade and juices for example) \$12



START YOUR EVENT WITH ROCKWIND GRILL

These menus are presented buffet style. Services include delivery, set up with linens on the buffet and clean up after your event. Disposable service ware is provided; china service or higher quality service ware are available upon request at a charge, please contact our catering department for further details.

Premium Caterings

Starter Selections:

Lettuce Wraps \$16.00 per platter – *Serving of ten guest*

Diced chicken, shiitake mushroom, water chestnuts served with chilled lettuce cups

Joe's Chicken K-bob \$20.00 per platter – *Serving of twenty guest*

Seasoned with our secret blend of herbs and spices

Calamari \$22.00 per platter – *Serving of twenty guest*

Fresh calamari lightly breaded fried and serve with marinara sauce

Shrimp Scampi \$30.00 per platter – *Serving of ten guest*

Jumbo shrimp scampi season w/ a blend of fresh herbs and spices baked to perfection

Kentucky BBQ Ribs \$25.00 per platter – *Serving of twenty guest*

Slow smoke Kentucky style baby back ribs

Bacon Wrap Shrimp \$30.00 per platter – *Serving of fifteen guest*

Jumbo shrimp wrapped with bacon stuffed with a choice of cream cheese or jalapeno

Mini Taco Bites \$14.00 per platter – *Serving of ten guest*

Grill chicken or shrimp ceviche, zesty pico, guacamole served on a corn street taco shell



Entrée Selections:

For a double entrée add both prices together and subtract \$5. We will prepare enough for both entrees per guest. NOTE: All starred items are served plate style, please be advised if requesting buffer style, a service person will be assigned.

Chicken Cutlet Bruschetta - \$15.00 per person

Lightly Breaded Deep-Fried Chicken Breast with fresh Tomato & Basil Bruschetta Topping

Chicken Parmesan - \$16.00 per person

Boneless Chicken Breast Baked with Marinara Sauce and topped with Melted Mozzarella and Parmesan Cheeses

Sundried Tomato Crusted Chicken Breast - \$16.99 per person – minimum 10 guests

Boneless Chicken Breast served with sundried tomato and rich creamy sauce

Cream of Green Chili Chicken Breast - \$18.99 per person, minimum 10 guests

Baked Chicken breast rolled with southwestern style stuffing served with a cream of green chili sauce

BBQ Brisket - \$19.00 per person

Slow smoke premium tender brisket

Herb Roasted Pork Loin - \$15.00 per person

Herb roasted pork tenderloin cooked to perfection, garnished with Raspberry Chipotle sauce

Beef Tenderloin Medallion – 6 oz \$25.00 per person*

Tenderloin Sliced into Medallions and served with Fresh Mushroom Demi-Glace

Aged Ribeye – 10 oz \$ 22.00 - 12 oz \$25.00 – 16 oz \$30.00* per person

Aged ribeye charbroiled to perfection preferred served plate service*

Filet Mignon – \$30.00* per person

Our 8 oz filet mignon charbroiled topped with reduced red wine mushroom sauce



Filet Mignon W/ Grilled Shrimp – \$35.00* per person

Our 8 oz bacon wrapped filet of beef and 2 pieces of jumbo grilled shrimp topped with reduced red wine mushroom sauce

Grilled Salmon – \$22.00* per person

Atlantic salmon “catch of the day”, seasoned w/ our house blend of herb and spices

Lobster Tail – \$20.00* per person

Cold water lobster tail (7 ounces) seasoned and baked to perfection

Prime Rib Roast – \$35.00* per person

Make your event memorable with a premium cut prime rib carving station. \$ 100.00 extra for carving

Roast Turkey Breast – \$19.00* per person

Add a roasted premium turkey breast carving station to your holiday event serving with all the fixings

Side Dish Selections - Choose two* from the Premium Caterings side dishes:

Basil Orzo * Mashed Sweet Potatoes * Butter nut squash * Twice Baked Potatoes, Baked Potatoes with fixings * Lemon Rice * Wasabi Mash Potatoes * Roasted Fresh Seasonal Asparagus * Fresh Spinach and Garlic Sauté * Tomato Parmesan * Chef's Choice Fresh Vegetable Medley * Sautéed Zucchini, Red Bell Pepper and Yellow Squash * Whole Green Beans almondine * Whole Green Beans

Complements Selections:

Green Salad * Salad Dressing * Freshly Baked Rolls * Whipped Butter * Sauces *



Sweet Things:

Decadent Brownies - \$1.50 per person

Rich chewy chocolate decadent brownie topped with shaved white chocolate

Cheesecake - \$3.00 per person

Premium New York style cheese cake available with choice of toppings

Chocolate cake - \$3.00 per person

Triple chocolate layer cake

Cobbler - \$2.00 per person

Fresh fruit bake cobbler

Chocolate Molten Bundt Cake - \$4.50 per person

Lightly heated chocolate Bundt cake topped with chocolate, stuffed with molten chocolate

AFTERNOON SNACKS

Cookies - \$7.50 per dozen

Brownies per dozen \$9 served plain, but can be frosted on request

JUMBO Cookies \$3 each

Bagged Chips \$1.40 per bag

Bulk Bagged chips \$5.00 per pound

Gradates \$5 per pound

Mixed Nuts \$10 per pound

Tortilla chips with Salsa \$7.50 per pound

Whole Grain Bowl \$11.50 per bowl Apples and Oranges

Tray of sliced Fruit (15-25) \$51.99 Tray

of Sliced Fruit (25-50) \$95.99



Looking for more? Flavors Catering by Rockwind Grill Please see their menu for more suggestions or let us customize a menu to your needs.

Pricing and Availability may vary per location.