

Billy's Sports Bar and Grill

L E T U S C A T E R Y O U R
N E X T B I G E V E N T

Experience personal service and fabulous food from our team of professionals. We know your event is important to you. That's why our team works hard to ensure that your event is successful and memorable.

From small business meetings to extravagant affairs, Billy's Sports Bar and Grill has been tastefully entertaining for years. Today, we continue our tradition of providing the highest quality food and the best in service.

Brendan Gochenour has been the Executive Chef at Ruidoso Downs Race Track & Casino for ten years. Originally from Ruidoso, New Mexico, Chef Brendan honed his culinary skills at the AAA Four Diamond Rated Pointe Hilton Tapatio Cliffs Resort in Phoenix, Arizona. Gochenour served as the American Culinary Federation Sierra Blanca Chapter President and was awarded "Chef of the Year" by that organization in 1995 and 1996.

In addition to overseeing the foodservice operations at Ruidoso Downs Race Track & Billy's Sports Bar & Grill, Chef Brendan oversees all catering events held at our facility or off site, and will work with you to create an unforgettable event.



Contact Us Today!
Rachel Weber
Director of Marketing
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Billy's Sports Bar and Grill

H O L I D A Y C A T E R I N G M E N U S

I

CARVING: PRIME RIB
GRILLED TURKEY WITH WILD MUSHROOM GRAVY
OYSTER DRESSING
ASPARUGUS WITH HOLLANDAISE SAUCE
WILD RICE PILAF
FRESH BAKED ROLLS
ASSORTED DESSERTS
TEA AND COFFEE
28.95 + TAX AND TIP

II

CARVING: BONE IN HAM
ROASTED BEEF MEDALLIONS WITH HUNTER SAUCE
STEAMED BROCCOLI WITH CHEESE SAUCE
HERB ROASTED RED POTATOES
CANDIED YAMS
FRESH BAKED ROLLS
ASSORTED DESSERTS
TEA AND COFFEE
24.95+ TAX AND TIP

III

BEEF BOURGINON
ROTISSIRIE CHICKEN WITH CHIPOLTE APRICOT GLAZE
ROASTED ROOT VEGETABLES
GARLIC MASHED POTATOES
HONEY TARRAGON GLAZED CARROTS
FRESH BAKED ROLLS
ASSORTED DESSERTS
TEA AND COFFEE
20.95+ TAX AND TIP

IV

CARVING: ROASTED PORKLOIN
TURKEY CUTLETS WITH CRANBERRY CHUTNEY
CORNBREAD DRESSING
SESAME GLAZED SUGAR SNAPS
CANDIED YAMS
FRESH BAKED ROLLS
ASSORTED DESSERTS
TEA AND COFFEE
19.95+ TAX AND TIP

V

BAKED HAM WITH CITRUS GLAZE
RED AND GREEN TAMALE
CHICKEN ENCHILADAS
MASHED POTATOES
GREEN BEAN CASSEROLE
POSOLE
FRESH BAKED ROLLS
ASSORTED COOKIES
TEA AND COFFEE
15.95+ TAX AND TIP

Hors D'oeuvre Selections

Priced Per Person

Cold Selections

Chips & Dips Ranch, French Onion, Salsa, Queso.....	\$2.00
Fresh Chilled Vegetable Assortment Served with Ranch Dip.....	\$3.25
Deviled Eggs With a Touch of Jalapenos, Sun Dried Tomato and Black Olives.....	\$3.25
Fresh Seasonal Fruit Display.....	\$3.75
Domestic Cheese Display.....	\$3.75
Shrimp Cocktail Display..... (3 shrimp per person)	\$10.00

Hot Selections

BBQ Riblet.....	\$3.50
Assorted Stuffed Mushrooms.....	\$3.50
Deep Fried Mozzarella Sticks.....	\$3.50
Chicken Fingers.....	\$3.50
Chicken Wings Regular or Spicy.....	\$3.50
Deep Fried Cheese Ravioli.....	\$3.50
Assorted Taquitos Beef and Chicken Taquitos Served with Salsa and Guacamole.....	\$3.50
Assorted Egg Rolls Pork, Chicken, Shrimp and Vegetable Egg Rolls Served with Sweet and Sour Dipping Sauce..	\$3.50
Roast Beef on a Silver Dollar Bun.....	\$3.75
Steak Fingers.....	\$3.75
Stuffed Jalapenos Deep Fried Jalapenos Stuffed with Cheddar or Cream Cheese, Served with Salsa.....	\$3.75
Mini Burritos.....	\$3.75
Bacon Wrapped Deep Fried Scallops.....	\$5.00

