

Banquets

505.796.7549 • sandiagolfevents.com



Breakfast includes Fruit Muffins, Croissants, Orange Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas. Prices are per person.

LA LUZ HUEVOS RANCHEROS

Fluffy Farm Fresh Scrambled Eggs on top of Corn Tortillas Smothered with Chimayo Red Chile or Hatch Green Chile Refried Beans, Fried Papitas Flour Tortillas and Butter \$19

EGGS BENEDICT

Two Halves of an English Muffin each topped with Farm Fresh Poached Eggs Thick Cut Ham and Hollandaise Sauce Potatoes O'Brien Fresh Fruit Garnish \$20

BIEN MUR EGGS BENEDICT FLORENTINE

Two Halves of an English Muffin each topped with Farm Fresh Poached Eggs Wilted Spinach Roasted Tomato and Red Chile Hollandaise Potatoes O'Brien Fresh Fruit Garnish \$21

SANDIA SUNRISE

Fluffy Farm Fresh Scrambled Eggs Lyonnaise Potatoes Thick Cut Bacon, Black Forest Ham or Green Chile Turkey Sausage Housemade Salsa Fresh Fruit Garnish \$18

GOLF CLUB FRITTATA

Spinach, Ricotta Cheese, Andouille Sausage and Tomato Frittata Grilled Asparagus Lyonnaise Potatoes Fresh Fruit Garnish \$17



PLATED BREAKFAST

Breakfast includes Fruit Muffins, Croissants, Orange Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas. Prices are per person.

GOVERNOR'S FRENCH TOAST

Thick Cut French Toast Berry Compote Maple Syrup Thick Cut Bacon Fresh Fruit \$19

SMOTHERED BREAKFAST BURRITO

Fluffy Farm Fresh Scrambled Eggs Hash Browns Choice of Applewood Smoked Bacon, Green Chile Turkey Sausage, Beef Red Chile Chorizo, or Grilled Black Forest Ham Chimayo Red Chile or Hatch Green Chile Sauce Cheddar Cheese Lettuce and Tomato \$19

WESTERN OMELET

Cheddar Cheese Omelet Filled with Crumbled Bacon, Sautéed Onions, Peppers and Mushrooms Cast Iron Skillet Potatoes Fresh Fruit Garnish \$19

CARNE ADOVADA ENCHILADAS AND EGGS

Stone Ground Corn Tortillas rolled with Traditional Carne Adovada and Cheddar Cheese Scrambled Eggs Fried Papitas Shredded Lettuce, Diced Tomato and Onion Flour Tortillas \$23



Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

CLUB HOUSE CONTINENTAL (No minimum required)

Sliced Seasonal Fresh Fruit and Organic Berries Assorted Greek Yogurts Housemade Granola with Nuts and Dried Berries Fruit Muffins Assorted Danishes and Scones Honey Butter and Orange Marmalade Jam \$24

CHAMPIONS CLUB CONTINENTAL

Fresh Organic Whole Strawberries Fuji Apples Seedless Globe Grapes Assorted Greek Yogurts Housemade Granola with Nuts and Dried Berries Assorted Fruit and Grain Muffins Bagel Assortment with Flavored Cream Cheese Buttermilk Biscuit Sandwich with Sausage and Cheddar Cheese \$26

Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply. Prices are per person.



Breakfast includes Orange Juice, Apple Juice, Cranberry Juice, Fresh Brewed Starbucks Regular and Decaf Coffee, Assorted Tazo Teas.

SANDIA TRAILS HEALTHY START

Rolled Oats Sun Dried Cranberries Toasted Almonds Brown Sugar Almond and 2% Milk Sliced Seasonal Fresh Fruit and Organic Berries Assorted Greek Yogurts Boiled Eggs Assorted Fruit and Grain Muffins \$22

NEW MEXICO CONTINENTAL

Sliced Seasonal Fresh Fruit and Organic Berries Assorted Bagels Flavored Cream Cheeses, Honey Butter, Strawberry Jam Apple & Cherry Empanadas Mini Breakfast Burritos with Bacon, Hash Browns, Chimayo Red or Hatch Green Chile and Shredded Cheddar Cheese \$22

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RIO GRANDE

Sliced Seasonal Fresh Fruit and Organic Berries Farm Fresh Scrambled Eggs Potatoes O'Brien Thick Cut Bacon Green Chile Turkey Sausage Housemade Salsa Hatch Green Chile Sauce Flour Tortillas and Cinnamon Rolls \$26

SANDIA PEAK

Sliced Seasonal Fresh Fruit and Organic Berries Farm Fresh Scrambled Eggs Potatoes O'Brien Sliced Hickory Smoked Ham Green Chile Turkey Sausage Country Gravy and Buttermilk Biscuits \$24

NEW MEXICAN

Sliced Melons Farm Fresh Scrambled Eggs Fried Papitas Jalapeño Bacon Carne Adovada Hatch Green Chile Flour Tortillas Apple & Cherry Empanadas \$24

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EAST COAST

Sliced Seasonal Fresh Fruit and Organic Berries Eggs Benedict Ricotta Stuffed Cheese Blintz with Warm Apple Topping Potatoes O'Brien Rolled Oats Sun Dried Cranberries Toasted Almonds Brown Sugar Almond and 2% Milk Croissants Honey Butter and Orange Marmalade Jam \$29

WEST COAST

Sliced Seasonal Fresh Fruit and Organic Berries Heirloom Tomatoes Sliced Avocado Cottage Cheese Individual Greek Yogurts Assorted Fruit and Grain Muffins Farm Fresh Scrambled Eggs with Mushrooms, Chives and Asparagus Cinnamon Raisin French Toast with Warm Maple Syrup Roasted Herb Potatoes Pork Sausage Thick Cut Bacon \$35

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30 Rainbow Road NE • Albuquerque, NM 87113 • 505.796.7549 • sandiagolfevents.com



BUFFET BREAKFAST ENHANCEMENTS

Purchase to compliment your continental or breakfast buffet. Prices are per person.

CEREAL BAR

Rolled Oats Toasted Almonds Dried Fruits Organic Berries Local Honey & Brown Sugar Assorted Cereals Almond and 2% Milk \$12

OMELET STATION

Crumbled Bacon Diced Ham Three Pepper Sausage Chopped Hatch Green Chile Mushrooms, Spinach, Onion, Tomato, Bell Peppers, Cheddar Cheese \$12 (Attendant Required, \$100 per attendant)

BREAKFAST SANDWICH

Buttermilk Biscuit, English Muffin or Croissant Egg and American Cheese Choice of Sausage, Bacon, or Canadian Bacon \$8

WAFFLE STATION

Whipped Butter Warm Maple Syrup Organic Berries Vanilla Chantilly Cream Almonds Pecans Chocolate Shavings Powdered Sugar \$13 (Attendant Required, \$100 per attendant)

MINI BREAKFAST BURRITOS

Farm Fresh Scrambled Eggs Cast Iron Skillet Potatoes Bacon Crumbles Cheddar Cheese Choice of Chimayo Red or Hatch Green Chile \$7



À LA CARTE

FRESH FROM THE BAKERY (Dozen)

Bagels \$38 Danish \$40 Fruit Muffins \$40 Croissants \$50 Cinnamon Rolls \$38 Apple and Cherry Empanadas \$38

SWEET STREET

Gourmet Cup Cakes \$100 *dz* Assorted Jumbo Otis Spunkmeyer® Cookies \$30 *dz* Double Fudge and Walnut Brownies \$30 *dz* Assorted Dessert Bars \$32 *dz* Biscochito Cookies \$18 *dz* Cinnamon Apple Filled Churros \$24 *dz* Assorted Candy Bars \$3 *ea* Ice Cream Sandwiches and Bars \$4 *ea*

SALTY

Assorted Taos Mountain Energy Bars \$5 ea
Miss Vickies® Assorted Kettle Chips \$3 ea
Salsa and Tortilla Chips [1 Quart Serves 25] \$48 qt
Queso and Tortilla Chips [1 Quart Serves 25] \$60 qt
Guacamole and Tortilla Chips [1 Quart Serves 25] \$75 qt
Spinach and Artichoke Dip, Fried Pita Chips
(1 Quart Serves 25) \$75 qt
Jumbo Soft Pretzels with Aged Cheddar Cheese Sauce and Hot Mustard \$32 dz
Fresh Popped Popcorn & Popcorn Machine \$4 per person Trail Mix \$5 per individual serving

Cajun Spiced Candied Mixed Nuts \$5 per individual serving



À LA CARTE

FIT AND HEALTHY

Sweet Potato Chips \$20 *per 25 people* Sea Salted Edamame Beans \$35 *lb* Organic Seaweed Chips \$25 *per 25 people* Toasted Almonds \$50 *lb* Whole Fresh Fruit \$3 *ea* Individual Greek Yogurts \$5 *ea* Activia Fruit Smoothies \$5 *ea*

BEVERAGES

Starbucks Coffee \$50 gal Assorted Hot Tazo® Tea \$3 ea Mexican Coffee \$65 gal Tazo® Iced Tea \$40 gal Peach Iced Tea \$45 gal Lemonade or Fruit Punch \$35 gal Aguas Frescas (Watermelon, Horchata, Pineapple, Cucumber & Ginger) \$50 gal Assorted Coca-Cola Products \$3 ea Mexican Coke Bottles \$4 ea Fiji Water® \$4 ea Bottled Water \$3 ea Tropicana® Bottled Fruit Juices \$5 ea Red Bull® Energy Drinks \$5 ea (\$6 when at bar)



SPECIALTY BREAKS

Prices are per person.

EARLY BIRD

Breakfast Sandwich with Toasted English Muffin, Sausage and Cheddar Cheese Banana & Strawberry Smoothie Shots Fresh from the Bakery Danishes and Fruit Muffins Assorted Tropicana® Bottled Fruit Juices Starbucks Coffee, Assorted Tazo® Hot Teas and Bottled Water \$23

THE BIRDIE

Planters® Cajun Trail Mix Whole Fresh Fruit Taos Mountain® Energy Bars Assorted Tropicana® Bottled Fruit Juices Starbucks Coffee, Tazo® Tea, Assorted Tazo® Hot Teas and Perrier® Sparkling Water \$23

TEE BOX

Warm Cinnamon Rolls Granola and Fruit Yogurt Parfaits Sliced Assorted Melons Assorted Tropicana® Bottled Fruit Juices Starbucks Coffee, Tazo® Tea, Assorted Tazo® Hot Teas and Bottled Water \$19

THE SLICE

Vegetable Crudité with Red Chile Ranch & Green Goddess Dipping Sauce International Cheese Board, Petite French Breads and Gourmet Crackers Biscochito Cookies and Cinnamon Churros Peach Iced Tea, Assorted Coca- Cola® Products, and Perrier® Sparkling Water \$18



SPECIALTY BREAKS

Prices are per person.

LONGEST DRIVE

French Onion Beef Sliders - Local Beef, Sautéed Onions, Swiss Cheese Spinach & Artichoke Dip, Fried Pita Chips Strawberry Milk Assorted Coca-Cola® Products, Red Bull® Energy Drinks and Bottled Water \$20

CADDY SHACK

Guacamole and House Made Tortilla Chips Chocolate Dipped Jumbo Otis Spunkmeyer® Cookies Fresh Double Fudge and Walnut Brownies Starbucks Coffee, Assorted Coca-Cola® Products and Perrier® Sparkling Water \$21

DRIVING RANGE

Jumbo Soft Pretzels with Aged Cheddar Cheese Sauce and Hot Mustard Buffalo Wings, Celery Sticks and Blue Cheese Dip Ice Cream Sandwiches and Bars Assorted Coca-Cola® Products, Red Bull® Energy Drinks and Bottled Water \$28



MEETING PLANNER PACKAGE

Add Lunch to any Meeting Planner Package and receive a 10% discount on the Lunch Menu Price. Prices are per person.

FRONT NINE

CONTINENTAL BREAKFAST

Sliced Seasonal Fresh Fruit and Organic Berries Assorted Fruit Muffins and Croissants Chilled Fruit Juices, Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas and Bottled Water

AM REFRESHMENTS

Whole Fresh Fruit Taos Mountain Energy Bars Apple & Cherry Empanadas Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas, Iced Tea, Assorted Coca-Cola Products and Bottled Water

AFTERNOON REFRESHMENTS

Biscochito Cookies Fresh Popped Popcorn and Popcorn Machine Queso Blanco, Housemade Tortilla Chips Starbucks Regular & Decaf Coffee, Assorted Coca-Cola Products and Perrier® Sparkling Water

\$38

BACK NINE

DELUXE CONTINENTAL BREAKFAST

Sliced Seasonal Fresh Fruit and Organic Berries Assorted All Natural Yogurts with Housemade Granola with Nuts and Dried Berries Regular & Green Chile Bagels Cream Cheese, Honey Butter, Orange Marmalade Jam Croissant Breakfast Sandwiches with Farm Fresh Scrambled Eggs, Sliced Ham and Cheddar Cheese Chilled Fruit Juices, Starbucks Regular & Decaf Coffee, Assorted Tazo Hot Teas and Bottled Water

AM REFRESHMENTS

Caramel Apple Slices Celery and Carrot Sticks, Red Chile Ranch Dipping Sauce Agua Fresca *(Choice of 1 flavor)* Starbucks Coffee, Assorted Coca-Cola Products, Iced Tea and Bottled Water

AFTERNOON REFRESHMENTS

Spinach & Artichoke Dip, Fried Pita Chips Bacon Wrapped Jalapeño Poppers Chocolate Dipped Strawberries Starbucks Coffee, Assorted Coca-Cola Products, Red Bull Energy Drinks, Iced Tea and Perrier[®] Sparkling Water

\$46



RAIL RUNNER EXPRESS LUNCH

Boxed Lunches include Assorted Coca Cola Products and Bottled Water, Miss Vickie's Chips, Whole Fresh Fruit, Condiments, and a Fresh Baked Otis Spunkmeyer® Cookie. Prices are per person.

BOXED LUNCHES

Choice of Two (If guest count is below 60) **Choice of Three** (If guest count is 60 or more)

SANDWICHES | \$25

DELI SUB SANDWICH

Genoa Salami, Black Forest Ham, Oven Roasted Turkey and Provolone Cheese on a Hoagie with Red Leaf Lettuce, Tomato and Oregano Dressing

TURKEY CLUB CROISSANT

Oven Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese and Mayonnaise on a Buttery Croissant with Red Leaf Lettuce and Tomato

ROAST BEEF AND CHEDDAR

Roast Beef, Sharp Cheddar Cheese and Creamy Dijon Horseradish Sauce on an Onion Roll with Red Leaf Lettuce and Tomato

SMOKED CHICKEN & WALNUT SALAD

Slow Roasted Chicken with Walnuts, Cranberries, Apples and Celery on a Ciabatta Roll

GRILLED VEGETABLE WRAP

Marinated and Grilled Zucchini, Squash, Bell Peppers and Portobello Mushrooms, stuffed inside a Spinach Wrap with Avocado Slices and Chipotle Aioli

SALADS | \$28 Does not include chips

SOUTHWEST CHICKEN CAESAR

Crisp Romaine Hearts, Sun-Dried Tomatoes, Roasted Corn, Shaved Romano Cheese, Red Chile Croutons, Seasoned Chicken Breast and House Made Caesar Dressing

COBB SALAD

Crisp Romaine Hearts, Crumbled Bacon, Cubed Black Forest Ham, Roquefort Blue Cheese, Diced Tomato, Purple Onion, Hass Avocado, Hard Boiled Egg and Buttermilk Ranch Dressing



SOUP & SANDWICH PLATED LUNCH

Included: Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and Choice of Dessert. Select Sandwich with Choice of Soup or Salad (see options on accompaniments page). Prices are per person.

SANDWICH AND SOUP OR SALAD

DELI SUB SANDWICH - Genoa Salami, Black Forest Ham, Oven Roasted Turkey and Provolone Cheese on an Italian Hoagie with Red Leaf Lettuce and Tomato

TURKEY CLUB CROISSANT - Oven Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese, Avocado and Mayonnaise on a Buttery Croissant with Red Leaf Lettuce and Tomato

ROAST BEEF AND CHEDDAR - Roasted Beef, Sharp Cheddar Cheese, and Creamy Dijon Horseradish Sauce on an Onion Roll with Red Leaf Lettuce and Tomato

GRILLED VEGETABLE WRAP - Marinated & Grilled Zucchini, Squash, Bell Peppers and Portobello Mushrooms Marinated and Grilled Stuffed Inside a Spinach Wrap with Avocado Slices and Chipotle Aioli

\$37



PLATED LUNCH

Lunch includes Choice of Salad, Fresh Baked Rolls, Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and choice of Dessert. Prices are per person.

BRAISED BONELESS BEEF SHORT RIBS

Horseradish Mashed Potatoes Roasted Root Vegetables \$45

THYME-ROASTED CHICKEN BREAST

Fingerling Potatoes Grilled Asparagus Thyme Infused Jus \$47

CRANBERRY & APPLE STUFFED CHICKEN BREAST

Harvest Rice Broccolini Spinach Bechamel \$42

STEAK & ENCHILADAS

Grilled Ribeye Red Chile Cheese Enchiladas Calabacitas Beans \$51

SESAME GINGER SALMON

Jasmin Rice Pilaf Braised Baby Bok Choy Teriyaki Reduction \$42



PLATED LUNCH

Lunch includes Choice of Salad, Fresh Baked Rolls, Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection and choice of Dessert. Prices are per person.

PAN SEARED FLANK STEAK

Green Chile Au Gratin Potatoes Grilled Asparagus Red Wine Reduction \$38

CHICKEN PARMESAN & RAVIOLI

Ricotta Cheese Stuffed Ravioli Tequila Piñon Cream Sauce Spinach, Heirloom Tomatoes and Mushroom \$42

GREEN CHILE CHICKEN FETTUCCINI ALFREDO

Green Chile Fettuccini Alfredo Sliced Grilled Chicken Breast \$40

GRILLED VEGETABLE WELLINGTON

Layers of Marinated and Grilled Zucchini Carrot Pimento Quinoa Mushrooms Baked in a Puff Pastry Roasted Tomato Coulis \$33



BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection.

BUILD YOUR OWN FRY BREAD TACO

Roasted Corn and Black Bean Chowder Traditional Fry Bread Seasoned Ground Beef Refried Beans Spanish Rice Fried Papitas Hatch Green and Chimayo Red Chile Shredded Lettuce and Cheddar Cheese Diced Tomato and Onion Guacamole, Sour Cream Housemade Salsa Biscochitos and Churros

BOSQUE PICNIC

Sliced Watermelon & Whole Strawberries Bacon Avocado Pasta Salad Garden Salad with Buttermilk Ranch and Citrus Vinaigrette Roasted Turkey Breast, Black Forest Ham, Genoa Salami, Smoked Chicken Salad Swiss, Sharp Cheddar, and Provolone Cheeses Assorted Artisan Breads Kosher Pickles, Sliced Tomatoes, Sliced Red Onions, Red Leaf Lettuce Housemade Potato Chips Apple and Cherry Empanadas

\$34

\$32

Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply. Prices are per person.



BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection.

FARMERS MARKET

Roasted Poblano Bisque Creamy Green Chile Chicken Soup Baby Mixed Greens and Crisp Hearts of Romaine Heirloom Grape Tomatoes, Cucumbers, Julienne Carrots, Boiled Eggs, Crumbled Bacon, Pickled Jalapeños, Black Olives, Diced Black Forest Ham, Diced Herb Roasted Chicken, Garlic Croutons, Cheddar Cheese and Shaved Parmesan Creamy Buttermilk Ranch, Jalapeño Thousand Island and Classic Caesar Dressings Fresh Baked Green Chile Rolls and Butter Chocolate Dipped Strawberries

\$34

WESTERN BBQ

Garden Salad with Buttermilk Ranch and Jalapeño Thousand Island Dressing Sliced Watermelon Cabbage Pineapple Slaw Green Chile Cheddar Mac & Cheese Roasted Corn on the Cob Baked Beans with Smoked Bacon, Local Honey, Brown Sugar and Red Peppers Smoked BBQ Brisket BBQ Chicken Traditional Cornbread Shortcake Station

\$48

Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply. Prices are per person.



BUFFET LUNCH

Lunch includes Iced Tea, Water, Starbucks & Decaf Coffee, Tazo Tea Selection.

ALL AMERICAN

Sliced Watermelon and Whole Strawberries Creamy Potato Salad Housemade Potato Chips Grilled Burgers Grilled Beef Hot Dogs Crisp Iceberg Lettuce, Sliced Tomatoes, Red Onion, Pickles Chopped Green Chile Assorted Cheeses, Grilled Onions and Sauerkraut Shortcake Station

\$32

NEW MEXICAN

Southwest Caesar Salad, Classic Caesar and Red Chile Ranch Dressings Housemade Queso and Salsa, Housemade Tortilla Chips Refried Beans and Spanish Rice Calabacitas Green Chile Chicken Enchiladas Beef Fajitas – Flour Tortillas, Guacamole, Sour Cream, Salsa, Cheddar Cheese and Diced Tomato Sopapillas and Local Honey Apple & Cherry Empanadas

\$31

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PLATED DINNERS

Entrées Include Salad or Soup, Fresh Baked Rolls, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

ENTRÉES

FLANK STEAK ROULADE

Spinach Tomato and Feta Cheese Porcini Pan Sauce \$44

12 OUNCE RIBEYE

Mushroom Medley with Red Wine Reduction Potato Gratin Buttered Broccolini with Parmesan \$51

PAN SEARED BEEF TENDERLOIN

Classic Twice Baked Potatoes Herb Roasted Rainbow Carrots Peppercorn Demi \$72

SPINACH & MUSHROOM CHICKEN EN CROUTE

Green Chile Cheddar Mashed Potatoes Fresh Green Beans with Bacon and Pearl Onions Classic Bearnaise Sauce \$46

HERB ROASTED PRIME RIB OF BEEF

Mashed Potatoes Fresh Asparagus Au Jus and Red Chile Horseradish Sauce \$54

SESAME GINGER ATLANTIC SALMON

Jasmine Rice Pilaf Braised Baby Bok Choy Teriyaki Reduction \$45



PLATED DINNERS

Entrées Include Salad or Soup, Fresh Baked Rolls, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

ENTRÉES

PIÑON CHICKEN

Sea Salt Roasted Fingerling Potatoes Market Fresh Vegetable Medley Natural Jus \$44

GRILLED PORTOBELLO MUSHROOM STACK

Marinated & Grilled Zucchini Peppers Onions Tomatoes Set between Two Portobello Mushroom Caps Red Skinned Garlic Mashed Potatoes Balsamic Reduction \$40

GARLIC SHRIMP & SCALLOP LINGUINE

Spinach, Baby Tomato and Mushroom Butter Wine Sauce Red Pepper Flakes \$51



DUETS

Entrées Include Salad or Soup, Fresh Baked Rolls, Butter, Choice of Dessert, Iced Tea, Starbucks Regular & Decaf Coffee and Tazo Tea Selection. Prices are per person.

BEEF TENDERLOIN AND GRILLED JUMBO SHRIMP

Potato Gratin Asparagus Cracked Pepper Demi Garlic Scampi Sauce \$66

GRILLED BEEF TENDERLOIN AND SEA BASS

Dauphinoise Potatoes Haricot Vert Burgundy Demi Citrus Butter \$84

HERB ROASTED CHICKEN BREAST AND PIÑON CRUSTED LOLLIPOP LAMB CHOPS

Green Chile Potato Gratin Wilted Spinach Apple Mint Demi/Piñon Sauce \$57

CHARRED RIBEYE AND SEARED ATLANTIC SCALLOPS

Twice Baked Potatoes Sautéed Asparagus Red Wine Reduction Citrus Butter \$58

SEARED BEEF TENDERLOIN AND MAINE LOBSTER TAIL

Mashed Potato Cake Brussel Sprouts Oven-Roasted Tomato Red Wine Reduction Lemon Beurre Blanc ^{\$}Market Price



ACCOMPANIMENTS

SOUPS

GREEN CHILE STEW ROASTED POBLANO BISQUE TRADITIONAL RED CHILE PORK POSOLE HEARTY VEGETABLE SMOKED TOMATO AND BASIL BISQUE CHICKEN ANDOUILLE GUMBO

DESSERTS

BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE DOUBLE LAYER CHOCOLATE CAKE WITH BERRIES PANNA COTTA WITH A MIXED BERRY COMPOTE CARAMEL BROWNIE CHEESECAKE LIMON TRES LECHES CAKE LEMON BERRY MASCARPONE CAKE CALLEBAUT CHOCOLATE BUTTER CAKE CHOCOLATE DREAMIN CAKE (GLUTEN FREE)

SALADS

GARDEN SALAD Mixed Greens, English Cucumbers, Heirloom Cherry Tomatoes, Julienne Carrots, Garlic and Herb Croutons CAPRESE Tomatoes, Fresh Buffalo Mozzarella, Micro Basil and Balsamic Reduction SPINACH Organic Baby Spinach, Strawberries, Candied Walnuts, Crumbled Feta Cheese TRADITIONAL CAESAR Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons SOUTHWEST CAESAR Crisp Romaine Hearts, Roasted Red Pepper, Roasted Corn, Sun Dried Tomatoes, Parmesan, Red Chile Croutons

Specialty Dressings: Ranch, Italian, Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Caesar, Poppy Seed, Red Chile Ranch, Sundried Tomato Oregano, Honey Raspberry, Chipotle Caesar, Greek



Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

OLD TOWN

Green Chile Stew Southwest Salad with Baby Mixed Greens, Roasted Corn, Black Beans, Shredded Cheese and Corn Tortilla Strips with Red Chile Ranch Tomato Cucumber Salad with Red Onions, Lime and Cilantro Chimayo Red Chile Beef or Hatch Green Chile Chicken Enchiladas Hatch Green Chile Rellenos Chicken or Beef Fajitas with Shredded Cheese, Pico de Gallo, Sour Cream and Guacamole Refried Beans Spanish Rice Warm Tortillas and Sopapillas with Honey Mexican Sopa and Mini Flan \$44

RIO GRANDE

Red Chile Pork Posole Southwest Caesar Salad Roasted Corn and Black Bean Pasta Salad Slow Roasted Pork Carne Adovada Green Chile Chicken Enchilada Casserole Red Chile Pork Tamales Michoacán Beans Spanish Rice Calabacitas Warm Tortillas and Sopapillas with Honey Natillas and Limon Tres Leches Cake \$48

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TAILGATE

Hearty Vegetable Soup Baked Potato Salad Baked Beans Housemade Potato Chips Grilled ¼ Ib Hamburgers Grilled ¼ Ib All Beef Hot Dogs Lettuce, Tomato, Red Onion, Pickles, Sauerkraut, Sweet Relish and Chopped White Onions American, Cheddar and Swiss Cheese Warm Cherry Cobbler Warm Peach Cobbler \$39

BURQUE BBQ (Choice of Two Entrées)

Southern Style Red Bliss Potato Salad Farmers Market Salad with Balsamic Vinaigrette and Ranch Dressing House Smoked BBQ Brisket Grilled BBQ Chicken Breast Smoked Pulled Pork Smoked Sausage Petite Grilled Corn on the Cob Green Chile Mac 'N' Cheese Baked Black Beans and Bacon Traditional Cornbread Fresh Seedless Watermelon Warm Peach Cobbler \$41

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MAMA MIA!

Smoked Tomato and Basil Bisque Traditional Caesar Salad Caprese Salad with Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze Roasted Italian Squash and Peppers Chicken Parmesan Green Chile Fettuccini Alfredo Sausage, Cheese and Basil Lasagna Garlic Knots Tiramisu and Cannolis \$50

ASIAN GRILL

Spring Mix with Mandarin Oranges and Edamame Wontons Citrus Vinaigrette & Sesame Ginger Dressings Asian Noodle Salad Jasmine Rice Egg Rolls with Sweet Plum and Spicy Soy Dipping Sauce Asian Vegetable Stir Fry Orange Chicken Sesame Ginger Salmon, Teriyaki Reduction Fresh Baked Rolls and Butter Green Tea Panna Cotta and Fortune Cookies \$55

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LOCAL FLAVOR

Green Chile Stew Southwest Caesar Salad - Romaine Hearts, Roasted Red Pepper, Roasted Corn, Sun Dried Tomatoes, Red Chile Croutons Chipotle Caesar Dressing Refried Beans and Spanish Rice Green Chile Chicken Enchiladas Build your own Street Taco Station with Carne Asada, Green Chile Chicken and Shrimp Tacos (choice of two) served with Guacamole, Salsa, Pico de Gallo, Tomato, Lettuce, Cheddar Cheese, Sour Cream, Flour and Yellow Corn Tortillas *\$5 per head upcharge for shrimp* Sopapillas with Honey Limon Tres Leches Cake and Biscochitos *\$70*

BOURBON STREET

Chicken Andouille Gumbo Farmer's Market Salad, Buttermilk Ranch and Creamy Italian Dressing Jambalaya Red Beans and Rice Corn Maque Choux Carved Blackened Prime Rib of Beef Au Jus and Orange Marmalade Horseradish Fresh Baked Rolls and Butter Pecan Pie and King's Cake \$62

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Dinner includes Iced Tea, Water, Starbucks Regular and Decaf Coffee, Tazo Tea Selection.

GOVERNOR'S GRAND

ENTRÉES (CHOICE OF TWO OR THREE)

Braised Beef Short Ribs Thyme-Roasted Chicken Breast, Natural Herb Jus Carved Baron of Beef, Au Jus, Creamy Horseradish Scallop and Crab Stuffed Sole Pan Seared Flank Steak, Red Wine Reduction Chicken Saltimbocca with White Wine Butter Sauce Garlic Shrimp and Scallop Linguini

INCLUDES

Choice of Salad Choice of Soup Whipped Mashed Potatoes Green Chile Potato Gratin Jasmine Rice Pilaf Farmers Market Vegetable Medley Fresh Baked Rolls and Butter Choice of Dessert

\$67 - Two Entrées

\$79 - Three Entrées

Prices are per person and do not include tax and service charge. Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply.



RECEPTION STATIONS

Prices are per person.

FAJITA STATION

Marinated Beef and Chicken Strips Sautéed Bell Peppers and Onions Flour Tortillas Sour Cream Shredded Cheddar Cheese Diced Tomato Pico de Gallo, Guacamole and Salsa \$19 (Attendant Required, \$100 per attendant)

PASTA STATION

Penne Pasta & Linguini Pomodoro Sauce Alfredo Sauce Artichoke Hearts Sundried Tomatoes Ripe Olives Mushrooms Crushed Red Pepper, Fresh Garlic, Olive Oil and Parmesan Cheese \$18 (Attendant Required, \$100 per attendant, 100 person minimum)

MASHPOTINI BAR

Garlic Mashed Potatoes served in Martini Glasses. Accompaniments: Whipped Butter Sour Cream Shredded Cheddar Cheese Crumbled Bacon Chives Local Green Chile \$14 (Attendant Required, \$100 per attendant, 100 person minimum)



RECEPTION STATIONS

Prices are per person.

TACO BAR *Choice of one* Carne Asada Green Chile Chicken or Shrimp Tacos Accompaniments: Salsa, Pico De Gallo Avocado Sour Cream Shredded Cheddar and Lettuce Diced Tomato Crunchy and Soft Taco Shells \$16 [\$6 upcharge for shrimp]

SWEET STREET

Assorted Gourmet Cupcakes Chocolate Dipped Strawberries Mini Mixed Berry Tarts Mini French Pastries Chocolate Dipped Cookies \$20

BRUSCHETTA BAR

Crostini Roasted Red Peppers Prosciutto Figs Balsamic Marinated Heirloom Tomatoes Sliced Apples Local Goat Cheese Mascarpone and Brie Cheese \$15

CHIPS & DIP STATION

Housemade Tortilla Chips Housemade Salsa Housemade Queso Blanco Housemade Guacamole \$12



CARVING STATION

Serves 50. Chef Attendant Fee of \$100 applies to Carving Enhancement Station.

ROASTED TENDERLOIN OF BEEF

Petite Cocktail Rolls Red Chile Horseradish Merlot Peppercorn Demi \$525

APPLEWOOD SMOKED HAM

Petite Cocktail Rolls Spicy Mustard \$450

SLOW ROASTED PRIME RIB OF BEEF

Petite Cocktail Rolls Red Chile Horseradish Roasted Garlic Au Jus \$550

HICKORY HOUSE SMOKED TURKEY BREAST

Petite Cocktail Rolls Jalapeño Cranberry Relish \$425

RED CHILE RUBBED PORK LOIN

Petite Cocktail Rolls Honey Red Chile Demi \$350

BARON OF BEEF

Petite Cocktail Rolls Red Chile Horseradish Roasted Garlic Au Jus \$450



DISPLAYED HORS D'OEUVRES

Serves 50.

MARINATED AND GRILLED VEGETABLE PLATTER

Asparagus Red and Green Peppers Zucchini Squash Baby Carrots Portobello Mushrooms Red Chile Ranch and Green Goddess Dip \$350

FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit Organic Berries Marshmallow Cream Dip \$325

FRESH VEGETABLE PLATTER

Cherry Tomatoes Cucumber Celery Carrots Broccoli Bell Peppers Asparagus Red Chile Ranch and Green Goddess Dip \$325



DISPLAYED HORS D'OEUVRES

Serves 50.

ANTIPASTO PLATTER

Prosciutto Genoa Salami Cheeses Artichoke Hearts Roasted Red Peppers Sundried Tomatoes Kalamata Olives Baguette and Crackers \$450

GOURMET CHEESE MEDLEY

Smoked Gouda White Sharp and Green Chile Cheddar Irish Cheddar Danish Blue English Sage Derby Assorted Gourmet Crackers and Toasted Baguettes Dried Fruit and Fresh Berries \$400

CHARCUTERIE BOARD

Assorted Meats and Cheeses Assorted Olives Gerkins Mixed Nuts Berries Artisan Crackers Assorted Preserves \$450





Priced per 50 pieces.

COLD

Very Berry Fruit Skewers with Marshmallow Drizzle \$140 Sundried Tomato Tapenade on Rye Crostini \$140 Endives with Goat Cheese, Mandarin Oranges and Almonds \$150 Seared Ahi Tuna with Asian Sauce on Crispy Wonton \$225 Smoked Salmon on Cucumber Round with Caviar and Fresh Dill \$200 Tomato and Whipped Feta Crostini \$140 Strawberry and Ricotta Bruschetta with Fresh Mint \$175 Smoked Gouda & Apple Crostini with Honey Drizzle \$140 Antipasto Skewers \$160 Shrimp Cocktail Shooters \$275 Lobster Salad Tartlets \$400

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Balsamic Glazed Steak Rolls \$175 Piñon Crusted Lollipop Lamb Chops, Mint Jalapeño Jelly \$350 Crab Stuffed Baby Bella Mushrooms \$200 Bacon-Wrapped Jalapeño Poppers \$200 Chicken Wings with Housemade Wing Sauce \$225 Bacon-Wrapped Shrimp Poppers \$225 Jalapeno Bacon-Wrapped Chicken \$200 French Onion Beef Sliders *(Local Beef, Caramelized Onions, Swiss Cheese)* on Pretzel Roll \$250 Maple Soy Braised Pork Belly Lollipops \$150 Asparagus Puff Pastry Bundles with Prosciutto and Gruyere \$175 Pommes Duchesse Sweet Potato \$150 Chicken Kushikatsu with Oyster Sauce \$250



BEVERAGE - PACKAGES

Prices are per person.

FULL HOST BAR

Priced Per Person	First Hour	Each Additional Hour
Top Shelf	\$40	\$28
Call	\$30	\$22
Well	\$25	\$20

BEER AND WINE

First Hour EachEach Additional Hour\$22\$18A selection of domestic, imported, local craft Beers and a Variety of Red and White Wines.Bar setup also includes Soda.

MARGARITA, BEER AND WINE

First Hour Each Additional Hour \$30 \$25

A selection of premium tequilas of varying styles - Blanco, Reposado, and Anejo, for you to savor the flavor of creating your own Margarita – Patron, Don Julio, El Tesoro, Jose Cuervo, and a variety of Juices and Mixers such as Blue Curacao, Patron Citronge, Cointreau, Watermelon Liqueur. Bar set up also includes a selection of Red and White Wines, Imported and Domestic Beer and Soda.

SIGNATURE PUNCH

Margarita Red Wine Sangria White Wine Sangria Texas Spiked Tea Champagne Punch \$100 per gallon

* A wide variety of keg beer options are available - see manager for available pricing and options.

BEVERAGE - TIERS

Prices are per person.

LUXURY SELECTIONS

Grey Goose Vodka Auchentoshan Scotch (American Oak) Laphroaig Scotch (Single Malt) Johnny Walker Black Scotch (Blended) Basil Hayden's Bourbon Woodford Reserve Bourbon Crown Royal Whisky Crown Royal Whisky Crown Royal Apple Whisky Jameson Irish Whiskey Patron Silver Patron Anejo Appleton Reserve Blend Rum Hendrick's Gin \$14

CORDIALS

Amaretto Di Sarrono Bailey's Irish Cream Fireball Chambord Jagermeister Grand Marnier Kahlua Tuaca Midori Frangelico \$14

CLASSIC SELECTIONS

Titos Handmade Vodka Dewars White Label Blended Scotch Makers Mark Bourbon Jack Daniels Whiskey Espolon Blanco Tequila Bacardi Rum Captain Morgan Rum Malibu Rum Bombay Sapphire Gin \$10

COGNACS

Courvoisier VS - \$15 Hennessy VSOP - \$18

PORTS

Taylor Fladgate - \$12 Grahams Six Grapes - \$15

ADDITIONAL BEVERAGES

Domestic Beer - \$5 Imported Beer - \$6 Craft Beer - \$7 Perrier Water - \$5 Soft Drinks - \$3 Juices - \$3 Red Bull - \$6

WINE SELECTIONS

Please select from our Banquet Wine List. Manager's recommendations are available upon request.

On all bars (host and cash), the bartenders fee is \$100.00 per bartender (plus tax). If a guarantee of \$750.00 is met at each bar, this fee will be waived. We recommend one (1) bartender for every 100 guests. No outside alcoholic beverages are allowed. Prices do not include 22% service charge. You must be 21 years of age or older to order, receive or consume alcoholic beverages



BEVERAGE - WINE

Prices are per bottle.

BUBBLES

Champagne

Perrier-Jouet, Belle Epoque 2012, France	\$360
Moet et Chandon, Brut Imperial, France	\$170
Veuve Cliquot, Yellow Label, Brut, France	\$160

Sparkling

Schramsberg, Blanc de Blancs, North Coast California	\$110
Luc Bellaire, Luxe Rose, France	
Gruet, Brut, New Mexico	\$50
Gruet, Blanc de Noir, New Mexico	\$50
Kenwood, Yulupa, Cuvee Brut, California	\$32
Ruffino, Prosecco, Italy	\$30
Lamarca, Prosecco, Italy	\$28

ROSÉ

DAOU Family Estates, Rosé, Paso Robles, California	\$40
"The Palms" by Whispering Angel, France	\$38
Famille Perrin, Cotes du Rhone Reserve Rosé, France	\$30
Charles & Charles, Washington	\$28



WHITES

Moscato	
Bartenura, Moscato D'Asti, Italy	\$40
Villa Pozzi, Moscato, Italy	\$28
Pinot Grigio & Pinot Gris	.
Kris, Pinot Grigio, Italy	\$38
A to Z Wineworks, Pinot Gris, Oregon	\$30
Luna Nuda, Vigneti delle Dolomiti, Pinot Grigio, Italy	\$30
Ruffino, "Lumina", Pinot Grigio, Italy	\$28
Riesling	
Eroica, Washington	\$44
Willamette Valley Vineyards, Oregon	\$35
windmette valley villeyards, oregon	400
Sauvignon Blanc	
Kim Crawford, New Zealand	\$35
Matua Wines, New Zealand	\$32
Ferrari Carano, Fume Blanc, Sonoma, California	\$30
Chardonnay	
Grgich Hills, Napa Valley, California	\$95
Hartford Court, Russian River Valley, California	\$80
Cuvaison, Napa Valley, California	\$60
Duckhorn, Napa Valley, California	\$58
Louis Latour "Grand Ardéche", France	\$40
Rodney Strong "Chalk Hill", RRV/Sonoma, California	\$40
La Crema, Monterrey, California	\$38

All prices are subject to 22% service charge and sales tax (both subject to change)

Mer Soleil, Silver Unoaked, Monterey, California

\$34

BEVERAGE - WINE

Prices are per bottle.

REDS

Pinot Noir	
Martin Ray, Sonoma, California	\$75
Outerbound, Russian River Valley, California	\$55
Meiomi, California	\$40
Erath, Oregon	\$40
Hahn, Monterey, California	\$30
Merlot	
Decoy by Duckhorn, Sonoma, California	\$54
St. Francis, Sonoma County	\$38
Cabernet Sauvignon	
Cabernet Sauvignon Far Niente, Napa Valley, California	\$300
-	\$300 \$240
Far Niente, Napa Valley, California	
Far Niente, Napa Valley, California Cakebread, Napa Valley, California	\$240
Far Niente, Napa Valley, California Cakebread, Napa Valley, California Quilt Reserve, Napa Valley, California	\$240 \$180
Far Niente, Napa Valley, California Cakebread, Napa Valley, California Quilt Reserve, Napa Valley, California Grgich Hills, Napa Valley, California	\$240 \$180 \$150
Far Niente, Napa Valley, California Cakebread, Napa Valley, California Quilt Reserve, Napa Valley, California Grgich Hills, Napa Valley, California Stags' Leap Winery, Napa Valley, California	\$240 \$180 \$150 \$130

Cabernet Sauvignon

Rodney Strong, Alexander Valley, California Earthquake, Lodi, California Liberty School Reserve, Paso Robles, California Bonanza Winery, California Josh Cellars "Craftsman", California	\$52 \$40 \$38 \$35 \$30
Zinfandel Ridge "Three Valleys", Sonoma, California Seghesio "Angela's Table", Sonoma, California Edmeades, Mendocino, California Michael David Winery "Freakshow", Lodi, California	\$70 \$40 \$40 \$32
Malbec Catena "Vista Flores", Argentina	\$40
Red Blends The Prisoner, Napa Valley, California Coppola "Claret", Sonoma, California Roscato "Rosso Dulce", Sweet Red Blend, Italy	\$80 \$40 \$28

