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## **PLATED BREAKFAST**

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 Natural Blue Corn Tortillas Smothered with Chimayo Red Chile or Hatch Green Chile Refried Beans, Cast Iron Skillet Fried Papitas Flour Tortillas and Butter \$17

### EGGS BENEDICT

Two Halves of an English Muffin each topped with Farm Fresh Poached Eggs Thick Cut Ham and Hollandaise Sauce Crispy Hash Browns Fresh Fruit \$18

### **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 Cast Iron Skillet Potatoes Fresh Fruit \$19

### SANDIA SUNRISE

Fluffy Farm Fresh Scrambled Eggs Papitas Thick Cut Bacon, Black Forest Ham or Green Chile Turkey Sausage Housemade Salsa Fresh Fruit \$16

### **GOLF CLUB FRITTATA**

Spinach, Ricotta Cheese, Andouille Sausage and Tomato Frittata Grilled Asparagus Cast Iron Skillet Potatoes Fresh Fruit \$15



# **PLATED BREAKFAST**

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### **GOVERNOR'S FRENCH TOAST**

Thick Cut French Toast Berry Compote Maple Syrup Crispy Hash Browns Thick Cut Bacon Fresh Fruit \$17

### **SMOTHERED BREAKFAST BURRITO**

Fluffy Farm Fresh Scrambled Eggs Cast Iron Skillet Fried Papitas 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 \$16

### WESTERN OMELET

Cheddar Cheese Omelet Filled with Crumbled Bacon, Sautéed Onions, Peppers and Mushrooms Cast Iron Skillet Potatoes Housemade Salsa Verde Fresh Fruit \$18

### CARNE ADOVADA ENCHILADAS AND EGGS

Yellow Corn Ground Stone Tortillas rolled with Traditional Carne Adovada and Cheddar Cheese Scrambled Eggs Cast Iron Skillet Potatoes Shredded Lettuce, Diced Tomato and Onion Sopapillas and Local Honey \$21



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 \$18

### **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 \$24

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

Steel Cut Oats Sun Dried Cranberries Candied Almonds Brown Sugar Almond and 2% Milk Sliced Seasonal Fresh Fruit and Organic Berries Assorted Greek Yogurts Boiled Eggs Assorted Fruit and Grain Muffins \$20

#### **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, Papitas, Local Red and Green Chile and Shredded Cheddar Cheese \$20

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#### **RIO GRANDE**

Sliced Seasonal Fresh Fruit and Organic Berries Farm Fresh Scrambled Eggs Cast Iron Skillet Potatoes Thick Cut Bacon Green Chile Turkey Sausage Housemade Salsa Local Green Chile Flour Tortillas and Cinnamon Rolls \$22

#### **SANDIA PEAK**

Sliced Seasonal Fresh Fruit and Organic Berries Farm Fresh Scrambled Eggs Crispy Hash Browns Sliced Hickory Smoked Ham Green Chile Turkey Sausage Country Gravy and Buttermilk Biscuits \$19

#### **NEW MEXICAN**

Sliced Melons Farm Fresh Scrambled Eggs Cast Iron Skillet Potatoes Thick Cut Bacon Carne Adovada Local Green Chile Flour Tortillas Apple & Cherry Empanadas \$20

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.

### EAST COAST

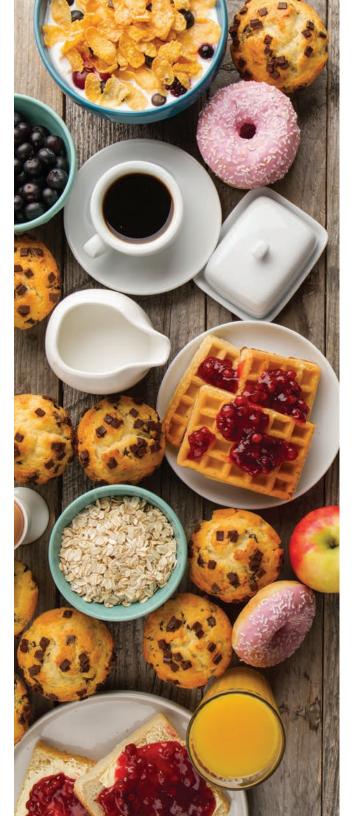
Sliced Seasonal Fresh Fruit and Organic Berries Eggs Benedict Apple Crepes Hash Browns Steel Cut Oats Sun Dried Cranberries Toasted Almonds Brown Sugar Almond and 2% Milk Croissants Honey Butter and Orange Marmalade Jam \$24

#### **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 Pecan Raisin French Toast with Warm Maple Syrup Roasted Herb Potatoes Pork Sausage Thick Cut Bacon \$32

Minimum of 25 People for Buffets. If count falls below 25, an additional \$3 per person will apply. Prices are per person. All prices are subject to 22% service charge and sales tax (both subject to change)

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**

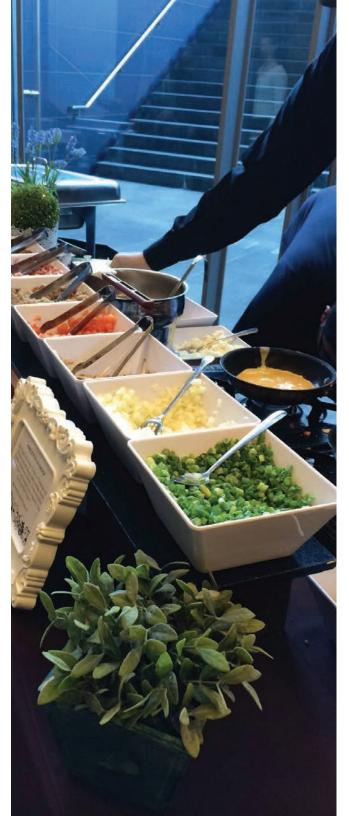
Steel Cut Oats Candied Almonds Dried Fruits Organic Berries Local Honey & Brown Sugar Assorted Cereals Almond and 2% Milk \$10

### **BREAKFAST SANDWICH**

Buttermilk Biscuit, English Muffin or Croissant Egg and Cheddar Cheese Choice of Sausage, Bacon, or Ham \$6

### **MINI BREAKFAST BURRITOS**

Farm Fresh Scrambled Eggs Cast Iron Skillet Potatoes Bacon Crumbles Cheddar Cheese Choice of Red or Green Chile \$6



## **BUFFET BREAKFAST** ENHANCEMENTS

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

### **BREAKFAST BURRITO STATION**

Farm Fresh Scrambled Eggs Warm Flour Tortillas Cast Iron Skillet Potatoes Crumbled Bacon Sausage Refried Beans Cheddar Cheese Scallions Red and Green Chile Housemade Salsa & Guacamole \$10

### **OMELET STATION**

Crumbled Bacon Diced Ham Turkey Sausage Chopped Green Chile Mushrooms, Spinach, Onion, Tomato, Bell Peppers, Avocado, Cheddar Cheese Housemade Salsa \$10 (Attendant Required, \$100 per attendant)

### **WAFFLE STATION**

Whipped Butter Warm Maple Syrup Organic Berries Vanilla Chantilly Cream \$10 (Attendant Required, \$100 per attendant)



# 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 \$38 *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 Churros with Raspberry Coulis \$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 person Cajun Spiced Candied Mixed Nuts \$55 lb



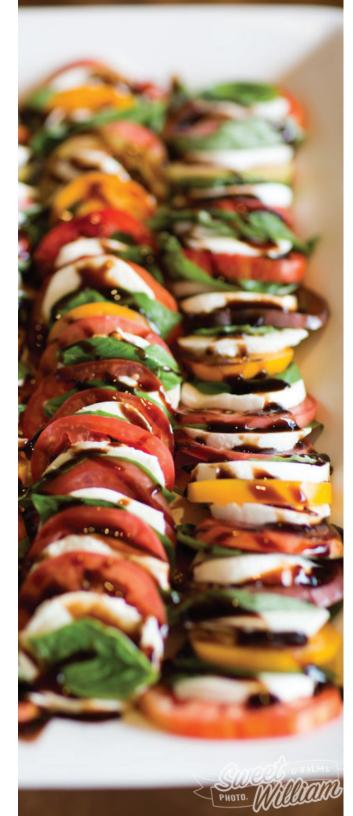
# À LA CARTE

#### **FIT AND HEALTHY**

Baked Kale Chips \$20 *lb* Sea Salted Edamame Beans \$35 *lb* Organic Seaweed Chips \$25 *lb* Toasted Almonds \$50 *lb* Mini Dannon<sup>®</sup> Fruit Smoothies \$5 *ea* Whole Fresh Fruit \$3 *ea* Individual All Natural Yogurts \$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 Vitamin Water® \$4 ea Arrowhead ® 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 Arrowhead® Bottled Water \$20

### 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 \$17

### 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 Arrowhead® Bottled Water \$16

### 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 \$15



# **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 Milkshake Shots Assorted Coca-Cola® Products, Red Bull® Energy Drinks and Arrowhead® Bottled Water \$18

### CADDY SHACK

Guacamole and House Made Tortilla Chips Chocolate Dipped Jumbo Otis Spunkmeyer® Cookies Fresh Double Fudge and Walnut Brownies Ice Cold Milk (Whole & 2%) Starbucks Coffee®, Assorted Coca-Cola® Products and Perrier® Sparkling Water \$15

### 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<sup>®</sup> Products, Red Bull<sup>®</sup> Energy Drinks and Arrowhead<sup>®</sup> Bottled Water \$27



## **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 Arrowhead® 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 Arrowhead® 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

\$32

### **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 Arrowhead<sup>®</sup> Bottled Water

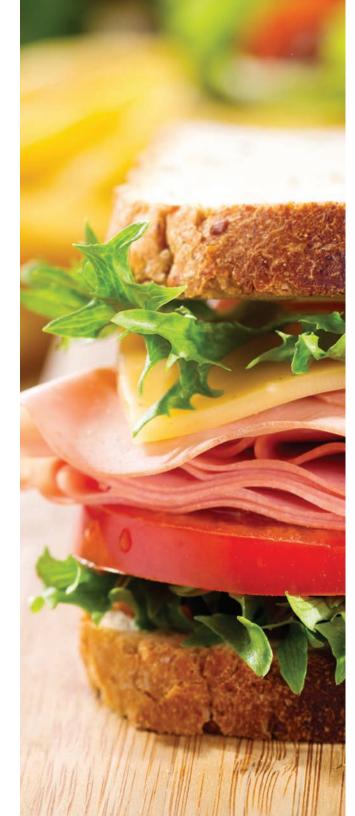
### **AM REFRESHMENTS**

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 Arrowhead® 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<sup>®</sup> Sparkling Water

\$42



# **RAIL RUNNER EXPRESS LUNCH**

Boxed Lunches include Assorted Coca Cola Products and Arrowhead 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 Three

### **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 on the side

### **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**

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

### **GRILLED VEGETABLE WRAP**

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

### SOUTHWEST CHICKEN CAESAR

Crisp Romaine Hearts, Sun-Dried Tomatoes, Roasted Corn, Sunflower Seeds, 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

\$22



## **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

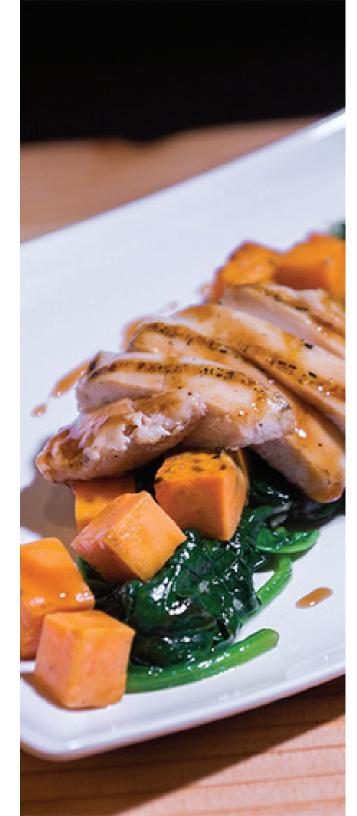
**DELI SUB SANDWICH** - Genoa Salami, Black Forest Ham, Oven Roasted Turkey and Provolone Cheese on an Italian Hoagie with Red Leaf Lettuce and Tomato

**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

\$24



# **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 Pearl Onions Mushrooms Fried Shallots \$34

### **THYME-ROASTED CHICKEN BREAST**

Fingerling Potatoes Grilled Asparagus Thyme Infused Jus \$26

### **BRIE & APPLE STUFFED CHICKEN BREAST**

Cranberry Harvest Rice Roasted Broccolini Maple Creme de Brie Sauce \$36

### **STEAK & ENCHILADAS**

Grilled Ribeye Red Chile Cheese Enchiladas Calabacitas Beans \$36

### **SESAME GINGER SALMON**

Jasmin Rice Pilaf Braised Baby Bok Choy Teriyaki Reduction \$32



# **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 \$30

### **CHICKEN PARMESAN & RAVIOLI**

Ricotta Cheese Stuffed Ravioli Tequila Piñon Cream Sauce Fresh Green Beans \$29

#### **GREEN CHILE CHICKEN FETTUCCINI ALFREDO**

Green Chile Fettuccini Alfredo Sliced Grilled Chicken Breast Parmesan Crusted Asparagus \$30

### **GRILLED VEGETABLE WELLINGTON**

Layers of Marinated and Grilled Zucchini Carrot Pimento Eggplant Asparagus Mushrooms Boursin Cheese Baked in a Puff Pastry Roasted Tomato Coulis \$28



### **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 Cast Iron Skillet Potatoes Local Green and Red Chile Shredded Lettuce and Cheddar Cheese Diced Tomato and Onion Sliced Avocado, 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

\$28

\$26

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 Caramel Apple Slices and Chocolate Dipped Strawberries

\$26

#### **WESTERN BBQ**

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

\$32

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### **BUFFET LUNCH**

Lunch includes Iced Tea, Water, Starbucks Regular & 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

\$28

#### **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

\$28

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



## **FAMILY STYLE LUNCH**

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

### **SOUTHERN FRIED CHICKEN**

Crispy Buttermilk Fried Chicken Whipped Mashed Potatoes Country Peppercorn Gravy Macaroni & Cheese Roasted Corn on the Cob Pickled Jalapeños \$38

### CHILE RUBBED SMOKED TURKEY BREAST

House Smoked Turkey Breast Whipped Mashed Potatoes Peppered Brown Gravy Herb Stuffing Buttered Corn Carrots \$32

### **WESTERN BBQ**

Smoked BBQ Brisket BBQ Chicken Tater Tots Roasted Corn on the Cob Baked Beans \$34



# **FAMILY STYLE LUNCH**

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

### ASIAN

Honey Sesame Chicken Beef and Broccoli Vegetable Stir Fry Fried Rice Egg Rolls Pot Stickers Hot Mustard Soy and Sweet & Sour Dipping Sauce \$36

### **STEAK FINGERS**

Breaded Steak Fingers Asiago Mashed Potatoes Country Peppercorn Gravy Fresh Green Beans Fried Okra Spicy Tomato & Green Chile Dipping Sauce \$32

### **MOM'S MEATLOAF**

Bacon Wrapped Meatloaf Red Skinned Garlic Mashed Potatoes Peppered Brown Gravy Grilled Carrots Buttered Sweet Peas \$31





## **HIGH TEA**

*Includes Iced Tea, Water, Starbucks Regular & Decaf Coffee, Tazo Tea Selection. Prices are per person.* 

#### **CLASSIC HIGH TEA**

Double Smoked Ham, Sage and Cheddar Tart Roast Beef & Horseradish on Sourdough Avocado on Toast with Smoked Salmon Cucumber Tea Sandwiches Assorted Scones Clotted Cream Strawberry Jam Petit Fours Triple Berry Panna Cotta

\$28

### **CONTEMPORARY HIGH TEA**

Smoked Chicken Salad Finger Sandwiches Sage & Sausage Stuffed Mushrooms Prawn Nori Roll Avocado Deviled Eggs Cucumber Tea Canapes Assorted Scones Clotted Cream Raspberry Jam Lemon Tarts Chocolate Eclairs

\$34



# **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**

### THYME AND PORCINI-CRUSTED BEEF TENDERLOIN

Wild Mushroom Potato Gratin Creamy Spinach Grainy Mustard Sauce \$44

### **CHARRED RIBEYE**

Potato Gratin Mixed Mushrooms Port Wine Reduction \$42

### PAN SEARED BEEF TENDERLOIN

Classic Twice Baked Potatoes Herb Roasted Rainbow Carrots Peppercorn Demi \$49

### **SPINACH & ARTICHOKE CHICKEN WELLINGTON**

Green Chile Cheddar Mashed Potatoes Fresh Green Beans with Bacon and Pearl Onions Classic Bearnaise Sauce \$34

### **BLACKENED PRIME RIB OF BEEF**

Caramelized Onion Mashed Potatoes Mashed Potatoes Cajun Broccoli, Green Bean, Baby Corn Medley Au Jus and Red Chile Horseradish Sauce \$49

### SESAME GINGER ATLANTIC SALMON

Jasmine Rice Pilaf Braised Baby Bok Choy Teriyaki Reduction \$39



# **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**

### **POMEGRANATE-BRUSHED CHICKEN BREAST**

Sea Salt Roasted Fingerling Potatoes Mixed Vegetable Ragout Natural Jus \$38

### **GRILLED PORTOBELLO MUSHROOM STACK**

Marinated & Grilled Zucchini Carrots Onions Tomatoes Set between Two Portobello Mushroom Caps Red Skinned Garlic Mashed Potatoes Roasted Tomato Coulis \$36

### **GARLIC SHRIMP & SCALLOP LINGUINE**

Parsley Lemon Zest Butter Sauce Red Pepper Flakes Grilled Parmesan Asparagus \$38



## 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 Parmesan Crusted Asparagus Cracked Pepper Demi Garlic Chile Butter \$50

#### **GRILLED BEEF TENDERLOIN AND SEA BASS**

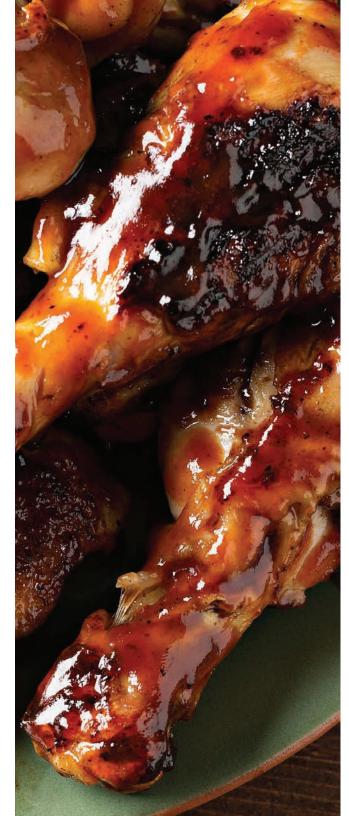
Dauphinoise Potatoes Butternut Squash Swiss Chard Citrus Butter \$56

### HERB ROASTED CHICKEN BREAST AND PIÑON CRUSTED LOLLIPOP LAMB CHOPS

Green Chile Potato Gratin Wilted Spinach Raspberry Jalapeño Jelly \$52

#### SESAME GINGER SALMON AND ORANGE CHICKEN

Jasmine Rice Pelaf Braised Baby Bok Choy Hosin BBQ Sauce \$46



## 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.

### COCA-COLA BRAISED SHORT RIBS AND BBQ CHICKEN

Green Chile Cheddar Mashed Potatoes Steamed Broccolini and Carrots Brown Butter Sauce \$49

#### **CHARRED RIBEYE AND SEARED ATLANTIC SCALLOPS**

Twice Baked Potatoes Sautéed Asparagus Red Wine Reduction Citrus Butter \$52

### BRAISED ASIAN-STYLE BEEF SHORT RIBS AND SESAME GINGER SALMON

Mushroom Risotto Braised Baby Bok Choy Julienne of Carrots Natural Jus \$54

### SEARED BEEF TENDERLOIN AND MAINE LOBSTER TAIL

Mashed Potato Cake Brussel Sprouts Oven-Roasted Tomato Red Wine Reduction Lemon Beurre Blanc \$75



### ACCOMPANIMENTS

### SOUPS

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

### DESSERTS

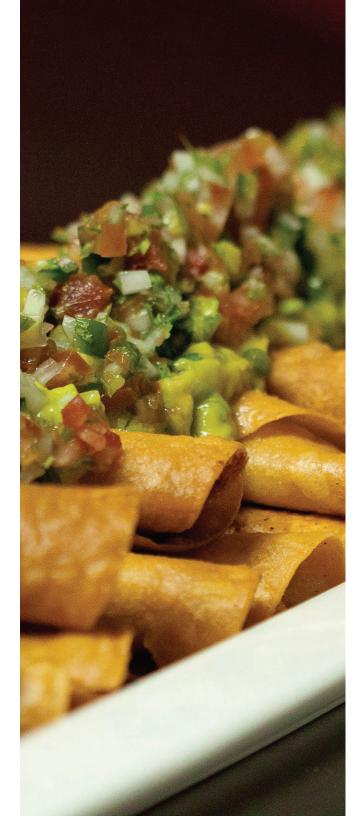
BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE DOUBLE LAYER CHOCOLATE CAKE WITH BERRIES PANNA COTTA WITH A MIXED BERRY COMPOTE BANANA TOFFEE BOURBON CAKE TRES LECHES CAKE LEMON BERRY MASCARPONE CAKE COOKIES & CREAM CAKE CHOCOLATE DREAMIN CAKE (GLUTEN FREE)

### **SALADS**

GARDEN SALAD Mixed Greens, English Cucumbers, Heirloom Cherry Tomatoes, Julienne Carrots, Garlic and Herb Croutons CAPRESE Yellow Beefsteak 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, Pumpkin Seeds, Red Chile Croutons ROASTED ASPARAGUS AND TOMATO PENNE Roasted Cherry Tomatoes and Asparagus, Baby Arugula, Shallots, Kalamata Olives, Local Goat Cheese Specialty Dressings: Ranch, Italian, Balsamic Vinaigrette, Cilantro Lime Vinaigrette, Caesar, Poppy Seed, Red Chile Ranch, Sundried Tomato Oregano, Honey Raspberry, Chipotle Caesar, Greek

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

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



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

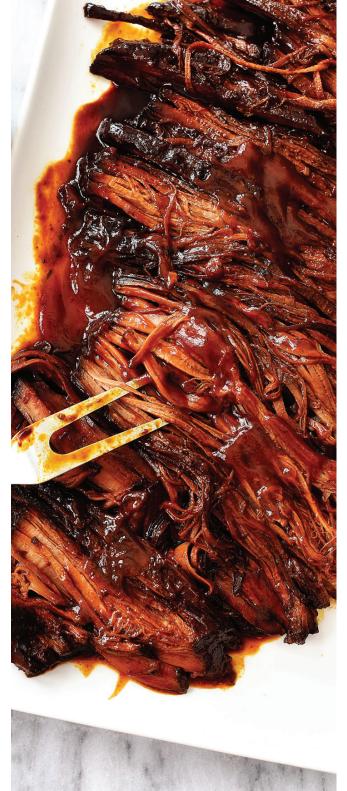
### **OLD TOWN**

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 \$36

### **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 Tres Leches Cake \$41

> 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.



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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 Vanilla Ice Cream \$35

### 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 \$36

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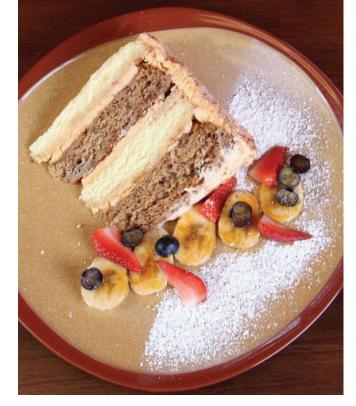
### MAMA MIA!

Smoked Tomato and Basil Bisque Traditional Caesar Salad Caprese Salad with Heirloom Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze Fresh Green Beans and Roasted Italian Squash Chicken Parmesan Green Chile Fettuccini Alfredo Sausage, Cheese and Basil Lasagna Garlic Bread Sticks Lemon Mascarpone Berry Cake and Panna Cotta with Mixed Berry Compote \$44

### **ASIAN GRILL**

California Roll Sushi Bites, Pickled Ginger, Wasabi, Soy Sauce Mixed Baby Greens, Heirloom Grape Tomatoes, English Cucumbers, Julienne Carrots, Green Peas, Water Chestnuts 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 Mango Sticky Rice Gelato and Chocolate Dreamin' Cake \$49

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

### LOCAL FLAVOR

Green Chile Stew Southwest Caesar Salad - Romaine Hearts, Roasted Red Pepper, Roasted Corn, Sun Dried Tomatoes, Pumpkin Seeds, Red Chile Croutons Buttermilk Ranch and Jalapeño Thousand Island 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 served with Guacamole, Salsa, Pico de Gallo, Tomato, Lettuce, Cheddar Cheese, Sour Cream, Flour and Yellow Corn Tortillas Sopapillas with Honey Tres Leches and Cookie and Cream Cake \$46

### **BOURBON STREET**

Chicken Andouille Gumbo Farmer's Market Salad, Buttermilk Ranch and Creamy Italian Dressing New Orleans Kickin' Potato Salad Jambalaya Red Beans and Rice Cajun Broccoli, Green Bean and Baby Corn Medley Buttermilk Fried Chicken Carved Blackened Prime Rib of Beef Au Jus and Orange Marmalade Horseradish Fresh Baked Rolls and Butter Banana Toffee Bourbon Cake and Blueberry White Chocolate Cheesecake \$54

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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 Smoked Prime Rib of Beef, Au Jus, Creamy Horseradish Grilled Atlantic Salmon, Papaya and Mango Salsa Pan Seared Flank Steak, Red Wine Reduction Brie & Apple Stuffed Chicken Breast, Maple Creme de Brie Sauce Garlic Shrimp and Scallop Linguini

### INCLUDES

Choice of Salad Choice of Soup Whipped Mashed Potatoes Green Chile Potato Gratin Cranberry Harvest Rice Sautéed Vegetable Medley of Broccoli, Green Bean, Mushroom and Baby Corn Fresh Baked Rolls and Butter Choice of Dessert

\$54 - Two Entrées \$62 - 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.



# **FAMILY STYLE DINNER**

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

### ITALIAN

Spicy Chicken Rigatoni Italian Meatballs Green Chile Fettuccini Alfredo Green Beans with Lemon and Capers Housemade Garlic Bread \$34

### **NEW MEXICAN**

Green Chile Chicken Enchiladas Red Chile Pork Tamales Spanish Rice Calabacitas Sour Cream Housemade Salsa Housemade Guacamole Housemade Flour Tortilla Chips \$32

### SANDIA MIXED GRILL

Beef Tenderloin & Jumbo Shrimp Skewers Honey Garlic Chicken Green Chile Cheddar Mashed Potatoes Grilled Asparagus Sautéed Mushrooms \$49



# **FAMILY STYLE DINNER**

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

### **COUNTRY BBQ**

Country Style BBQ Pork Ribs Smoked Brisket Whipped Mashed Potatoes Creamy Corn Squash BBQ Beans \$34

### MOROCCAN

Spicy Moroccan Marinated Chicken Skewers Three Cheese Cauliflower Gratin Green Beans with Garlic and Cumin Moroccan Style Saffron Rice with Vegetables \$32

### SURF AND TURF

Pan Seared Strip Steak Triple Citrus Glazed Salmon Cranberry Harvest Rice Brown Butter Broccolini \$52



# **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 \$15 (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 \$15 (Attendant Required, \$100 per attendant)

### **MASHPOTINI BAR**

Garlic Mashed Potatoes served in Martini Glasses. Accompaniments: Whipped Butter Sour Cream Shredded Cheddar Cheese Crumbled Bacon Chives Local Green Chile \$12



# **RECEPTION STATIONS**

Prices are per person.

### STREET TACO BAR

Carne Asada Green Chile Chicken or Shrimp Street Tacos Accompaniments: Salsa, Pico De Gallo Avocado Sour Cream Shredded Cheddar and Lettuce Diced Tomato Crunchy and Soft Taco Shells \$14

### **SWEET STREET**

Assorted Gourmet Cupcakes Chocolate Dipped Strawberries Mini Mixed Berry Tarts Mini French Pastries Cookies & Milk \$14

### **BRUSCHETTA BAR**

Crostini Roasted Red Peppers Prosciutto Figs Balsamic Marinated Heirloom Tomatoes Sliced Apples Local Goat Cheese Mascarpone and Brie Cheese \$12

### **CHIPS & DIP STATION**

Housemade Tortilla Chips Housemade Salsa Housemade Chile con Queso Housemade Guacamole \$10



### **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 \$475

### **BROWN SUGAR BAKED HAM**

Petite Cocktail Rolls Spicy Mustard Pineapple Chutney \$400

#### **SLOW ROASTED PRIME RIB OF BEEF**

Petite Cocktail Rolls Red Chile Horseradish Roasted Garlic Au Jus \$500

#### **HICKORY HOUSE SMOKED TURKEY BREAST**

Petite Cocktail Rolls Jalapeño Cranberry Relish \$375

### **CHERRY WOOD SMOKED ATLANTIC SALMON**

Citrus Aioli Capers Chopped Boiled Eggs Minced Onions Sliced Cucumbers Lemons Sliced Baguettes \$400

#### **RED CHILE RUBBED PORK LOIN**

Petite Cocktail Rolls Honey Red Chile Demi \$300

### STEAMSHIP ROUND OF BEEF (serves 150)

Petite Cocktail Rolls Red Chile Horseradish Roasted Garlic Au Jus \$975



## **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 \$300

#### **FRESH FRUIT DISPLAY**

Sliced Seasonal Fresh Fruit Organic Berries Marshmallow Cream Dip \$300

### **FRESH VEGETABLE PLATTER**

Cherry Tomatoes Cucumber Celery Carrots Broccoli Bell Peppers Asparagus Red Chile Ranch and Green Goddess Dip \$300



# **DISPLAYED HORS D'OEUVRES**

Serves 50.

### **ANTIPASTO PLATTER**

Prosciutto Genoa Salami Cheeses Artichoke Hearts Roasted Red Peppers Sundried Tomatoes Kalamata Olives Baguette and Crackers \$400

### **GOURMET CHEESE MEDLEY**

Smoked Gouda White Sharp and Green Chile Cheddar Assorted Gourmet Crackers and Toasted Baguettes Dried Fruit and Fresh Berries \$375

### **INTERNATIONAL CHEESE BOARD**

Irish Cheddar Danish Blue English Sage Derby Assorted Gourmet Crackers and Toasted Baguettes Dried Fruit and Fresh Berries \$375







# HORS D'OEUVRES

Priced per 50 pieces.

### COLD

Very Berry Fruit Skewers with Marshmallow Drizzle \$125 Avocado Toast Points \$125 Chilled Soba Noodles and Cucumber Shooters \$125 Seared Ahi Tuna with Asian Sauce on Crispy Wonton \$200 Hummus Cucumber Bites with Pickled Ginger \$125 Tomato and Whipped Feta Crostini \$125 Raspberry Chipotle Cheeseballs \$150 Avocado Vegetarian Summer Rolls, Peanut Dipping Sauce \$150 Smoked Gouda & Apple Crostini with Honey Drizzle \$125 California Roll Sushi Bites *(Wasabi, Pickled Ginger and Spicy Soy)* \$150 Goat Cheese Stuffed Sweet Peppers \$150 Shrimp Cocktail Shooters \$250 Snow Crab Claw Shooters \$400

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Balsamic Glazed Steak Rolls \$125 Piñon Crusted Lollipop Lamb Chops, Raspberry Jalapeño Jelly \$300 Coconut Shrimp, Sweet Chile Dipping Sauce \$200 Sausage & Cream Cheese Stuffed Mushrooms \$125 Chicken and Bacon-Wrapped Jalapeño Poppers \$200 Seared Ahi Tuna, Japanese Vegetables and Wasabi Cream on Asian Spoon \$200 Chicken Wings with Housemade Wing Sauce \$225 Bacon-Wrapped Shrimp Poppers \$225 Bacon Jalapeno Wrapped Chicken \$200 French Onion Beef Sliders *(Local Beef, Caramelized Onions, Swiss Cheese)* on Pretzel Roll \$250 Roasted Julienne Vegetables, Sesame Seeds, Ginger Soy Reduction on Asian Spoon \$125 Maple Soy Braised Pork Belly Lollipops \$150

## **BEVERAGE - PACKAGES**

Prices are per person.

### **FULL HOST BAR**

Priced Per Person	First Hour	Each Additional Hour
Top Shelf	\$25	\$18
Call	\$22	\$16
Well	\$17	\$12

### **BEER AND WINE**

First Hour EachEach Additional Hour\$17\$13A 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 \$24 \$19

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 \$85 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 \$12

### **CORDIALS**

Amaretto Di Sarrono Bailey's Irish Cream Fireball Chambord Jagermeister Grand Marnier Kahlua Tuaca Midori Frangelico \$12

### **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**

Kenwood Yulupa, Brut	\$30
Gruet, Blanc de Noir, New Mexico	\$50
Gruet, Brut, New Mexico	\$50
La Marca, Prosecco, Italy	\$34
Moet et Chandon, Brut Imperial, France	\$140

### WHITE WINE

14 Hands, Chardonnay, WA Kendall Jackson, Vintners Reserve, Chardonnay, CA	\$28 \$32
Josh Cellars, Chardonnay, CA	\$34
Sonoma Cutrer, Russian River, Chardonnay, CA	\$48
Charles Krug, Carneros Creek, Chardonnay, CA	\$46
Robert Mondavi, Private Select, Sauvignon Blanc, CA	\$34
Brancott, Sauvignon Blanc, NZ	\$37
Robert Mondavi, Private Select, Pinot Grigio, CA	\$30
Ruffino "Lumina", Pinot Grigio, IT	\$28
Joel Gott, Pinot Gris, CA	\$36
Pacific Rim, Riesling, Washington	\$32

### WINE BY THE GLASS (\$8)

14 Hands, Chardonnay
14 Hands, Merlot
14 Hands, Cabernet Sauvignon
Robert Mondavi, Private Select, Sauvignon Blanc
Robert Mondavi, Private Select, Pinot Grigio
Robert Mondavi, Private Select, Pinot Noir

### **RED WINE**

Blackstone, Merlot, CA 14 Hands, Merlot, WA Ghost Pines, Merlot, CA Coppola, Diamond Collection, Merlot, CA Chateau St. Jean, Merlot, CA Angeline, Pinot Noir, CA Erath "Resplendent", Pinot Noir, OR Belle Glos, Meomi, Central Coast, CA Estancia, Pinot Noir, CA David Bruce, Pinot Noir, CA Cline, Ancient Vines, Zinfandel, CA Dona Paula "Los Cardos", Malbec, ARG Kaiken, Ultra, Malbec, Argentina 14 Hands, Cabernet Sauvignon, CA J Lohr "Seven Oaks", Cabernet Sauvignon, CA	\$28 \$28 \$32 \$32 \$34 \$42 \$40 \$40 \$40 \$43 \$28 \$50 \$28 \$30 \$40 \$50
J Lohr "Seven Oaks", Cabernet Sauvignon, CA Josh Cellars "Craftsmen", Cabernet Sauvignon, CA Chateav Ste. Michelle "Indian Wells", Cabernet Sauvignon, CA	\$40 \$50 \$46
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