



EVENT CENTER
AT SANDIA GOLF CLUB



Banquets

505.796.7549 • sandiegolf.com



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 Corn Tortillas
Smothered with Chimayo Red Chile or Hatch Green Chile
Refried Beans, Fried Papitas
Flour Tortillas and Butter
\$22

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
\$25

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
\$26

SANDIA SUNRISE

Fluffy Farm Fresh Scrambled Eggs
Lyonnais Potatoes
Thick Cut Bacon, Black Forest Ham or Green Chile Turkey Sausage
Housemade Salsa
Fresh Fruit Garnish
\$22

GOLF CLUB FRITTATA

Spinach, Ricotta Cheese, Andouille Sausage and Tomato Frittata
Grilled Asparagus
Lyonnais Potatoes
Fresh Fruit Garnish
\$23

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PLATED BREAKFAST

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GOVERNOR'S FRENCH TOAST

Thick Cut French Toast
Berry Compote
Maple Syrup
Thick Cut Bacon
Fresh Fruit Garnish
\$25

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
\$24

WESTERN OMELET

Cheddar Cheese Omelet Filled with Crumbled Bacon, Sautéed Onions, Peppers and Mushrooms
Cast Iron Skillet Potatoes
Fresh Fruit Garnish
\$22

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
\$25

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BREAKFAST BUFFET

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
\$29

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
\$31

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

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BREAKFAST BUFFET

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
\$27

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
\$27

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BREAKFAST BUFFET

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

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
 \$30

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
 \$30

NEW MEXICAN

Sliced Melons
 Farm Fresh Scrambled Eggs
 Fried Papitas
 Jalapeño Bacon
 Carne Adovada
 Hatch Green Chile Sauce
 Flour Tortillas
 Apple & Cherry Empanadas
 \$30

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BREAKFAST BUFFET

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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
 \$35

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
 \$38

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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
\$13

BREAKFAST SANDWICH

Buttermilk Biscuit, English Muffin or Croissant
Egg and American Cheese
Choice of Sausage, Bacon, or Canadian Bacon
\$9

MINI BREAKFAST BURRITOS

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

OMELET STATION

Crumbled Bacon
Diced Ham
Green Chile Turkey Sausage
Chopped Hatch Green Chile
Mushrooms, Spinach, Onion, Tomato, Bell Peppers,
Cheddar Cheese
\$15 *(Attendant Required, \$100 per attendant)*

WAFFLE STATION

Whipped Butter
Warm Maple Syrup
Organic Berries
Vanilla Chantilly Cream
Almonds
Pecans
Chocolate Shavings
Powdered Sugar
\$14 *(Attendant Required, \$100 per attendant)*

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À LA CARTE

FRESH FROM THE BAKERY (Dozen)

- Bagels \$60
- Danish \$54
- Fruit Muffins \$76
- Croissants \$54
- Cinnamon Rolls \$54
- Apple and Cherry Empanadas \$90

SWEET STREET

- Assorted Jumbo Otis Spunkmeyer® Cookies \$44 dz
- Double Fudge and Walnut Brownies \$46 dz
- Assorted Dessert Bars \$54 dz
- Biscochito Cookies \$34 dz
- Cinnamon Apple Filled Churros \$42 dz
- Assorted Candy Bars \$4 ea
- Ice Cream Sandwiches and Bars \$5 ea

SALTY

- Assorted Taos Mountain Energy Bars \$7 ea
- Miss Vickies® Assorted Kettle Chips \$4 ea
- Salsa and Tortilla Chips (1 Quart Serves 25) \$52 qt
- Queso and Tortilla Chips (1 Quart Serves 25) \$80 qt
- Guacamole and Tortilla Chips (1 Quart Serves 25) \$90 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 \$36 dz
- Fresh Popped Popcorn & Popcorn Machine \$5 per person
- Trail Mix \$5 per individual serving
- Cajun Spiced Candied Mixed Nuts \$5 per individual serving

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À LA CARTE

BEVERAGES

Starbucks Coffee \$60 *gal*

Assorted Hot Tazo® Tea \$4 *ea*

Mexican Coffee \$80 *gal*

Iced Tea \$50 *gal*

Peach Iced Tea \$55 *gal*

Lemonade or Fruit Punch \$50 *gal*

Aguas Frescas (Watermelon, Horchata, Pineapple, Cucumber & Ginger) \$60 *gal*

Assorted Coca-Cola Products \$4 *ea*

Mexican Coke Bottles \$6 *ea*

Fiji Water® \$6 *ea*

Bottled Water \$3 *ea*

Tropicana® Bottled Fruit Juices \$7 *ea*

Red Bull® Energy Drinks \$7 *ea*

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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
\$33

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
\$29

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
\$24

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
\$20

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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

\$27

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

\$24

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

\$32

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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

\$49

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

\$53

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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 | \$29

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 | \$31 *Does not include chips and fruit*

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

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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

\$49

All prices are subject to 22% service charge and sales tax [both subject to change]



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
\$59

THYME-ROASTED CHICKEN BREAST

Fingerling Potatoes
Grilled Asparagus
Thyme Infused Jus
\$52

CRANBERRY & APPLE STUFFED CHICKEN BREAST

Harvest Rice
Broccolini
Spinach Bechamel
\$50

STEAK & ENCHILADAS

Grilled Ribeye
Red Chile Cheese Enchiladas
Calabacitas
Beans
\$69

SESAME GINGER SALMON

Jasmin Rice Pilaf
Braised Baby Bok Choy
Teriyaki Reduction
\$53

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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
\$42

CHICKEN PARMESAN & RAVIOLI

Ricotta Cheese Stuffed Ravioli
Tequila Piñon Cream Sauce
Spinach, Heirloom Tomatoes and Mushroom
\$48

GREEN CHILE CHICKEN FETTUCCINI ALFREDO

Green Chile Fettuccini Alfredo
Sliced Grilled Chicken Breast
\$44

GRILLED VEGETABLE WELLINGTON

Layers of Marinated and Grilled Zucchini
Carrot
Pimento
Mushrooms
Baked in a Puff Pastry
Roasted Tomato Coulis
Quinoa served on the side
\$42

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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

\$36

BOSQUE PICNIC

Sliced Melon & 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

\$38

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BUFFET LUNCH

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

FARMERS MARKET

Minestrone Soup
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

\$42

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

\$60

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BUFFET LUNCH

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

ALL AMERICAN

Sliced Melon 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

\$41

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

\$40

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PLATED DINNERS

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

ENTRÉES

FLANK STEAK ROULADE

Spinach, Bell Pepper and Asiago Cheese
Porcini Pan Sauce
Lemon Oregano Roasted Red Potato
Sautéed Brussels Sprouts
\$54

12 OUNCE RIBEYE

Mushroom Medley with Red Wine Reduction
Potato Gratin
Buttered Broccolini with Parmesan
\$75

PAN SEARED BEEF TENDERLOIN

Classic Twice Baked Potatoes
Herb Roasted Rainbow Carrots
Peppercorn Demi
\$81

SPINACH & MUSHROOM CHICKEN EN CROUTE

Green Chile Cheddar Mashed Potatoes
Fresh Green Beans with Bacon and Pearl Onions
Classic Bearnaise Sauce
\$54

HERB ROASTED PRIME RIB OF BEEF

Mashed Potatoes
Fresh Asparagus
Au Jus and Red Chile Horseradish Sauce
\$71

POACHED ATLANTIC SALMON

Roasted New Potatoes
Haricot Verts
Classic Hollandaise
\$56

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PLATED DINNERS

Entrées Include Salad or Soup, Fresh Baked Bread, 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
Piñon Pan Sauce
\$49

GRILLED PORTOBELLO MUSHROOM STACK

Marinated & Grilled Zucchini
Peppers
Onions
Tomatoes
Set between Two Portobello Mushroom Caps
Red Skinned Garlic Mashed Potatoes
Balsamic Reduction
\$44

GARLIC SHRIMP & SCALLOP LINGUINE

Spinach, Baby Tomato and Mushroom
Butter Wine Sauce
Red Pepper Flakes
\$56

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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
\$79

GRILLED BEEF TENDERLOIN AND SEA BASS

Dauphinoise Potatoes
Haricot Vert
Burgundy Demi
Citrus Butter
\$94

HERB ROASTED CHICKEN BREAST AND PIÑON CRUSTED LOLLIPOP LAMB CHOPS

Green Chile Potato Gratin
Wilted Spinach
Apple Mint Demi/Piñon Sauce
\$69

CHARRED RIBEYE AND SEARED ATLANTIC SCALLOPS

Twice Baked Potatoes
Sautéed Asparagus
Red Wine Reduction
Citrus Butter
\$86

SEARED BEEF TENDERLOIN AND MAINE LOBSTER TAIL

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

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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
- TURTLE CHEESECAKE
- 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

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BUFFET DINNER

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

\$61

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

\$59

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.

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



BUFFET DINNER

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

TAILGATE

Hearty Vegetable Soup
Baked Potato Salad
Baked Beans
Housemade Potato Chips
Grilled ¼ lb Hamburgers
Grilled ¼ lb 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
\$47

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
\$57

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BUFFET DINNER

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

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
\$57

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
\$63

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BUFFET DINNER

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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

\$77

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

\$82



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BUFFET DINNER

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

\$77 - Two Entrées

\$88 - 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.

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

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
\$22 *(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
\$21 *(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
\$16 *(Attendant Required, \$100 per attendant, 100 person minimum)*



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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
\$26

[\$6 upcharge for shrimp]

SWEET STREET

Assorted Mini Cheesecakes
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
\$17

CHIPS & DIP STATION

Housemade Tortilla Chips
Housemade Salsa
Housemade Queso Blanco
Housemade Guacamole
\$15

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



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
\$850

APPLEWOOD SMOKED HAM

Petite Cocktail Rolls
Spicy Mustard
\$500

SLOW ROASTED PRIME RIB OF BEEF

Petite Cocktail Rolls
Red Chile Horseradish
Roasted Garlic Au Jus
\$700

HICKORY HOUSE SMOKED TURKEY BREAST

Petite Cocktail Rolls
Jalapeño Cranberry Relish
\$500

RED CHILE RUBBED PORK LOIN

Petite Cocktail Rolls
Honey Red Chile Demi
\$400

BARON OF BEEF

Petite Cocktail Rolls
Red Chile Horseradish
Roasted Garlic Au Jus
\$600

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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
\$425

FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit
Organic Berries
Marshmallow Cream Dip
\$350

FRESH VEGETABLE PLATTER

Cherry Tomatoes
Cucumber
Celery
Carrots
Broccoli
Bell Peppers
Asparagus
Red Chile Ranch and Green Goddess Dip
\$350

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



DISPLAYED HORS D'OEUVRES

Serves 50.

ANTIPASTO PLATTER

Prosciutto
Genoa Salami
Cheeses
Artichoke Hearts
Roasted Red Peppers
Sundried Tomatoes
Kalamata Olives
Baguette and Crackers
\$500

GOURMET CHEESE MEDLEY

Smoked Gouda
Wisconsin Sharp Cheddar
French Crémé Brie
Irish Cheddar
Danish Blue English Sage Derby
Assorted Gourmet Crackers and Toasted Baguettes
Dried Fruit and Fresh Berries
\$425

CHARCUTERIE BOARD

Assorted Meats and Cheeses
Assorted Olives
Gerkins
Mixed Nuts
Berries
Artisan Crackers, Baguette
Assorted Preserves
\$525

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



HORS D'OEUVRES

Priced per 50 pieces.

COLD

- Very Berry Fruit Skewers with Marshmallow Drizzle \$175
- Sundried Tomato Tapenade on Rye Crostini \$175
- Endives with Goat Cheese, Mandarin Oranges and Almonds \$185
- Seared Ahi Tuna with Asian Sauce on Crispy Wonton \$300
- Smoked Salmon on Cucumber Round with Creme Fraiche and Fresh Dill \$350
- Tomato and Whipped Feta Crostini \$175
- Strawberry and Ricotta Bruschetta with Fresh Mint \$190
- Smoked Gouda & Apple Crostini with Honey Drizzle \$175
- Antipasto Skewers \$185
- Shrimp Cocktail Shooters \$300
- Lobster Salad Tartlets \$400



HOT

- Balsamic Glazed Steak Rolls \$200
- Piñon Crusted Lollipop Lamb Chops, Mint Jalapeño Jelly \$425
- Crab Stuffed Baby Bella Mushrooms \$300
- Bacon-Wrapped Jalapeño Poppers \$225
- Chicken Wings with Housemade Wing Sauce \$300
- Bacon-Wrapped Shrimp Poppers \$300
- Jalapeno Bacon-Wrapped Chicken \$250
- French Onion Beef Sliders *[Local Beef, Caramelized Onions, Swiss Cheese]* on Brioche Slider Bun \$300
- Maple Soy Braised Pork Belly Lollipops \$175
- Asparagus Puff Pastry Bundles with Prosciutto and Gruyere \$225
- Pommes Duchesse Sweet Potato \$175
- Chicken Kushikatsu with Oyster Sauce \$400



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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 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.
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

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