



2025 Golf Tournament Menu

30 Rainbow Rd NE Albuquerque, NM 87113
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Breakfast Buffets

Served with orange juice and freshly brewed Starbucks™ coffee (decaf available upon request)

Club Continental \$17

Assorted Danish, muffins, and bagels with flavored creamed cheeses.

Healthy Start \$19

Oatmeal, sliced seasonal fruits and yogurt.

Breakfast Burrito \$14

Scrambled eggs, hash browns, cheese, and your choice of bacon or sausage and red or green chile.

Sandia Breakfast \$22

Scrambled eggs, bacon, sausage patties and hash browns. Served with fresh sliced seasonal fruit.

“Box” Breakfast \$15

Breakfast sandwich with a fried egg, ham and cheese on an English muffin with a red delicious apple and a bottle of orange juice.

Breakfast Buffet Enhancement

Omelet Bar \$15

Ham, bacon, green chile, chorizo, tomato, sausage, mushrooms, onions, green peppers, spinach, cheddar cheese prepared to order. \$100.00 attendant fee required

A la Carte Breakfast Options

Assorted house baked muffins	\$60/dozen	Bagels with cream cheese	\$60/dozen
Yogurt Parfait	\$8.00 each	Assorted house baked danishes	\$50/dozen

Meals on the Go

Burritos on the Fly \$9

Scrambled eggs, hash browns, cheese, and your choice of bacon or sausage and red or green chile for your guests as they arrive.

“The Box!” \$15

A deli sandwich, ham or turkey with cheese, a bag of chips, and a cookie.
Perfect to take to the cart!

Beverages Option:

Bottled water	\$3.00 each	Gatorade	\$4.00 each
Canned soda	\$3.00 each	Red Bull	\$7.00 each
Juices	\$3.00 each	Starbucks™ coffee	\$60/gallon

Prices do not include tax. A 22% gratuity will be added to each food and beverage event.
To accommodate ordering and availability restrictions all F&B options must be finalized in writing/email
business day prior to event

Lunch & Dinner Buffets

Served with complimentary water station & Iced Tea station
Add lemonade for \$60 / gallon

Sandia Golf Club's House Smoked BBQ \$32

Select two of our house smoked meats, then we smother them in BBQ sauce and serve them with your choice of two accompaniments, rolls and your choice of pie or cookies for dessert.

Slow Smoked Meats:

Beef Brisket
Pork
Sausage

Steak & Enchiladas \$32

Grilled NY Strip steak and green chile chicken enchiladas served with Spanish rice, ranchero beans and a mixed green salad with honey-lime vinaigrette and ranch dressings. Cookies for dessert.

NY Deli Buffet \$22

Sliced roast beef, turkey, and ham with lettuce, tomato, onion and cheeses with the appropriate condiments. All served with your choice of two accompaniments, assorted breads and cookies for dessert.

Birdies and Pucks \$21

A choice of a grilled hamburger or a boneless grilled chicken breast served with cheese, lettuce, tomatoes, onions and green chile with other appropriate condiments. All served with your choice of two accompaniments and cookies for dessert. Both: additional \$8.00

"After the Round" Tailgate \$17

A choice of a grilled ¼ lb. all-beef hot dog or a grilled hamburger served with cheese, lettuce, tomatoes, onions, relish, green chile and other appropriate condiments. All served with your choice of two accompaniments and cookies for dessert. Both: additional \$6.00

Brats and Dogs \$15

A choice of a grilled ¼ lb. beer brat or a grilled ¼ lb. all-beef hot dog served with all the condiments including sauerkraut, spicy mustard, onions, relish and green chile. All served with your choice of two accompaniments and cookies for dessert. Both: additional \$4.00

Accompaniments:

Baked beans, ranchero beans, Mr. Green chips, roasted red potatoes, corn on the cob, mixed greens, house made pasta salad, house made potato salad, house made coleslaw, house made macaroni salad, green chile potato casserole, green chile macaroni and cheese, and fresh fruit salad.

Buffets include one serving per person.

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Themed Buffets

Served with complimentary water station & Iced Tea station
Add lemonade for \$60 / gallon

Pueblo Enchiladas \$25

Green chile chicken enchiladas and red chile beef enchiladas served with Spanish rice, ranchero beans and a mixed green salad with honey-lime vinaigrette and ranch dressings. Cookies for dessert.

Southwest Italian \$27

Housemade beef lasagna and spicy green chile chicken alfredo served with chef's choice vegetables, freshly baked garlic bread sticks, and caesar salad. Tiramisu for dessert.

Sandia Fajita Bar \$26

Chicken or beef fajitas with tomatoes, cheese, salsa, sour cream, and guacamole. All served with Spanish rice, Ranchero beans and a mixed green salad with ranch or italian dressing. Cookies for dessert.

For enhanced menu options, please inquire about our Banquet Catalog

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