



Huevos Rancheros \$19
Scrambled Eggs, Cheddar Cheese
Red and Green Chile on a Blue Corn Tortilla
Refried Beans
Pan Roasted Breakfast Potatoes
Flour Tortillas and Butter

Steak & Eggs \$25
New York Strip Steak
Freshly Scrambled Eggs
Pan Roasted Breakfast Potatoes
Vine Ripened Strawberries

Eggs Benedict \$20
Poached Eggs, Canadian Bacon on English Muffin
Topped with Hollandaise Sauce
Pan Roasted Breakfast Potatoes
Vine Ripened Strawberries

French Toast \$17
Hot Apples with Cinnamon
Creamy Butter and Syrup
Sausage Patties
Vine Ripened Strawberries

Breakfast

All Breakfasts Include:
Starbucks® Coffee
Tazo® Tea Selection
Chilled Juices
Assorted Breakfast Breads

The Sunrise \$19
Fresh Scrambled Eggs
Choice of Thick Cut Bacon,
Sausage Patties, or Grilled Ham
Pan Roasted Breakfast Potatoes
Vine Ripened Strawberries

Breakfast Burrito \$19
Scrambled Eggs, Cheddar Cheese, Bacon
Rolled in a Flour Tortilla
Topped with Green or Red Chile
Refried Beans, Pan Roasted Breakfast Potatoes

Breakfast Buffets

All Breakfasts Include:
Starbucks® Coffee
Tazo® Tea Selection
Chilled Juices
Assorted Breakfast Breads

Minimum of 25 People for Buffets.
If count falls below 50, an additional
\$2 per person will apply.



The Continental \$15

(No minimum required)
Sliced Fresh Fruit and Berries

Healthy Start \$19

Cold Cereal with Soy & Low Fat Milks
Oatmeal served with Raisins,
Brown Sugar, Dried Fruits, Pecans
and Almonds
Assorted Yogurts
Hard-boiled Eggs
Assorted Muffins
Orange & Grapefruit Segments
Specialty Juices

The New Mexican \$27

Fluffy Scrambled Eggs,
Red and Green Chile
Cheddar Cheese Enchiladas,
Grilled Ham, Thick Cut
Smoked Bacon or Sausage,
Refried Beans, Pan Roasted
Breakfast Potatoes.
Sliced Fresh Fruit and Berries
Jalapeño Cheddar Cheese Biscuits
Warm Flour Tortillas

Buffet Enhancements

Omelet Station \$7

Prepared to Order
Using Fresh Eggs or Egg Beaters
(Attendant Required, \$100 per attendant)

Mini Breakfast Burrito \$5

Fresh Warm Flour Tortillas,
Scrambled Eggs, Bacon, Cheddar Cheese,
Topped with Red or Green Chile

Hot or Cold Cereals \$4

Served with Milk and Berries
Brown Sugar, Pecans and Raisins

Hard Boiled Eggs \$3

Eggs Benedict \$6

Traditional Hollandaise
or Spicy Chile Con Queso

Breakfast Biscuit \$5

Cheddar Cheese, Choice of
Country Sausage, Bacon or
Ham

Refreshments

Fresh Baked Almond & Chocolate Croissants Buttered Danish, Blueberry Coffee Cake	\$40 per dozen
Assortment of Wolfe's® Bagels with Cream Cheese, Peanut Butter & Preserves	\$38 per dozen
Assorted Fruit Muffins	\$38 per dozen
Baked Apple Fritters	\$40 per dozen
Freshly Baked Otis Spunkmeyer® Cookies	\$30 per dozen
Choice of Pick Me Up Bars (to include 7 Layer, Lemon, S'mores, Peanut Butter, Baklava)	\$36 per dozen
Biscochitos	\$30 per dozen
Double Fudge Brownies	\$30 per dozen
Jumbo Pretzels with Mustard & Cheese	\$40 per dozen
Breakfast Biscuits (Choice of Ham, Bacon or Sausage)	\$5 each
Individual Wrapped Burritos (Eggs, Potatoes, Bacon, Cheese & Green Chile)	\$6 each
Assorted Fruit Yogurts	\$4 each
Whole Fresh Fruit	\$2 each
Nutri-Grain and Granola Cereal Bars	\$2 each
Assorted Candy Bars	\$2 each
Assorted Lay's® Products (to include Potato Chips, Doritos, Cheetos)	\$2 each

Assorted Ice Cream Bars	\$6 each
Assorted Fruit Tarts	\$6 each
Mini PB&J served with Milk	\$6 per guest
Sliced Fresh Fruit Display	\$4 per guest
Chips & Salsa	\$6 per guest

Beverages

Starbucks® Coffee - Regular or Decaffeinated	\$50 per gallon
Tazo® Tea Selection	\$50 per gallon
Assorted Chilled Juices	\$70 per gallon
Iced Tea or Lemonade	\$45 per gallon
Red Bull® - Regular & Sugar Free	\$4.50 each
Starbucks® Frappuccino	\$4.50 each
Assorted Coca Cola® Products	\$3.50 each
Bottled Water	\$3.50 each
Propel® Fitness Water	\$3.50 each
Vitamin Water	\$3.50 each

Specialty Breaks

Movie Madness \$16 per guest

Large Soft Pretzels with Mustard & Cheese
Mini Hot Dogs
Mini Hamburgers
Cracker Jacks®
Peanuts
Assorted Coca Cola® Products
Propel® Fitness Water, Bottled Water

Chocolate Fantasy \$15 per guest

Double Fudge Brownies
Chocolate Dipped Cookies & Mini Chocolate Cream Puffs
Chocolate Dipped Strawberries
Chocolate Kisses
Starbucks® Coffee
Assorted Coca Cola® Products & Bottled Water
Ice Cold Milk

On the Healthier Side \$17 per guest

International Cheese Display
Sliced Seasonal Fresh Fruit and Berries
Assorted Carr's® Crackers
Mixed Nuts
Starbucks® Coffee
Vitamin Water, Bottled Water

Land of Enchantment \$14 per guest

Housemade Salsa and Guacamole
Tri-Colored Tortilla Chips
Mini Cocktail Tamales
Biscochitos and Churros
Starbucks® Coffee with Chocolate Shavings,
Cinnamon Sticks & Whipped Cream
Assorted Coca Cola® Products & Bottled Water

Meeting Planner Packages

Add lunch to any Meeting Planner Package and receive a 20% discount on the lunch menu price.

Signature \$28 per guest

Continental Breakfast

Chilled Juices
Sliced Fresh Fruit
Fruit Muffins
Fruit Danish
Starbucks® Coffee
Tazo® Tea Selection

Mid Morning Break

Nutri Grain and Granola Cereal Bars
Apples & Bananas
Assorted Coca Cola® Products
Propel® Fitness Water
Bottled Water
Starbucks® Coffee
Tazo® Tea Selection

Afternoon Break

Freshly Baked Otis Spunkmeyer® Cookies
Popcorn & Pretzels
Assorted Lay's® Potato Chips
Assorted Coca Cola® Products
Propel® Fitness Water
Bottled Water
Starbucks® Coffee
Tazo® Tea Selection

Executive \$35 per guest

Continental Breakfast

Chilled Juices
Sliced Fresh Fruit
Assorted Fruit Yogurts
Fruit Danish
Assorted Croissants
Starbucks® Coffee
Tazo® Tea Selection

Mid Morning Break

Fruit Skewers
Whole Fresh Fruit
Nutri Grain Bars
Assorted Coca Cola® Products
Bottled Water
Starbucks® Coffee & Frappucino
Tazo® Tea Selection

Afternoon Break

Biscochitos, Churros
Tri-colored Tortilla Chips
Homemade Salsa
Guacamole & Chile Con Queso
Assorted Coca Cola® Products
Propel® Fitness Water
Bottled Water
Starbucks® Coffee & Frappucino
Tazo® Tea Selection

Heritage \$45 per guest

Continental Breakfast

Chilled Juices
Fresh Seasonal Berries
Assorted Fruit Yogurts, Seven Grain Granola Mix
Fruit Danish, Fruit Muffins
Fresh Baked Almond and Chocolate Croissants
Starbucks® Coffee
Assorted Coca Cola® Products
Tazo® Tea Selection

Mid Morning Break

Sliced Fresh Fruit, Trail Mix
Chocolate Dipped Cookies
Chocolate Covered Strawberries
Assorted Coca Cola® Products
Propel® Fitness Water & Bottled Water
Red Bull® Energy Drink (Regular & Sugar-Free)
Starbucks® Coffee & Frappucino
Tazo® Tea Selection

Afternoon Break

Fresh Vegetable Display
Cheese Platter
Spinach & Artichoke Dip with Pita Chips
Mini French Pastries
Assorted Coca Cola® Products
Propel® Fitness Water & Bottled Water
Red Bull® Energy Drink (Regular & Sugar-Free)
Starbucks® Coffee
Tazo® Tea Selection

— Light Lunches —



Boxed Lunches

Boxed Lunches Include:
Whole Fruit
Grandma's® Cookies
Grab Bag Lay's® Potato Chips
Condiments
Assorted Coca Cola® Products
Bottled Water

Two-course Lunches

Two-course Lunches Include:

Rolls & Butter
Dessert
Iced Tea
Starbucks® Coffee
Tazo® Tea Selection

Sub Sandwich

Turkey, Ham, Salami
Open Eye Swiss, Provolone
Lettuce, Tomato
Hoagie

Roast Beef

Sliced Roast Beef
Provolone
Lettuce, Tomato
Kaiser Roll

Turkey Wrap

Turkey, Ham
Smoked Cheddar
Lettuce, Tomato
Wrapped in a Tortilla

Grilled Vegetable

Fresh Marinated Grilled Vegetables
Open Eye Swiss
Artisan Bread

Southwest Chicken Caesar Salad

Romaine, Grilled Chicken,
Red Chile Croutons, Parmesan Cheese,
Southwest Caesar Dressing

Turkey Jack

Turkey
Monterey Jack
Lettuce, Tomato
Artisan Bread

A maximum of three sandwiches
may be selected \$22 each

Chicken Caesar Salad \$20

Romaine, Shredded Parmesan, Croutons,
with Chicken Breast
Salmon — \$21
Shrimp — \$22

Asian Chicken Salad \$20

Mixed Greens, Julienne Carrots, Scallions,
Cashews, Red Cabbage, Mandarin Oranges,
Served with Asian Vinaigrette

Cobb Salad \$22

Romaine, Turkey Breast, Ham, Bacon,
Bleu Cheese, Hard Boiled Eggs, Avocados,
Tomatoes, served with Chef's Homemade
Dressing

Caribbean Jerk Chicken Salad \$22

Mixed Baby Greens
Spiced Grilled Chicken Breast
Orange and Grapefruit Segments
Candied Pecans
Passion Fruit Vinaigrette



Tamale and Enchiladas \$23

Red Chile Pork Tamale
Two Rolled Green Chile Cheese Enchiladas
Rice & Pinto Beans
Traditional Calabacitas

Fresh Grilled Teriyaki Salmon \$26

Grilled Pineapple
Sesame Cashew Rice with Scallions
Fresh Seasonal Vegetable

Herb Roasted Pork Loin \$25

Sautéed Apples with Cinnamon & Raisins
Fresh Wilted Spinach
Smashed Potatoes

Seared Herb Crusted Chicken \$23

Rosemary, Thyme & Lemon Pan Sauce
Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetable

Coca Cola® BBQ Chicken \$23

Bone-In Chicken Breast
Coca Cola® BBQ Sauce
Green Chile Cheddar Cheese Mashed Potatoes
Fresh Seasonal Vegetable

Brie and Almond Stuffed Chicken \$25

Cranberry Harvest Rice
Fresh Seasonal Vegetables

Petite Sirloin with Chimayo Red Chile Demi Glace \$27

Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetables

Pasta Alfredo with Seasonal Julienne Vegetables \$20

Add Chicken - \$23
Add Shrimp - \$26

Lunch

Lunch Includes
Salad or Soup
Rolls & Butter or Tortillas
Dessert
Iced Tea
Starbucks® Coffee
Tazo® Tea Selection



Soup

Roasted Green Chile Chicken
Hearty Vegetable
Red Chile Pork Posole
Traditional Green Chile Stew
Wild Mushroom Bisque
Roasted Butternut Squash
with Toasted Pumpkin Seeds

Accompaniments

Salad

Mixed Baby Greens

Mixed Baby Greens, Roma Tomatoes, Julienne Carrots, Fresh Cucumber

Spinach

Spinach, Candied Pecans, Mandarin Oranges

Baby Romaine

Baby Romaine Hearts, Candied Pecans, Gorgonzola Cheese, Pear Tomatoes

Southwest Caesar

Romaine, Red Pepper, Roasted Yellow Corn, Sun Dried Tomatoes, Red Chile Croutons

Greek

Romaine, Pepperoncini, Mediterranean Olives, Feta Cheese, Cucumbers, Tomatoes,
Red Onions with Traditional Greek Dressing

The Wedge

Wedge of Iceberg, Crumbled Gorgonzola Cheese, Chopped Smoked Bacon, Grape Tomatoes

Specialty Dressings: Ranch, Italian, Red Chile Ranch, Sundried Tomato Oregano,
Balsamic, Raspberry, Passion Fruit or Prickly Pear Vinaigrette

Dessert

Lemon Mascarpone Berry Cake
Torta Tiramisu Cake with Kahlua
Crème Brulee Cheese Cake
Turtle Cheese Cake
Marquise au Chocolat
White Passion Fruit
Chocolate Trilogy
Peanut Butter Pie
Individual Apple Tarts
Flourless Chocolate Kahlua Piñon Torte



Lunch Buffets

Lunch Includes

Iced Tea

Starbucks® Coffee

Tazo® Tea Selection

Minimum of 25 People.

If count falls below 50,
an additional \$2 per person
will apply.

Butcher Block \$28

Minted Fresh Fruit Salad

Chef's Soup Du Jour,

Mixed Baby Greens

Garden Vegetable Pasta Salad

Oven Roasted Turkey Breast

Roast Beef, Tuna Salad

Brown Sugar Cured Ham

Open Eye Swiss, Wisconsin Cheddar

Pepper Jack Cheese

Assorted Breads and Condiments

Cookies and Brownies

Far East Feast \$29

Thai Noodle Salad with Peanut Dressing

Mixed Green Salad with Fresh Ginger Dressing

Vegetable Fried Rice

Asian Green Beans

Teriyaki Glazed Salmon with Grilled Pineapple

Beef 'N' Broccoli

Fortune Cookies

Rice Pudding

The Market Stand \$25

Chef's Selection of Housemade Soup

Variety of Mixed Greens, Cucumbers,

Tomatoes, Hardboiled Eggs, Bleu Cheese,

Avocados, Bacon, Baby Carrots, Broccoli,

Snow Pea Pods

Chicken Strips, Bay Shrimp

Artisan Crackers and Flatbreads

Assorted Dressings

Lemon Bars

Fresh Fruit and Berries

The New Mexican \$29

Fresh Salsa, Blue Corn Tortilla Chips

Fiesta Salad

Green Chile Stew or Posole

Spanish Rice, Pinto Beans

Chicken Fajitas

Sour Cream, Guacamole, Shredded Cheese

Rolled Green Chile Cheese Enchiladas

Red Chile Pork Tamales

Flour Tortillas and Butter

Traditional Flan

Bread Pudding



Lunch Buffets

Lunch Includes

Iced Tea

Starbucks® Coffee

Tazo® Tea Selection

Minimum of 25 People.

If count falls below 50,
an additional \$2 per person
will apply.

We Are Not in Texas \$29

Pineapple Cole Slaw
Country Style Red Skin Potato Salad
Mixed Baby Greens
BBQ Baked Beans
Buttered Corn on the Cob
Choice of Two Entrees -
BBQ Brisket
BBQ Chicken
Smoked Sausage
Pulled Pork
Chipotle Glazed Grilled Salmon
Jalapeño Cornbread
Crisp Apple or Cherry Cobbler

Sail the Mediterranean \$30

Greek Salad
Moroccan Cous Cous Salad
Grilled Vegetables with Balsamic Drizzle
Herb Roasted Potatoes
Chicken Saltimbocca
Seared Salmon served with Fennel,
Tomatoes, Artichokes, Basil and Olive Oil
Foccacia Bread
Baklava

Life's A Picnic \$27

Mixed Baby Greens
Country Style Red Skin Potato Salad
Assorted Lay's® Products
Charbroiled Hamburgers
All Beef Hot Dogs
Crispy Fried Chicken
Open Eye Swiss, Wisconsin Cheddar
American Cheese
Roasted New Mexican Green Chile
Sliced Dill Pickles
Onions, Lettuce, Tomato
Pickle Relish
Condiments
Apple Pie
Fresh Watermelon



Vegetarian Options

Offered at the same price
as your menu selections

Stuffed Ravioli

Ricotta Cheese Stuffed Ravioli
Basil, Tequila Piñon Cream Sauce
Fresh Seasonal Vegetables

Artichoke Lasagna

Layered Pasta, Spinach, Artichoke,
Parmesan, Mozzarella, Mushrooms,
Marinara

Mediterranean Pasta

Fresh Basil, Roma Tomatoes, Artichoke
Hearts, Mixed Olives, Garlic, Olive Oil
and Shredded Grana Padano Cheese

Eggplant Parmesan

Angel Hair Pasta
Marinara
Parmesan Cheese

Spinach Wrap

Baby Greens, Guacamole, Cucumbers,
Tomatoes, Cheese, Alfalfa Sprouts, and
Green Chile

Roasted Vegetarian Strudel

Wrapped in Puff Pastry served with a
light Marinara Sauce



Dinner

Dinner Includes
 Salad or Soup
 Rolls & Butter
 Dessert
 Iced Tea
 Starbucks® Coffee
 Tazo® Tea Selection

Charbroiled Filet Mignon \$42
 Green Peppercorn Demi Glace
 Red Skin Mashed Potatoes
 Fresh Seasonal Vegetables

Filet & Shrimp \$46
 Charbroiled Filet Mignon
 Skewered Jumbo Shrimp
 Red Skin Mashed Potatoes
 Fresh Seasonal Vegetables

Filet & Salmon \$44
 Charbroiled Filet Mignon
 Seared Filet of Salmon
 Mango Salsa
 Red Skin Mashed Potatoes
 Fresh Seasonal Vegetables

Petite Sirloin & Enchiladas \$39
 Petite Sirloin
 Blue Corn, Red Chile, Cheese Enchiladas
 Cilantro Lime Rice
 Traditional Calabacitas

Prime Rib, Au Jus \$42
 Slow Roasted Prime Rib of Beef
 Creamy Horseradish
 Large Idaho Baked Potato
 Fresh Seasonal Vegetables

Seared Salmon \$34
 Mango, Kiwi, Cilantro, Jalapeño Relish
 Roasted Pine Nut Harvest Rice
 Fresh Seasonal Vegetables

Tuscany Chicken \$34
 Roasted Red Peppers, Artichoke Hearts,
 Pepperoncini, Olives, Basil and Garlic
 Grilled Polenta
 Fresh Seasonal Vegetables

London Broil \$33
 Black Peppercorn Demi Glace
 Organic Coon Ridge Goat Cheese
 Mashed Potatoes
 Fresh Seasonal Vegetables



Dinner

Dinner Includes
Salad or Soup
Rolls & Butter
Dessert
Iced Tea
Starbucks® Coffee
Tazo® Tea Selection

White Marble Thick-Cut Pork Chop \$33
Cointreau and Cherry Sauce
Country Harvest Rice
Fresh Seasonal Vegetables

New Mexico Pecan Crusted Breast of Chicken \$33
Cognac Cream Sauce
Goat Cheese Mashed Potatoes
Fresh Seasonal Vegetables

Coffee-Rubbed Buffalo Medallions \$44
New Mexico Red Chile Demi Glace
White Cheddar Cheese Mashed Potatoes
Braised Rainbow Chard

Seared Breast of Chicken \$33
Cranberry & Apricot Demi Glace
Harvest Rice
Fresh Seasonal Vegetables

Piñon-Crusted Rack of Lamb \$46
Drizzled with Chama Honey
Rosemary Yukon Gold Potatoes
Wilted Spinach with Bacon & Onions

Jumbo Prawns \$45
Light White Wine Sauce with Olive
Oil, Basil, Tomato, Garlic, Lemon,
Capers
Shaved Parmesan on a Bed of Linguini
Fresh Seasonal Vegetables



The Fiesta

Two Entrées \$40

Three Entrées \$44

Fresh Salsa, Guacamole
 Blue Corn Tortilla Chips
 Southwest Caesar Salad
 Green Chile Stew
 Spanish Rice, Pinto Beans
 Traditional Calabacitas
 Jalapeño Cornbread
 Flour Tortillas and Butter
 Cinnamon Raisin Rice Pudding
 Biscochitos, Traditional Flan
 Crème Brulée Cheesecake

Entrées

Rolled Green Chile Cheese Enchiladas
 Beef and Chicken Fajitas
 Carved Round of Beef
 Red Chile Pork Tamales
 Carne Adovada
 Chicken Relleno
 Red Snapper Vera Cruz
 Breast of Chicken with
 Southwest Corn Salsa

Albuquerque Grand

Two Entrées \$41

Three Entrées \$44

Mixed Baby Greens
 Grilled Vegetable Display
 Sliced Fresh Fruit
 Roasted Pine Nut Harvest Rice
 Herb Roasted Potatoes
 Fresh Seasonal Vegetable
 Dinner Rolls and Butter
 Assorted Desserts

Entrées

Seared Salmon
 Tuscany Chicken
 London Broil
 Prime Rib, Au Jus
 White Marble Thick-Cut Pork Chops
 Petite Sirloin
 Vegetarian Strudel
 Seared Breast of Chicken

Dinner Buffets

Dinner Includes

Iced Tea

Starbucks® Coffee

Tazo® Tea Selection

Minimum of 25 People for Buffets. If count falls below 50, an additional \$2 per person will apply.

Along Route 66 \$49

Santa Monica Fresh Fruit
 and Market Stand Salads
 Oklahoma Slider Trio - Buffalo,
 Pulled Pork and Beef
 St. Louis Ribs and Cole Slaw
 Texas Shiner Bock Beer Battered Catfish
 With Hush Puppies
 Chicago Style Corn on the Cob
 New Mexico Traditional Calabacitas,
 Green Chile Mashed Potatoes
 Mini Regional Fruit Tarts
 Mini Pecan Tarts
 Mini Flan

Specialty Arizona Margarita Station
 available at an additional cost.



Hors D'oeuvres

Cold Hors D'oeuvres (Priced per 50 pieces)

Roasted Tomato and Basil Bruschetta	\$150
Boursin Cheese & Pecans on Endive Leaf	\$150
Brie and Dried Fig Canapé	\$150
Pecan Chicken Salad on a Cucumber Round	\$150
Red Bliss Potato with Gorgonzola, Smoked Bacon, Crème Fraiche	\$150
Smoked Salmon & Boursin Crostini	\$175
Serrano Ham Wrapped Asparagus, Dill Aioli	\$175
Jumbo Shrimp Cocktail	\$200
Crab Claws served with Cocktail Sauce	\$200
Lobster Medallion with Blue Corn Pancake, Tomato Cilantro Compote	\$250

Hot Hors D'oeuvres (Priced per 50 pieces)

Mini Chicken Wellington	\$150
Portobello Mushroom Purse in Phyllo	\$150
Cream Cheese Stuffed Jalapeño Peppers	\$150
Pot Sticker, Spicy Soy Sauce	\$150
Chicken Quesadilla Cornucopia	\$150
Polenta Crouton & Red Onion Confit	\$150
Mini Beef Wellington	\$175
Green Chile Chicken Cocktail Tamales	\$175
Bacon Jalapeño Wrapped Chicken Breast	\$175
Thai Chicken Satay	\$175
Pear & Brie in Phyllo	\$175
Baked Brie and Raspberries in Puff Pastry	\$175
Pork Spring Rolls, Asian Dipping Sauce	\$175
Bacon Wrapped Scallops	\$200
Char-grilled Baby Lamb Chops	\$200
Chimayo Red Chile Dusted Shrimp, Wrapped in Prosciutto	\$200
Asparagus & Goat Cheese Wrap	\$200
Wonton Wrapped Shrimp	\$200

Dips

Priced per quart

Serves 20 people

Includes Tortilla or Potato Chips

Guacamole	\$60
Chile Con Queso	\$45
Homemade Salsa	\$40
French Onion	\$40

Serves 40 people

Includes Tortilla Chips

Aztec Seven Layer Dip \$105

Includes Pita Chips

Spinach and Artichoke	\$55
Hummus	\$40



The Non-Traditional \$26 per guest

Grilled Vegetables with Balsamic Drizzle
 International and Domestic Cheese Display
 with Fruit Garnish
 Petite French Bread and Gourmet Crackers
 Roasted Tomato and Basil Bruschetta
 Green Chile Cheese Meatballs
 Bacon Jalapeño Wrapped Chicken
 Pecan Chicken Salad on Cucumber Round
 Spinach & Artichoke Dip with Pita Chips

Hotel Albuquerque Receptions

Minimum of 25 People.
 If count falls below 50,
 an additional \$2 per person
 will apply.

Land of Enchantment \$25 per guest

Aztec Seven Layer Dip
 Fresh Guacamole, Homemade Salsa
 Chile Con Queso
 New Mexico Hatch Green Chile Dip
 Tortilla Chips
 Green Chile Chicken Cocktail Tamales
 Margarita Shrimp
 Stuffed Jalapeño Poppers
 Chicken Quesadilla Cornucopias

Mediterranean \$27 per guest

Assorted Olives
 Spicy Garlic Baby Mushrooms
 Char-grilled Baby Lamb Chops
 Antipasto Display
 Herb Marinated Mozzarella &
 Grape Tomato Skewers
 Pear & Brie Purse in Phyllo
 Artisan Bread and Crackers
 with Assorted Olive Oils

Asian \$28 per guest

California Rolls with Wasabi, Soy
 and Pickled Ginger
 Seaweed Salad
 Pot Stickers
 Chicken Satay
 Vegetable Spring Rolls
 Ginger Sesame Glazed Ahi Tuna
 on Wonton Crisp
 Fortune Cookies

Receptions



Stations

Down Mexico Way \$16 per person
 Marinated Beef and Chicken Strips
 Sautéed Bell Peppers and Onions
 Flour Tortillas, Tortilla Chips
 Shredded Cheese, Sour Cream,
 Diced Tomatoes, Shredded Lettuce
 & Guacamole
 Salsa Trio of Fire Roasted,
 Yellow Tomato and Salsa Fresca

Tuscan Table \$25 per person
 (Minimum of 50 people)

Salami, Soppressa, Cappicola,
 Prosciutto
 Regional Cheeses
 Mediterranean Olives
 Roasted Red Peppers
 Marinated Artichoke Hearts
 Variety of Mustards, Crackers,
 Artisan Breads and Flatbreads

Pasta - Pasta and Pasta \$14 per person
 Ravioli, Penne and Linguini
 Pesto, Pomodoro and Alfredo Sauces
 Diced Tomatoes, Mushrooms,
 Artichoke Hearts and
 Red Pepper Flakes
 Parmesan Cheese
 Focaccia Squares
 Add Chicken, Shrimp
 or Italian Sausage \$4 per item

Life's Too Short,
 Eat Dessert First \$12 per person
 Dulce de Leche Cheesecake
 Crème Brulée Cheesecake
 Individual Espresso Flan
 Mini Fruit Tarts and French Pastries
 Decorated Cookies

Carved Meats Served with Mini Rolls
 Attendant Required

Hickory Smoked Ham (serves 50) \$275
 Honey Mustard, Herb Mayonnaise, Pineapple Salsa

Piñon Crusted Roasted Breast of Turkey \$225
 (Serves 50)
 Sage Gravy, Cranberry Relish, Mayonnaise,
 Dijon Mustard

Salt & Pepper Crusted Roast Top Round of Beef \$300
 (Serves 75)
 Horseradish, Au Jus, Mayonnaise, Mustard

Slow Roasted Prime Rib of Beef Au Jus \$375
 (Serves 35)
 Creamy Horseradish

Chimayo Red Chile Rubbed Pork Loin \$275
 (Serves 35)
 with Juniper Demi Glace

Displays (Priced per person)

Vegetables Crudite with Assorted Dips \$6
 Grilled Vegetables with Assorted Dips \$6
 Fresh Fruit and Berries \$5
 Imported and Domestic Cheese \$6
 served with Petite French Bread and
 Carr's® Crackers

Attendant Fee \$100 for Station
 One Attendant Required per 100 guests



Beverage Selections

Hosted Bar Package

Price per person	First hour	Each Add. hour
Premium Well	\$13	\$8
Call	\$14	\$9
Top Shelf	\$15	\$10

Package includes liquors, beer and wine, sodas, mixers, juice, mineral water

Margarita, Beer & Wine

\$16 per person per hour/\$10 each additional hour

A selection of premium Tequilas to include El Tesoro, Jose Cuervo, Don Julio, Patron Silver, and a variety of juices and mixers such as Blue Curacao, Midori Melon Liqueur, Pama Pomegranate Liqueur, Patron Citronage, to savor the flavor of the southwest. Package also includes Imported and Domestic Beer, a selection of White and Red wines, Soda and Mineral Water.

Martini & Mojito Bar

\$16 per person per hour/\$10 each additional hour

Classic and Specialty Martinis featuring Ketel One, Absolut, Grey Goose, and Bombay Sapphire Gin, or cool off with a refreshing Mojito - Traditional, Honeydew and Seasonal Berry.

Sculptured Ice Luge \$175

Let our Executive Chef carve a unique ice sculpture for an ice cold, made to order martini.

Beer & Wine Package

\$12 per person/\$9 each additional hour

A selection of Imported and Domestic Beer, Wine, Soda and Mineral Water

Bars on Consumption

Premium Well	\$7.00
Call	\$7.50
Top Shelf	\$8.00
Domestic Beer	\$4.25
Imported Beer	\$5.00
Wine by the Glass	\$8.00
Cordials	\$9.00
Juice	\$3.50
Soda	\$3.00
Mineral Water	\$3.00

Brands	Premium Well	Call	Top Shelf
Vodka	Skyy	Absolut	Ketel One
Scotch	Dewars	Johnnie Walker Red	Chivas Regal
Whiskey	Seagram's 7	Seagram's VO	Crown Royal
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Gin	Bombay	Beefeater	Tanqueray
Tequila	Jose Cuervo Gold	Jose Cuervo 1800	Herradura
Rum	Bacardi Silver	Captain Morgan	Appleton

Beer by the Keg

Budweiser, Bud Light	\$350
Coors Light	\$350
Fat Tire	\$450
Heineken	\$475
Miller Lite	\$350
New Castle Brown Ale	\$495
Sam Adams	\$425
Santa Fe Pale Ale	\$425
Sierra Nevada	\$475
Stella Artois	\$495

Fountains of Punch per gallon

Margaritas	\$75
Sangria	\$75
Cranberry Champagne Punch	\$65
Non Alcoholic Citrus Punch	\$42



Wine List

Champagne & Sparkling Wines

Gruet, Brut, New Mexico	\$36
Poema, Cava, Spain	\$33
Domaine Chandon, Brut, Napa, CA	\$45
Moet & Chandon, White Star, France	\$75
Veuve Clicquot, Ponsardin, Brut, France	\$90

White Wines

Calina, Chardonnay, Reserve, Chile	\$26
Callaway, Cellar Selection, Chardonnay, CA	\$27
Chalone, Chardonnay, Monterey	\$30
Chateau Ste. Michelle, Chardonnay, Washington	\$33
Distant Bay, Chardonnay, Monterey	\$26
Ferrari Carano, Chardonnay, Sonoma, CA	\$60
Gruet, Chardonnay, New Mexico	\$33
Hess Collection, Chardonnay, CA	\$29
Kendall Jackson, Vintners Reserve, Chardonnay, CA	\$32
Montes Alpha, Chardonnay, Chile	\$48
Raymond, R Collection, Chardonnay, CA	\$29
Robert Mondavi, Coastal Private Selection, Chardonnay, CA	\$31
Rosemount, Diamond Label, Chardonnay, Australia	\$27
Sonoma Cutrer, Russian River Ranches, Chardonnay, CA	\$44
Brancott, Sauvignon Blanc, New Zealand	\$31
Kim Crawford, Sauvignon Blanc, New Zealand	\$36
Veramonte, Sauvignon Blanc, Chile	\$29
Robert Mondavi, Fume Blanc, CA	\$33
Ecco Domani, Pinot Grigio, Italy	\$28
Lagaria, Pinot Grigio, Veneto, Italy	\$29
Santa Margherita, Pinot Grigio, Italy	\$56
Casa Rondena, Serenade, (Riesling-Gewurztraminer), NM	\$29
Saint M, Riesling, Germany	\$26

Red Wines

Chateau Ste. Michelle, Merlot, Washington	\$33
Distant Bay, Merlot, Washington	\$26
Flora Springs, Merlot, Napa, CA	\$44
Hogue Cellars, Genesis, Merlot, Columbia Valley, WA	\$31
Montes, Classic Series, Merlot, Chile	\$29
St. Francis, Merlot, Sonoma, CA	\$38
A Acacia, Pinot Noir, CA	\$35
Argyle, Pinot Noir, Willamette Valley, Oregon	\$54
Angeline, Pinot Noir, CA	\$32
Chalone, Pinot Noir, Monterey, CA	\$36
Hahn Estates, Pinot Noir, CA	\$36
La Crema, Pinot Noir, Sonoma, CA	\$42
Steele, Pinot Noir, Carneros, CA	\$49
Cline, Syrah, CA	\$32
Penfolds, Thomas Hyland, Shiraz, Australia	\$33
Rosemount Estate, Shiraz, Australia	\$29
Casa Rondena, Meritage, New Mexico	\$45
Rosenblum, Vintners Cuvee XXX, Zinfandel, CA	\$36
XYZin, 10-Year Old Vines, Geyserville, CA	\$39
Broquel, Malbec, Argentina	\$39
Terrazas, Malbec, Argentina	\$33
Alamos, Cabernet Sauvignon, Argentina	\$29
Canyon Road, Cabernet Sauvignon, CA	\$27
Casa Lapostolle, Cabernet Sauvignon, Chile	\$34
Chateau Ste. Michelle, Cabernet Sauvignon, Washington	\$33
Ferrari Carano, Cabernet Sauvignon, Sonoma, CA	\$60
Five Rivers, Cabernet Sauvignon, CA	\$30
Kendall Jackson, Vintners Reserve, Cabernet Sauvignon, CA	\$33
Los Vascos, Reserve, Cabernet Sauvignon, Chile	\$42
Robert Mondavi, Coastal Private Selection, Cabernet Sauvignon, CA	\$32
Trumpeter, Cabernet Sauvignon, Mendoza, Argentina	\$30