



MARRIOTT
ALBUQUERQUE



american continental

EVENTS MENU



ALBUQUERQUE MARRIOTT

2101 Louisiana Boulevard Albuquerque NM T. 505.881.6800

Continental Breakfast

the early riser

- orange, grapefruit,
- tomato, apple juices
- danish, muffins,
- bagels, croissants
- coffee, decaffeinated
- coffee, revolution teas

breakfast on the run

- tropicana bottled juice
- pre-wrapped thomas english
- muffins, canadian bacon, egg,
- cheddar cheese
- deep fried potato nuggets
- coffee, decaffeinated coffee,
- revolution teas

american continental

- orange, grapefruit, tomato, apple juices
- platter of sliced fruit
- danish, bagels, croissants
- blueberry, lemon, bran and
- poppyseed muffins
- coffee, decaffeinated coffee, revolution teas

the european

- orange, grapefruit, tomato juices
- platter of seasonal fruit
- cold cereals, 2%, skim milk
- yoplait yogurt
- danish, muffins, bagels, croissants
- coffee, decaffeinated coffee, revolution teas

enhancements

- cottage cheese
- nova scotia lox
- granola bars
- warm cheese blintz
- applewood smoked
- bacon
- hard boiled eggs
- egg and cheese croissants
- sausage breakfast burrito
- whole fruit
- sliced fruit
- turkey sausage
- cold cereal, 2%, skim milk

Plated Breakfast

the traditional

- orange or grapefruit juice
- scrambled eggs
- bacon or link sausage (choice)
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated coffee, revolution teas

steak and eggs

- orange or grapefruit juice
- grilled filet mignon
- scrambled eggs
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated coffee, revolution teas

french toast

- orange or grapefruit juice
- vanilla infused french toast,
- maple syrup
- sausage links
- coffee, decaffeinated
- coffee, revolution teas

eggs benedict

- *(maximum 150 people)*
- orange or grapefruit juice
- traditional eggs benedict
- poached eggs on a toasted
- english muffin, canadian
- bacon and hollandaise sauce
- breakfast potatoes
- breakfast breads
- coffee, decaffeinated
- coffee, revolution teas

buffet breakfasts

the american buffet

- orange, grapefruit, tomato, apple juices
- seasonal fruits
- cold cereals, 2% and skim milk
- scrambled eggs with peppers and onions
- breakfast sausage links and bacon
- breakfast potatoes
- danish, muffins, croissants
- coffee, decaffeinated coffee,
- revolution teas

the southeast buffet

- orange, grapefruit, tomato, apple juices
- seasonal fruits
- scrambled eggs with peppers and onions
- danish, muffins, croissants
- eggs benedict
- vanilla infused french toast
- breakfast sausage links and bacon
- breakfast potatoes
- coffee, decaffeinated coffee,
- revolution teas

the sunrise

- (*minimum 10, maximum 50*)
- orange and grapefruit juices
- natural and fruit flavored yoplait yogurts
- breakfast cereal, 2% & skim milk
- muffins, danish and bagels,
- cream cheese
- scrambled eggs and cheddar cheese
- in a croissant sandwich
- coffee, decaffeinated coffee,
- revolution teas

the southwestern

- orange, grapefruit, tomato, apple juices
- seasonal fruits
- scrambled eggs, chorizo sausage,
- pico de gallo, cheddar cheese,
- guacamole, frijoles and
- warm flour tortillas
- corned beef hash with onions
- and cilantro
- breakfast potatoes
- texas style biscuits with sausage gravy
- coffee, decaffeinated coffee,
- revolution teas



breakfast stations

omelet station*

- eggs, egg beaters
- smoked applewood bacon,
- diced ham, sausage,
- grilled chicken
- mushrooms, peppers, tomatoes,
- scallions, onions
- cheddar cheese, monterey
- jack cheese and bleu cheese
- guacamole, salsa

belgian waffle station*

- seasonal fresh berries
- pecans, macadamia nuts
- whipped cream,
- chocolate chips
- maple syrup and strawberry
- compote

mid morning breaks

the natural

- strawberries, blueberries, raspberries
- yogurt granola parfait
- fresh fruit kabobs
- coffee, decaffeinated coffee,
- revolution teas

am beverage break (15-45min)

- regular and diet sodas
- bottled spring water
- tropicana bottled juices
- coffee, decaffeinated coffee,
- revolution teas

the smoothie

- smoothies blended fresh for you:
- blueberry, raspberry & orange,
- strawberry, banana & pineapple,
- kiwi blended with yogurt
- seasonal fruits
- granola bars
- coffee, decaffeinated coffee,
- revolution teas

enhancements

- enhance any break on consumption:
- regular and diet sodas bottled spring water
- san pellegrino sparkling water
- acqua panna still water

the energizer

- mixed nuts, pretzels
- energy bars
- bottled spring water, gatorade,
- regular and sugar free red bull
- coffee, decaffeinated coffee,
- revolution teas



afternoon breaks

the cookie monster

- gourmet cookies including:
- white chocolate macadamia nut,
- chocolate chip, m&m, peanut butter
- and oatmeal raisin
- regular and chocolate milk
- coffee, decaffeinated coffee,
- revolution teas

the chocoholic break

- white chocolate macadamia nut
- and chocolate chip cookies,
- chocolate dipped strawberries,
- chocolate fudge brownies,
- twix, snicker bars, oreo cookies,
- kit kat candy bars
- regular and chocolate milk
- coffee, decaffeinated coffee,
- revolution teas

enhancements

- enhance any break on
- consumption:
- regular and diet sodas
- bottled spring water
- san pellegrino sparkling water
- acqua panna still water

ice cream break

- häagen-dazs ice cream and
- yogurt bars
- nestle novelty ice cream bars
- white chocolate macadamia nut
- and chocolate chip cookies
- coffee, decaffeinated coffee,
- revolution teas

all day beverage break

mid-morning & afternoon

- regular and diet sodas
- bottled spring water
- coffee, decaffeinated coffee,
- revolution teas

the 7th inning stretch

- peanuts, popcorn, cracker jacks,
- individual bags of potato chips,
choice of one:
- traditional soft jumbo pretzels,
- cheese sauce
- orhot dogs, cheddar cheese,
- relish, onions, mustard and ketchup
- coffee, decaffeinated coffee,
- revolution teas



a la carte break items

beverages

- coffee, decaffeinated coffee,
- revolution teas
- regular and diet sodas
- bottled spring water
- acqua panna still water
- san pellegrino sparkling water
- tropicana bottled juices
- selection of juice
- lemonade | iced tea | gatorade
- regular and sugar free red bull
- milk, whole, 2%, skim, chocolate

enhancement

european coffee bar

- fresh orange, lemon zest, shaved dark
- chocolate, whole cinnamon sticks,
- rock candy stirrers, grand marnier
- flavored whipped cream
- featuring premium regular and
- decaffeinated flavored coffees

pastries and breads

- apple coffee cake
- sour cream coffee cake
- croissants, plain, chocolate
- and almond
- freshly baked muffins
- whole wheat or regular
- english muffins
- fruit filled danish
- bagels, cream cheese
- jumbo cookies
- fudge brownies
- assorted bars
- biscotti, chocolate and vanilla

enhancements

- mixed nuts
- cheese platter
- selection of european meats
- candy bars
- häagen-dazs ice cream
- and yogurt bars
- nestle novelty ice cream bars
- xxl warm pretzels
- tortilla chips and salsa
- granola parfaits



Cold Lunches

entrée salads

caesar salad (prices vary)

- romaine lettuce, parmesan garlic
- croutons, caesar dressing, shaved
- parmesan cheese, topped with
- your choice:
- grilled chicken or
- grilled shrimp or
- fillet of salmon
- warm rolls and butter
- raspberry swirl cheesecake
- iced tea

southwest chicken salad

- chilled spring mix,
- lime and tequila marinated
- grilled chicken, sliced red onions,
- grape tomatoes,
- hard cooked eggs,
- shredded monterey jack and
- cheddar cheeses,
- chipotle avocado
- ranch dressing
- warm rolls and butter
- sombrero torte
- iced tea

asian chicken salad

- asian greens, grilled breast of
- chicken, cashews, crisp wontons,
- pan asian dressing
- warm rolls and butter
- black forest cake
- iced tea

strawberry fields salad

- chilled spring mix,
- grilled chicken breast,
- candied pecans,
- crumbled maytag bleu cheese,
- sliced strawberries,
- mandarin oranges,
- raspberry vinaigrette dressing
- warm rolls and butter
- ultimate chocolate cake
- iced tea



Sandwiches

roast turkey blt

- turkey, applewood smoked bacon,
- lettuce, tomato and mayonnaise,
- swiss cheese,
- multi-grain roll
- potato chips
- kentucky bourbon pecan pie
- iced tea

grilled vegetable wrap

- balsamic marinated peppers,
- zucchini, asparagus, yellow squash
- and portobello mushrooms,
- crumbled bleu cheese,
- whole wheat tortilla, crisp field greens,
- balsamic vinaigrette dressing
- gourmet carrot cake
- iced tea

grilled chicken caesar wrap

- grilled chicken breast sliced,
- romaine lettuce, caesar dressing, fresh
- parmesan cheese
- and tomatoes, sun-dried tomato tortilla
- amaretto almond cheesecake
- iced tea

southwest fajita wrap

- char-broiled breast of chicken sliced,
- roasted red and yellow peppers,
- shredded lettuce, pico de gallo,
- guacamole, shredded monterey jack cheese, sour cream, spring greens in balsamic dressing

boxed sandwiches

the beefeater

- shaved deli roast beef on a french baguette,
- cheddar cheese, horseradish mayonnaise, mustard
- individual bags of potato chips
- m&m jumbo cookie
- choice of soda or bottled spring water

the ham mer

- sliced honey glazed ham on a fresh baguette,
- swiss cheese, mayonnaise and mustard
- individual bags of potato chips
- peanut butter cookie
- choice of soda or bottled spring water

the "tom"

- turkey, applewood smoked bacon, lettuce, tomato and mayonnaise, swiss cheese, multi-grain roll
- potato chips
- white chocolate macadamia nut cookie
- choice of soda or bottled spring water



Warm Lunches

of air

chicken mediterranean

- wedge salad: wedge of iceberg lettuce
- diced tomato, chopped applewood
- bacon, bleu cheese dressing
- boneless breast of grilled chicken,
- sun-dried tomato pesto, roasted red and
- yellow peppers, fresh mozzarella cheese
- fresh vegetables and rosti potatoes
- raspberry swirl cheesecake
- coffee, decaffeinated coffee,
- revolution teas

chicken tuscan

- greek salad: romaine lettuce,
- kalamata olives, roasted red peppers,
- julienne red onions, feta cheese, tossed in
- a red wine vinaigrette dressing
- boneless chicken breast coated with
- herb bread crumbs, pan seared,
- topped with fresh mozzarella and
- marinara sauce
- penne pomodoro
- tiramisu torte with kahlua crème
- coffee, decaffeinated coffee,
- revolution teas

pasta primavera

- caesar salad: romaine lettuce,
- shaved parmesan, parmesan garlic
- croutons, caesar dressing
- penne pasta with herb chicken breast
- tossed with peppers, zucchini, diced
- portobello mushrooms, diced roma
- tomatoes in a parmesan alfredo sauce
- italian cream layer cake
- coffee, decaffeinated coffee,
- revolution teas

chicken cardinale

- mixed field green salad: grape tomato,
- julienne cucumbers, choice of dressing
- boneless breast of chicken coated in
- panko breadcrumbs with lemon
- pepper seasoning, pan sautéed
- topped with julienne of sweet red and
- yellow peppers in a lemon beurre blanc
- ultimate chocolate cake
- coffee, decaffeinated coffee,
- revolution teas



of land

filet mignon

- wedge salad: wedge of iceberg lettuce
- diced tomato, chopped applewood bacon,
- bleu cheese dressing
- filet mignon, bordelaise sauce
- yukon gold mashed potatoes
- fresh vegetables
- new york cheesecake
- coffee, decaffeinated coffee, revolution teas

roasted new york strip loin

- sliced beefsteak tomatoes, sweet onion, crumbled bleu
- cheese, balsamic vinaigrette
- sliced new york strip loin with bordeaux red wine sauce
- horseradish mashed potatoes and tomato gruyere
- julienne of vegetable
- ultimate chocolate cake
- coffee, decaffeinated coffee, revolution teas

rosemary and black pepper crusted pork loin

- mixed field green salad: grape tomato,
- julienne cucumbers, choice of dressing
- rosemary and black pepper crusted sliced pork loin,
- with wild mushroom marsala sauce
- rosemary roasted potatoes and fresh vegetables
- gourmet carrot cake
- coffee, decaffeinated coffee, revolution teas

of sea

grilled fillet of salmon

- mixed field green salad: grape tomato,
- julienne cucumbers, choice of dressing
- grilled fillet of salmon, dijon cream sauce
- yukon gold mashed potatoes with asparagus
- lemon mist cake
- coffee, decaffeinated coffee, revolution teas

grilled swordfish

- caesar salad: romaine lettuce, shaved parmesan,
- parmesan garlic croutons, caesar dressing
- grilled swordfish with lemon chive aioli
- spinach, roasted onions and fingerling potatoes
- raspberry swirl cheesecake
- coffee, decaffeinated coffee, revolution teas



cold lunch buffet

the wallstreet (minimum 25 people)

- chef's soup of the day
- garden salad with dressing selection
- cole slaw, spicy potato salad
- albacore tuna salad, chicken salad
- sliced oven roasted turkey, sliced roast beef,
- sliced genoa salami, shaved ham
- wheat and rye bread, multi-grain rolls,
- kaiser rolls and pretzel rolls
- sliced big eye swiss, american and
- sharp cheddar cheeses
- tomatoes, onions, kosher pickles and black olives
- lite mayonnaise, specialty mustards: dijonnaise,
- horseradish and peppercorn
- individual bags of potato chips and pretzels
- individual mini desserts: mini cheesecakes,
- mini pastries, mini cream puffs, mini eclairs,
- chocolate covered strawberries
- coffee, decaffeinated coffee, revolution teas

wrap and run (minimum 20 people)

- tossed garden salad with assorted dressings, spicy potato salad
- roasted sliced turkey in a whole wheat wrap with mayonnaise,
- applewood smoked bacon, shredded lettuce, tomato and
- swiss cheese
- grilled sliced breast of chicken in a sun-dried tomato wrap
- with pico de gallo, shredded lettuce and monterey jack cheese,

deli express (10-25 people)

- fresh fruit salad, spicy potato salad,
- cole slaw
- roasted breast of turkey, sliced roast beef,
- shaved ham
- sharp cheddar, big eye swiss and
- american cheeses
- wheat and rye bread, multi-grain rolls,
- kaiser rolls and pretzel rolls
- tomatoes and pickles
- lite mayonnaise, specialty mustards: dijonnaise, horseradish and peppercorn
- individual bags of potato chips and pretzels
- individual mini desserts: mini cheesecakes,
- mini pastries, mini cream puffs, mini eclairs,
- chocolate covered strawberries
- coffee, decaffeinated coffee, revolution teas

- pesto mayonnaise and sour cream
- shaved lean ham with big eye swiss, shredded lettuce,
- diced tomatoes and dijonnaise
- individual bags of potato chips and pretzels
- fudge brownies, s'mores, lemon, and peanut butter bars
- coffee, decaffeinated coffee, revolution teas



the rockefeller (minimum 50 people)

- selection of four salads:
- marinated grilled vegetable platter, caesar salad,
- mixed field green salad with assorted dressings,
- cole slaw, spicy potato salad
- butcher block featuring:
- chilled sliced beef tenderloin, roasted herb infused
- breast of turkey, balsamic glazed breast of chicken,
- herb crusted pork loin and shaved corned beef
- beefsteak tomatoes
- big eye swiss, english sharp cheddar, monterey jack
- and imported sharp provolone
- bread: wheat and rye bread, multi-grain rolls, kaiser
- rolls and pretzel rolls, french baguettes and onion rolls
- relishes: kalamata olives, pepperoncinis,
- kosher pickles, lite mayonnaise, horseradish mustard,
- peppercorn mustard and whole grain mustard
- individual mini desserts: mini cheesecakes,
- mini pastries, mini cream puffs, mini eclairs,
- chocolate covered strawberries
- häagen-dazs ice cream and yogurt bars
- coffee, decaffeinated coffee, revolution teas

the executive (minimum 20, maximum 150 people)

- tuna salad, cashew chicken salad, caesar salad, caprese salad
- limestone bibb, olives, grated parmesan, crumbled maytag bleu
- cheese, marinated peppers, artichokes, sweet onions,
- shaved carrots, julienne cucumber, radish sprouts and crostinis
- roasted chilled beef tenderloin with horseradish mayonnaise
- on a french baguette
- roast breast of turkey with cranberry relish on a multi-grain roll
- black forest ham with stone ground mustard on an onion roll
- individual mini desserts: mini cheesecakes, mini pastries,
- mini cream puffs, mini eclairs, chocolate covered strawberries
- coffee, decaffeinated coffee, revolution teas



Mini luncheon buffets

the asian express (minimum 20 people)

- asian green salad with mizuna greens,
- bamboo shoots, water chestnuts,
- pea pods, cashews and fried wontons,
- ginger orange dressing
- general tso's crispy chicken with
- sweet & sour sauce
- beef stir~fry with asian vegetables in a
- teriyaki glaze
- egg rolls with hot mustard and
- sesame garlic sauce
- pork fried rice, stir~fried vegetables
- assorted rolls and flat breads
- fortune cookies, fudge brownies, s'mores,
- lemon bars and peanut butter bars
- coffee, decaffeinated coffee,
- revolution teas

little italy (minimum 20 people)

- vegetable minestrone
- caesar salad, caprese salad
- balsamic grilled vegetables
- tri-colored tortellini alfredo
- chicken parmesan
- grilled italian sausage and
- roasted peppers
- hard and soft italian breads and oils
- tiramisu with kahlua cream,
- biscotti and cannolis
- coffee, decaffeinated coffee,
- revolution teas

south of the border (minimum 20 people)

- beef taco bar - shredded
- monterey and cheddar cheeses,
- guacamole, sour cream, onions,
- jalapeño peppers, pico de gallo
- three cheese quesadilla
- mexican rice and frijoles
- chicken fajitas, roasted peppers
- and onions, pico de gallo, shredded
- monterey jack cheese, sour cream
- and guacamole with flour tortillas
- sombrero torte
- coffee, decaffeinated coffee,
- revolution teas



lunch buffet (minimum 50 people)

- caesar salad, herbed pasta salad,
- field green salad with assorted
- dressings, sliced tomato with onion
- and bleu cheese
- choice of two or three entrees:
- sliced roast strip loin
- roasted pork loin
- meat lasagna
- rigatoni with italian sausage
- pasta primavera
- chicken tuscan
- chicken marsala
- chicken milanese
- salmon piccata
- parmesan crusted swordfish
- fresh green beans with roasted
- shallots and applewood smoked
- bacon
- roasted rosemary fingerling
- potatoes
- individual mini desserts: mini
- cheesecakes, mini pastries,
- mini cream puffs, mini eclairs,
- chocolate covered strawberries
- coffee, decaffeinated coffee,
- revolution teas

cheeseburger in paradise (minimum 50 people)

- tidewater cole slaw, caesar salad,
- bowtie pasta salad,
- red bliss potato salad
- southern fried chicken, quarter
- pound cheeseburgers and hot dogs
- with coney island condiments,
- barbecue breast of chicken,
- shredded barbecue pork
- assorted breads
- campsite baked beans with
- bourbon and brown sugar,
- sweet onions, sautéed mushrooms,
- crumbled bleu cheese, smoked
- applewood bacon, and
- condiment bar
- individual mini desserts: mini
- cheesecakes, mini pastries,
- mini cream puffs, mini eclairs,
- chocolate covered strawberries
- sliced watermelon
- lemonade and iced tea

italian luncheon buffet (minimum 50 people)

- marinated tomato and sweet onion platter, caesar salad,
- grilled balsamic vegetables
- antipasta platter: salami, pepperoni, capicola, prosciutto,
- cherry peppers, sweet peppers, artichoke hearts,
- hard cooked eggs
- large hand tossed pizzas: italian sausage, pepperoni, bacon
- and onion pizza, margherita pizza, chicken, caramelized
- onions, goat cheese pizza, three cheese pizza
- mediterranean chicken topped with fresh melted mozzarella,
- roasted peppers and sun-dried tomato pesto
- rigatoni bolognese
- tiramisu, biscotti, cannoli and italian cream layer cake
- coffee, decaffeinated coffee, revolution teas

enhancements

enhance your italian buffet with a chef attended made to order pasta station. applicable menu and chef fee will apply



low carb lunch

grilled chicken caesar salad [low carb]

- grilled chicken caesar salad with
- romaine lettuce, caesar dressing,
- tear drop tomatoes and shaved
- parmesan cheese

balsamic chicken [low carb]

- grilled chicken, tomato relish, medley of fresh vegetables

grilled chicken club salad [low carb]

- grilled breast of chicken, mixed greens,
- diced tomato, applewood smoked
- bacon, monterey jack and cheddar
- cheeses, hard boiled eggs, choice of
- ranch or balsamic dressings

roasted turkey on multi-grain roll [low carb]

- roasted turkey with lettuce, tomato,
- low-fat mayonnaise

Low carb plated dinners

balsamic chicken [low carb]

- grilled chicken with tomato balsamic relish
- served with a medley of fresh vegetables

citrus breast of chicken [low fat]

- breast of chicken marinated in a citrus spice marinade, wild rice, green beans and shallots

grilled salmon fillet [low fat]

- with braised carrots and parsnips in a light vegetable broth

pasta primavera [low cholesterol]

- with yellow and green squash, roasted red peppers, carrots and broccoli

mediterranean spiced paillard of chicken [low carb]

- with wilted spinach and grilled tomatoes

Low carb lunch and dinner buffets

- balsamic chicken [low carb]
- grilled salmon fillet [low fat]
- pasta primavera [low cholesterol]
- citrus breast of chicken [low fat]

substitute any of the above buffet items for existing buffet items



mirror displays & platters

italian antipasta (*serves 50 people*)

- prosciutto, pepperoni, genoa salami, capicola,
- kalamata olives, artichoke hearts, pepperoncini,
- fresh mozzarella, provolone, crusty italian breads and flavored italian oils

domestic & international cheeses (*serves 50 people*)

- maytag bleu, gorgonzola, sharp cheddar, smoked gouda, boursin, brie, camembert, pepper jack, havarti,
- manchego and fontina cheeses garnished with fresh
- fruits and berries, crostinis and french baguettes

european meats (*serves 50 people*)

- sliced prosciutto, sliced capicola, genoa salami and black forest ham

fresh cut and whole fruit (*serves 50 people*)

- baby papaya, figs, cantaloupe, red and black
- grapes, kiwi, watermelon, strawberries, apricots,
- pineapple, honeydew melon and mango

fresh vegetables (*serves 50 people*)

- white and green asparagus, baby carrots, baby zucchini, baby sweet peppers, baby yellow squash,
- red grape tomatoes, broccolini, purple-yellow-green cauliflower florets with chef's selection of dips

grilled balsamic vegetables (*serves 50 people*)

- white and green asparagus, eggplant, zucchini, portobello
- mushrooms, artichoke hearts, roasted marinated peppers, squash and sweet onion, drizzled with balsamic vinaigrette dressing

fresh market seafood display (*minimum 50 people, priced per person*)

- jumbo shrimp (3 per person)
- fresh oysters (2 per person)
- alaskan king crab leg (1 per person)
- served over a bed of ice
- cocktail sauce, mignonette sauce



the carvery

whole side of smoked salmon (serves 30 people)

- capers, chopped onions,
- hard cooked eggs and crostinis

roasted beef tenderloin (serves 30 people)

- rolled in black peppercorn
- and roasted, garlic cream
- horseradish, silver dollar rolls

roast breast turkey (serves 30 people)

- honey mustard, cranberry relish,
- silver dollar rolls

steamship round of beef (serves 100 people)

- horseradish cream, mustard,
- silver dollar rolls

all stations are attended by one of

our talented chefs, one chef per 75 people, chef fee applies

baked sugar cured virginia ham (serves 50 people)

- molasses citrus glaze virginia
- ham, vidalia onion relish,
- dijonnaise mayonnaise,
- silver dollar rolls

garlic peppercorn crusted pork loin (serves 30 people)

- seasoned in crushed
- peppercorn, dijon mustard,
- roasted garlic cream horseradish
- sauce, silver dollar rolls

action stations

caesar salad station

- grilled chicken, grilled salmon,
- hearts of romaine, parmesan cheese, white
- anchovies, roasted garlic
- croutons tossed with caesar dressing

santa fe fajita bar*

- chicken and beef fajitas, chicken
- quesadillas, pico de gallo, guacamole,
- sour cream, monterey jack and cheddar cheeses

pasta station*

- (select three pastas and three sauces)
- rigatoni, tortellini, penne, farfalle carbonara,
- marinara, bolognese, puttanesca

shanghai stir-fry*

- vegetable fried rice accompanied by your choice (select two items)
- seared duck with fresh ginger, snow peas,
- seared beef with scallions and sesame garlic
- sauce, spiced pork lo-mein, general tso's chicken,
- vegetable fried rice

sweet endings

- fresh fruit tarts, miniature cheesecakes, chocolate
- strawberries, cream puffs, chocolate eclairs
- coffee, decaffeinated coffee, revolution tea, whipped
- cream, raw sugar and sugar sticks, cinnamon sticks,
- orange and lemon zest and chocolate shavings



cold hors d'oeuvres

- assorted canapes
- pear and brie with almond
- bruschetta pomodoro
- european finger sandwiches
- prosciutto, gorgonzola crostini
- asparagus wrapped in prosciutto
- genoa salami, dijon cream
- thai chicken with lettuce wraps
- belgium endive with asian spiced chicken
- jumbo shrimp cocktail
- alaskan snow crab claws
- florida stone crab claws (in season)
- lobster medallions
- oysters on the half shell
- smoked salmon pinwheels
- fresh salmon tartare
- belgium endive with crab mousse
- assorted sushi rolls
- crab salad canapes

dry snacks (priced per pound)

- potato chips and french onion dip
- tortilla chips and spicy salsa
- kettle chips and bleu cheese dip
- pita chips and hummus dipping sauce
- terra chips and yogurt dip
- mixed nuts | cashews

hot hors d'oeuvres

- spanakopita
- parmesan artichoke hearts
- assorted dim sum
- miniature deep pan pizza
- thai spring rolls, orange ginger sauce
- brie with raspberry tarts
- brie en croute
- mushroom vol-au-vent
- spinach and goat cheese meze
- fig and mascarpone in phyllo
- raspberry and brie in phyllo
- empanadas
- vegetable egg rolls
- scallops wrapped in applewood smoked bacon
- miniature crab cakes
- coconut shrimp
- shrimp scampi
- crab rangoon
- mini beef wellington
- beef or chicken sate
- firecracker wings with celery and bleu cheese
- miniature quiche lorraine
- smoked chicken quesadilla
- chicken and pineapple brochette
- swedish or bbq meatballs
- chicken tenders with honey mustard
- miniature sausage rolls
- peking chicken cigar
- franks in puff pastry



reception packages

the happy hour

- domestic and imported cheeses,
- garnished with fresh fruit, canapes,
- potato chips with sweet onion dip,
- tortilla chips with salsa

the mediterranean

- grilled vegetable platter: asparagus,
- eggplant, zucchini, portobello mushrooms,
- squash, roasted marinated peppers and
- sweet onion, drizzled balsamic vinaigrette
- dressing
- italian hard and soft bread display,
- flavored olive oils
- brie and raspberry tarts, spanakopita,
- parmesan artichoke hearts

the butler *(all items served by white gloved butlers)*

- beef wellington, chicken sate,
- thai chicken spring rolls,
- bruschetta pomodora,
- assorted canapes

changes in latitude

- coconut shrimp, raspberry
- and brie in phyllo, mini beef
- wellington, mini crab cakes,
- crab rangoon, fresh seasonal
- fruit platter



plated dinners

all entrees include

- your choice of salad, warm rolls and butter, entrée,
- dessert, coffee, decaffeinated coffee and revolution teas

enhancements | appetizers

- tortellini carbonara
- penne bolognese
- lump crab cocktail
- blackened sea scallops
- seared ahi tuna
- crab cakes
- smoked salmon with capers, onions, hard boiled eggs, crostini
- chilled jumbo shrimp
- tomato caprese salad, buffalo mozzarella
- wild mushroom vol-au-vent

salads

- classic caesar salad
- strawberry field salad
- mixed baby field green salad
- baby wedge salad
- greek salad

of air

chicken wellington

- boneless breast of chicken, mushroom duxelle, wrapped in puff pastry and baked,
- asparagus and rosti potatoes

peppers, melted mozzarella cheese

- fresh vegetables and
- yukon gold mashed potatoes

chicken oscar

- seasoned breast of chicken, lump crabmeat
- asparagus and bearnaise sauce,
- yukon gold potatoes

chicken rosemary

- grilled breast of chicken infused with rosemary and red currant glaze
- roasted potatoes
- fresh vegetables

chicken piccata

- chicken breast seasoned and seared, lemon beurre blanc,
- yukon gold potatoes and
- julienne vegetables

chicken saltimbocca

- breast of chicken seasoned and pan seared, topped with prosciutto and fresh mozzarella,
- seasoned sautéed spinach with yukon
- gold mashed potatoes

chicken mediterranean

- marinated boneless breast of chicken, sun-dried tomato pesto, roasted red and yellow



of land

filet mignon

- center cut filet mignon with merlot
- enhanced demi-glace, fresh asparagus
- and yukon gold mashed potatoes

roast prime rib of beef

- slow roasted prime rib of beef, natural au jus, oven roasted rosemary potatoes and
- julienne of fresh vegetables

braised short ribs

- slow cooked short ribs, horseradish cream, yukon gold potatoes and
- gingered carrots

medallions of beef tenderloin

- twin medallions of beef tenderloin
- with cabernet roasted shallot sauce,
- english rosti potatoes and julienne of fresh vegetables

rosemary and black pepper crusted pork loin

- rosemary and black pepper crusted sliced pork loin, with
- wild mushroom marsala sauce, rosemary roasted potatoes
- and fresh vegetables

beef stir-fry

- marinated sliced flat iron steak served with asian-style vegetables and jasmine rice

new york strip steak

- grilled center cut new york strip, yukon gold potatoes,
- asparagus and baby carrots

steak diane

- medallions of sautéed filet mignon,
- with wild mushroom cognac
- demi-glace, garlic mashed potatoes,
- fresh vegetables

steak oscar

- pan seared medallions of tenderloin,
- topped with lump crabmeat,
- asparagus spears and bearnaise sauce, yukon gold mashed potatoes

steak au poivre

- pan seared tournedos of filet mignon, cracked black pepper
- with cognac cream sauce,
- yukon gold mashed potatoes
- and fresh vegetables

roasted new york strip sirloin

- sliced new york strip sirloin, bordeaux
- red wine sauce, horseradish mashed
- potatoes, tomato gruyere with
- julienne vegetables

rack of lamb

- grilled double lamb chops,
- mint pesto, lamb au jus,
- rosti potatoes and fresh asparagus

veal chop

- seared 14-ounce veal chop,
- red wine demi-glace,
- yukon gold mashed potatoes,
- julienne vegetables

veal oscar

- tender medallions of veal topped
- with lump crabmeat, asparagus and
- bearnaise sauce, yukon gold
- mashed potatoes

vegetable mediterranean couscous

- asparagus, eggplant, zucchini,
- portobello mushrooms, roasted
- peppers and squash cooked in an
- aromatic vegetable broth and
- drizzled with lemon chive aioli



of sea

parmesan crusted swordfish

- center cut swordfish steak, shaved reggiano parmesan cheese
- julienne of fresh vegetables
- yukon gold potatoes

north atlantic halibut

- simply grilled fillet of atlantic halibut with meyer lemon beurre blanc
- yukon gold mashed potatoes

crab cakes

- jumbo lump crab cakes with dijonnaise cream,
- seasoned sautéed spinach

sea scallops

- seared sea scallops, sautéed jumbo shrimp served in a provençal sauce
- rice pilaf

fillet of salmon

- grilled fillet of sesame glazed salmon
- yukon gold potatoes,
- fresh asparagus with roasted red peppers

grilled mahi mahi

- grilled mahi mahi with lemon chive aioli, tropical fruit salsa

- yukon gold mashed potatoes, fresh vegetables

sea bass

- hazelnut crusted sea bass with frangelico beurre blanc
- a bed of seasoned sautéed spinach,
- yukon gold mashed potatoes

ahi tuna

- seared ahi tuna steak with asian spiced wasabi cream, and pickled ginger
- yukon gold mashed potatoes



Duets of air, land or sea

filet mignon & shrimp scampi

- filet mignon in bordelaise sauce with shrimp scampi
- yukon gold mashed potatoes,
- fresh asparagus

filet mignon & fillet of salmon

- filet mignon in bordelaise sauce,
- sesame ginger glaze salmon fillet,
- yukon gold mashed potatoes
- fresh asparagus

filet mignon & jumbo lump crab cake

- filet mignon in cabernet roasted shallot sauce, jumbo lump crab cake with dijonaise cream
- sautéed spinach,
- yukon gold mashed potatoes

chicken piccata & fillet of salmon

- seared chicken breast piccata style, sesame glazed salmon fillet
- yukon gold mashed potatoes,
- fresh vegetables

filet mignon & australian lobster tail

- filet mignon and australian lobster tail with drawn lemon butter
- baby squash and baby carrots,
- yukon gold potatoes

Desserts

included in menu price *(choose one)*



- amaretto almond cheesecake
- carrot cake
- tiramisu
- new york style cheesecake
- raspberry swirl cheesecake
- sombrero torte
- italian cream layer cake
- chocolate decadence
- kentucky bourbon pecan pie
- ultimate chocolate cake
- black forest cake
- red velvet cake
- lemon mist cake
- key lime pie

buffet style dinners



dinner buffet

- beefsteak tomato-sweet onion-maytag bleu cheese platter
- caesar salad
- field green salad, assorted dressings
- chilled tortellini salad
- selection of three entrées:
- sliced roast new york strip
- braised short ribs
- asian beef stir-fry
- apple stuffed pork loin
- chicken piccata
- chicken rosemary
- chicken saltimbocca
- seared fillet of salmon with whole grain mustard
- parmesan crusted swordfish
- penne bolognese
- white cheddar au gratin potatoes, wild rice
- fresh seasonal vegetables
- warm rolls and butter
- sombrero torte, carrot cake, black forest cake,
- kentucky bourbon pecan pie

picnic on the bay

- clam chowder
- field green salad, assorted dressings
- tidewater cole slaw
- red bliss potato salad
- tortellini pasta salad
- selection of three entrées:
- shredded barbecued pork
- barbecued pork ribs
- barbecued chicken breast
- chicken fajitas
- beef fajitas
- baked halibut with corn and pepper relish
- corn on the cob
- bourbon baked beans
- rosemary and parmesan crusted potato wedges
- cornbread, warm rolls, butter
- sliced watermelon
- raspberry swirl cheesecake, deep dish apple torte, black forest cake

prime rib buffet

- greek salad
- caesar salad
- field greens, assorted dressings
- grilled balsamic vegetable platter
- beefsteak tomato-sweet onion-maytag bleu cheese platter
- carved prime rib*
- selection of additional two entrées:
- seared salmon w/whole grain mustard
- parmesan crusted swordfish
- chicken marsala
- chicken piccata
- roasted herb encrusted pork loin
- penne bolognese
- fresh vegetable medley
- potatoes au gratin, roasted pepper rice
- warm rolls and butter
- carrot cake, lemon mist cake, red velvet cake,
- chocolate decadence

italian buffet

- tomato, red onion & mozzarella platter
- caesar salad
- grilled balsamic vegetable platter
- selection of three entrées:
- sliced new york strip barolo



- mediterranean chicken
 - chicken tuscan
 - baked snapper with sicilian olives,
 - roasted peppers and tomatoes
 - lasagna
 - penne primavera
 - rigatoni with grilled italian sausage,
 - onions and roasted peppers
- rosemary & olive oil roasted potatoes
 - green beans with shallots and roasted peppers
 - tiramisu, italian cream layer cake, biscotti

all buffets include coffee, decaffeinated coffee, revolution teas

minimum of 50 people

*chef required

additional charges will apply

premium pour red
wines

Penfolds Rawsons Retreat
• cabernet sauvignon • merlot



ALBUQUERQUE MARRIOTT

2101 Louisiana Boulevard Albuquerque NM T. 505.881.6800

Jacob's Creek Reserve

- shiraz

Rocco Delle Macie

- chianti classic

premium pour white wines

Penfolds Rawsons Retreat

- chardonnay

Blue Fish

- Riesling

Cavit

- pinot grigio

Beringer

- white zinfandel

bubbles and cork

Marwood

- sparkling

Beringer

- sparkling white zinfandel

australian wines

- jacob's creek chardonnay, southeast australia
- jacob's creek merlot, southeast australia
- jacob's creek shiraz, southeast australia
- jacob's creek cabernet sauvignon, southeast Australia

italian wines

- cavit chardonnay, trentino, italy
- cavit pinot grigio, trentino italy
- cavit pinot noir, trentino italy
- rocca delle macie chianti classico, tuscan, italy
- cavit merlot, trentino Italy

Wines Subject To Change

premium brand liquor

vodka

- New Amsterdam

gin

- New Amsterdam Gin



rum

- Cruzan Aged Light

tequila

- Sauza Signature Blue Silver 100% Agave

bourbon

- Jim Beam

scotch

- J&B

brandy

- E&J

Whisky/Whiskey

- Seagram's 7

cordials & liqueurs

- Hiram Walker Peach Schnapps

premium domestic & imported beers

(choice of four)

Domestic

- Budweiser,
- Bud Light,
- Miller Lite,

Imported

- Corona Extra
- Stella Artois

Non-Alcoholic

O'Doul's

super premium brand liquor

vodka

- Tiot's
- Ketel One

Flavors

- Deep Eddy Ruby Red Grapefruit
- Deep Eddy Lemon

gin

- Tanqueray Gin

rum

- Cruzan Aged Light
- Captain Morgan Original Spiced

tequila

- Sauza 901 Blanco

bourbon

- Makers Mark

scotch

- Johnnie Walker Red Label

blend

- Crown Royal

brandy

- E&J

Whisky

- Jack Daniel's Old No. 7
- Crown Roy

cordials & liqueurs

- Baileys Irish Cream
- Hiram Walker Peach Schnapps
- Disaronno

super premium domestic & imported beers

(choice of four)

Domestic

- Michelob Ultra
- Bud Light,

- Miller Lite,



Imported

- Corona Extra
- Stella Artois
- Blue Moon Belgian White
- Goose Island 312

- Samuel Adams Rebel IPA
- Samuel Adams Seasonal
- Angry Orchard Hard Cider

Non-Alcoholic

- O'Doul's

host beverage selections

- premium liquors
- super premium liquors
- juice & soda
- mineral water
- domestic beer
- imported beer
- wine by the glass

cash beverage selections

- premium liquors
- super premium liquors
- juice & soda
- mineral water
- domestic beer
- imported beer
- wine by the glass

Wines

- CHAMPAGNE/SPARKLING
- WHITE ZINFANDEL
- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO
- CABERNET SAUVIGNON
- MERLOT

Equipment

projectors

- standard overhead
- lcd projector
- lcd support package



screens

- 6' screen
- 8' screen
- 10' x 10' cradle
- fast fold screen
- roll down screens (*where available*)
- dress kit

video

- 27" monitor
- vhs or dvd
- camcorder w/tripod

audio equipment

- 4 channel mixer

meeting room aids

- easel
- flipchart pad
- whiteboard w/markers
- laser pointer
- av cart
- extension cord
- power strip
- follow spot light
- masking tape
- podium
- riser section
- speaker phone
- remote mouse

internet

- internet 1st connection
- internet additional connection

technicians

- technicians pp 4 hr. min. (week days)
- technicians pp 4 hr. min. (weekend)

- 12 channel mixer
- cassette player
- cd player
- sound system speakers
- sound system patch

microphones

- wireless
- wired

