



EVENTS MENU

BREAKFAST

CONTINENTAL BREAKFASTS

THE EARLY RISER

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE AMERICAN CONTINENTAL

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice

Market Style Seasonal Fruit and Berries

Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Gluten Free Muffins and Bagels available upon request

ENHANCEMENTS (On Consumption)

Protein Box- Almond butter, Fuji Apple section,

Quartered Hard cooked Egg, Grapes

Plated Sliced Fruit

Cup of Mixed Berries

Whole Fruit

Granola Bars

Protein and Energy Bars

Cold Cereal, Milk, Skim and 2%

Yoplait Fruit Yogurt, Greek Yogurt

Assorted Fruit Smoothies

Mini Yogurt Parfaits

Hard Boiled Eggs

Nova Scotia Lox

Egg and Cheese Croissants

Sausage Breakfast Burrito

Turkey Sausage

Chicken Apple Sausage

Applewood Smoked Bacon

Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts

Breakfast Quinoa, Dried Cranberry, House made

Granola

Protein Box- Almond butter, Fuji Apple section,

Quartered Hard cooked Egg, Grapes

PLATED BREAKFASTS

INDIVIDUALLY CRAFTED PLATED BREAKFAST

Orange Juice

First Course (Select One)

Mixed Berry Granola Parfait

Overnight Oats: Oats, Almond Milk, Fresh berries

Seasonal Melon Display

Second Course (Select One)

Cage-Free Eggs, crispy Bacon, Skillet Roasted Potatoes

Brioche French Toast; Vanilla Infused French Toast, Pork

Sausage Links, Maple Syrup

Egg White Frittata; Spinach, Roasted Tomato, Avocado,

Turkey Sausage, Skillet Roasted Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST STATIONS

*One Chef Attendant Required per 75 Guests, Attendant Fee Applies

OMELETTE STATION*

Cage Free Eggs, Egg Beaters, Egg Whites

Smoked Applewood Bacon, Diced Ham, Sausage, Grilled

Chicken, Mushrooms, Peppers, Tomatoes, Scallions,

Onions, Cheddar Cheese, Monterey Jack Cheese and

Bleu Cheese

Guacamole and Salsa

BELGIAN WAFFLE STATION*

Seasonal Fresh Berries, Pecans, Macadamia Nuts,

Whipped Cream, Chocolate Chips, Served with Pure

Maple Syrup and Strawberry Compote

Attendant Fee \$ _____ ++ Per Chef

****STATIONS CAN ONLY BE PURCHASED
WITH BUFFET****

BREAKFAST BUFFETS

BREAKFAST BUFFETS (Minimum of 50 People)

THE AMERICAN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Market Style Seasonal Fruit and Berries
Cold Cereals Served with 2% and Skim Milk
Cage Free Scrambled Eggs with Peppers and Onions (Served on the side)
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes
Freshly Baked Danish, Breakfast Muffins and Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

SOUTHWESTERN BUFFET

Orange, Grapefruit, Tomato, & Apple Juice
Market Style Seasonal Fruit and Berries
Cage Free Scrambled Eggs with Chorizo Sausage, Pico De Gallo, Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas
Corned Beef Hash with Onions & Cilantro
Breakfast Potatoes
Texas Style Biscuits with Sausage Gravy
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

BREAKFAST BUFFETS (Minimum of 50 People)

THE FRESH START

Orange, Grapefruit, Tomato, & Apple Juice
Energy Juice: Cucumber, Spinach, Ginger, Fuji Apple and Cilantro

Market Style Seasonal Fruit and Berries
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins
Served with Butter, Preserves and Cream Cheese

Yoplait Fruit Yogurt, Greek Yogurt
Breakfast Quinoa, Dried Cranberry, House made Granola

Cage Free Egg White Frittata Popovers; Spinach, Roasted Tomato, Caramelized Onion

Turkey Sausage, Skillet Roasted Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Gluten Free Muffins and Bagels available upon request



COFFEE BREAKS

MID MORNING BREAKS

THE NATURAL

Fruit and Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries,
Miniature Tropical Fruit Plates
Protein Box- Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE SMOOTHIE

3 Types of Smoothies Blended with Yogurt Fresh for you:
Blueberry / Raspberry Smoothie
Orange/Strawberry/Banana Smoothie
Kale/Kiwi Smoothie
Market Style Seasonal Fruits
Kind Bars, Larabars and Clif Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE ENERGIZER

Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels
Protein Box- Almond butter, Fuji Apple section, Quartered Hard cooked Egg, Grapes
Bottled Spring Water, Gatorade, Regular and Sugar Free Red Bull
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

MID-MORNING COFFEE KLATCH

Variety of Seasonal Coffee Cakes and Croissants
Buttermilk Breakfast Tarts filled with Blueberry and Granola and Banana and Walnuts
Apple, Oranges, Seasonal Whole Fruits. Macerated Berries and Fresh Bananas
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Donut Shop

Glazed, Chocolate Iced, Jelly, Chocolate Crème Filled Donut Holes with Chocolate and Caramel Dipping Sauces, Strawberries and Cream, Freshly Brewed Coffee, Decaffeinated Coffee and Teas

AFTERNOON BREAKS

LOW-CARB

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus
House made Giardinera, Gourmet Olives
House Kettle Chips
Build Your Own Trail Mix with nuts, raisins, coconut shavings, chocolate chips, dried fruit, house made granola, pretzels
Infused Water Station

SEATTLE COFFEE HOUSE

Frappuccino's and Double Shots
Bottled cold brew coffee
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
Hazelnut, Caramel, Vanilla Flavored Syrups
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

ICE CREAM BREAK

Assorted Ice Cream and Frozen Fruit Novelties
House Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

THE COUNTY FAIR

House made Empanadas and Taquitos
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard
House made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros
Meyer Lemonade
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

COFFEE BREAKS

AFTERNOON BREAKS

THE COOKIE MONSTER

Gourmet Cookies to Include:

White Chocolate Macadamia Nut, M&M's
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Chocolate Fudge Brownies (Gluten Free Cookies &
Brownies Available Upon Request)

Albuquerque Biscottios (NM State Cookie)
(No Specialty use BASE MENU)

Served with Chilled Regular and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**All breaks are 45 maximum service time
(excluding All Day Beverage Break)**

ALL DAY BEVERAGE BREAK

**(Mid-Morning and Afternoon 15 – 45 Minutes
Available)**

Assorted Regular and Diet Sodas (Pepsi Products), Bottle
Spring Water, Grower's Pride Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

ENHANCEMENTS

(On Consumption)

Coffee, Decaffeinated Coffee
Herbal Teas
Bottled Water
Assorted Regular and Diet Soda's (Pepsi Products)
Icelandic Sparkling Water
Icelandic Still Water
Red Bull & Sugar Free Red Bull Energy Drinks
Assorted Gatorade
Starbucks Cold Brew-Black
LaCalombe Draft Latte-
LaCalombe Draft Latte-Vanilla
Muscle Milk Protein Shakes
Individual Smoothies
Bagels, Cream Cheese
Fruit Filled Danish
Freshly Baked Muffins
Assorted Scones
Fresh Baked Cookies
Fudge Brownies
Gluten Free Muffins
Soft Pretzels with Spicy Mustard and Beer Cheese
Chocolate Dipped Strawberries
Vegetable Crudité Shooters
Shrimp Shooters
Hummus and Naan Shooters
Shrimp Ceviche
Tostadas and Guacamole
Protein and Energy Bars

BOXED LUNCHES

Choice of Three Selections for your Experience (*Salad or Sandwich, Composed Salad and Dessert*) All Boxed Lunches include an Apple, An Individual Bag of Miss Vicki's Potato Chips and a Bottle of Water

ENTRÉE SALAD AND SANDWICHES

(Select one)

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Turkey BLT

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll

The Beefeater

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

Balsamic Roasted Portobello

Mozzarella, Frisee, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

Gluten Free Rolls available upon request

COMPOSED SALADS

(Select one)

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

DESSERTS

(Select one)

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

Gluten Free Cookies available upon request

Boxed Lunch Enhancements (Priced on Consumption)

Assorted Regular and Diet Soda's (Pepsi Products)

Icelandic Spring Water

Marriott Albuquerque
2101 Louisiana Blvd. NE
Albuquerque, NM 87112
(505) 881-6800



meetings imagined

PLATED LUNCH ENTREES

LIGHTER SIDE PLATED SALADS

(All Salad Entrée are Served with Warm Rolls and Butter, Coffee, Decaffeinated Coffee, Hot and Iced Tea)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Peperoncini, Feta Cheese, Red Wine Vinaigrette

Strawberry Fields Salad

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Champagne Vinaigrette Dressing

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing

Add to your Salad:

Grilled Chicken
Grilled Shrimp
Fillet of Salmon

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

INDIVIDUALLY CRAFTED PLATED LUNCH

(Three Courses: Choice of Salad, Entrée and table centerpiece of miniature Dessert crafted for your Event)

Greens

(Select one)

Baby Field Greens Salad: Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, Served with White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

Baby Arugula Salad

Arugula, Frisee, Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette

Red Quinoa Bowl

Avocado, Spinach, Roasted Corn, Red Onion, Vine Ripened Tomato, Honey Balsamic Vinaigrette

Entrees

(Select one)

Roasted Frenched Chicken Breast

Peppered Lentils, Capers, Chardonnay Jus

Pan Seared Snapper

Red Quinoa, Caramelized Squash

Petite Filet Mignon

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce

Caprese Seared Frenched Chicken

Pesto marinated, fresh mozzarella, roasted cauliflower, heirloom tomato relish

Seared Salmon

Stir Fried Snow Peas, Leeks, Mushrooms

Regional Seafood Selections

Steelhead Trout, Served with the freshest local ingredients

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

LUNCH BUFFETS

HOT LUNCHEON BUFFET

(Minimum 50 People) Priced by Two or Three Entrée

Soup (Select One)

Pasta e Faggioli
Seafood Corn Chowder
Fire Roasted Tomato Soup
Chicken and Kale Soup

Salad (Select Two)

Caesar Salad
Fresh Field Green Salad with Assorted Dressings
Quinoa Salad with Roasted Vegetables and Spinach
Roasted Beet Salad with Chevre Cheese and White Balsamic Vinaigrette
Ancient Grains Salad with Feta, Chick Peas, English Cucumber, Sherry Vinaigrette
Arugula Salad Goat cheese, Granny Smith Apple, Caramelized Pecans, Baby Heirloom Tomato, Served with White Balsamic Vinaigrette

Entrees (Select Two or Three)

Chicken Poblano

Carne Adovada (NM Style Pork with Red Chiles)

Sliced Flat Iron Steak Chimichurri

Savory Roasted Chicken; Natural Sage Jus

Mediterranean Shrimp and Arugula Pasta; fire roasted tomato, spinach, Olive Oil, crumbled feta

Sesame Garlic Cobia; pickled cucumber salad

San Marzano Chicken; Grilled breast, san Marzano tomato, chiffonade basil, spiced tomato broth

Chicken Scaloppini Francaise

Salmon with Saffron Honey Blossom

Regional Seafood Selections

Steelhead Trout, Served with the freshest local ingredients

All Entrees served with Herbed Farro Pilaf topped with Grilled Vegetables

Dessert

Table Centerpiece of Petite Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

LITTLE ITALY

(Minimum of 25 People)

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms
Chicken Milanese with Arugula and Tomato Concasse
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Napoleons, Cream Puffs, Éclairs

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

SOUTH OF THE BORDER

(Minimum of 25 People)

Chicken Tortilla Soup

Street Tacos– Mahi, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- white cheddar and cotija cheese, corn tortilla

Mexican Rice with peas and corn
Black Beans with cilantro and cumin

Arroz con leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea



LUNCH BUFFETS

Menus Based on a Minimum Number of Guests, Additional Charges Per Person Will Apply

THE ROCKEFELLER

(Minimum 50 People)

Soup (Select One)

Pasta e Faggioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Salad Selection (choice of three salads)

Red Quinoa Salad, Caesar Salad
Mixed Field Green Salad with Assorted Dressings
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat Chicken Salad, Egg Salad

Served on Tapas Plates (Hand Carved Sandwiches Served on Miniature Artisan Rolls- select four sandwiches)

Chilled Shaved Beef Brisket with Horseradish Aioli
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard
Pesto Chicken Sandwich-Fresh Mozzarella, Roma Tomato, Ciabatta
Pulled Pork with Carolina BBQ Sauce
Miniature Reuben-Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing
Grilled Vegetable and Quinoa Wrap

House made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives, Pepperoncini, House made Pickles, Giardinera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

DELI EXPRESS

(10 - 25 People)

Soup (Select One)

Pasta e Faggioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Breast of Turkey, Sliced Roast Beef, Shaved Ham

Sharp Cheddar Cheese, Big Eye Swiss and American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes and Pickles, Mayonnaise, Specialty Mustards: Horseradish and Peppercorn

House made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petite Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

IN-AND-OUT SALAD BAR

Soup (Select One)

Pasta e Faggioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Create Your Own Salad

Greens-Arcadian Spring Greens, Spinach, Romaine
Topplings-Baby heirloom tomatoes, English Cucumber, Red Onion, Julienne Bell Peppers, Julienne Carrots, Red Onion, Pickled Vegetables, Chick Peas, Broccoli florettes, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta, Goat Cheese, Bleu cheese, Sharp Cheddar, Shaved Parmesan, croutons

Dressings- Balsamic Vinaigrette, Ranch, Bleu Cheese, Cilantro Lime Vinaigrette, Italian (L/F), White Balsamic Vinaigrette (G/F)

Proteins-Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad

Table Centerpiece of Petite Fours and Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

Marriott Albuquerque
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RECEPTION



RECEPTION PACKAGES

(Packages Priced Per Person for One Hour)

THE HAPPY HOUR

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House made Giardinera, Gourmet Olives
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 Garlic Infused Olive Oil
Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

VALENCIA PAELLA STATION

Classic presentation of seafood and chicken tossed with saffron rice, tomato, pepper, onions and peas

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 on Ice

Cocktail Sauce, Mignonette Sauce

Enhancements (additional cost)

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display

Shrimp Cocktail Shooters

Pickled Vegetable Shooters

Grass Fed Burger Sliders

Slow Roasted BBQ Beef Sliders

Impossible Burger Sliders (V)

Lobster Macaroni and Cheese in Bamboo

Assortment of Miniature Desserts

Assorted Mousse Shooters



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meetings *imagined*

RECEPTION

THE CARVERY

(All Stations are attended by one of our Talented Chefs, Chef Attendant Fee Applies, One Chef per 75 People)

LOCAL ISLAND ROASTED WHOLE FISH

(Serves 50 People)

Banana Leaf, Citrus Infused, Tropical Salsa

ROSEMARY ROASTED AUSTRALIAN LAMB RACK

(Serves 8 People)

Mint Au Jus, Artisan Silver Dollar Rolls

ROASTED BEEF TENDERLOIN

(Serves 30 People)

Rolled in Black Peppercorns and Roasted, Garlic Cream Horseradish, Artisan Silver Dollar Rolls

GLAZED SMOKED SPIRAL CARVING HAM

(Serves 30 People)

Maple Citrus Glaze, Vidalia Onion Relish, Dijon Mayonnaise, Artisan Silver Dollar Rolls

ROAST BREAST TURKEY

(Serves 30 People)

Honey Mustard, Cranberry Relish, Artisan Silver Dollar Rolls

BOURBON CITRUS PORK BELLY

“Luger” Sauce, Artisan Silver Dollar Rolls

Attendant Fee \$ _____ ++ Per Chef

ACTION STATIONS

(Attendant Required, Each Based on One Hour of Service, One Attendant per 50 People, Attendant Fee Applies)

PASTA STATION

Have one of our talented chefs create your personal pasta creation

Select Three Pastas and Three Sauces:

Rigatoni, Tortellini, Penne, Farfalle

Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

EL PEDRAGAL TACO STATION

Have one of our talented chefs create your personal taco creation. Choose from your choice of protein, type of tortilla and select your toppings

Choice of Protein- Pork Carnitas, El Burro Pinto Beans, Mahi Mahi, Chicken Machaca

Ingredients- Flour and Corn Tortillas, Cabbage Slaw, Monterey Jack & Cheddar Cheeses, House made Pico De Gallo, Guacamole, Sour Cream

KOREAN BBQ

Choice of Protein- Grilled Flat Iron Steak, Grilled Chicken

Sauces- Gochujang Sauce, Korean BBQ Sauce, Sesame Garlic Ginger Sauce

Ingredients- Bok Choy, Napa Cabbage, Julienne Peppers and Onions, Spinach, Zucchini, Eggplant, Steamed Jasmine Rice

CAESAR SALAD STATION

Grilled Chicken, Grilled Salmon, Hearts of Romaine, Parmesan Cheese, White Anchovies, Roasted Garlic Croutons Tossed with Caesar Dressing

SWEET ENDINGS

(No Attendant Required)

Fresh Fruit Tarts, Petite Fours, Chocolate Strawberries, French Macarons, Cheesecake Lollypops

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Whipped Cream, Raw Sugar and Sugar Sticks, Cinnamon Sticks, Orange and Lemon Zest and Chocolate Shavings

Attendant Fee \$ _____ ++ Per Chef



meetings imagined

MIRROR DISPLAYS & PLATTERS

MIRROR DISPLAYS & PLATTERS

(Serves 50 People)

ITALIAN ANTIPASTA

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House made Giardinera, Fresh Mozzarella, Provolone
Crusty Italian Bread & Flavored Italian Oils

FRESH VEGETABLES

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Baby Heirloom Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostinis and French Baguettes

MIRROR DISPLAYS & PLATTERS

(Serves 50 People)

FRESH CUT & WHOLE FRUIT

Mango, Baby Papaya, Figs, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

GRILLED BALSAMIC VEGETABLES

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze

PICKLED VEGETABLES

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots



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meetings imagined

HORS D'OEUVRES

COLD HORS D'OEUVRES

(Priced Per 50 Pieces)

Caprese salad Skewers
Tuna Poke in Bamboo Cup
Jumbo Shrimp Cocktail Shooters
Vegetable Crudit  Shooters
Ahi Tuna with Wakame, Wasabi Aioli
Smoked Salmon Crostini
Charcuterie Bites-Cured Meat, Sliced cheese on Crostini
Beef Tataki on Brioche Crostini
Bruschetta Pomodoro
Chilled Sweet and Spicy Pork Belly
Smoked Salmon with Spicy Oriental Sauce, pickled
Cucumber Ribbons and Watercress
Shrimp Ceviche Shooters
Assorted Sushi Rolls

DRY SNACKS

(Priced per Pound)

House made Potato Chips and French Onion Dip
Tortilla Chips and House made Salsa
House made Kettle Chips and Bleu Cheese Dip
Pita Chips and Hummus Dipping Sauce
Terra Chips and Yogurt Dip
Mixed Nuts In Bamboo Cups
Cashews In Bamboo Cups
House made Trail Mix in Bamboo Cups
Guacamole with Corn Tortilla Chips

HOT HORS D'OEUVRES

(Priced Per 50 Pieces)

Spanakopita
Scallops over Nueske Bacon, Cajun Aioli
Parmesan Artichoke Heart with Boursin cheese
Thai Peanut Chicken Sate
Lamb Gyro on Miniature Pita
Thai Chicken and Lemongrass Spring Roll
Beef Bourgoignonne
Quinoa and Zucchini Fritter
Chicken Yakatori
Chorizo Empanadas
Scallops Wrapped in Applewood Smoked Bacon
Maui Shrimp Spring Roll
Wild Mushroom and Artisan Cheese Tart
Chicken Tandori
Asian Garlic Chicken Wings
Goat Cheese Stuffed Dates Wrapped in Bacon

Craft Your Own Hors D'Oeuvres Reception

(All Items Served by White Gloved Butlers)

Choose the Following:

Three Hot or Cold Hors D'oeuvres
Four Hot or Cold Hors D'oeuvres
Five Hot or Cold Hors D'oeuvres



meetings imagined

PLATED DINNER ENTREES

INDIVIDUALLY CRAFTED PLATED DINNER

(Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event)

Greens

(Select one)

Strawberry Field Salad
Classic Caesar Salad
Mixed Baby Field Green Salad
Baby Wedge Salad
Greek Salad
Arugula Salad

Entrees

(Select one)

Balsamic Glazed Frenched Chicken Breast
Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus
Herb Frenched Chicken Breast
Sweet Potato Mashed, Broccolini, Meyer Lemon Broth
Rack of Lamb
Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Rosti Potatoes and Fresh Asparagus
Filet Mignon
Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley
Braised Short Ribs
Slow Cooked Short Ribs, Cabernet Demiglace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts
Grilled Flat Iron Steak Chimichurri
Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Yukon Gold Mashed Potatoes
Fillet of Salmon
Tamarind Glazed Seared Fillet of Salmon, Bulgar Wheat, Haricot Vert, Apricot Honey Blossom
Regional Fish Selections
Hazelnut Crusted with Frangelico Beurre Blanc Served on a Bed of Seasoned Sautéed Spinach, Yukon Gold Mashed Potato
Regional Seafood Selections
Steelhead Trout, Served with the freshest local ingredients

INDIVIDUALLY CRAFTED PLATED DINNER

Combination Plated Entrees

(Select one)

Filet and Lobster

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demiglace

Roasted Chicken Breast and Blue Crab Cake

Frenched Chicken breast, Marsala Infused Chicken Jus, Jumbo lump crab cake, Corn salad, Ancient Grains Pilaf, Grilled Asparagus

Braised Short Rib and Jumbo Shrimp

Cabernet Demiglace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussels Sprouts

New York Strip and Regional Fish

Grilled Strip and Chef's Selection of the freshest local seafood, Merlot Demiglace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes

Dessert

Miniature Dessert Sampler, your choice of three:

Strawberry Shortcake Trifle
Vanilla Bean Cheesecake
White Chocolate Brulee Cheesecake with Raspberry
Flourless Chocolate Torte
Mike's Famous Key Lime Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

ENHANCEMENTS | APPETIZERS

(Priced Per Person)

Lobster Bisque
Seafood Chowder
Tortellini Carbonara
Lump Crab Cocktail
Penne Bolognese
Cajun Sea Scallops over Nueske Bacon
Seared Ahi Tuna
Crab Cakes
Chilled Jumbo Shrimp
Burrata Caprese Salad, Beefsteak Tomatoes

ENHANCEMENTS | DESSERT

(Priced Per Person)

Key lime Mousse with Graham Cracker Streusel
Cookies & Cream – Vanilla Mousse with Oreo Crumble
Chocolate Peanut Butter with Reese's Cup
Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries
Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

Marriott Albuquerque
2101 Louisiana Blvd. NE
Albuquerque, NM 87112
(505) 881-6800

DINNER BUFFET

INDIVIDUALLY CRAFTED BUFFET DINNER

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Salad Platters (select three)

Tuscan Kale/Romaine Caesar Salad

“Freddy” Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

Mixed Baby Field Green Salad with Assorted Dressings

Caprese Salad- fresh mozzarella, beefsteak tomatoes, Arugula, Balsamic Glaze

Pickled Vegetable Platter House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots

Grilled Balsamic Vegetables- Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze

Entrees (Select three)

Sliced Roast New York Strip

Roasted Cipolini Onions, Wild Mushroom Ragout, Cabernet Demiglace

Braised Beef Short Ribs

Gremolata, Port Wine Reduction

Brown Sugar/Mustard Glazed Pork Belly

Pear Demiglace

Chicken Napoli

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

Seared Lemon Pepper Chicken

Tomato Fennel Relish, Balsamic Glaze

Miso Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

Regional Seafood Selections

Steelhead Trout, Served with the freshest local ingredients

Chef's Selection of Seasonal Vegetables

Quinoa and Rice Pilaf

Olive Oil and Herb Roasted Fingerling Potatoes

Bread Service upon request

Dessert

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Éclairs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea



meetings imagined

DINNER BUFFET

TASTE OF AMERICA DINNER BUFFET

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Salad Platters (select three)

Tuscan Kale/Romaine Caesar Salad
Mixed Baby Field Green Salad with Assorted Dressings
Texas Kohlrabi Slaw with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing
Apple Cider Potato Salad with Gherkins, Red Onions and Hard Boiled Egg
“Freddy” Salad- Romaine, Diced Tomato, Bacon, Ranch Dressing

Entrees (select three)

Slow Roasted Prime Rib Au Jus
Horseradish Cream, (Chef Attendant Required)
Braised Short Rib
Gremolata, merlot demiglace
Savory Pan Seared Snapper
Lemon Dill Essence
Herb Roasted Chicken
Caramelized onions, wild mushrooms, light marsala pan gravy
Hand Carved Turkey Breast
Apricot Coulis
Grilled Free Range Chicken
Garlic tomato Broth

Wild Rice and Quinoa with Dried Cranberries
Tri color Baby Potatoes with Caramelized Shallots
Roasted Seasonal Root Vegetables

Bread Service upon request

Dessert

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

Attendant Fee \$ _____ ++ Per Chef

THE FRENCH QUARTER DINNER BUFFET

(Minimum 50 People) Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

Soup

Chicken and Andouille Gumbo

Salad Platters

Mixed Baby Field Green Salad with Assorted Dressings
Muffaletta Pasta Salad with New Orleans Olive Giardinera, Salami, Ham and Provolone
Chopped Salad with Tomato, Cucumber, Goat Cheese, Chopped Egg, Nueske Bacon, White Balsamic Vinaigrette

Entrees

Seafood Jambalaya
Crawfish and Local Seafood, peppers, celery, onion, Tomato, Creole Broth
Grilled Smoked Sausage and Cajun Andouille Sausage
Over Cajun Collard Greens
Bourbon Street “Grillades” of Beef
Medallions of Sirloin, peppers, onions, celery, Red Wine Demiglace
Rosemary and Thyme Roasted Chicken Breast
Natural Jus, Tri Color Pepper Ragout
Coconut -Cajun Pork Loin
Mushroom Demiglace infused with coconut milk

Red Beans and Rice

Barbant Potatoes; Roasted Potatoes Tossed in Savory Garlic Butter
Southern Style Haricot Vert; Caramelized Onion, Rendered Bacon
Sweet Potato Gratin

Bread Service upon request

Dessert

Bread Pudding; Vanilla Bean Bourbon Sauce
Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea



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meetings imagined

VEGAN / GLUTEN FREE

INDIVIDUALLY CRAFTED PLATED LUNCH/DINNERS

(Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event)

Greens

(Select one)

Strawberry Field Salad

Classic Caesar Salad

Mixed Baby Field Green Salad

Baby Wedge Salad

Arugula Salad

Entrees

(Select one)

Mushroom Risotto

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)

Penne Pasta

Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)

Gnocchi

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks, Lemon Truffle Cashew Cream (V/DF)

Seitan Scallopini

Rice Flour Dredged Seitan (Wheat Gluten), White Wine, Lemon Caper Sauce with Tomato Concasse and Fire Roasted Artichokes, Corn and White Rice Spaghetti (V)

Quinoa Tacos

Southwestern Seasoned Crisped Quinoa, Mexican Brown Rice (GF/V)

Ssamjang Glazed Tofu

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten Free

V – Vegan

DF – Dairy Free



meetings imagined

BAR OPTIONS

TERMS

TIERS

PREMIUM BRANDS

New Amsterdam, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J Gallo, Seagram's 7, Hiram Walker Peach Schnapps, Bud Light, Miller Lite, Budweiser, Corona Extra, Stella Artois, O'Doul's

SUPER PREMIUM BRANDS

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Suaza 901 Blanco, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno, Bud Light, Miller Lite, Michelob Ultra, Corona Extra, Stella Artois, Blue Moon Belgian White, Goose Island 321, Samuel Adams Rebel IPA, Samuel Adams Seasonal, Angry Orchard Hard Cider, O'Doul's

CATERING WINES

Canyon Road Chardonnay
Canyon Road Sauvignon Blanc
Canyon Road Pinot Grigio
Canyon Road Cabernet Sauvignon
Canyon Road Merlot
Sutter Home White Zinfandel
J. Roget Champagne

Host, Cash or Open Bar Options Available

Your appropriate VERBIAGE goes here.

All food, beverages, audio visuals, room rental/set-up fees and meeting room internet fees are subject to a ___% taxable administrative fee.

The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, internet and audio visuals are subject to applicable sales tax (___ %)

Administrative fees and taxes are subject to change without notice.