

## Continental Breakfasts

The Early Riser	\$17.00
American Continental	\$18.00

## Plated Breakfasts

Plated Breakfast – Craft Your Own	\$22.00
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## Breakfast Buffets

The Southwestern Buffet	\$24.00
The American Buffet	\$24.00
The Fresh Start	\$28.00

## Breakfast Stations

Omelet Station (per person)	\$10.00
Belgian Waffle Station (per person)	\$8.00

## Pastries and Breads

Gluten Free Pastries/Breads (per person)	\$8.00
Muffins (dozen)	\$51.00
Danish (dozen)	\$51.00
Bagels (dozen)	\$51.00
Jumbo Cookies (dozen)	\$51.00
Fudge Brownies (dozen)	\$51.00

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## Enhancements

Whole Fruit (per piece)	\$3.00
Turkey Sausage (per person)	\$4.00
Applewood Bacon (per person)	\$4.00
Cold Cereal (per person)	\$4.50
Individual Yogurt/Greek Yogurt (per person)	\$5.00
Sliced Fruit (per person)	\$5.00
Fruit Smoothie (per person)	\$5.50
Yogurt Parfaits (each)	\$5.50
Egg, Cheese Croissant (per person)	\$6.50
Sausage Breakfast Burrito (per person)	\$6.50
Mixed Berries (per person)	\$7.00
Chicken Apple Sausage (per person)	\$7.00
Gluten Free Pastries/Breads (per person)	\$8.00
Protein Box	\$9.00
Nova Scotia Lox	\$10.50
Granola Bars (dozen)	\$16.50
Hard Boiled Eggs (dozen)	\$16.50

## Mid-Morning Breaks

The Natural	\$17.00
The Smoothie	\$17.00
The Energizer	\$20.50
The Mid Morning Coffee Clutch	\$20.50

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## Afternoon Breaks

Ice Cream Break	\$16.00
The Cookie Monster	\$17.50
The County Fair	\$17.50
The Low Carb	\$18.00
All Day Beverage Break	\$19.00

## A La Carte Break Items

Regular and Diet Pepsi Products (each)	\$3.75
Bottled Spring Water (each)	\$3.75
Tropicana Bottled Juice (each)	\$5.00
Gatorade (each)	\$5.00
Regular and Sugar Free Red Bull (each)	\$6.00
Icelandic Still Water (each)	\$6.00
Icelandic Sparkling Water (each)	\$6.00
Muscle Milk Protein Shakes	\$6.00
Vanilla Frappes	\$6.50
Selection of Juice (quart)	\$15.00
Iced Tea (gallon)	\$47.00
Lemonade (gallon)	\$47.00
Coffee, Decaffeinated, Hot Water (gallon)	\$62.00

## Enhancements

Chocolate Dipped Strawberries (dozen)	\$45.00
XXL Warm Pretzels (dozen)	\$54.50
Vegetable Crudite Shooters	\$55.50
Hummus and Naan Shooters (dozen)	\$62.50
Shrimp Shooters (dozen)	\$64.00

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Shrimp Ceviche (dozen) \$64.00

### **Entrée Salads**

#### Caesar Salad

with Grilled Chicken \$28.50

with Grilled Shrimp \$31.50

with Fillet of Salmon \$32.50

#### Greek Salad

with Grilled Chicken \$28.50

with Grilled Shrimp \$31.50

with Fillet of Salmon \$32.50

#### Strawberry Fields Salad

with Grilled Chicken \$28.50

with Grilled Shrimp \$31.50

with Fillet of Salmon \$32.50

#### Quinoa Salad

with Grilled Chicken \$28.50

with Grilled Shrimp \$31.50

with Fillet of Salmon \$32.50

### **Boxed/Entrée Sandwiches**

Turkey BLT \$24.00

Balsamic Roasted Portobello Mushroom \$24.00

The Beefeater \$24.00

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## Crafted Plated Luncheons

### Of Air

Roasted Frenched Chicken Breast	\$30.00
Caprese Seared French Chicken	\$30.00

### Of Sea

Seared Salmon	\$33.00
Regional Seafood Selection	\$37.00
Pan Seared Snapper	\$38.00

### Of Land

Petite Filet Mignon	\$39.00
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### Cold Luncheon Buffets

Deli Express	\$30.00
The Rockefeller	\$45.00
The In and Out Salad Bar	\$53.00

### Hot Luncheon Buffets

The Little Italy	\$33.00
The South of the Border	\$33.00
Luncheon Buffet Two Entrees	\$38.00
Luncheon Buffet Three Entrees	\$40.00

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## The Carvery

Rosemary Australian Rack of Lamb (8 people)	\$150.00
Spiral Ham (30 people)	\$450.00
Turkey (30 people)	\$450.00
Bourbon Citrus Pork Belly (30 people)	\$450.00
Beef Tenderloin (30 people)	\$500.00
Local Whole Fish (50 people)	\$700.00

## Action Stations

Caesar Salad Station	\$24.00
Pasta Station	\$24.00
Valencia Paella	\$24.00
El Pedregal Taco Station	\$25.00
Korean BBQ	\$25.00
Sweet Endings	\$25.00
Chef's Attendant	\$100.00

## Reception Packages

The Happy Hour	\$20.00
The Mediterranean	\$23.00

## Enhancements

Pickled Vegetable Shooters (dozen)	\$56.00
Grass Fed Burger Sliders (dozen)	\$56.00
BBQ Beef Sliders (dozen)	\$56.00
Shrimp Shooters (dozen)	\$65.00

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## Reception Platters (serves 50 people)

Fresh Vegetable Platter	\$400.00
Grilled Balsamic Vegetable Platter	\$400.00
Pickled Vegetables	\$400.00
Fresh Cut and Whole Fruit	\$500.00
Italian Antipasta	\$550.00
Domestic and International Cheese	\$550.00

## Dry Snacks

Potato Chips and French Onion (pound)	\$22.00
Tortilla Chips and Salsa (pound)	\$22.00
Kettle Chips and Bleu Cheese Dip (pound)	\$22.00
Pita Chips and Hummus Dip (pound)	\$22.00
Terra Chips and Yogurt Dip (pound)	\$22.00
Guacamole and Corn Tortilla Chips (pound)	\$24.00
Mixed Nuts (pound)	\$24.00
Cashews (pound)	\$27.00
House-made Trail Mix	\$27.00

## Craft Your Own Hors d' Oeuvres Reception

Three Hot or Cold Hors d' Oeuvres (per person)	\$20.00
Four Hot or Cold Hors d' Oeuvres (per person)	\$25.00
Five Hot or Cold Hors d' Oeuvres (per person)	\$30.00

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## Cold Hors D' Oeuvres (50 pieces)

Vegetable Crudite Shooters	\$250.00
Charcuterie Bites	\$300.00
Cucumber Ribbons	\$300.00
Shrimp Ceviche Shooters	\$300.00
Caprese Skewers	\$300.00
Bruschetta Pomodora	\$300.00
Sweet and Spicy Pork Belly	\$300.00
Shrimp Cocktail Shooters	\$350.00
Ahi Tuna with Wakame	\$350.00
Smoked Salmon Crostini	\$350.00
Pickled Smoked Salmon	\$350.00
Beef Tataki on Brioche Crostini	\$350.00



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## Hot Hors D' Oeuvres (50 pieces)

Spanakopita	\$300.00
Thai Peanut Chicken Sate	\$300.00
Quinoa Zucchini Fritter	\$300.00
Chicken Yakatori	\$300.00
Chorizo Empanadas	\$300.00
Wild Mushroom Artisan Tarts	\$300.00
Chicken Tandoori	\$300.00
Asian Garlic Wings	\$300.00
Goat Cheese Stuffed Dates in Bacon	\$300.00
Parmesan Artichoke Hearts	\$350.00
Thai Chicken & Lemongrass Spring Rolls	\$350.00
Maui Shrimp Spring Rolls	\$350.00
Beef Bourguignonne Bites	\$350.00
Scallops Wrapped in Bacon	\$400.00



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### **Dinner Enhancements (per person)**

Lobster Bisque	\$10.00
Seafood Chowder	\$10.00
Tortellini Carbonara	\$10.00
Penne Bolognese	\$10.00
Lump Crab Cocktail	\$15.00
Seared Ahi Tuna	\$15.00
Burrata Caprese	\$15.00
Cajun Sea Scallops	\$15.00
Miniature Crab Cakes	\$15.00
Chilled Jumbo Shrimp Cocktail	\$16.00

### **Dessert Enhancements (per person)**

Cannoli Cream Mousse Shooters	\$6.50
Cookies & Cream Shooters	\$6.50
Chocolate Peanut Butter Shooters	\$6.50
Keylime Mousse Shooters	\$6.50
Strawberry Shortcake Shooters	\$6.50

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## Plated Dinners

### Of Air

Balsamic Glazed French Chicken	\$40.00
Herb Frenched Chicken Breast	\$40.00

### Of Land

Grilled Flat Iron Steak Chimichurri	\$52.00
Braised Short Ribs	\$57.00
Filet Mignon	\$62.00
Rack of Lamb	\$62.00

### Of Sea

Fillet of Salmon	\$42.00
Regional Fish	\$48.00

### Of Garden

Cauliflower Tacos	\$43.00
Gnocchi	\$43.00
Mushroom Risotto	\$43.00
Penne Pasta	\$43.00
Quinoa Tacos	\$43.00
Seitan Scaloppini	\$43.00
Samjang Glazed Tofu	\$43.00
Stuffed Peppers	\$43.00
Vegetable Ratatouille	\$43.00

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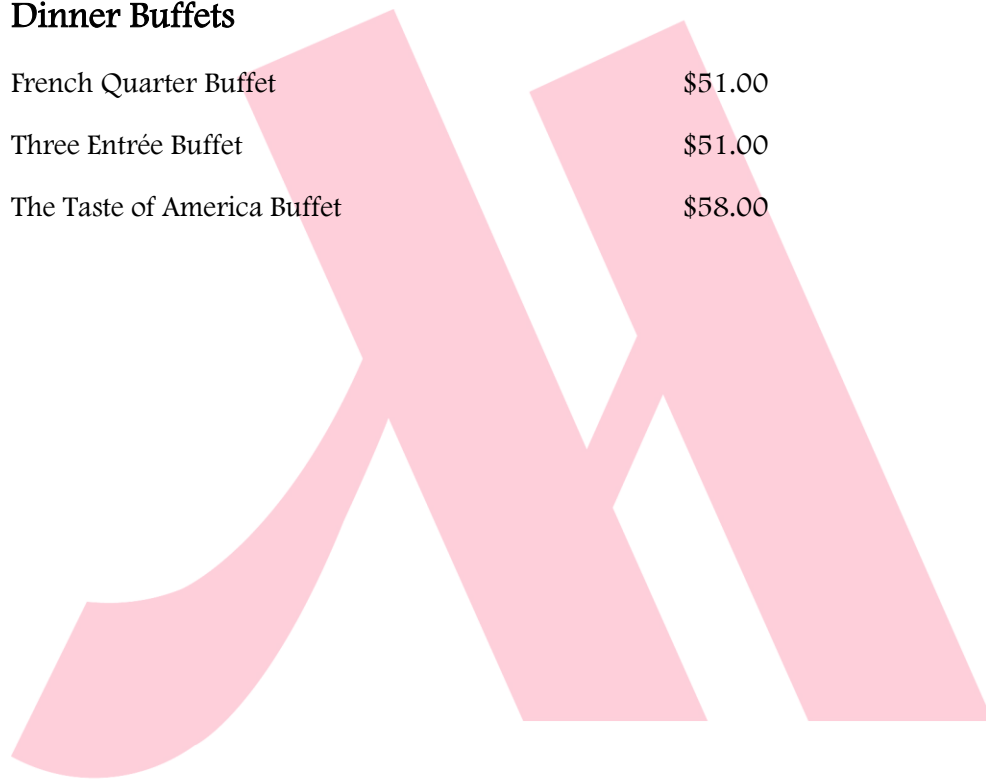
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## **Duets of Air, Land or Sea**

Short Rib and Jumbo Shrimp	\$70.00
New York Strip and Regional Fish	\$71.00
Chicken Breast and Blue Crab Cake	\$72.00
Filet Mignon and Lobster	market price

## **Dinner Buffets**

French Quarter Buffet	\$51.00
Three Entrée Buffet	\$51.00
The Taste of America Buffet	\$58.00



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