

Sheraton Albuquerque Airport Hotel

EVENT MENUS



Breakfast

All Continental Breakfast selections include choice of Orange, Apple or Cranberry Juice, Starbuck Regular, Decaffeinated Coffee and a selection of Hot Tazo Teas

Sheraton Continental Breakfast

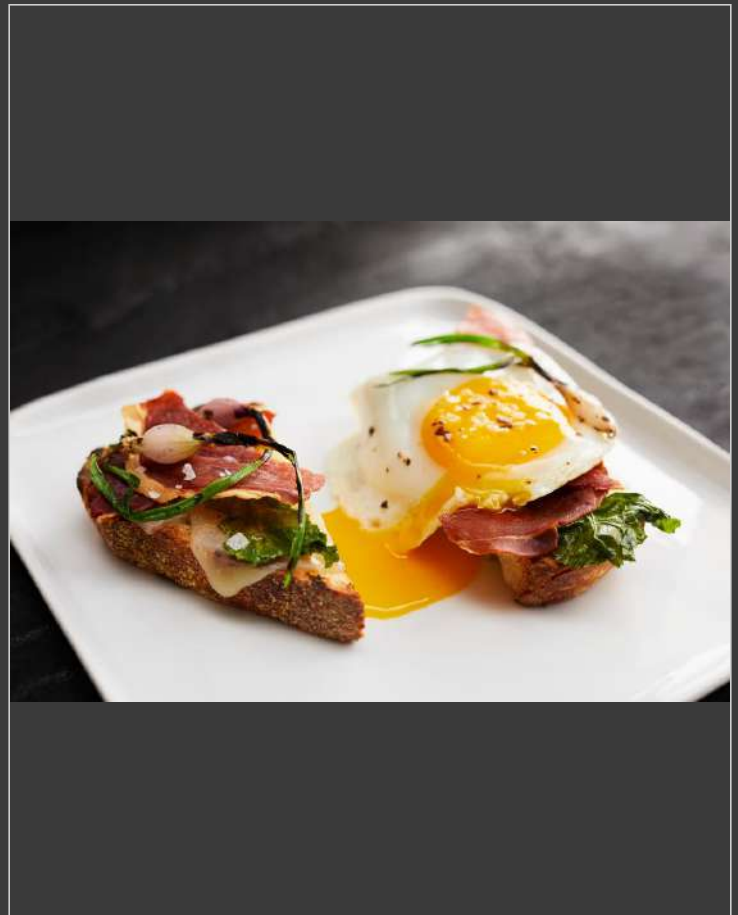
Seasonal, sliced fresh Fruit & Berries, assorted Danish, Croissants & Muffins served with Butter & Preserves
\$15.95 per person

ABQ Continental

Seasonal, sliced fresh Fruit & Berries, individual Yoplait Yogurts and Granola, assorted Breakfast Breads, Bagles & Cream Cheese served with Butter, Peanut Butter & Preserves
\$18.95 per person

Healthy Start Continental

Seasonal Sliced Fruit & Berries, Egg white Sandwich with Mushrooms, Spinach and Swiss Cheese on English Muffin, Oatmeal w/Raisins & Brown Sugar and individual Yogurts
\$18.95 per person



All continental breakfasts are priced for a 30 minute period. Extended break times will result in additional charges. * Chef required at \$100.00 per chef, per station event. All prices are subject to a 23% service charge and applicable taxes. Banquet pricing will be confirmed three (3) months prior to the event.

Breakfast Enhancements

Breakfast Burritos

Choice of Bacon, Ham, Sausage or Meatless with Cheddar Cheese and Salsa \$6 per person

Breakfast Croissant Sandwiches

Bacon, Ham, Sausage, or Meatless with Cheese \$6 per person

Yogurt & Granola Parfaits

\$6 per person

Home Style Biscuits and Gravy

\$5 per person

Waffle Station (up to 50 ppl.)

Assorted Fruits, Whipped Cream, Butter and Syrup \$6 per person

Attendant fee for Waffle Station \$75

Omelette Station (up to 50 ppl.)

Assorted Meats, Vegetables and Cheese \$9.95 per person

Attendant fee for Omelette Station \$75

Individual boxed Cereals with Milk

\$5.50 per person

All continental breakfasts are priced for a 30 minute period. Extended break times will result in additional charges. * Chef required at \$100.00 per chef, per station event. All prices are subject to a 23% service charge and applicable taxes. Banquet pricing will be confirmed three (3) months prior to the event.

Plated Breakfast

All breakfast include a basket of mini Croissants, Butter, and chilled Apple, Cranberry or Orange Juice.

All American

Fluffy Scrambled Eggs with your choice of Applewood Smoked Bacon or Country Sausage Links served with Country style Potatoes
\$17 per person

Sweet Tooth

Soursough French Toast with a Brandy Apple Peacan Compote and choice of Applewood Smoked Bacon or Country Sausage Links
\$17 per person

Green Chile Quiche

Flaky Quiche with New Mexico roasted Green Chile, Ham, and Swiss Cheese baked to perfection and served with Country style Potatoes
\$18 per person

Eggs Benedict

Two poached Eggs and Canadian Bacon topped with Hollandaise sauce and accompanied by Country style Potatoes
\$18 per person

Breakfast Burrito

Fluffy scrambled Eggs, Cheese, choice of Ham, Bacon, Sausage or Meatless wrapped in warm, Flour Tortilla served with Country Potatoes and topped with choice of Salsa, Red or Green chile
\$14 per person

Breakfast Enhancements

Hard Boiled Eggs

\$36 a dozen

Gronola Bars or Energy Bars

\$3 per person

Bagels with Cream Cheese and Peanut Butter

\$40 per dozen

Steal Cut Oatmeal with Raisins

\$5 per person

Danish, Muffins, Croissants, Cinnamon Rolls

\$40 per dozen

Assorted Cold Cereals with Milk

\$5 per person

Individual Yogurts - Fruited or plain

\$4 per person

Seasonal Fresh Fruit

\$5 per person

Seasonal Whole Fruit

\$3 per person





Breakfast Buffets

All breakfast buffets include chilled Apple, Cranberry, or Orange Juice and freshly brewed Starbucks Coffee, Decaf and hot Tazo Teas

Let's Keep it Healthy Breakfast Buffet

Seasonal, sliced, fresh Fruit, individual Yogurts, dried Fruits, Granola, Steel Cut Oatmeal with Milk and Egg White Sandwich with Spinach and Swiss Cheese on English Muffin

\$24 per person

All American Breakfast Buffet

Seasonal, sliced fresh Fruit, fluffy scrambled Eggs, Applewood Smoked Bacon, country Sausage Links and Sourdough French Toast with Syrup and Country style Potatoes

\$26 per person

"Let's Do Brunch" Buffet

Fresh, seasonal Fruits and Berries, freshly baked Muffins, Scrambled Eggs w/Green Chile Sauce on the side, domestic and imported Cheeses w/Crackers and Flatbreads, tossed Green Salad with dressings. Cucumber Salad with Cherry Tomatoes. Mediterranean Penne Pasta, Chicken Breast in a Champagne Basil Cream Sauce, hand carved roasted Beef w/au jus and creamy Horseradish sauce, Green Chile Chicken or Red Chile Cheese Enchiladas, Applewood Smoked Bacon, chef's seasonal Vegetables, Country Style Potatoes, assorted mini Breakfast Pastries

\$42 per person

Salsa Breakfast Buffet

Assorted, seasonal fresh Fruit, fluffy scrambled Eggs, Carne Adovada, Applewood smoked Bacon, fresh Corn Tortillas, Salsa, Red and Green Chile sauces, Shredded Cheddar Cheese and Country style Potatoes. Red Chile Cheese Enchiladas

\$26 per person

Enhancements

Fluffy, Buttermilk Pancakes w/Maple Syrup

\$5.25 per person

Yogurt Parfait, Granola, Yogurt & seasonal Berries

\$3.75 per person

A buffet fee of \$50.00 will be added to all buffets under 30 people



Morning Breaks

All breaks are served for a maximum of 30 minutes

Fresh Start

Freshly brewed Starbucks regular and decaf Coffee and a selection of hot Tazo Teas.

\$6 per person

Morning Refresher

Assorted Breakfast Breads and Croissants, choice of Bagels or warm Cinnamon Rolls w/Starbucks coffee, decaf & Tea

\$11 per person

Energy Break

Red Bull, Protein Bars, fresh, sliced Fruit, Trail Mix and flavored Waters

\$20 per person

Healthy Alternative Break

Assorted whole, fresh Fruit, individual Fruited and Plain Yogurts with Granola and chilled Apple, Orange or Cranberry Juice, Starbucks regular and decaf Coffee and a selection of Hot Tazo Teas

\$10 per person

Enhancements

Starbucks Bottled Frappuccino \$4.95 per person

Mini Breakfast Burritos (sausage, bacon or meatless)

\$3.50 per person

Assorted, sliced, fresh Fruits and Berries

\$5 per person



Afternoon Break

Served with bottled Waters or assorted Pepsi products

Healthy Choices

Assorted sliced, fresh Fruit, assorted fresh cut Vegetables with Ranch Dip, Pita Bread Chips and Hummus
\$16 per person

Sweet Tooth Break

Assorted, fresh baked Cookies, Brownies and Blondies
\$15 per person

Blast from the Past

Assorted, old fashioned, individually wrapped candies including: Root Beer Barrels, Licorice, Dots, flavored and plain Popcorn. Allowing you to "shovel" your own flavors into your snack bag with Dad's Root Beers and Cream Sodas.
\$17 per person

Sweet 'n Salty

Cajun style snack mix, Cracker Jacks, buttered Popcorn, Corn Tortilla Chips with our house made Salsa
\$13 per person

Protein Plus

Assorted, sliced deli Meats, Artisan Cheeses, Crackers and Lahvosh, Trail Mix and assorted Protein Bars
\$17 per person

Take Me Out to the Ball Game

Popcorn, assorted Candy bars, giant, soft Pretzels with Cheese, Mustard and Peanuts
\$17 per person

Float Station

Creamy Vanilla Ice Cream with choice of Orange or Root
Beer to make your own Floats
\$13 per person

South of the Border

Tri color Tortilla Chips w/housemade Salsa, Guacamole and
Chile con Queso
\$11 per person

Enhancements

Assorted Mixed Nuts \$4 per person
Tortilla Chips w/house made Salsa \$4 per person
(add queso or guacamole \$1.50 per person)
Granola or Nutri Grain Bars \$3 ea
Assorted Pepsi products \$4.50 ea
Trail Mix \$15 pound
Starbucks Bottled Frappuccino \$4.95 per person
Assorted fresh baked Cookies, Blondies, Brownies or
Lemon Bars \$40 dozen
Buttered Popcorn w/asstd. Flavored toppings \$3 per
person



All Day Breaks

All breaks service for 30 minutes

Sunport All Day Meeting Package

Morning Break – seasonal, sliced fresh Fruit, Orange, Apple or choice of Cranberry Juice, individual Yogurts and Granola, assorted Bagels or Egg Salad and Cream Cheese, freshly brewed Starbucks regular and decaf Coffee and a selection of hot Tazo Teas

Mid-Morning Refresh – Freshly brewed Starbucks regular and decaf Coffee and a selection of hot Tazo Teas

Afternoon Break – Cookies, Brownies, Lemon Bars, Blondies **OR** Fruit Tray, Soft pretzels with Cheese, Mustard **OR** Cheese and Cracker tray and candy bars - all come with assorted Soft Drinks or bottled Waters
\$38 per person

Sunport All Day Meeting Package with Plated Lunch

Choose one plated lunch from our menus to add to above package
\$55 per person

Sunport All Day Meeting Package with AV and Plated Lunch

Add screen, a/v cart, power cords and strip with a standing Podium and choose a plated lunch from our menus

\$68 per person

Sunport All Day Meeting Package with A/V

Add screen, a/v cart, power cords and strip with a standing podium

\$48 per person

All Day Meeting Drink Package

Freshly brewed Starbucks regular and decaf Coffee and a selection of hot Tazo Teas, Assorted Pepsi Soft Drinks and bottled Waters. Minimum of 10 people
\$15 per person

Enhancements

Upgrade to include Lunch Buffet \$5 per person

Cocktail Sandwiches (dozen) Choice of Chicken Salad, Tuna Salad or Egg Salad \$30 per dozen

Starbucks Frappuccino \$4.25 per person



Lunch Buffets

All Luncheon Buffets include fresh baked Rolls and Butter, Starbucks® regular & decaffeinated Coffee and Iced Tea
(A buffet fee of \$50.00 will be added to groups under 30)

Taste of the South Buffet

Mixed Greens with Ranch and Balsamic Vinaigrette Dressings, Pasta Salad and Cole Slaw, roasted Baby Back Ribs with our special sweet and spicy BBQ sauce, Fried Chicken and Fish served with Garlic Tartar Sauce, Mashed Potatoes with Country Gravy, baked Beans and Buttered Corn on the Cob with fresh Fruit Cobbler or Pecan Pie for dessert.
\$33 per person

Artisan Deli Buffet

Fresh Garden Salad with Ranch and Balsamic Vinaigrette Dressings, Yukon Gold Potato Salad, display of Deli favorites to include smoked Turkey, Honey Ham, Roast Beef, White Cheddar, Swiss and Provolone Cheeses, Potato Chips, Lettuce, Tomato, Onion, Pickle, Mustard and Mayonnaise served with freshly baked Cookies and Brownies.
\$27 per person

Fiesta Buffet

Garden Salad with Southwest Ranch and Balsamic Dressings, Red Chile Cheese Enchiladas, grilled Chicken or Beef Fajitas with Onions and Peppers, Spanish Rice, Pinto Beans, Lettuce, Sour Cream, Pico de Gallo, and Green Chile Cornbread served with choice of Bread Pudding or Flan for dessert.
\$28 per person

Taste of Italy Buffet

Crisp Caesar Salad with Croutons and shaved Parmesan, Penne and Bowtie Pastas, Marinara and Alfredo sauces with homemade Meatballs, sliced grilled Chicken Breast or Chicken Parmesan, served with fresh, seasonal Vegetables and Garlic Bread with Tiramisu for dessert.
\$30 per person

All Buffets are priced for a minimum of 45 people. If requested for less than 45 people, and increase in buffet pricing will apply. All prices are subject to a 23% service charge and applicable taxes. Banquet pricing will be confirmed three (3) months prior to the event.

Take Me Out to the Ball Park

Mixed Greens with Ranch and Balsamic Vinaigrette Dressings, Potato Salad, BBQ Beans, Charbroiled Hamburgers, All Beef Hot Dogs, Cheeses, Potato Chips and Condiments, Cookies and Brownies
\$28 per person

Enhancements

Lemonade \$40 per gallon
Fruit punch \$40 per gallon

Hot Buffet Lunch Table

At Your Service Buffet All buffet lunches include warm Rolls & Butter, fresh brewed Starbucks Regular & Decaf Coffee and Iced Tea. A buffet fee of \$50.00 for buffets under 25 people.

Salads (Choose two)

Sheraton House Salad w/dressings / Caesar Salad / SW Green Salad with a Black Bean & Corn Relish & Tortilla strips

Starches (Choose One)

Garlic Mashed Potatoes / Roasted Baby Red Potatoes / Risotto/White and Wild Rice Pilaf / Olive Oil Tossed Angel Hair Pasta / Au Gratin Potatoes

Entrees (Choose Two)

Roasted Chicken with a Marsala Wine Sauce / Mesilla Valley Pecan Crusted Chicken Breast with a Green Chile Cream Sauce / Rosemary Garlic rubbed Roast Beef with a Peppercorn Bordelaise / Southwest Spice rubbed Pork Loin with a sweet and spicy bbq Sauce / Citrus grilled Salmon with a Raspberry Balsamic Reduction / Ancho rubbed Flank Steak with a roasted Garlic Demi / Red Chile Beef or Green Chile Chicken or Cheese Enchiladas Cheese or Mushroom stuffed Ravioli with Champagne Basil Cream Sauce

Dessert (Choose two)

Chocolate layer Cake / German Chocolate Cake / Cheesecake / Salted Caramel Apple Pie / Tiramisu / Pecan Pie / Carrot Cake / Key Lime Pie
\$38 per person

Enhancements

Make it a Three Entree Buffet \$45 per person

Chilled Plated Lunch

All chilled Luncheon plates include Rolls and Butter, Starbucks® Regular & Decaffeinated Coffee, Chef's choice Dessert and Iced Tea

Classic Cobb Salad

Crisp Romaine Lettuce, hard boiled Eggs, Tomatoes, Cucumber, Bacon Bits, Bleu Cheese and Avocado served with Ranch or Vinaigrette Dressing
\$23 per person

Caesar Salad

Fresh Romaine, shaved Parmesan Cheese with a creamy Caesar Dressing and Garlic Croutons
\$20 per person

Chicken or Tuna Salad Plate

Choice of housemade Chicken or Tuna Salad on flaky Croissant
\$20 per person

Enhancements

Add Chicken \$3 per person
Add Shrimp \$4 per person
Add fresh Fruit Cup \$3 per person

When choosing two entrées, both will be charged at the higher entrée price. Maximum of two choices. 23% service charge of the total food and beverage revenue (plus all applicable taxes) will be added and is retained by the Hotel. No fee or charge is a tip, gratuity, or service charge for any employee.



Hot Plated Lunch

All plated luncheon selections include choice of Salad, freshly baked Rolls and Butter, choice of Starch and Vegetable, Dessert and Iced Tea with Starbucks® Coffee and Decaf on request.

Choice of Salad (choose one)

Sheraton House Salad
Caesar Salad
Southwestern Salad with Black Bean and Corn Relish and Tortilla Strips
New Mexico Pasta Salad

Choice of Vegetable (choose one)

Sautéed Green Beans
Glazed baby Carrots
Whole Kernel Corn
Asparagus
Broccolini
Pinto Beans

Choice of Starch (choose one)

Wild and Brown Rice Pilaf
Roasted Baby Red Potatoes
Garlic Mashed Potatoes
Olive Oil Tossed Angel Hair Pasta

Desserts (choose one)

Carrot Cake
Chocolate Cake
Pecan Pie
Cheesecake

Plated Entrees

Chicken Marsala

Pan seared Chicken Breast in a Mushroom Marsala Sauce
\$25 per person

Grilled Salmon

Perfectly grilled with Lemon Pepper and topped with a
Parsley Beurre Blanc Sauce
\$29 per person

Ancho Rubbed Flank Steak

Grilled Flank Steak served with a Burgundy Demi Glaze
\$30 per person

Mesilla Valley Pecan Crusted Chicken Breast

Pecan crusted, grilled Chicken Breast with a Beurre Blanc
Sauce \$25 per person

Grilled Herbed Chicken Breast

Smothered in a Hatch Green Chile Cream Sauce
\$25 per person

Lasagna

Choice of Meat Lasagna with four Cheeses and Marinara
Sauce OR Vegetarian Lasagna with a Béchamel Sauce
\$21 per person

Enchiladas

Green Chile Chicken or Red Chile Cheese Enchiladas with
Pinto Beans, Rice, Flour Tortilla and Tostada Chips & Salsa
\$23 per person

Vegetable Strudel

Grilled Vegetables in a Puff Pastry with a Champagne
Cream Sauce
\$20 per person

Pasta Primavera

Penne Pasta tossed with seasonal Vegetables and your
choice of Alfredo or Marinara Sauce
\$21 per person

Beef Brisket

Smoked BBQ Brisket served with roasted Potatoes and
Corn on the Cob.
\$25 per person



Grab And Go

All boxed Lunch selections include: Potato Chips, piece of whole, fresh, Fruit, freshly baked Cookie and Bottled Water or Soda (minimum three selections)

Duke City Wrap

Sliced, roasted Turkey Breast, Lettuce, Tomatoes, White Cheddar Cheese, Bacon and Avocado with a Red Chile Aioli on a flaky Croissant
\$20 per person

Mediterranean Wrap

Sundried Tomato Wrap with Spring Lettuce Mix, roasted Red Peppers, Black Olives, Feta Cheese and Red Onion with a Greek Vinaigrette Dressing
\$20 per person

Chicken Salad Sandwich

White Meat Chicken, Pecans, Celery, Poppy Seeds and dried Cranberries mixed with Mayo on a flaky Croissant
\$20 per person

Grilled Veggie Wrap

Whole Grain Tortilla Wrap with fresh Spring Mix, roasted Peppers, Portabella Mushroom, Zucchini and fresh Mozzarella with a Balsamic Vinaigrette
\$20 per person

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, diced Tomatoes and a creamy Caesar Dressing wrapped in a Flour Tortilla
\$20 per person

Deli on Ciabatta

Sliced Deli Meats and Cheeses, Tomato and Lettuce on Ciabatta Roll with Italian Dressing
\$20 per person



Dinner Buffet Table

All dinner buffets include freshly baked Rolls and Butter and Starbucks Regular and Decaffeinated Coffee with a selection of Hot Tazo Teas

Dinner Buffet

Salads (Choose two)

Sheraton House Salad
Caesar Salad
Southwestern Salad with a Black Bean, Corn Relish & Tortilla strips

Entrees (Choose two)

Roasted Arline Chicken with a Pearl Onion Port Reduction
Mesilla Valley Pecan Crusted Chicken Breast with a Green Chile Verde Sauce
Rosemary Garlic rubbed Roast Beef with a Peppercorn Bordelaise
Southwest Spice rubbed Pork Loin with a sweet and spicy BBQ sauce
Citrus Grilled Salmon with a Raspberry Balsamic reduction

TWO ENTREE BUFFET

\$45 per person

THREE ENTREE BUFFET

\$50 per person

Accompaniments (Choose two)

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Potato Gratin Casserole
White & Wild Rice Pilaf

Vegetables (choose one)

Fresh, steamed Green Beans
Steamed, fresh Broccoli
Sautéed Squash Medley
Whole Kernel Corn

Desserts (Choose Two)

Chocolate Silk Pie
Carrot Cake
Lemon Meringue Pie
Chocolate Turtle Mousse Pie
Pecan Pie
Tiramisu
Red Velvet Cake



Plated Dinner

Plated dinners include freshly baked Rolls and Butter, Chefs choice of fresh, seasonal Vegetable, choice of Salad, choice of Dessert, Iced Tea, Starbucks® Coffee, Tazo® Teas

Pan Seared Salmon

Fresh Atlantic Salmon Filet in a Caper Dill Cream sauce served with white Truffle mashed Potatoes with Sundried Tomatoes and Caramelized Onions
\$38 per person

Roasted Prime Rib

Ancho rubbed roasted Prime Rib served with a Rosemary au Jus, creamy Horseradish sauce and accompanied by Garlic Mashed Potatoes
\$42 per person

Shrimp 'N Sirloin

Tequila marinated Shrimp accompanied by a 6 oz. Top Sirloin grilled to perfection and served w/ Roasted Baby Red Potatoes
\$46 per person

Basil Champagne Chicken

Herb marinated and grilled breast of Chicken in a Champagne Basil sauce and served with a Wild Rice Pilaf
\$33 per person

Filet Mignon

Perfectly grilled Filet Mignon with a Cognac Peppercorn sauce and Garlic Mashed Potatoes
\$46 per person

Marinated Portobello

Marinated Portabella Mushroom stuffed with Spinach and Cheese topped with a Marinara sauce
\$28 per person

Steak Diane

Pan Seared Sirloin topped with a Brandy Demi Glaze and served with roasted Baby Red Potatoes
\$38 per person

Choose One Salad

Mixed Garden Greens with Tomatoes, Jicama, julienne Carrots, Cucumbers and choice of Dressing

Caesar Salad
Crisp Romaine tossed with Herbed Croutons, Parmesan Cheese and Caesar dressing

Choose Your Dessert

Mexican Chocolate Mousse topped with Cinnamon and Whipped Cream

Chocolate Layer Cake

Carrot Cake with Walnuts and Cream Cheese Icing

Enhancements

Homemade soup of the day
\$5 per person

Spinach Salad Enhancement
Fresh Baby Spinach with crumbled Feta Cheese, Red Bell Peppers and Walnuts served with a Balsamic Vinaigrette
\$4 per person

Turtle Cheesecake Enhancement
Creamy Cheesecake atop a thick layer of Fudge, smothered in Caramel and Pecans
\$6 per person

***Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses**

When choosing two entrées, both will be charged at the higher entrée price. Maximum of two choices.

Reception Table

Gourmet Crudité

An assortment of fresh Vegetables served with our own housemade Buttermilk Ranch and French Onion Dips.

\$5 per person

Southwest Table

Chili Con Queso with freshly made Blue, Red and Yellow Corn Tortilla Chips, Guacamole and our house made Salsa and choice of Beef or Chicken Taquitos

\$10 per person

Deluxe Fresh Fruit Display

Seasonal fresh Fruit and seasonal Berries served with a fruited Yogurt dipping sauce

\$5.50 per person

International Cheese Display

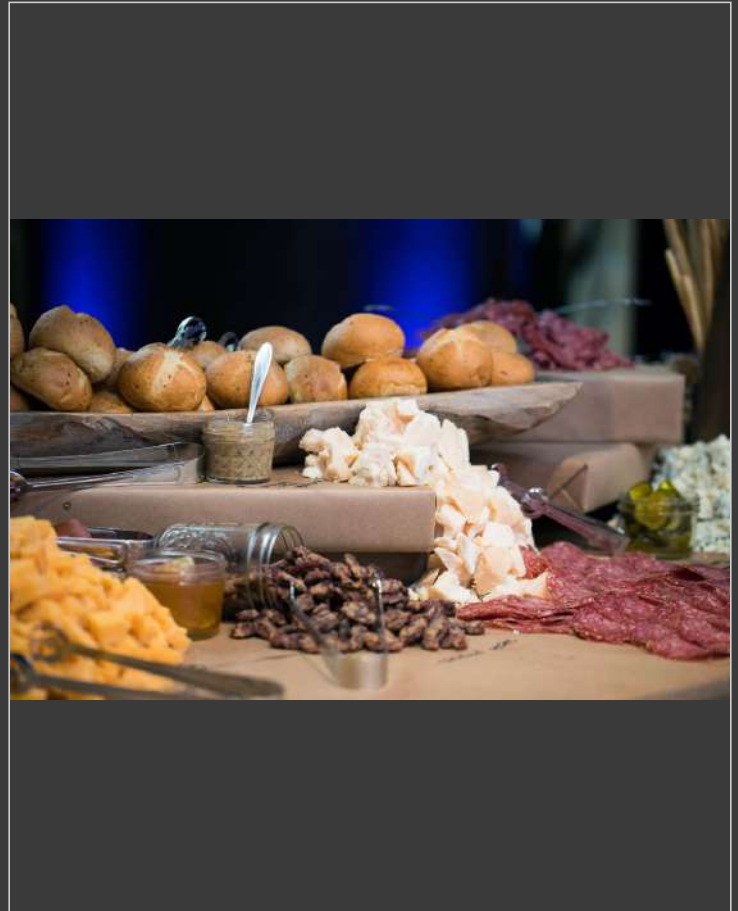
Gourmet display of imported and domestic Cheeses garnished with fresh Fruit and accompanied by Lahvosh, sliced French Bread and assorted Crackers

\$10 per person

Antipasto Display

Sliced Prosciutto and Capicola, fresh Mozzarella and Provolone Cheeses, marinated, roasted Peppers, Artichoke Hearts, Kalamata and Spanish Olives and assorted Artisan Breads

\$15 per person





Cold Canapes

Hors d'oeuvres may be served buffet style or passed butler style

Classic Bruschetta

Roma Tomatoes, Kalamata Olives,
fresh Mozzarella and Basil on
sliced French Bread Baguettes
\$3 per person

Jalapeno Cream Cheese Pinwheels

Fresh Jalapenos and Cream
Cheese on Flour Tortillas, sliced
\$2.50 per person

Ham and Asparagus Rolls

Asparagus rolled in thinly sliced
sugared cured Ham
\$2.50 per person

Tenderloin Bruschetta

Thinly sliced, roasted Tenderloin
of Beef atop a sliced Baguette
with a Red Chile Chimayo
Remoulade
\$4 per person

Chilled Shrimp Display

Chilled Gulf Shrimp served with
our tangy Cocktail Sauce.
Serves 25
\$125

Enhancements

Guacamole (quart) \$60
Chile con Queso (quart) \$50
Housemade Salsa (quart) \$40
French Onion Dip (quart) \$45
All come with your choice of
tortilla chips, potato chips or pita
chips

Mixed Nuts (serves 30) \$33/lb
Popcorn (serves 30) \$21/lb

Minimum order of 50 pieces per
item, all orders must be in
increments of 25.



Hot Canapes

Hot Canapes may be served buffet style or butler passed

Southwestern Crab Cakes

Southwestern Crab Cakes served with a Red Chile Aioli
\$4 per person

Coconut Shrimp

Coconut Shrimp served with a Raspberry Horseradish
Sauce
\$3.50 per person

Buffalo Chicken

Skewered Buffalo Chicken served with a Bleu Cheese
Dipping Sauce
\$3 per person

Teriyaki Chicken Skewers

Asian marinated and served with a Teriyaki glaze
\$3 per person

Bacon Wrapped Scallops

Scallops wrapped with Applewood Smoked Bacon and
grilled to perfection
\$4 per person

Mushroom Caps

Herbed Boursin Cheese stuffed Mushroom Caps
\$3 per person

Pork Sliders

Pulled Pork Sliders on home baked Rolls topped with
Cole Slaw
\$4.00 per person

Minimum order of 50 pieces per item, all orders must be in increments of 25



Action Stations

Based on 90 minutes of continuous service. All carving stations require a Chef attendant at a charge of \$150.00 per attendant. Carving Stations are complemented with Silver Dollar Rolls and appropriate Condiments.

Street Taco Bar

Seasoned Beef, refried Beans, Lettuce, Tomato, Onion, shredded Cheese, with housemade Salsa and Sour Cream
\$13 per person

Baked Potato Bar

Idaho Baked Potato with Butter, Sour Cream, Cheddar Cheese, Chives and Bacon Bits
\$9 per person

Prime Rib Station

Garlic rubbed Prime Rib of Beef with a whipped Horseradish sauce and au Jus (Serves 35)
\$450

Tossed Pasta Station

Marinara, Alfredo and Basil Pesto Sauce with Bowtie, Penne Pasta and tri color Tortellini
\$12 per person
Add Meatballs or Sausage \$15 per person

Top Round of Beef

Rosemary crusted Top Round of Beef served with whipped Horseradish sauce and Whole Grain Mustard (Serves 50)
\$350

Roasted Pork Loin

Roasted Pork Loin served with an Apple Cider Reduction (Serves 35)
\$275

Roasted Tom Turkey

Whole roasted, boneless Turkey served with a Port
Cranberry Relish and Pan Gravy (Serves 35)

\$275

Honey Glazed Ham

Oven baked with Honey and Clove glaze with a Stone
Ground Mustard (Serves 35)

\$280



Cash Bar

Well Drinks

Bourbon: Jim Beam
Scotch: J Walker Red
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Seagram's
Tequila: Sauza gold
Rum: Bacardi Silver*
\$7

Premium Brands

Bourbon: Jameson Irish
Scotch: J Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Tequila: Patron Silver
Rum: Captain Morgan*
\$12

Imported Drinks

Bourbon: Jack Daniels
Scotch: Dewar's
Vodka: Absolut
Gin: Tanqueray
Whiskey: Southern Comfort
Tequila: 1800 Reposado
Rum: Bacardi Silver*
\$8

Enhancements

Rum Punch \$95 per gallon
Margarita Punch \$95 per gallon

Bartender required for all hosted events serving alcoholic beverages.
Bartender fee \$150 for 4 hours.

Domestic & Non Alcoholic Beers

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
St. Pauli Non Alcoholic*
\$7

House Wines

House wine red or white*
\$8

Bottle water

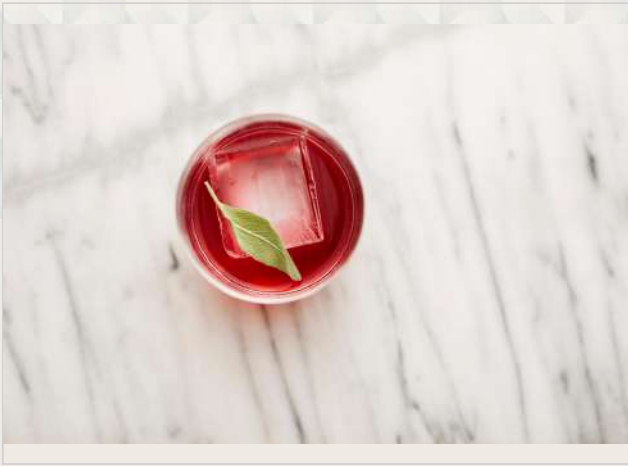
\$3

Imported and Premium Beer

Amstel light
Corona
Heineken
Fat Tire
Samuel Adams*
\$8

Assorted Soft Drinks

Assorted Pepsi Beverages
\$4.50 each



Host Bar

All host bars include domestic and imported Beers, house Wines, Juices and Mixers, bottled Waters and assorted Pepsi® brand soft drinks. All pricing is per drink.
All host bars require a minimum of 40 guests.

Well Drinks

Bourbon: Jim Beam
Scotch: J Walker Red
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Seagram's
Tequila: Sauza gold
Rum: Bacardi Silver*
\$7

Premium Brands

Bourbon: Jameson Irish
Scotch: J Walker Black
Vodka: Grey Goose
Gin: Bombay Sapphire
Whiskey: Crown Royal
Tequila: Patron Silver
Rum: Captain Morgan*
\$9

Call Brands

Bourbon: Jack Daniels
Scotch: Dewar's
Vodka: Absolut
Gin: Tanqueray
Whiskey: Southern Comfort
Tequila: 1800 Reposado
Rum: Bacardi Silver*
\$8

Domestic & Non Alcoholic Beers

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Light
St. Pauli Non Alcoholic*
\$5

*The bartender fee is \$150.00 per bartender. Alcohol is not permitted to be brought onto the premises.

Imported and Premium Beer

Amstel light
Corona
Heineken
Fat Tire
Samuel Adams*
\$6

Bottled Water

\$3

Enhancements

Domestic Keg Beer
\$350
Premium or Microbrew Keg
\$430
Margarita or Rum punch per gallon \$95
Fruit punch or lemonade per gallon \$40

House Wine

House wine red or white*
\$8

Assorted Soft Drinks

Assorted Pepsi beverages
\$4.50



Specialty Bar

Bartender required for all hosted events serving alcoholic beverages.
Bartender fee \$150 for 4 hours.

Domestic Beer Keg Service

Budweiser
Bud Light
Coors
Coors Light
Miller Light
\$330

Premium or Microbrew Beer Keg Service

Sierra Nevada
Heineken
Fat Tire
Samuel Adams
*Market price
See catering manager for other selections.

Red Wine - Pricing per bottle

Merlot \$28
Cabernet Sauvignon \$30

White Wine - Pricing per bottle

Chardonnay \$28
Pinot Grigio \$28
White Zinfandel \$25
Sparkling \$30

Enhancements

Margarita or Rum Punch per gallon \$95
Fruit punch or lemonade per gallon \$40



SHERATON ALBUQUERQUE AIRPORT HOTEL

2910 Yale Boulevard S.E., Albuquerque, New Mexico, USA

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