

RAMADA[®]
PLAZA
BY WYNDHAM

Catering Menu

505-884-2511

Ramada Plaza Hotel
2020 Menaul Blvd NE Albuquerque, NM



Ramadahotelabq.com

Breakfast Buffets

Executive Continental

\$16.99 per person

Seasonal Fresh Fruit, Assorted Pastries, Croissants, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

All American Buffet

\$24.99 per person

Seasonal Fresh Fruit, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Biscuits and Country Gravy Assorted Cereal, Assorted Breakfast Breads, Butter and Jelly, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Southwestern Buffet

\$24.99 per person

Seasonal Fresh Fruit, Scrambled Eggs, Bacon, Carne Adovada, Sausage, Cheddar Cheese, Green Chile and Salsa, Whole Pinto Beans, Tortillas, Hash Browns, Assorted Pastries and Muffins with Butter and Jelly, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Brunch Buffet

\$32.99 per person

Seasonal Fresh Fruit, Scrambled Eggs, Red OR Green Beef Enchiladas, Southwest Fried Potatoes, Assorted Breads with Butter and Jelly, Fresh Vegetable Medley, Sliced Ham, and French Toast with Assorted Syrups Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea - ADD Grilled Chicken **\$3.99 per person**

All Prices are subject to a 22% Service charge and 7.5% Sales Tax (Subject to change)

Breakfast Plated

Jumbo Southwest Breakfast Burrito

\$18.99 per person

Scrambled Eggs, Peppers, Sausage OR Bacon, Hash Brown, Green Chile and Cheese. Smothered in Red OR Green Chile and MORE Cheese. Served with Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

All American Breakfast

\$20.99 per person

Scrambled Eggs, Bacon OR Sausage, Hash Browns, Biscuits, Butter and Jelly
Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

New Mexico Breakfast Sandwich

\$20.99 per person

Served on White or Wheat Bread with Scrambled Eggs, Cheese, Ham, Green Chile and Seasonal Fruit on the side, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Healthy Start

\$20.99 per person

Scrambled Egg Beaters, Whole Wheat Toast, Granola & Yogurt Parfait, Vanilla and Cinnamon French Toast served with Maple Syrup, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

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AM/PM Break Packages

Corporate Package

\$28.99 per person

Morning Break

Seasonal Fresh Fruit, Mini Croissants with Whipped Butter and Preserves, Assorted Chilled Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Mid-Morning Break

Yogurt and Granola Bars
Refresh Coffee and Hot Tea
An Addition of Assorted Soft Drinks

Afternoon Break

Assorted Gourmet Cookies or Fudge Brownies
Refresh Coffee, Iced Tea and Soft Drinks

Executive Package

\$46.99 per person

Includes: Corporate Package above and choice of ONE of the following Lunch Entrees

Cold Cut Buffet---Served with Cole Slaw, Potato Salad OR Pasta Salad

Soup, Salad & Baked Potato bar—Choice of Soup, potato toppings include: Bacon Bits, chopped Green Chile chopped green onions, broccoli bites, sour cream and shredded cheese

Plated Chicken Caesar Salad ----Served With Choice of Soup

Plated Grilled Chicken in Herb Butter---Served with Rice Pilaf and Vegetable Medley

Plated Enchilada Plate----2 Enchiladas (Beef Red OR Green Chicken) served with Rice and Beans

All Plated lunches start with a small salad when appropriate with Choice of dressings and chef choice dessert

Iced Tea & Water Service

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A La Carte

Beverages

Freshly Brewed Regular or Decaffeinated Coffee	\$39.00 per Gallon
Hot Tea, Fruit Punch, Lemonade, Iced Tea, Raspberry Iced Tea	\$35.00 per Gallon
Soft Drinks, Bottled Water and Bottled Juices (based on consumption)	\$2.99 each
Gourmet Flavored Creamers (based on per gallon of coffee ordered)	\$5.00 per Gallon

Breakfast Items

Assorted Danish, Pastries and/or Muffins	\$29.00 per dozen
Cinnamon Rolls	\$29.00 per dozen
Bagels and Cream Cheese	\$29.00 per dozen
Sliced Fresh Fruit	\$3.99 per person
Whole Fruit	\$2.99 per piece
Yogurt	\$3.99 each

Break Items

Popcorn	\$1.99 per person
Mini Pretzels	\$1.99 per person
Mixed Nuts	\$1.99 per person
Chips and Salsa	\$2.99 per person
Chips, Salsa & Chile Con Queso	\$4.49 per person
Granola Bars	\$2.49 each
Assorted Jumbo Gourmet Cookies	\$32.99 per dozen
Fudge Brownies	\$34.99 per person

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Lunch Buffets

All Lunch Buffets are served with Salad Bar with Choice of Dressings, Rolls and Butter. Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea and Chef's Selection of Assorted Gourmet Desserts. All Buffets are subject to a **\$2.99 ++** surcharge for fewer than 40 guests.

Cold Cut Buffet

\$26.99 per person

Ham, Turkey, Roast Beef, Salami, Assorted Cheeses and Breads Mustard, Mayo and Horseradish. Served with Potato Salad, Pasta Salad OR Cole Slaw

Add Wraps for \$2.99 per person

Mexican Buffet

\$28.99 per person

Cheese Enchiladas, Ground Beef Tacos, Tamales, Shredded Lettuce, Sour Cream, Diced Tomatoes, Shredded Cheddar Cheese, Pinto Beans, Spanish Rice and Chips and Salsa

Westerner Buffet

\$29.99 per person

Barbeque Brisket and Chicken, Baked Beans, Corn on the Cob and Cole Slaw

Add BBQ Pork Ribs for \$3.99 per person

Soup, Salad & Baked Potato Bar

\$23.99 per person

Choice of: Chicken Tortilla, Posole, Vegetable Beef, Vegetable, Cream of Broccoli, Cream of Mushroom, chicken Noodle

Potato Toppings: Bacon Bits, Chopped Green Chile, Chopped Green Onions, Broccoli Bites, Sour Cream and Shredded Cheese

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Lunch Plated

Lighter Fare

All Light option Plated lunches are served with Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Chicken Caesar Salad **\$18.99 per person**

Sliced Grilled Chicken Breast on a Bed of Romaine Lettuce with Caesar Salad Dressing

Croissant Sandwich **\$18.99 per person**

Choose one meat

Roast Beef, Ham, Turkey, or Chicken Salad with Swiss OR Cheddar Cheese Lettuce Tomato Dill Pickle and choice of Potato Salad OR a Fruit Cup

Grilled Chicken Sandwich **\$18.99 per person**

Marinated Boneless Chicken Breast, Monterrey Jack Cheese on a Brioche Bun, Lettuce and Tomato and Dill Pickle Spear served with choice of Potato Salad OR Cole Slaw

Add Green Chile for \$2.99 per person

New Mexico Burger **\$20.99 per person**

Half Pound Burger on Brioche Bun with American Cheese and Green Chile served with Potato Salad, Coleslaw or Steak Fries.

Make it a Buffet for \$2.99 per person

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Lunch Plated

Hot Entrees

All Plated Lunches served with Starter Salad with Choice of Dressings, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea and Chef's Selection of Assorted Gourmet Desserts

Beef Lasagna **\$25.99 per person**

With Shaved Parmesan Cheese and Chefs Choice Vegetables

Beef Bourguignon **\$25.99 per person**

Tender tips of Beef served in a Savory Bourguignon Sauce served over Fettuccini Pasta and Chef's Choice of Vegetables

Pasta Primavera **\$23.99 per person**

Sautéed Garlic and Vegetables with a Creamy Alfredo Sauce OR Marinara served over Fettuccini Pasta.

Add Chicken for \$2.99 or Shrimp for \$3.99

Chicken Marsala **\$26.99 per person**

5 oz. Lightly Breaded chicken breast with Marsala Wine Sauce. Choice mashed potatoes, Roasted Potatoes or Rice Pilaf. Chef's Choice Vegetables

Enchilada Plate **\$23.99 per person**

Two Rolled Enchiladas with choice of Beef, Chicken or Cheese and red or Green Chile. Served with Spanish rice, Pinto Beans and Chips and Salsa.

Beef is an extra \$3.99

Chicken Scaloppini **\$23.99 per person**

5 oz. Breaded Chicken Breast served with a Lemon Caper Cream Sauce. Choice of Mashed Potatoes, Roasted Potatoes, or Rice Pilaf. Chef's Choice of Vegetables

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Dinner Buffet

All Dinner Buffets are served with Salad Bar with choice of dressings, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea and Chef's Selection of Assorted Gourmet Desserts
All buffets are subject to a \$2.99 ++ surcharge for less than 40 guests

Mexican buffet

\$40.23 per person

Cheese Enchiladas with choice of red or green chile. Beef and Chicken Fajitas, Shredded Lettuce, Sour Cream Diced Tomatoes, Shredded Cheddar Cheese, Pinto Beans, Spanish Rice, Calabacitas, Flour Tortillas and Chips and Salsa.

Add Carne Adovada or Beef for \$3.99

Westerner Buffet

**\$41.99 per person
(with chicken)**

Barbeque Brisket, Pork Ribs and Chicken
Potato Salad, Baked Beans, Corn on the Cob, Cole Slaw, Corn Bread

Brisket or Pork Ribs is an extra \$3.99 each

Ramada Buffet

\$46.99 per person

Choose one of three of the following:

Peppered Beef Tips

Marinated London Broil

Caraway Crusted Pork Chops with Apple Cinnamon Glaze

Tilapia Vera Cruz

Chicken Scaloppini

Roasted Young Chicken with Rosemary Mushroom Au Jus

Poached Salmon with Orange Brandy Sauce

Choose one of the following:

Rice Pilaf

Roasted Potatoes

Garlic Mashed Potatoes

Baked Potato

Choose one of the following:

Sautéed Green Beans with Red Peppers

Carnival Color Cauliflower

Butter Braised Baby Carrots

Roasted Asparagus

Sautéed Butternut Squash with Red Pepper Accents

Italian Buffet Choice of 3 Entrees:

\$42.99 per person

Fettucine Pasta

Spaghetti with Meatballs

Parmesan Chicken with Creamy Mornay Sauce

Beef Lasagna with Spiced Marinara Sauce

Chicken Cordon Bleu with Classic Alfredo Sauce

Tri-Colored Cheese Stuffed Tortellini

Served with Chef's Seasonal Veggies

Dinner Plated

Plated Surf & Turf

All plated dinners are served with Starter Salad with choice of two dressings, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea and Chef's Selection of Assorted Gourmet Desserts

Special Diet/Vegetarian options available on request

Petite Filet with Tiger Shrimp **\$49.99 per person**

6 oz. Filet of Beef served with Three Tiger Shrimp and Béarnaise Sauce
Mashed potatoes, Roasted Potatoes, Rice Pilaf or Baked Potatoes and Seasonal Vegetables

Grilled Tilapia **\$39.99 per person**

Tilapia Filet Grilled and served with Seasonal Vegetable and Roasted Pecan Rice Pilaf. Choice of Sauce on Fish: Lemon Beurre Blanc, Cacciatore Sauce, Lemon Dill Glaze, Orange La Rouge or Pecan Butter

Pan Seared Salmon Filet **\$42.99 per person**

Served with Roasted Pecan Rice Pilaf, Seasonal Vegetables, Choice of Sauce on Fish: Lemon Beurre Blanc, Cacciatore Sauce, Lemon Dill Glaze, Orange La Rouge or Pecan Butter

NY Steak **\$46.99 per person**

8 oz. NY Steak served with Seasonal Vegetable and Choice of Baked Potato, Roasted Red Potatoes, Creamy Polenta, Au Gratin Potatoes and Seasonal Vegetables. Choice of Sauce: Red Wine Demi-Glace, Robert Sauce, Peppercorn Brady (cream sauce) or Green Chile Demi-Glace

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Plated Dinner

Hot Entrees

All plated Dinners are served with a Starter Salad with Choice of Two Dressings Rolls and Butter, Choice of Starch and Chef Choice of Vegetables. Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea and Chef's Selection of Assorted Gourmet desserts

Roast Prime Rib of Beef

\$46.99 per person

Herb Roasted Prime Rib of Beef with Au Jus & Creamy Horseradish Choice of one Starch: Mashed Potatoes, Baked Potatoes, Roasted Red Potatoes, or Rice Pilaf. Served with Chef's Seasonal Veggies

Marinated Flank Steak

\$44.99 per person

Grilled to perfection and finished with a Cranberry/Rosemary Demi-Glace, Choice of one Starch: Mashed Potatoes, Baked Potatoes, Roasted Red Potatoes, or Rice Pilaf. Served with Chef's Seasonal veggies

Caraway Crusted Pork Chops

\$35.99 per person

Drizzled with Apple Cider Glaze, Choice of one Starch: Mashed potatoes, Baked Potatoes, Roasted Red Potatoes, or Rice Pilaf. Served with Chef's Seasonal Veggies

Chicken Cordon Bleu

\$35.99 per person

Fresh Ham and Nutty Swiss Cheese rolled into a Chicken Breast and topped with regular or Green Chile Alfredo Sauce, Choice of one Starch: Mashed potatoes, Baked Potatoes, Roasted Red Potatoes, Rice Pilaf or Fettuccini. Served with Chef's Seasonal Veggies

Chicken Marsala

\$35.99 per person

Lightly Breaded Chicken Breast with a Marsala wine sauce Choice of one Starch: Mashed potatoes, Baked Potatoes, Roasted Red Potatoes, Rice Pilaf or Fettuccini. Served with Chef's Seasonal Veggies

Pasta Primavera

\$24.99 per person

Pasta, Sautéed Garlic and Vegetables served with a Creamy Alfredo Sauce

Add Chicken for \$2.99 or Shrimp for \$3.99

Enchilada Plate

**\$22.99 per person
(with chicken)**

Served with Three Rolled Beef or Chicken Enchiladas with Red or Green Chile, Spanish Rice and Pinto Beans

Add Beef for \$3.99

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Receptions

Reception Packages are served as a buffet and charged per person

Complimented with Freshly Brewed Gourmet Regular and Decaffeinated Coffee and Iced Tea

Taco Bar **\$19.99 per person (with chicken)**
\$22.99 per person (with beef)

Seasoned Taco Beef, Shredded Chicken, Spanish Rice, Pinto Beans, Hard Taco Shells, Shredded Lettuce, Diced Tomato, Salsa Sour Cream and Shredded Cheese, Flour Tortillas

Add Guacamole **\$2.99 per person**

Simple Southwest Package **\$16.99 per person**

Chile Con Queso, Homemade Tortilla Chips and Salsa, Fresh Vegetable Crudités, and Green Chile Cream Cheese Pinwheels

Add Guacamole **\$2.99 per person**

Antipasto **\$19.99 per person**

Fresh Baby Greens, Asparagus, Prosciutto, Kalamata Olives, Queen Olives, Pepperoncini, Cherry Tomatoes, Salami and Fresh Mozzarella

American Classic Reception **\$26.99 per person**

Fresh Vegetable Crudités, Crackers, Domestic Cheese Board, Boursin Stuffed Mushrooms and Chicken Brochettes with Teriyaki Sauce

Southwestern Special **\$26.99 per person**

Green Chile Cream Cheese Pinwheels, Beef Taquitos, Chicken Quesadillas, Homemade Tortilla Chips and Salsa and Chile Con Queso

Add Guacamole **\$2.99 per person**

Sweet Tooth Sensation **\$5.99 per person**

Assorted Cookies, Brownies, Cannoli, Assorted Cakes, Tapioca Pudding, Chocolate Mousse and Rice Crispy Treats

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Hors D'oeuvres

Pricing per Tray: Each Tray Will Have 50 pieces Serving Approximately 25 People

Chicken Skewers with Teriyaki Dipping Sauce	\$139.00 per tray
Fried Mozzarella Sticks with Marinara Sauce	\$119.00 per tray
Green Chile Meatballs	\$119.00 per tray
Boursin Cheese Stuffed Mushrooms	\$109.00 per tray
Green Chile Cream Cheese Pinwheels	\$119.00 per tray
Vegetable Spring Rolls	\$119.00 per tray
Assorted Canapés	\$139.00 per tray

Fresh Fruit Display

Small Serves 25 people	\$159.00
Medium Serves 50 people	\$199.00
Large Serves 100 people	\$349.00

Fresh Vegetable Crudités

Small Serves 25 people	\$129.00
Medium Serves 50 people	\$199.00
Large Serves 100 people	\$299.00

Carving Stations

Top Round of Beef Serves 50 with Au Jus & Creamy Horseradish Sauce	\$699.00
Boneless Roasted Turkey serves 50 with Gravy & Cranberry Relish	\$329.00
Both served with signature Sweet Yeast Rolls	

\$100 Chef Carving Fee

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Bar Menu

Host or Cash Bar Options:

All Bars are subject to a \$75.00++ Bartender fee for the first 3 hours
\$25.00++ for each additional hour.

If Bartender Fee is waived, your Bar must sell at least \$300.00

If it does not, your event will be subject to the \$75.00++ Bartender Fee

Host and Cash Bar Drink Prices

Premium Brand Cocktails	\$13.99 per drink
Call Brand Cocktails	\$8.99 per drink
Imported Beer	\$6.99 per drink
Domestic Beer	\$5.99 per drink
Odoul's non Alcoholic Beer	\$4.00 per drink
Wine—House	\$6.25 per drink
Sodas/Bottled Water	\$2.25 per drink
Domestic Keg---for host bar only	\$499.00 ++
Bud, Bud Light, Coors, Coors Light, Miller, Miller Light, Amber Bock	
Hotel Wine List Provided upon Request	
Sangria Punch	\$5.99 per drink
Margaritas (Rocks only)	\$7.99 per drink
Champagne (For Toast)	\$4.99 per drink
Non Alcoholic Cider	\$2.00 per drink
Non Alcoholic Cider	\$15.00 per bottle
Fountain for Champagne, Sangrias or Margaritas. Setup fee plus the cost of beverage of choice.	\$150.00 ++