ENCHANTMENT

Catering By SMG Albuquerque
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Plated Breakfast

Plated Breakfast Selections Include Coffee, Tazo Hot Tea, and Chilled Orange Juice. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

**DOWNTOWN DESAYUNO**
Scrambled Eggs, Choice of Ham, Bacon or Sausage, and Breakfast Potatoes served with an Assortment of Breakfast Breads
$17

**ALBUQUERQUE FRITTATA**
A Local Favorite! Fresh Eggs, Grilled Vegetables, Monterey Jack and Provolone Cheese, baked until light and fluffy, Fire-Roasted Red Pepper Coulis, with choice of Bacon, Sausage, or Ham and Breakfast Potatoes served with an Assortment of Breakfast Breads
$18

**NORTH OF THE BORDER I**
Scrambled Eggs, Pork Carne Adovada, Hash Brown Breakfast Potatoes, Flour Tortillas, and Assortment of Breakfast Breads
$18

**NORTH OF THE BORDER II**
Scrambled Eggs with Beef Machaca, Pico de Gallo topped with Shredded Cheese served Home-style Potatoes, Flour Tortillas, and Assortment of Breakfast Breads
$18

**BREAKFAST ENHANCEMENTS**
Add any of the following to enhance a plated breakfast or breakfast buffet: *Fresh Seasonal Fruit Cup*, *Yogurt and Granola Parfait*, *Seasonal Berries and Whipped Cream*, or *Seasonal Melon Wedge and Cottage Cheese*
$5
Buffet Breakfast

Buffet Breakfast Selections Include Coffee, Tazo Hot Tea, and Chilled Orange Juice. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

**BASIC CONTINENTAL**
Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies
$15

**MESA CONTINENTAL**
Sliced Seasonal Fresh Fruit, Yogurt, Granola, Assorted Breakfast Breads and Pastries, Butter, and Individual Jellies
$18

**DESSERT SUNRISE**
Fluffy Scrambled Eggs with New Mexican Green Chile and Monterey Jack Cheese, Sausage Links or Smoked Bacon, and Breakfast Hash-Brown Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries
$19

**ALBUQUERQUE FRITTATA**
Grilled Vegetable Frittata, Fire-Roasted Red Pepper Coulis, Sausage Links, Smoked Bacon, Potatoes, Whole Fruit, Assorted Breakfast Breads and Pastries
$18

**BEEF MACHACA**
Scrambled Eggs with Beef Machaca, Pico de Gallo topped with Shredded Cheese served Home-style Potatoes, Flour Tortillas, and Assortment of Breakfast Breads
$23

**EGG ENCHILADAS DE HARINA**
Fluffy Scrambled Eggs wrapped in Flour Tortillas topped with Red or Green Chile Sauce, Shredded Cheese served with Smoked Bacon or Sausage, Home-style Potatoes, Whole Fruit, Assorted Breakfast Breads.
$20

**EGG FLORENTINE**
Florentine Scrambled Eggs with Smashed Red Potatoes and Irish Bacon-Thinly sliced Crispy Pork Loin, and Assortment of Breakfast Breads.
$19
Breakfast Enhancements

NEW MEXICAN BREAKFAST BURRITOS
Scrambled Eggs, Monterey Jack Cheese, Green Chiles, Diced Bacon, and Potatoes
wrapped in a 10" Flour Tortilla with a side of Pico de Gallo
$6

BREAKFAST SANDWICHES
Choose one, or a combination of the following: Egg and Cheese Croissant Sandwich,
Sausage, Egg, and Cheese English Muffin, or Bacon, Egg and Cheese Bagel, or Chorizo
Sausage Biscuit Sandwich with Cheddar Cheese
$6

OMELETTE STATION
Chef attended, made to order with a variety of ingredients, including: Diced Ham, Smoked Bacon,
Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes, and Assorted Cheeses
(Personalized Chef for Omelet Station @ $125 per event)
$10

BREAKFAST TACOS
Scrambled Eggs, Monterey Jack Cheese, Green Chiles, Diced Bacon, and Potatoes
wrapped in a 6" Flour Tortilla and a side of Pico de Gallo
$4

PAIN PURDU
Baked French Toast with Caramel Sauce and Pecans
$6
Express Box Lunches

Express Box Lunches Selections Include a soft drink or bottled water.

ITALIAN MEAT
Italian Meats to include Capicola, Prosciutto, and Genoa Salami served on a Ciabatta Bun with Pesto Cream Cheese Spread, and Freshly Baked Cookie
$18

COBB SALAD
Chopped Romaine topped with Grilled Chicken, Bacon, Cheddar Jack Cheese, Avocado, Chopped Egg, Tomato served with Ranch Dressing, and Brownie
$18

BURQUE BASICS
Choice of deli-style Ham, Smoked Turkey, Roast Beef, Tuna Salad, or Grilled Vegetables, all with Cheese, Shredded Lettuce, Tomato, and Red Onion, on Ciabatta Bread, with Potato Chips, and Chef’s Choice of Seasonal Fresh Fruit and Freshly Baked Cookie
$19

MANZANO WRAP
Deli-Style Smoked Turkey, Ham, Roast Beef, Sesame Chicken, or Grilled Vegetables, wrapped in a Jumbo-Flour Tortilla with Lettuce, Tomato and Pesto Cream Cheese Spread served with Chef’s Choice of Seasonal Fresh Fruit, and Gourmet Brownie
$19

THAI BEEF WRAP
Sweet Chile Glazed Beef wrapped in a Jumbo-flour Tortilla with Rice Stick Noodles, Lettuce, Tomato, Green Onion and Peanuts served with Chef’s Choice of Seasonal Fresh Fruit, and Gourmet Brownie
$19
Local New Mexican favorites

Entrees are plated, served with House Salad with 1 Dressing, Chef’s Choice Dessert, Beans and Spanish Rice, Flour Tortillas, Tea and Water.
Add $2 if desired as a buffet.

ENCHILADAS
2 Cheese Enchiladas with Red or Green Chile Sauces
$16
Beef or Chicken add $4

CARNE ADOVADA
Slow Roasted Pork simmered in Red Chile Sauce
$18

CARNE ASADA
Grilled Marinate Skirt Steak topped with Shredded Cheese and Pico de Gallo
$20

CHILE RELLENOS
Hatch Green Chile stuffed with Cheese then topped with Green Chile Sauce And Shredded Monterey Jack and Cheddar Cheese
$18

Plated Hot Lunch

Three Course Luncheon Selections Include Choice of Salad, Entrée, and Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Coffee & Tazo Hot Tea upon request.

ANCHOS MARINATED CHICKEN BREAST
Ancho marinated Chicken Breast with Chipotle Cream Sauce served with Roasted Seasonal Vegetables, and Roasted Garlic Whipped Yukon Gold Potatoes
$26

CHORIZO CHICKEN SUPREME
Chorizo stuffed Chicken Supreme with Chimayo Cherry Reduction served with Wild Mushroom Risotto and Green Beans
$32
SOUTHWESTERN CHICKEN & SHRIMP
Achiote Brined Grilled Chicken with a Roasted Tomatillo & Roma Tomato Sauce accompanied with a Grilled Shrimp Medallion served with Smoked Gouda Mac N Cheese and Grilled Asparagus
$34

RIO GRANDE GRILLED STEAK
Grilled Strip Loin with Tomatillo Jam served with Chimayo Roasted Red Potatoes and Broccolini
$36

Buffet Lunch
Buffet Luncheon Selections Include Choice of Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Coffee & Tazo Hot Tea upon request.

ROUTE 66 SALAD BAR
Chopped Romaine, Spring Mix, Sliced Ham & Turkey, Tomatoes, Cucumbers, Matchstick Carrots, Croutons, Pepitas, Chopped Egg, Kalamata Olives, Sliced Red Onion, Mushrooms, Northern Beans, Broccoli, Cauliflower, Green Chile, Roasted Bell Peppers, Pumpkin Seeds and Shredded Cheese, Balsamic Vinaigrette, Buttermilk Ranch Dressing, and Oil & Vinegar, Blondies, Brownies and Whole Fruit
$27

CHICKEN PARMESAN
Panko and Parmesan breaded Chicken Breast topped with Melted Mozzarella served with a Burgundy Marinara Sauce, Grilled Asparagus and Classic Creamy Polenta
$28

PINON CRUSTED CHICKEN BREAST
Pine Nut and Panko Breaded Marinated Chicken Breast with a Spicy Smokey Tomato Sauce served with Wild Mushroom Risotto and fresh Green Beans.
$28

RANCHITO BARBEQUE
Jicama-Cilantro Chipotle Cole Slaw and Potato Salad, served with BBQ Brisket topped with Smoked Sausage, with Honey-Barbecued Boneless Chicken Breast, Green Beans, Baked Beans, Corn Bread with Honey Butter
$29

CHEF’S DELI BUFFET
Traditional Potato Salad and Tri-Color Pasta Salad served with a Selection of Smoked Turkey, Roast Beef, Ham, Grilled Vegetables, and Choice of Tuna Salad or Chicken Salad, Cheeses Include Swiss, Provolone, and Cheddar Cheeses, with Leaf Lettuce, Ripe Tomatoes, Red Onions, Gourmet Breads and Rolls, Pickle Spears and Condiments
$26
MISSION FAJITA BUFFET
Baja Style Caesar Salad, served with Grilled Marinated Chicken and Beef, Soft Flour and Corn Tortillas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Green Chile, Guacamole, Sour Cream, and Fresh Tortilla Chips
$28

BAKED POTATO BAR
Tri-Color Pasta Salad and House Salad with Italian Herb Vinaigrette and Ranch Dressing, served with Light and Fluffy Jumbo Baked Potatoes with toppings: Steamed Broccoli, Sautéed Mushrooms, Beef Chili, Cheese Sauce, Shredded Cheddar Cheese, Crumbled Bacon, Sour Cream, Whipped Butter and Scallions, Fresh Rolls, and Butter
$24

ITALIAN BISTRO BUFFET
Classic Caesar Salad with Dressing Farfalle Pasta Salad with Pesto Vinaigrette Baked Ziti with Basil Pomodoro Sauce Penne and Fettuccine Pastas served with Bolognaisce, Alfredo Sauce Marinated Grilled Chicken Breast Sautéed Italian Sausage Grilled Vegetable Medley, Garlic Bread Sticks
$32

Plated Cold Lunch
Two Course Luncheon Selections Include Choice of Entrée and Dessert, served with Fresh Rolls and Butter, Water, Lemonade or Iced Tea and Coffee & Tazo Hot Tea upon request.

ZIA COBB SALAD
Diced Turkey, Avocado, Green Chiles, Scallions, Ripe Tomato, Chopped Egg, Crisp Smoked Bacon, Nopales, Monterey Jack Cheese, and Creamy Cilantro Ranch Dressing
$22

CHINESE CHICKEN SALAD
Boneless Breast of Chicken, Rice Wine and Sweet Soy Marinade, Asian Greens, Bean Sprouts, Mushrooms, Water Chestnuts, Toasted Sesame Seeds and Sesame-Ginger Dressing
$22

SEARED (SUSTAINABLE) TUNA SALAD
Japanese Pepper-Seared Ahi Tuna, sliced and served over Baby Mixed Greens, Napa Cabbage, Bean Sprouts, Sugar-Snap Peas, Thinly Sliced Red Onion, Tomato, Crunchy Wasabi Peas, Crisp Wontons, and Sesame-Ginger Vinaigrette
$30
Plated Dinner

Three Course Dinner Selections Include Choice of Salad, Entrée, and Dessert, served with Freshly Baked Rolls and Butter, Water, Lemonade or Iced Tea and Coffee & Tazo Hot Tea upon request. Please speak with your Catering Sales Manager about adding Green Chile to your meal.

**PINON & PISTACHIO CRUSTED PORK LOIN**
Toasted Pinon and Pistachio Crusted Pork Loin Stuffed with Apples and Served with a Chipotle Kahlua Cream Sauce, with Pequillo Whipped Potatoes, and Sautéed Chayote Squash
$36

**CHIMAYO STRIP LOIN**
Grilled Strip Loin with Chimayo Rhubarb Demi-Glace served with Crème Fraiche & Arugula Yukon Gold Mash and Roasted Baby Carrots
$40

**GRILLED SALMON**
Grilled Salmon topped with Pineapple Chimichurri served with Cilantro Basmati Rice and Corn Succotash
$41

**COCOA NIB & COFFEE RIBEYE**
Cocoa Nib & Coffee rubbed Ribeye topped with Bourbon Butter served with Sweet Potato Mash and Braised Greens
$46

**TOMATILLO JAM STRIP LOIN**
Grilled Strip Loin with Tomatillo Jam served with Chimayo Roasted Red Potatoes and Broccolini
$40

**FILET MIGNON**
Choice Filet of Beef with Chipotle Blackberry Bordelaise Sauce served with Smoked Gouda Au Gratin Potatoes and Grilled Asparagus
$46

**OSCAR FILLET**
Grilled Oscar Fillet with Spicy Tomatillo Béarnaise topped with Lump Crab Meat served with Dauphinoise Potatoes and Roasted Asparagus
$70
Plated Duet Plate Options

CHICKEN & SHRIMP
Serrano Ham & Herb wrapped Chicken Breast with a Red Chile Choron Sauce accompanied with Grilled Shrimp Medallion served with Parsnip Puree and Squash Medley
$42

RED CHILE & PLUM GLAZED CHICKEN BREAST
With Blood Orange Gastrique paired with a Petite Grilled Choice Fillet with Chimayo Choron auce served with a Potato Galette and Sautéed Sugar Snap Peas with Bacon Lardoons
$48

PETITE GRILLED CHOICE FILLET
With Peppercorn Cognac Demi-Glace paired with Vermouth Braised Short Ribs served with Red Chile Duchess Potatoes and Roasted Asparagus
$50

FILLET & MAHI MAHI
Fillet with Red Curry Sauce paired with Grilled Mahi Mahi with a Tequila Lime Burr Blanc Sauce served with Roasted Root Vegetable Puree and Braised Broccolini
$52

Buffet Dinner
Selections Include Choice of Dessert, served with Fresh Rolls and Butter, Water, Iced Tea and Coffee & Tazo Hot Tea upon request. Please speak with your Catering Sales Manager about adding Green Chile to your Meal.

ALBUQUERQUE FIESTA
Mixed Green Salad with Goat Cheese, Sliced Radishes, Candied Walnuts, served with a Pomegranate Champagne Vinaigrette, Crispy Chopped Romaine and Bibb Lettuce Salad with Sliced English Cucumbers, Cherry Tomatoes, Herbed Croutons served with a Blueberry Balsamic Vinaigrette.
Chile & Garlic Roasted Chicken Grilled Strip Loin with Caramelized Onions and Red Wine Demi-Glace Rosemary Roasted Yukon Gold Potatoes, Creamy Polenta with Parmesan and Herbs de Provence Roasted Baby Vegetables
$43

SANDIA PEAK
Baby Spinach Salad with Roasted Red Peppers, Grilled Artichokes, Sliced English Cucumbers, Sun Dried Tomatoes served with a Lemon-Basil Vinaigrette, Grilled Breast of Chicken with Red Pepper Coulis, Tender Roasted Beef with Balsamic Roasted Mushrooms & Rosemary Au Jus Lie Grilled Asparagus with Roasted Roma Tomatoes and Shallots Butter Braised Baby Carrots with Lemon Zest &Thyme Butter 5-Cheese Potato Gratin
Wild Rice Pilaf with Toasted Pine Nuts
$46

MISSION TACO BUFFET
Baja Style Caesar Salad, served with Grilled Marinated Chicken, Beef, and Fried or Grilled Fish, with Soft Flour and Corn Tortillas, Spanish rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Guacamole, Sour Cream, Green Chile, and Fresh Tortilla Chips
$37
CHICKEN MARSALA & TOP SIRLOIN
Classic Caesar Salad with Chopped Romaine Lettuce, Cherry Tomatoes, Shaved Parmesan and house made Croutons served with Caesar Dressing.
Mixed Baby Lettuces topped with Roasted Red Bell Pepper, Marinated Artichoke Hearts, Kalamata Olives, Toasted Pine Nuts served with Basil Vinaigrette.
Pounded Marinated Chicken Cutlets topped with Marsala Mushroom Sauce, Roasted Top Sirloin topped with Spicy Arrabbiatta Sauce, Rosemary Roasted Red Potatoes, Creamy 4 Cheese Risotto, Squash Medley, Roasted Asparagus with Lemon Zest, Balsamic Roasted Roma Tomato.
$53

SOUTHWESTERN DUET
Mixed Baby Lettuces topped with Strawberry, Feta Cheese, Toasted Pepitas served with Meyer Lemon Vinaigrette.
Mini Bibb lettuce Wedges topped with Matchstick Carrots, Chopped Egg, Grape Tomatoes, Garlic Croutons served with Avocado Buttermilk Dressing.
Grilled Marinated Chicken topped with Roasted Roma Tomato & Tomatillo Sauce, Sliced Strip Loin topped with Au Jus and Bacon Tomato Jam, Wild Rice Blend, Crème Fraiche, & Arugula Yukon Gold Mash, Butter Braised Root Vegetables, South West Corn Succotash
$59

Carvery
Carved items include
Mini sandwich rolls and appropriate condiments.
All carved items require a Staff Carver at $125+ tax for three hours.

STEAMSHIP OF BEEF
Serves 200 - 4 oz. portions
$950

ROASTED LEG OF LAMB
Roasted Leg of Lamb served with Tomatillo Jam, Chile Orange Reduction, and Classic condiments.
Serves 30
$250

ROAST BREAST OF TURKEY
Serves 50
$330

ROAST TENDERLOIN OF BEEF
Serves 25
$550

CHIPOTLE, CHERRY, COCO-COLA, CROWN ROYAL GLAZED HAM
Serves 50
$300

ROASTED PORK STEAMSHIP
Roasted Pork Steamship served with Bacon Jam, Classic Condiments and Assorted Dinner Rolls
Serves 50 – 4 oz. portions
$350
Salads

Please choose one of the following salads with your meal to complete your selection.

CLASSIC CAESAR
Chopped Romaine, Garlic Croutons, Shaved Parmesan, Traditional Dressing

ALBUQUERQUE HOUSE SALAD
Mixed Baby Greens, Tomato, English Cucumbers, Shredded Carrots, Garlic Croutons with Ranch and Italian Dressings

Elegant Salads

These upgraded salad selections incur charges additional to your meal pricing.

BUTTER LEAF
Bibb Lettuce topped with Teardrop Tomatoes, Blue Cheese Crumbles, Candied Walnuts served with Pomegranate Champagne Vinaigrette
$4

OLD TOWN
Mixed Greens, Romaine Hearts, topped with Corn Shoots, Shredded Carrots, Shaved Red Onion, Asadero Croutons served with Chipotle Blackberry Balsamic Vinaigrette.
$4

SANDIA CREST
Hearts of Romaine Wedge topped with English Cucumbers, Diced Roma Tomatoes, Pancetta Lardoons, Cotija Cheese, Toasted Pepitas served with Roasted Poblano Avocado Buttermilk Dressing
$4

NOB HILL
$4
Desserts

Please choose one of the following desserts with your meal to complete your selection.

INDIVIDUAL RED VELVET CAKE
PEANUT BUTTER CREAM PIE
CARROT CAKE
NEW YORK STYLE CHEESECAKE
OLD FASHIONED CHOCOLATE CAKE

Elegant Desserts

These upgraded dessert selections incur charges additional to your meal pricing.

TIRAMISU
Light, and fluffy, served with a Sugared-Espresso Sauce
$3

ASSORTED MACARONS
A variety of Delightful Crème Filled Cookies
$6

CLASSIC CRÈME BRULEE
Available in a variety of great flavors!
$6

CHEF’S SPECIALTY CHEESECAKE
$7

TURTLE CHEESECAKE
$8
Themed Breaks
Based on 30 minutes of Service

MORNING WAKE UP
Freshly Brewed Coffee, Hot Tea, Freshly Squeezed Orange Juice
$10

AFTERNOON BASICS
Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Hot Tea
$12

MID-DAY PICK ME UP
Assorted Mini Cookies, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water,
Freshly Brewed Coffee, Hot Tea
$13

POWER BREAK
Freshly Brewed Coffee, Hot Tea, Energy Drinks, Bottled Water, Granola Bars, Whole Fresh Fruit
$16

SANDIA SIESTA
Tri-Color Tortilla Chips, Guacamole, Salsa, Sliced Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Hot Tea
$17

SUGAR RUSH
Assorted Mini Cookies, Freshly Baked Brownies, Popular Candy Bars, Sliced Fresh Fruit,
Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Hot Tea
$17

TAKE ME OUT TO THE BALL GAME
Warm Pretzels with Cheese, Cracker Jacks, Bagged Peanuts, Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Hot Tea
$18
Break Additions

BAGELS AND CREAM CHEESE
$36/dozen

BREAKFAST BREADS AND PASTRIES – ASSORTED
$34/dozen

MUFFINS - ASSORTED
$36/dozen

2” x 2” BROWNIES
$35/dozen

JUMBO COOKIES - ASSORTED FRESHLY BAKED
$36/dozen

MINI COOKIES - ASSORTED FRESHLY BAKED
$18/dozen

CANDY BARS - ASSORTED
$32/dozen

CHOCOLATE DIPPED STRAWBERRIES
$36/dozen

GRANOLA BARS
$25/dozen

FRESH FRUIT – WHOLE
$2.50 per piece

YOGURTS - ASSORTED
$32/dozen
Beverage Breaks

ASSORTED SOFT DRINKS
$3/each

BOTTLED WATER
$3/each

COFFEE
$40/gallon

COFFEE – STARBUCKS
$50/gallon

HOT TEA – TAZO
$40/gallon

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICE
$40/gallon

ASSORTED BOTTLED FRUIT JUICES
$4/each

FRUIT PUNCH
$32/gallon

LEMONADE
$35/gallon

ICED TEA
$35/gallon

AQUA FRESCAS
Fruit Infused Filtered Water. Choose a flavor or combine 2 to suprise and delight. Choices include Strawberry, Watermelon, Lemon, Limonade (Lime), Pineapple Mint, and Basil Mint Cucumber
$32/gallon

WATER KIT
Water Dispenser, 5 Gallon bottle of Water and 3 ounce Disposable Cone Cups
$35

Water Replenishment—5 Gallon Bottle of Water and Disposable Cone Cups
$30
Reception Platters

Serves 50

**FRESH SLICED FRUIT TRAY**
Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple
$300

**DELUXE IMPORT AND DOMESTIC CHEESE PLATTER**
A Discriminating Selection of Imported and Domestic Cheeses, served with Assorted Crackers
$350

**GRILLED VEGETABLE PLATTER**
Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce
$250

**ANTIPASTO PLATTER**
Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette
$400

**CHARCUTERIE BOARD**
A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments
$550

**DELUXE CRUDITES ASSORTMENT**
Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus
$225

**SIDE OF SMOKED SALMON**
(Sustainable) Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers
$400
Themed Receptions Packages

Include standard linen color selection and buffet decor. Our catering staff is happy to assist you with additional themed receptions.

**FRIDAY MARKET**
Carving Station with Whole Roast Turkey, Slow Roasted Baron of Beef, Mini Rolls, Appropriate Condiments, Fresh Market Salad, Pasta Salad, Fruit Salad
$27

**MANZANO MISSION**
Mini Empanadas, Marinated Chicken, Beef, and Mahi Taco Bar, Fresh Tortilla Chips, Guacamole and Salsa
$23

**ALL AMERICAN**
All-Beef Hot Dogs, Fried Chicken, BBQ Baby Back Ribs, Devilled Eggs. Traditional Potato Salad, Creamy Cole Slaw, Corn On The Cobb, Sliced Fresh Fruit
$34

**NEW MEXICAN**
Baja Style Caesar Salad, Grilled Marinated Chicken and Beef, Soft Flour and Corn Tortillas, Red and Green Chile Enchiladas, Spanish Rice, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Salsas, Green Chile, Guacamole, Sour Cream, and Fresh Tortilla Chips
$32

**ICE CREAM SOCIAL**
Vanilla and Chocolate Ice Cream served with House made Caramel Sauce, Cinnamon Red Chile Ganache, Chocolate Fudge Sauce, Rainbow Sprinkles, Maraschino Cherries, Flavored Whipped Toppings, Chopped Peanuts, Crushed Oreo Cookies, Chopped Snickers, Gummi Bears, Fruit Toppings, and Gaufrette
$16

**ROUTE 66**
Station One Chicago – Italian Beef Sandwich with condiments
Station Two – Missouri – Pulled Pork Sliders with Chipotle BBQ Sauce and Coleslaw
Station Three Oklahoma – Fried Chicken on a Biscuit with Country Gravy
Station Four Texas – Sliced Brisket with Texas Toast and Classic Condiments
Station Four New Mexico – Carne Adovada Cups with Cheese
Station Five Arizona – Agua Fresca: Fresh Fruit Mixed with choice of Strawberry, Watermelon, Limonade (Lime), Pineapple, and Mint
$40

**THE EXECUTIVE**
Salt Block Seared Shrimp, Salmon Cakes with Avocado Crème Fraiche Smoked Beef Machaca Pineapple Cabbage Eggrolls, Fruit Display, and Crispy Wonton Triangle topped with Smoked Salmon Mousse and Chive, Poke Ahi Tuna with Plantain Chips, Crab Stuffed Shrimp with Spicy Remoulade Sause and assorted Macarons.
$66
Hot Appetizers

100 Pieces per Selection. All appetizers are served stationary. Tray-passed service requires an ACC Server at $75 + tax per 100 ppl.

TEQUILA GRILLED SHRIMP
Jumbo Shrimp marinated in Tequila, Cilantro, Garlic, Canola Oil, Field Honey, Lime & Lemon Juice
$425

HOUSE MADE TAQUITOS
Tortillas filled with Marinated Chicken or Beef served with Salsa Fresco and Sour Cream
$300

JERK CHICKEN SKEWERS
Authentic Caribbean Marinade with a Jerk Dipping Sauce
$275

EMPANADAS
Filled with Chicken or Beef, and served with Salsa Fresco and Sour Cream
$275

NEW MEXICAN QUESADILLAS
Smoked Chicken, Three-Cheese, and Grilled Vegetable Quesadilla Triangles served with Salsa Fresco and Sour Cream
$225

CALIFORNIA STYLE PIZZETTAS BBQ
Chicken, Pepperoni, Sausage and Cheese Mini Pizzas
$220

SCALLOPS WRAPPED IN BACON
Bay Scallops, Smoked Bacon
$450

CRISPY SPRING ROLLS
Chicken, Shrimp, or Vegetarian with a Saigon-Soy Dipping Sauce
$250
CARNE ADOVADA EGGGROLLS
Carne Adovada Egggrolls with Avocado Crème Fraiche.
$475

GREEN CHILE CRAB
Green Chile & Crab stuffed Shrimp with Remoulade Sauce
$700

SMOKED SALMON
Crispy Wonton Triangle topped with Smoked Salmon Mousse and Chive
$300

SPANISH POT STICKERS
House made Spanish Chorizo Pot Stickers with Saigon Chile Sauce
$450

CHICKEN CROQUETTES
Serrano Ham & Chicken Croquettes with Garlic Aioli
$475

SMOKED BEEF MACHACA EGGGROLLS
Smoked Machaca Beef, Pineapple and Cabbage Egggrolls with Chipotle BBQ Sauce
$475

SESAME CHICKEN TENDERS
Crispy Sesame and Garlic Crust, Honey Mustard Dip
$300

CHICKEN WINGS
Spicy, Jumbo Wings with Ranch Dressing and Celery Sticks
$250
Cold Appetizers

100 Pieces per Selection All appetizers are served stationary. Tray-passed service requires an ACC Server at $75 + tax per 100 ppl

BRAISED BEEF BRISKET
Salpicon- Braised Beef Brisket mixed with Pico de Gallo served with Tri Colored Tortilla Chips, Plantain Chips, Tortilla Cups, and Green Chile Queso. $600

WHIPPED GOAT CHEESE
Whipped Goat Cheese – served with Parmesan Crisps, Crostini, Toasted Pepitas, Toasted Pinon, and Fresh Berries. $700

ANTIPASTO SKEWERS
Fresh Mozzarella, Sun dried Tomato, Kalamata Olive, and Artichoke, skewered and drizzled with Balsamic Gastrique $450

SHRIMP SHOOTERS
Chilled Shrimp Ceviche, served in a Shot Glass, with a Spicy Cocktail Sauce $425

CALIFORNIA "SUSHI MAKI" ROLLS
Avocado, Crab, and Cucumber in our California Roll $550

SEARED AHI TUNA
Japanese Pepper Spiced Ahi Tuna, Seared Rare, served on Sliced English Cucumbers with Wasabi Cream Cheese $500

MINI CHEESECAKE BITES
$36/dozen

ASSORTED PETIT FOURS
$36/dozen

ASSORTED MACAROONS
$40/dozen
Specialty Items

SMOOTHIE BAR
Strawberry-Banana, Mango and Mixed Berry smoothies complete with cups, straws, and attendant to operate machine and serve your guests. Includes 50 smoothies. $300

ANTIQUE POPCORN MACHINE
Rental per show of Amusement Park-Style Popcorn Maker (limited availability)
Pre-measured Popcorn Kernels, Butter and Seasoning to make 200, 2oz bags included. $250

Alcoholic Beverages

Each bar requires a $350 minimum or a $125 bartender fee will apply

DOMESTIC BEER
Budweiser, Bud Light $6

IMPORTED BEER
Corona, Marble Craft Beer, Dos XX Lager $6

COCKTAILS
House $7
Jack Daniels, New Amsterdam Gin, New Amsterdam Vodka, Bacardi Light, Jose Cuervo Gold Tequila
Premium $9
Grey Goose, Dewars, Crown Royal, Tanqueray Gin, Cazadores

WINE BY THE GLASS
House $7
Woodbridge Mondavi: Cabernet, Chardonnay, Merlot, White Zinfandel
Premium $9
Sterling Cabernet, Coppola Merlot, Clos De Bois Chardonnay

WINE BY THE BOTTLE
Please speak with our Catering Sales Manager

NON ALCOHOLIC BEVERAGES
$3
Food & Beverage Policies

Catering by SMG is the exclusive food and beverage provider for the Albuquerque Convention Center. No food or beverage of any kind will be permitted in the Facility by Licensee or any of the Licensee’s guests or invitees.

Banquet Event Orders (BEO)

The BEO will outline the menu, expected attendance, beverage services, special services and pricing based on Licensee’s provided requirements and shall be considered incorporated into the terms and condition of this Use License Agreement. The pricing for menu items, equipment rentals, specialty linen and any other food and beverage services are not guaranteed until the execution of a signed Banquet Event Order (the “BEO”). Licensee agrees to pay the greater of actual or guaranteed attendance.

Bar Service

SMG recommends one (1) bar every 150 guests. Every event is different and SMG will work with you on effective bar staffing.

SMG reserves the right to determine bar staffing.

For parties with less than 150 people a bar sales minimum of $350 will apply, if minimum sales is not met a bartender fee of $125 will be charge. An additional bartender labor fee will be charged for any services over six hours. SMG practices responsible alcohol service and therefore reserves the right to refuse alcohol service to anyone, including the right to terminate the service of alcoholic beverages of your event if deemed necessary by SMG.

Administrative Fee

All Food & Beverage charges are subject to a 21% Administrative Fee. This Administrative Fee is retained to defray administrative costs: It is not intended to be a tip, gratuity, or service charge and will not be distributed to employees.

Payments

A deposit of 50% of total estimated catering charges is due fifteen (15) business days prior to the Event move-in. Final catering guarantee, signed Banquet Event Order(s) (BEO), and remaining balance is due five (5) business days prior to Event move-in. Any additions or add on services during the event will be provided with a credit card authorization on file and are due and payable at the conclusion of the event. If the catering function is cancelled less than (15) business days prior to Event move-in 25% of the deposit will be forfeited. Any catering service cancelled less than five (5) business days prior to Event move-in 100% of the deposit will be forfeited.
At Albuquerque Convention Center ... we pride ourselves on providing fresh, honest and regionally authentic meals for you and your attendees.

Each event is handled individually focusing on your event’s specific needs and requirements. We are committed to providing our clients with a world-class food and beverage experience.

What others are saying

"Maria and I had a wonderful night at the Convention Center for the Mayor and First Lady's Charity Gala. Our guests commented about the delectable food. We look forward to taking the 2011 25th Anniversary of the Charity Gala back to the Albuquerque Convention Center. “

-The Honorable Richard J. Berry, Mayor City of Albuquerque

“The biggest surprise was the food. My goodness, it was better than most of the restaurants we ate in.”

Judy Marshall, Conference Services Manager American Society of Heating, Refrigerating and Air-Conditioning Engineers

“Kudos to the chef, the food was excellent.”

-Chris McCormack, Relocation Coordinator Eclipse Aviation

“One of our attendees was a vegetarian and asked for a special meal. Your staff quickly prepared a delicious one without any hesitation.”

-Corrine Brazfield, Customer Solutions PNM

Our Team
F&B Director- Nicol Strother; Chef - James Hice; F&B Manager – Marina Neira;
Sous Chef – Sherri Nelson; F&B Assistant Managers – Nick Rock & Pamela Gandee

SALES 505.768.4575