

# Sheraton Albuquerque Uptown

Catering menu

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## Breakfast

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### Breakfast Table

Breakfast includes chilled apple, orange and cranberry fruit juices, sliced seasonal fruits and berries, freshly brewed Starbucks® Coffee and an assortment of Tazo® herbal tea.

Based on 90 minutes of continuous service.

#### ABQ Continental

Assorted freshly baked muffins, petite danish, pastries and croissants.

Accompanied by a yogurt dipping sauce and seasonal fruit tray.

\$ 19.00

#### The Deluxe Continental

23.00

- Assorted flavored yogurts.
- Assorted muffins, croissants and Danish pastries, butter and fruit preserves.
- Hot oatmeal with traditional toppings.
- Bagels with cream cheese.
- Toast

Additional fee of \$5 per person for guarantees less than 30 people

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

### The Classic Breakfast

25.00

- Bakery petite muffins, and croissants
- Fluffy scrambled eggs.
- Breakfast pork sausage
- Hickory smoked bacon.
- Roasted potatoes with sweet bell peppers.
- Hot biscuits and gravy.

### Local Flavors Breakfast

- Farm fresh scrambled eggs, cheddar cheese,
- Green and Red Chile cheese enchiladas.
- Refried beans and home fried potatoes.
- New Mexico piñon crusted French toast casserole with maple syrup.
- Warm flour tortillas with creamy butter.

\$27

### DIY Burritos

Build your burrito just how you like!

24.00

- Warm flour tortillas
- Scrambled Eggs
- Shredded cheddar jack cheese
- Golden hash browns
- Ground sausage
- Bacon
- Onions
- Green chile
- Red chile

### Healthy Awakenings

Sliced fresh fruit  
granola bars.

Yogurt parfait station

Accompanied by bottled fruit juices  
pure life bottled water

20.00

- vanilla low fat yogurts
- granola
- slivered almonds
- fresh berries
- dried cranberries
- raisins
- honey

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### Deluxe Sandia Breakfast

30.00

- Assorted plain & flavored yogurt.
- Assorted muffins, croissants and Danish pastries, sweet butter
- Okanagan fruit preserves.
- Hard boiled eggs
- Granola
- Scrambled farm fresh eggs
- Hickory smoked bacon
- Country sausage
- Lyonnaise potatoes
- Provençal tomato

### Sheraton Brunch

36.00

- Mixed green salad with champagne vinaigrette and ranch
- Orzo pasta salad with cranberries and feta cheese
- Bagels & Lox, plain and flavored cream cheeses
- Fluffy Scrambled eggs
- Mini Belgium waffles
- Stuffed tomato Provençal
- Sliced spiral ham with herbed mayonnaise and Dijon mustard
- Rosemary roasted potatoes and asparagus
- Assorted petite Danish, muffins, croissants and scones with freshly whipped cream

## Items Listed as Breakfast Table Enhancements

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
In some cases, enhancements cannot be ordered individually.

### Turkey Sausage Patties

\$5

### Breakfast Sausage Links

\$4

### Hickory Smoked Bacon

\$6

### Banana or Blueberry Hotcakes

with maple syrup

\$ 5.00

### Biscuits and Sausage Gravy

\$5

### Oatmeal with Garnishes

butter, raisins, brown sugar, cinnamon, dried fruit, walnuts

\$ 6.00

## Plated Breakfast

Plated breakfasts include chilled orange juice and bakery basket to include biscuits, petite pastries and croissants. Freshly brewed Starbucks® Coffee and an assortment of Tazo® herbal teas and condiments.

#### Classic Comfort

Fluffy scrambled eggs  
Hickory smoked bacon  
Breakfast Sausage  
Roasted Yukon Potatoes

\$ 23.00

#### Warm and Familiar Breakfast Burrito

Fluffy scrambled eggs,  
choice of bacon, sausage or chorizo,  
cheddar cheese and potatoes wrapped in a warm  
flour tortilla and smothered in your choice of red or  
green chile.

\$ 19.00

#### New Mexico Piñón Crusted French Toast

New Mexico piñón crusted french toast with a choice  
of bacon or sausage.

\$ 20.00

## Enhancements for plated breakfast

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
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#### Turkey Sausage Patty

\$5

#### Breakfast Sausage Links

\$4

#### Hickory Smoked Bacon

\$6

#### New Mexico Red Chile Sauce

\$3

#### New Mexico Green Chile Sauce

\$3

#### Fresh Fruit Smoothie Shooter

\$4

## Lighter Options

All of our lighter menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® herbal teas.

### The Sheraton Continental Breakfast

Assorted muffins, danish, croissants and scones.  
Locally grown whole seasonal market fruit  
flavored yogurts.  
Hill Top Hearth rolled oats.  
\$ 21.00

### Egg Frittata Breakfast

Organic free range egg frittata with wild mushrooms,  
spinach and Boursin cheese.  
Apple Wood bacon.  
Assorted bagels.  
Russet potato and onion hash.  
Locally grown whole seasonal market fruit.  
\$ 28.00

## enhancements for lighter options

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
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### New Mexican Blue Corn Pancakes

With organic maple syrup & whipped butter  
\$ 7,800.00

### Local Market Fresh Fruit and Berry Smoothie

\$8



## Break

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All breaks are based on 30 minutes of service.

### Morning Breaks

#### Cake a Break

Assorted flavored sliced coffee cakes  
Apple Caramel Crumble Cake  
Assorted Fruit Juices

\$ 12.00

#### Granola & Yogurt

Granola parfaits  
Fresh Fruit & Yogurt cups  
Assorted Fruit Juices

\$ 12.00

#### Strudel & Scones

Blueberry scones with fresh whipped cream  
Apple Strudel Turnovers  
Assorted fruit juices

\$ 12.00

#### Healthy Fruit Break

Freshly blended Fruit smoothies  
Red delicious apples and bananas  
Assorted fruit yogurts

\$ 13.00

Additional fee of \$5 per person for guarantees less than 15 people.

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### Paired AM Breaks ( Choose one)

Mango Ginger Smoothie Shots paired with Minted  
Fruit Skewers  
\$10

Hot Mocha Coffee with Hershey's chocolate paired  
with Almond Biscotti  
11

Vanilla & Almond Horchata paired with New Mexico  
anise scented Biscochittos.  
\$ 10.00

## Enhancements for Morning Breaks

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
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### Breakfast Burritos

with bacon or sausage, eggs, cheddar cheese and  
green chile  
\$ 9.00

### Croissant Breakfast Sandwich

scrambled eggs, turkey sausage and cheddar  
cheese. \$ 9.00

### Chilled Fruit Juice

\$22 per liter pitcher

### Bagel Sandwich

Applewood smoked bacon, farm fresh egg and swiss  
cheese  
\$ 9.00

### English Muffin Sandwich

turkey sausage, cheddar cheese and an egg white  
patty  
\$ 9.00

### Gourmet Coffee Station

assorted flavored syrups, cocoa powder, cinnamon,  
whipped  
cream, chocolate shavings, caramel sauce and  
chocolate sauce  
\$ 1,000.00

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## Afternoon Breaks

### Southwest Moments

18.00

- Create something delicious with our nacho break;
- Crispy corn tortilla chips, fresh homemade salsa, chile con queso and guacamole.
- Freshly baked churros
- Horchata
- Melon agua fresca.

### Sugar You Sweet

Assorted candy bars

Gummy bears

Chocolate bark

Caramel popcorn

Assorted sodas

\$ 18.00

### A Day at the Fair

Assorted popcorn

Corn dogs

Baked potato chips

Lemonade

\$ 16.00

### Sweet and Savory

Freshly baked assorted cookies.

Pita chips and hummus.

Iced cold whole, 2%, skim and soy milk.

Assorted Pepsi® soft drinks

bottled water.

\$ 17.00

### Fit Afternoon

Fresh fruit skewers.

Crudite shooters with hummus.

Build your own trail mix bar

Assorted bottled juices and Pepsi® soft drinks.

17.00

- granola
- M&M's
- raisins
- cranberries
- mixed nuts.

### High Tea

- Hot flavored tea
- Scones & fresh whipped cream
- Cream cheese & cucumber sandwiches
- Assorted mini quiche
- Chocolate eclairs

\$18

### Movie Intermission

Assorted Popcorn  
Assorted candy bars  
Whole Dill pickles  
Assorted sodas

\$ 15.00

### Uptown Sundae Bar

Ice cream flavor's:  
Topping Selections:  
Assorted Pepsi® soft drinks  
Pure Life bottled water.

18.00

- chocolate
- vanilla
- strawberry
- Caramel sauce
- hot fudge
- crushed strawberries
- peanuts.
- M&M's
- oreo pieces
- whipped cream
- Maraschino cherries.

### Southwestern Chipper Upper

15.00

- Fresh made chips
- Assorted salsas and dips
- Hot, melted cheese
- Fresh brewed iced tea

### Paired PM Breaks ( choose one)

Authentic Masala Chai paired with Vegetable  
Samosas \$12

Hot Jasmine Tea paired with Steamed BBQ Pork on  
buns  
12

Warm Apple Cinnamon Cider paired with Toasted  
bruschetta with orange marmalade and brie cheese.  
\$ 12.00

## Enhancements For Afternoon Breaks

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
In some cases, enhancements cannot be ordered individually.

## All Day breaks

## Today's Journey

### Early Morning

Freshly baked assorted fruit muffins and petite danish. Fresh seasonal sliced fruit and berries with a berry yogurt dipping sauce.

Chilled apple, cranberry and orange juices.

## Executive Meeting

Add the Uptown Deli or the Local Flavors lunch buffet to Today's Journey break menu to create a full day of meal service!

\$ 60.00

### Mid-Morning Refresh

Refill your cup with Starbucks® regular and decaffeinated coffee

Tazo® herbal hot tea selections.

### Afternoon Break

Assorted freshly baked cookies and fudge brownies.

Granola and yogurt bars.

Freshly popped popcorn and snack pretzels.

Pepsi® brand soft drinks

Bottled water.

\$ 42.00

## Enhancements for all day breaks

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
In some cases, enhancements cannot be ordered individually.

### Mini Breakfast Burritos

sausage, farm fresh eggs, cheddar cheese and savory green chile

\$ 9.00

### Bagel Sandwich

Applewood smoked bacon, farm fresh egg and cheddar

\$ 9.00

### Croissant Breakfast Sandwich

with scrambled eggs, black forest ham and farmhouse cheddar cheese

\$ 9.00

### Buttermilk Biscuits

with sausage gravy

\$ 5.00

## Lighter Option Breaks

All of our lighter menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® herbal teas. Based on 30 minutes continuous minutes of service

### Morning Break

19.00

- Roasted all natural granola parfait with berries and Greek yogurt.
- Organic wild berry and pineapple banana smoothie.

### Afternoon Break

23.00

- Locally grown apple wedges with yogurt dip.
- White and dark chocolate nuggets.
- New Mexican candied pecans.
- House made horchata.

# A La Carte

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## Starbucks® Brand Regular and Decaf Coffee

\$55 per gallon

## Starbucks® Frappuccino Bottled Coffee

Coffee

Mocha

Vanilla

\$ 7.00

## Pepsi® Brand Soft Drinks

\$4

## Tazo® Hot Herbal Tea Selections

\$40 per gallon

## Bottled Water

EVIAN®

Life Water®

Sparkling San Pellegrino®

\$ 6.00

## Red Bull® and Sugar Free Red Bull®

\$7

## Seasonal Whole Fresh Fruit

\$3

## Assorted Bottled Juices

\$6

## Freshly Baked Brownies & Cookies

\$32 per dozen

## Granola Bars

\$24 per dozen

## Iced Tea, Lemonade, or Fruit Punch

\$40 per gallon

## Bakery Breads

Petite muffins

Danishes

Croissants

39.00 per dozen

- Blueberry
- Banana Nut
- Cranberry

## Grab Bag Potato Chips

\$4 per bag

## Bagels

with Cream Cheese

\$ 40.00 per dozen



Glaceau Vitamin Water

\$7

Individual Fruit Yogurt

\$5

Sliced Fresh Fruit Display

\$8

Mayan Hot Chocolate

\$5

Jumbo Soft Pretzels

with brown mustard and cheese dipping sauces

\$ 36.00 per Dozen

Creamy Garlic & Lemon-Infused Hummus

Served with Pita Chips

\$ 6.00

Fresh Salsa & Spicy Guacamole

Served with tortilla chips

\$ 9.00

New Mexico 7 Layer Dip

Served with tortilla chips

\$ 8.00

Local Market Fresh Fruit and Berry Smoothie

\$8

Orange Pekoe Iced Tea

\$5

Assorted Cereals

with 2%, skim, and soy milk

\$ 5.00

Vanilla Yogurt Parfait

Vanilla yogurt, granola and fresh berry layered  
parfait

\$ 7.00

Freshly Popped Popcorn

\$6

Gourmet Mixed Nuts

\$7

Chile con Queso

Served with tortilla chips

\$ 7.00



## Lunch

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### Chilled Lunch Table

Chilled lunch tables include freshly brewed iced tea, Starbucks® regular and decaffeinated coffee and Tazo® herbal hot teas. Pricing is based on 60 minutes of continuous service.

Additional fee of \$5 per person for guarantees less than 30 people.

^Consuming raw or under-cooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

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### Uptown Deli Table

28.00

- Garden salad with assorted dressings.
- Tomato and cucumber salad.
- Chicken OR Tuna salad.
- Sliced smoked turkey breast, shaved honey ham and roast beef.
- Sliced swiss, american and cheddar cheeses.
- Garnished with lettuce leaves, sliced tomatoes, sliced red onions and kosher dill pickles.
- Deli mustard and mayonnaise.
- Ciabatta rolls, brioche buns and sliced bread.
- House made sea salt potato crisps.
- Assorted dessert bars, squares & brownies.

### Uptown Bistro Table

31.00

- Tossed field green salad with assorted dressings.
- Caprese tomato, basil and mozzarella salad drizzled with olive oil and balsamic reduction.
- Home style potato salad with scallions and crispy bacon.
- Turkey and avocado on ciabatta with a green chile mayonnaise.
- Avocado, sprouts, cucumber, herbed goat cheese and roasted red peppers in a chipotle wrap.
- Tuna salad hoagie sandwich.
- Egg salad brioche sandwich.
- Assorted Miss Vickie's® brand chips and baked chips.
- Assorted mini cheesecake bites and lemon bars.

### Uptown Italian

28.00

- Caprese tomato and fresh mozzarella salad.
- Uptown signature caesar salad
- Chicken marsala and homemade ratatouille.
- Ziti pasta baked with arrabbiata sauce, spicy italian sausage, olives, parmesan and mozzarella cheeses.
- Served with garlic bread sticks.
- Tiramisu and New York Cheesecake.

## hot lunch table

Hot lunch tables include warm dinner rolls, freshly brewed iced tea, Starbucks® regular and decaffeinated coffee and Tazo® herbal hot teas. Pricing is based on 60 minutes of continuous service.

## Salad & Jacket Potato Buffet

### Salads

Choose Two:

Choose One side:

Baked Potatoes with:

Dessert:

26.00

- Handpicked greens with assorted dressings.
- Caesar salad, roasted garlic and lemon dressing, parmesan cheese, crisp bacon, and homemade red chile croutons.
- Spinach and endive salad, candied bacon, sautéed mushrooms with Balsamic dressing.
- Butter lettuce and herb tip salad, seasonal berries, spiced almonds, shaved parmesan cheese with Balsamic dressing.
- Fusilli pasta salad with spinach and roma tomatoes served with a garden herb vinaigrette.
- Roasted cauliflower and chickpea salad, cilantro, spring onions and chili with a toasted cumin dressing.
- Heirloom tomato and rocket salad with grilled asparagus and broccolini cheese.
- Steamed potato and green bean salad with tuna and hard boiled egg.
- Curried chicken salad with mango and pineapple.
- Pesto chicken salad with penne and grilled vegetables.
- Peppered beef steak salad with Mediterranean vegetables.
- Greek style roasted chicken salad with feta crumbles.
- Crispy bacon
- Scallions
- Sour cream
- Cheddar cheese
- Sautéed mushroom ragout
- Sautéed peppers
- Diced ham
- Seasonal fruit & berry display
- Assorted dessert bars and squares

## City Slicker's

- Mixed green salad with assorted dressings.
- Waldorf salad.
- Smokey, dry rubbed chargrilled chicken breast topped with roast corn and avocado relish.
- Smokehouse sausage with peppers and onions.
- Served with Bourbon baked beans, potato wedges and green chile cornbread.
- Homemade fruit cobbler.

\$29

## Local Flavor's

29.00

- House garden salad with assorted dressings.
- Classic green chile chicken enchiladas.
- Seasoned beef with flour tortillas and taco shells.
- OR Chicken fajitas with fresh bell peppers & onions. Crisp shredded lettuce, diced tomatoes, shredded cheddar cheese and pico de gallo.
- Served with charro beans, traditional spanish rice, calabacitas, homemade salsa and tortilla chips.
- Tres Leches cake and cookies.

## Uptown Signature Buffet

**2 Entrees \$31**

**3 Entrees \$35**

**Choose 3 side options**

- Fresh fruit salad
- Tomato, cucumber and sweet red onion salad
- Warm herb and olive oil marinated potato salad.
- Classic caesar salad
- Mixed greens with cucumber and tomato.
- California pasta salad
- Mango jicama slaw
- Orzo pasta salad with cranberries and feta cheese

### Entrees Selections

- Baked tilapia with a lemon dill sauce.
- Chicken Santa Fe with a poblano cream sauce.
- Bone in roasted chicken with a sundried tomato glaze.
- Teriyaki chicken.
- Braised pork in a red chile sauce.
- Italian meat lasagna.
- Rolled red chile beef enchiladas.
- Tender pot roast beef bourguignon.
- Center cut pork loin with a grainy mustard sauce.
- Jambalaya pasta with chicken, sausage & shrimp.

**Choose from 2 sides**

- Maple roasted sweet potatoes.
- Steamed seasonal vegetables.
- Roasted garlic broccolini.
- Roasted root vegetable medley.
- Yukon garlic mashed potatoes.
- Roasted red potatoes.
- Toasted wild rice pilaf.
- Spanish rice.

### Chef's Choice of Dessert

## Quiche and Salad

Salads:

Choice of Quiche:

Dessert:

27.00

- Handpicked greens with assorted vinaigrette dressings.
- Fusilli pasta and spinach salad with sautéed mushrooms and crispy bacon.
- Chicken & mushroom
- Spinach, artichoke & onion
- Ham, bacon and Swiss cheese.
- Seasonal fruit and berry display
- Assorted dessert squares.

## Chilled Plated Lunch

Chilled plated lunches include chef's dessert selection, and choice of house made potato chips, pasta salad, potato salad, tossed garden salad or tossed caesar salad. Freshly brewed iced tea, Starbucks® regular and decaffeinated coffee and Tazo® hot herbal teas.

### Cajun Wrap

Cajun spiced marinated chicken with tomato and sliced red onion served in a spinach tortilla with spicy yogurt sauce.

\$ 21.00

### Stuffed Tomato Salad

Mozzarella stuffed tomato served with a spinach salad and basil dressing topped with crispy bacon.

\$ 24.00

### Tuscan Chicken Sandwich

Grilled chicken breast with mozzarella cheese and roasted red bell pepper and walnut relish pressed between ciabatta bread with pesto spread.

\$ 22.00

### Tuna Salad Nicoise

Steamed potato and green bean salad with tuna, hard boiled eggs and tomatoes on a bed of butter lettuce.

\$ 24.00

### Grilled Chicken Caesar Salad

Romaine lettuce and cherry tomatoes tossed with creamy caesar dressing topped with sliced herb marinated chicken breast, freshly shaved parmesan cheese, crushed black pepper and our signature red chile dusted croutons.

22

Add salmon

\$ 4.00

## Hot plated lunch

Hot plated lunches include garden or tossed caesar salad, warm artisan rolls, chef's dessert selection, freshly brewed iced tea, Starbucks® Coffee and Tazo® iced tea.

### Red Chile Pecan Chicken

Pecan crusted chicken served with fresh whipped potatoes and a Dijon mustard bourbon sauce.

\$ 27.00

### Chicken Santa Fe

Char grilled marinated chicken breast, topped with jack cheese and roasted poblano chile with a roasted red pepper sauce served over a bed of sauteed spinach with cilantro rice and seasonal vegetables.

\$ 27.00

### Pan Seared Salmon

Pan seared and topped with basil pesto aioli served with wild rice pilaf and seasonal vegetables.

\$ 33.00

### BBQ Beef Brisket

Smoked BBQ brisket smothered in Jack Daniel's BBQ glaze, served with roasted potatoes and corn on the cobb.

\$ 29.00

## New Mexican Fajitas

Mildly spiced chicken or beef cooked with bell peppers and onions, served with traditional Spanish rice, refried beans, salsa and sour cream.

\$ 26.00

## Grab & Go

Grab and go lunches include potato chips, whole fresh fruit, a fresh baked cookie, condiments and Pepsi® brand assorted soft drinks.

### Lighter Grab and Go

Select up to three:

23.00

- Ham, swiss, lettuce & tomato on a sub roll.
- Turkey, provolone, lettuce & tomato on hoagie or focaccia.
- Roast beef, cheddar, lettuce & tomato on a kaiser roll.
- Avocado, cucumber, provolone, mushrooms & sprouts in a wrap.

### Box it?

Add a box to have lunch packed and ready "to go".

Any of the above-listed plated luncheons may be boxed for an additional fee and will include whole fruit, fresh baked cookie, and Pepsi® brand soft drink  
~per guest \$ 5.00

## Lighter options

All of our lighter menus are served with freshly brewed iced tea, Starbucks® organic shade grown coffee, decaffeinated coffee and specialty Tazo® herbal hot teas.

## Starters

### Please Choose one

- Organic creamy potato soup with tarragon crème fraîche.
- Organic hand picked lettuce, organic red and yellow beets, maytag blue cheese and a roasted sweet garlic-herb vinaigrette.
- Red and yellow beet salad, tender arugula and pleasant valley goat cheese with an apple cider vinaigrette

## Free Range Chicken

Roasted free range chicken breast, served over hearts of romaine and natural parmesan cheese with roasted red pepper and Hatch green chile dressing and a red onion marmalade crostini.

\$ 39.00

## Bison Tenderloin

Local bison tenderloin with organic mashed sweet potatoes and roasted seasonal local vegetables

\$ 53.00

## Enhancements For Plated Lunch Options

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count. In some cases, enhancements cannot be ordered individually.

### Organic Milk Caramel Flan

with bittersweet chocolate paste and orange honey macerated strawberries.

\$ 8.00

### Almond Milk Panna Cotta

with pomegranate molasses

\$ 9.00

### Pecan Pie with Creme Chantilly

\$4

### Caramel Apple Pie

\$4



## Appetizers

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All prices are per person minimum of 25 people

### reception table

#### Domestic Cheese

Cheddar, pepperjack, muenster, domestic swiss, and monterey jack cheese bites.

Garnished grapes and strawberries with assorted breads and crackers

\$ 8.00

#### Classic Antipasti

Savory sliced Genoa salami, Capicola ham, and Prosciutto, fresh mozzarella and provolone, marinated artichokes, roasted red peppers, calamata olives and Pepperocini.

\$ 12.00

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### Mediterranean Display

Lemon and garlic infused hummus, pita bread, plates of grilled and marinated eggplant, portobello mushrooms, red bell pepper, zucchini and yellow squash, marinated artichoke hearts and cured olives

\$ 12.00

### Artisan Cheese

Artfully arranged assortment of brie, gorgonzola, smoked gouda, havarti, fontina, and imported swiss cheeses.

Garnished with dried apricots, walnuts, grapes, and english water crackers.

\$ 16.00

### Vegetable Crudite

Cherry tomato, celery, baby carrots, broccoli bites, fresh cucumber, and green bell pepper, served with our own avocado ranch dipping sauce and lemon infused hummus.

\$ 7.00

### Cheese Fondue

Roasted garlic pinot grigio emmental cheese

Baguettes

pretzels

rustic breads

**Assorted vegetable crudité to include:**

Diced ham

Chicken

18.00

- broccoli
- steamed potatoes
- pickles
- artichoke
- celery

## Cold Canapés

All prices are per piece with a minimum purchase of 50 pieces per item. Stationary or butler passed.

Butler passed appetizers will be charged \$75.

### Shrimp Cocktail Shooters

Gulf shrimp served with a spicy Bloody Mary cocktail sauce. \$ 6.00

### Caprese Skewers

Fresh mozzarella, basil and cherry tomatoes skewers with a balsamic glaze. \$ 3.00

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### Chilled Stuffed Shrimp

Green chile cream cheese stuffed jumbo shrimp.  
\$ 5.00

### Capicola & Mango Toastada

Spicy capicola ham and mango salsa served on  
toasted baguette  
\$ 4.00

### Vietnamese Tuna Salad Spring Rolls

Sweet and spicy tuna salad wrapped in rice paper  
and toasted nori sheets.  
\$ 5.00

### Southwestern Pinwheels

A southwestern twist on a traditional favorite! Green  
chile, red bell peppers, black beans, sweet corn,  
cilantro and cream cheese wrapped in chipotle, flour  
and spinach tortillas rolled and sliced.  
\$ 3.00

## Hot Canapés

All prices are per piece with a minimum purchase of 50 pieces per item. Stationary or butler passed.  
Butler passed appetizers will be charged \$75.

### Beef Taquitos

Ground spiced meat, wrapped in a corn tortilla and  
crisp-fried served with our authentic fire roasted  
salsa. \$ 3.00

### Andouille Puffs

Smoked spicy sausage on a puff biscuit with chipotle  
remoulade.  
\$ 4.00

### Glazed Ham & Pineapple Skewers

Honey & soy glazed ham with pineapple.  
\$ 4.00

### Mini Bruschetta

Your choice of:  
Toasted mini baguettes with caramelized onions and  
bacon.  
OR Chopped tomato & basil atop warm crostini.  
\$ 3.00

### Quesadillas

Shredded chicken, green chile and cheese  
sandwiched within grilled flour tortillas. Served with  
our authentic fire roasted salsa.  
\$ 4.00

### **Green Chile Cheese Chicken Wellington**

Chicken, green chile and cheese in a savory puff pastry. \$ 4.00

### **Bacon Wrapped Chicken Skewer**

Tender chicken wrapped with hickory smoked bacon drizzled with a maple glaze.  
\$ 5.00

### **Ground Sirloin Meatballs**

Cocktail meatballs in a sweet red chile and roasted garlic sauce.  
\$ 4.00

### **Vegetable Spring Rolls**

Crispy vegetable spring rolls filled with munster cheese & jardinière vegetables, served with a plum dipping sauce.  
\$ 3.00

### **Bacon Tempura**

Tempura bacon nuggets served with a chipotle barbecue sauce.  
\$ 4.00

### **Breaded Scallop Skewers**

Bite sized scallop skewers with a sweet red chile hoisin sauce.  
\$ 5.00

### **Coconut Fried Shrimp**

Sweet battered shrimp rolled in flaky coconut and crisp fried served with a tangy sweet and sour sauce.  
\$ 4.00

### **Green Chile Crab Cakes**

Seared lump crab meat and green chile served with a citrus ginger dipping sauce.  
\$ 5.00

### **Chicken Yakatori**

Chicken skewers glazed with teriyaki sauce and served with spicy peanut sauce.  
\$ 4.00

### **Siracha Krab Ragoon**

Wonton pastry wrappers filled with a spicy cream cheese and Krab flavored stuffing.  
\$ 5.00

### **Vegetable Curried Samosa**

Mini pastry bites filled with vegetables.  
\$ 3.00

### **Buffalo Wings**

Chicken drumettes and flats tossed in buffalo sauce served with a bleu cheese dipping sauce.  
\$ 4.00

### **Savory Stuffed Mushrooms**

Baked mushrooms stuffed with shrimp and crab flavored with Dijon.  
\$ 5.00

## Heavy Hors D' oeuvres

### Culinary Attendant Fee \$100 Per 50 Guests Required W/All Carving And Action Stations

#### Baron of Beef Carving Station

Chef carved juicy grilled baron of beef.  
Served with Horseradish and artisan rolls.

**Minimum of 50 guests**

**\$ 12.00**

#### Prime Rib Carving Station

Chef carved prime rib roasted with herbs and black pepper.

Includes au jus, horseradish sauce and artisan rolls.

**Minimum of 25 guests**

**\$ 22.00**

#### Carved Baked Ham

Chef carved orange chipotle glazed ham and artisan rolls.

**Minimum of 40 guests**

**\$ 10.00**

#### Carved Roasted Turkey

Chef carved juicy turkey breast basted in natural juices. Accompanied by giblet gravy, chipotle cranberry sauce and artisan rolls.

**Minimum of 35 guests**

**\$ 10.00**

### Do It Yourself Self Service Stations

#### Chocolate Fondue

White & dark chocolate fondue with a full spread of fruits, berries, pound cake, pretzels and marshmallows. **\$ 16.00**

#### S'mores Bar

Build your own s'mores with graham crackers, Hershey's chocolate and marshmallows. **\$ 14.00**

### Mashed Potato Bar

Yukon garlic mashed potatoes OR baked potatoes.

Toppings included:

16.00

- Scallions
- Crumbled bacon
- Whipped butter
- Sour cream
- Roasted garlic
- Fresh chopped herb mixture
- Crumbled Bleu Cheese
- Grated Parmigianino Reggiano
- Sautéed peppers
- Mushroom Ragout.

### Salad Bar

Tossed to order, chopped romaine, mixed field greens, baby spinach.

12.00

- Diced tomatoes
- Cucumbers
- Sliced red onions
- Black olives
- Crumbled smokehouse bacon
- Red chile dusted croutons
- Sunflower seeds
- Dried cranberries
- Candied walnuts
- Caesar dressing
- Avocado Ranch
- Champagne Vinaigrette
- Honey Mustard Dressing.

### Slider Station

Chicken, BBQ pork and beef sliders with coleslaw, cheese and a variety of sauces served on a Hawaiian roll.

\$ 16.00

### Mac N' Cheese Bar

Cavatappi corkscrew pasta

Smoked sausage

Popcorn shrimp

Diced grilled chicken.

Accompanied by:

16.00

- Scallions
- Crumbled Bacon
- Diced Tomatoes
- Buttered Toasted Breadcrumbs
- Jalapenos
- Ale Sharp Cheddar Cheese Sauce
- Gruyere Swiss Cheese.

### Quesadilla Station

Assorted quesadillas to include:

Fire roasted salsa, sour cream and guacamole.

19.00

- Chicken, green chile and queso asadero on a spinach tortilla.
- Wild mushroom and spinach with boursin cheese on a whole wheat tortilla.
- Shredded beef and sharp cheddar cheese on a flour tortilla.

## Lighter Option's

All of our lighter menus are served with freshly brewed Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas. Based per person, on 60 minutes of continuous service.

#### Artisan Cheese Table

Regional small farm crafted soft, medium and hard ripened cheeses, roasted pears and walnuts, house made bread.

\$ 20.00

#### Farm to Table

Fire grilled local farmers market vegetables, house made bread, white bean hummus and pepper and dill yogurt dip.

\$ 13.00

#### Lemon Pepper and Sage Roasted Organic Turkey Breast

with cranberry tangerine chutney and house made corn bread

\$16

**Culinary Attendant Fee \$100 Per 50 Guests**  
**Required Culinary Attendant Required Per Station**

# Dinner

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Hot dinner buffet's include warm dinner rolls, chef's dessert selection, freshly brewed iced tea Starbucks® regular and decaffeinated coffee and Tazo® herbal hot teas.

Pricing is based per person, on 60 minutes of continuous service

## Dinner Buffet

### Uptown Italian

40.00

- Uptown Caesar salad and classic caprese salads.
- Chicken Saltimbocca with fried prosciutto and a pecan butter sauce.
- Penne pasta tossed in olive oil, garlic and crushed red pepper flakes with zucchini, eggplant, red onion and artichoke hearts topped with Romano cheese.
- Linguini with mussels, clams and shrimp tossed in a seafood cream sauce.
- Hearty beef lasagna. Italian green beans almandine with sautéed onions.
- Italian Genoise cake with cream, berries & Tiramisu.



## French Corner

- Farmers market salad with champagne vinaigrette dressing.
- Green bean and roasted pepper salad with tomatoes tossed in a mustard vinaigrette dressing.
- Gratin creamy sliced potatoes.
- Roasted mixed herb vegetables.
- Poached chicken breast served in a mild rosemary cream sauce and roasted tomatoes.
- Roast beef bourgignon with pearl onions, carrots and turnips.
- Baked salmon Florentine with capers with a lemon butter sauce.
- Chefs dessert table with chocolate gateau and petit fours.

\$45

**Additional fee of \$5 per person for guarantees less than 50 people.**

## Bourbon Street

42.00

- Fresh garden salad with ranch and french dressing. Potato salad with bacon and scallions, cole slaw and a tangy three bean salad.
- Whole roasted chicken with hot plum glaze.
- Smoked Beef Brisket with mesquite BBQ sauce.
- Bourbon baked beans
- Roasted jacket potatoes
- Corn on the Cobb.
- Homemade fruit cobbler
- Bourbon pecan pie.



## Local Comforts

38.00

- Fresh garden salad and assorted dressings.
- Black bean & corn salad tossed in a cumin vinaigrette.
- Sizzling chicken fajitas with grilled peppers and sweet onions with guacamole, fire roasted salsa, shredded cheese, sour cream and flour tortillas.
- Green chile cheese enchiladas.
- Pinto beans, traditional spanish rice and calabacitas. Served with warm flour tortillas.
- Tres leches cake.

## Uptown Signature Dinner Buffet

### Choice of 3 Salads

- Tomato, cucumber and sweet red onion salad.
- Mixed greens with cucumber and tomato.
- Tomato and mozzarella caprese salad.
- Uptown caesar salad.
- Cranberry and feta orzo pasta salad.
- California pasta salad.
- Goat cheese and baby spinach salad with sweet dried cranberries

### Choose 2 or 3 Entrees

- Pan seared salmon with a three peppercorn butter sauce & oven roasted tomatoes.
- Chicken Santa Fe with a poblano cream sauce.
- Pan seared chicken breast with a wild mushroom cream sauce.
- Garlic & oregano baked Greek chicken breast served with artichoke hearts & cherry tomatoes.
- Tandoori style chicken breast with a spicy cream tomato sauce.
- Filipino braised pork adobo.
- Chipotle orange glazed pork loin.
- Asian style marinated flank steak.
- Bistro flank steak w/ madeira mushroom sauce.
- Vegetable manicotti with a roasted red pepper sauce.
- Sliced beef striploin with portabello mushrooms and roasted garlic au jus.
- Chipolte skirt steak with tomatillo salsa.

### Choose 2 Sides

- Roasted medley of seasonal vegetables.
- Garlic sauteed broccoli.
- Green bean almondine.
- Stir fried Asian style vegetables.
- Vegetable ratatouille.
- Yukon garlic whipped potatoes.
- Steamed couscous and potatoes.
- Creamy potato gratin.
- Dried fruit and wild rice pilaf.
- Roasted red potatoes.

**Choose 2 Entrees \$39**

**Choose 3 Entrees \$44**

<sup>^</sup>Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)



## Plated Dinner

All dinner entrees include warm dinner rolls, freshly brewed iced tea, Starbucks® regular and decaffeinated coffee and Tazo® hot herbal teas.

**All Plated Dinner's include salad and dessert.**

### Fresh Beginning Salad Options

#### PLEASE CHOOSE ONE

##### SHERATON HOUSE SALAD

Iceberg and romaine lettuce, teardrop tomatoes, julienned carrots and jicama.

##### UPTOWN FARMERS MARKET SALAD

Hand picked market greens, endives, Brussels sprouts, sliced cucumbers, daikon chards, roma tomatoes and red cabbage.

##### UPTOWN CAESAR SALAD

Chopped romaine lettuce and teardrop tomatoes tossed in a creamy caesar dressing with fresh grated parmesan topped with red chile dusted croutons.

### Desserts

#### Please Choose One

- Chocolate layer cake with raspberry sauce
- Carrot cake with apricot coulis
- Lemon cream cake with blueberry drizzle
- German chocolate cake
- Bourbon street pecan with creme chantilly
- Cheesecake with raspberry and chocolate sauce

### Filet and Shrimp

Beef filet served with a port and raisin reduction paired with two garlic roasted shrimp, chive whipped potatoes and seasonal vegetables.  
\$ 57.00

### Uptown Chicken

Grilled chicken breast served with a white wine lemon herb sauce, grilled vegetables & whipped potatoes.  
\$ 38.00

### Panseared Salmon

Seared salmon filet, served on a bed of creamy mushroom risotto served with seasonal vegetables and a lemon-lime butter sauce.  
\$ 42.00

### Chicken Relleno

Tender chicken breast stuffed with chorizo, cotija cheese, artichokes and green chile accompanied by seasonal grilled vegetables and chive whipped potatoes.  
\$ 38.00

^Consuming raw or undercooked meat, poultry, fish, shellfish, or eggs may increase your risk of food-borne illnesses.

All pricing is per person unless otherwise noted. Prices are exclusive of (currently 23%) taxable service charge and (currently 7.875%) state sales tax. We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

### New York Steak

Grilled New York Steak served with parmesan potato souffle, roasted broccolini & a mushroom dijon sauce. \$ 45.00

### Portobello Stack

Marinated and grilled Portobello mushrooms served with seasoned rice and grilled vegetables.  
\$ 35.00

### Chicken Corona

Chicken breast stuffed with jack cheese, savory peppers, green chile & corn bread wrapped with hickory smoked bacon topped with a sweet corn sauce served with whipped potatoes & broccolini.  
\$ 39.00

### Prime Rib

Prime rib of beef au jus & horseradish cream served with chive whipped potatoes & steamed broccolini.  
\$ 46.00

### Assorted Vegetable & Potato Strudel

Potato knish and mixed vegetables wrapped in puff pastry served with grilled vegetables and a red pepper coulis. (Vegetarian)  
\$ 35.00

### Chipotle Glazed Pork Loin

Roasted Pork Loin with bacon, sautéed mushrooms & a chipotle raspberry glaze served with parsley potatoes, and seasonal vegetables  
\$ 38.00

## Enhancements for plated dinner

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count  
In some cases, enhancements cannot be ordered individually.

### Caprese Salad Upgrade

Vine ripened tomatoes layered with fresh mozzarella topped with a balsamic reduction and fresh basil chiffonade.  
\$ 4.00

### Greek Salad Upgrade

Romaine lettuce, mediterranean olives, cucumber, halved cherry tomatoes and feta cheese.  
\$ 4.00

### Asparagus Salad Upgrade

Steamed asparagus with a frisee lettuce bouquet, tomatoes, chopped hard boiled egg and capers.  
\$ 4.00

### Intermezzo Assorted Sorbet

\$2

### Tres Leches Cake Upgrade

\$5

### Chocolate Trilogy Mousse Upgrade

\$5

Turtle Cheesecake Upgrade

\$5

Chocolate Lava Cake Upgrade

\$6

Bottle of House Red & White Wine

\$56 per table

## Lighter Option's dinner

All of our lighter menus are served with freshly brewed iced tea, Starbucks® organic, shade grown coffee, decaffeinated coffee and specialty Tazo® teas.

### Appetizers

#### Please Choose one

- Organic creamy potato soup with tarragon crème fraîche.
- Organic field greens, honey roasted pear, maytag blue cheese and New Mexican pecans with a Tarragon vinegar.
- Red and yellow beet salad, tender arugula and pleasant valley goat cheese with an apple cider vinaigrette.

### Free Range Chicken

Roasted free range breast of chicken with a tangy lemon glaze, wild mushrooms, rosemary fingerling potatoes and local vegetable ragout.

\$ 59.00

### Desserts

#### Please Choose One

- Vanilla bean panna cotta topped with organic red berries and New Mexican pecan biscotti.
- Chocolate mousse with New Mexican pecan crunch and sweet organic raspberries.

## Enhancement for lighter options dinner

Enhancements are designed to compliment menus and must be ordered for a minimum of 75% of the menu guest count. In some cases, enhancements cannot be ordered individually.

Roasted Butternut Squash Bisque

with sage and crème fraîche.

\$ 8.00



# Bar Packages

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All host bars include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Pepsi® soft drinks. All pricing is per drink. All host bars require a minimum of 40 guests.

## host Bar

### Premium - Appreciated Brands

Bourbon: Basil Haydens  
Scotch: Johnny Walker Black  
Vodka: Grey Goose  
Gin: Bombay Sapphire  
Tequila: Patron Silver  
Rum: Sailor Jerry  
\$12.00

### Favorite Brands

Bourbon: Jack Daniels  
Scotch: Johny Walker Red  
Vodka: Titos  
Gin: Tanqueray  
Whiskey: Crown Royal  
Tequila: Hornitos  
Rum: Bacardi Silver  
\$ 10.00

### Familiar Brands

Bourbon- Jim Beam  
Scotch: J&B  
Vodka: Smirnoff  
Gin: Beefeater  
Tequila- Sauza Silver  
Rum- Cruzan  
\$ 8.00



One ~ 1 ~ bartender required for every 100 guests.

\*Bartender fee of \$150 for parties of 50 or more per bar for the first 4 hour period.

For parties under 50 the fee is \$100 for up to 4 hours and will be serviced by a cocktail server.

Additional bartender hourly rate at 50 per hour

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

### Domestic Beer

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Light  
St Pauli Girl  
Angry Orchard  
\$ 5.00

### Local Beer

Marble Double White  
Santa Fe Brown  
Happy Camper IPA  
\$ 6.00

### Imported and Specialty Domestic Beers

Corona  
Corona Light  
Heineken  
Samuel Adams  
Dos Equis XX  
Blue Moon  
Stella Artois  
\$ 6.00

### House Wine

Canyon Road:  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Beringer White Zinfandel  
\$ 8.00

### Pepsi® Soft Drinks

\$4

### Bottled Water

San Pellegrino®  
Perrier®  
Evian®  
ina®  
\$ 5.00

### Gourmet Mixed Nuts

\$70 per 25 guests

### Artisan Cheese Dried Fruit & Nut Display

\$300 per 50 guests

### Fresh Salsa

with white corn tortilla chips  
\$100 per 25 guests

## Cash Bar

One ~ 1 ~ bartender required for every 125 guests for a Cash Pay Own Bar.

\*Bartender fee of \$150 for parties of 50 or more per bar for the first 4 hour period.

For parties under 50 the fee is \$100 for up to 4 hours and will be serviced by a cocktail server.

Additional bartender hourly rate at 50 per hour.

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)



All cash bar packages include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Pepsi® soft drinks. All pricing is per drink. Cash bars require a minimum of 50 guests.

#### Appreciated Brands

Specialty Whiskey: Jameson Irish  
Scotch: Johnny Walker Black  
Vodka: Grey Goose  
Gin: Bombay Sapphire  
Bourban: Basil Haydens  
Tequila: Patron Silver  
Rum: Sailor Jerry  
\$ 12.00

#### Familiar Brands

Bourbon: Jim Beam  
Scotch: J&B  
Vodka: Smirnoff  
Gin: Beefeater  
Whiskey: Seagrams  
Tequila: Sauza Silver  
Rum: Cruzan  
\$ 8.00

#### Favorite Brands

Bourbon: Jack Daniels  
Scotch: Johnny Walker Red  
Vodka: Titos  
Gin: Tanqueray  
Whiskey: Crown Royal  
Tequila: 1800 Reposado  
Rum: Bacardi Silver  
\$ 10.00

#### Domestic & Non Alcoholic Beers

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Light  
St Paul Girl  
Angry Orchard  
\$ 5.00

#### Local Beer

Marble Double White  
Santa Fe Brown  
Happy Camper IPA  
\$ \$ 6.00

#### Imported and Specialty Domestic Beers

Corona light  
Corona  
Heineken  
Samuel Adams  
Dos Equis XX  
Blue Moon  
Stella Artois  
\$ 7.00

#### House Wine

Canyon Road:  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Beringer White Zinfandel  
\$ 8.00

#### Bottled Water

San Pellegrino®  
Perrier®  
Evian®  
Aquafina®  
\$ 5.00

Pepsi®Brand Soft Drinks

\$4

Gourmet Mixed Nuts

\$70 per 25 guests

Artisan Cheese Dried Fruit & Nut Display

\$300 per 50 guests

Fresh Salsa

with white corn tortilla chips

\$100 per 25 guests

## Sparkling Wines

### Wine

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Cidreries du Calvados,

**Apple, Sparkling Cider, "Bon Apple Tite", France, NV**

Our non-alcoholic alternative for celebrating your special occasion.

\$ 26.00

Domaine Ste. Michelle

**Brut, Columbia Valley, Washington, NV Nicely**

balanced, Brut is not too dry and not too sweet. This crisp and jazzy wine delivers delicate apple and citrus characteristics with a fresh, light toastiness.

\$ 20.00

Ruffino

**Prosecco, Vento, Italy** Bright straw yellow with fine bubbles. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of apples and pears.

\$ 30.00

Relax Bubbles

is a refreshing white wine blend with an enticing bouquet of ripe pineapple and citrus. This exciting and intense play of sweet and tart has a light mineral note and a lingering, dry finish.

\$ 15.00

Domaine Chandon

**Brut, "Classic", California, NV** Nutty flavors with hints of brioche that build to a refreshingly dry finish.

\$ 45.00

## Sweet White/Blush Wines

Beringer

**White Zinfandel**, California, 2010 Fresh fruit, ripe berry and watermelon, crisp, refreshing, aromas of strawberries, citrus and spice come to the forefront.  
\$ 26.00

Tuck Beckstoffer Wines "Hogwash"

**Rose, Grenache Rose**, California, 2017 Lively aromas of rose, raspberry and orange zest. Flavors of lemon, mandarin, honey & just ripened peach.  
\$ 35.00

## Light Intensity White Wines

CasaSmith, "ViNO"

**Pinot Grigio**, Columbia Valley, Washington, 2015 Lilac, tangerine, alpine strawberry, golden straw, and Italian melon. With density to spare. Minerally, long and lingering.  
\$ 33.00

Placido,"Primavera Selection"

**Pinot Grigio**, Delle Venezie, Italy, 2010 Pale-straw with fresh and fruity aromas of pears as well as citrus and grapefruit Full, fresh and lively, with notes of ripe pear on the finish.  
\$ 26.00

Chateau Ste. Michelle

**Riesling**, Columbia Valley, 2017 Aromas of ripe peaches, dried apricots and spice notes. It displays beautiful ripe fruit flavors with a crisp finish.  
\$ 35.00

Kim Crawford

**Sauvignon Blanc**, Marlborough, New Zealand, 2017 With flavors of pineapple and stone fruit with a hint of herbaceousness on the palate. The finish is fresh and zesty  
\$ 35.00

Ferrari-Carano Fume

**Sauvignon Blanc**, Sonoma County, California, 2017 Aromas and flavors of pink grapefruit, lemongrass, lychee, peach, pear, honeydew melon, orange blossom, pineapple, guava and a touch of minerality.  
\$ 35.00

## Medium Intensity White Wines

#### J. Lohr Estates, "Riverstone"

Chardonnay, Monterey, California, 2017 Enticing aromas are reminiscent of peach, nectarine, marmalade, yellow floral, baking spices, and honey. Those aromas echo on the palate and are complemented by orange and apricot, and balanced with a creamy texture from aging sur lie. Flavors of crème brûlée and a touch of oak can be found on the long finish.

\$ 30.00

#### Kenwood Vineyards

Chardonnay, "Six Ridges", California, 2015 Fruit flavors of lime and Fuji apple join together with notes of vanilla, tropical fruit and allspice.

\$ 35.00

#### Chalk Hill Sonoma Coast

Chardonnay, Sonoma County, California, 2017 Light golden in color and displays expressive fruit aromas of yellow apple and tropical fruit complexed by toasty vanilla and crème brulee. The bouquet is pure and direct with guava, nectarine, golden delicious apple and pears.

\$ 26.00

#### Canyon Road

Chardonnay, California, 2010 Lush tropical flavors of ripe stone fruit and pineapple, lightened with aromas of sweet oak and vanilla

\$ 28.00

## Light Intensity Red Wines

#### Chalk Hill, "Sonoma Coast"

Pinot Noir, Sonoma Country, California, 2016 Expressive fruit aromas of dark cherry, truffle, espresso, dried cherries and incense. The palate is bright and full of cherry cola fruit with vanilla and oak undertones and a wonderful velvety texture.

\$ 35.00

#### DeLoach, "Heritage Reserve"

Pinot Noir, California, 2010 Delicate notes of anise and baking spices lace the fruit to unfold a rich palate of black cherries supported by medium fine-grained tannins.

\$ 37.00

#### Erath

Pinot Noir, Willamette Valley, Oregon, 2016 Pleasing hint of caramel and aromatic sandalwood. The smooth, weighty palate offers cherry candy, pomegranate, candied orange peel and a touch of anise concluding with a nicely uplifting finish.

\$ 37.00

#### Mohua

Pinot Noir, Marlborough, New Zealand, 2013 Layered with fine tannins, raspberry and black currant, wild strawberry and spice flavors

\$ 35.00

Austin Hope Winery, "Troublemaker"

**Red Blend**, Sonoma Country, California, 2011 This wine is bold, fruity, and powerful. The fruit-forward flavors are somewhat lacking in subtlety and balance, but the style definitely provides decadent pleasure.

\$ 35.00

## Medium Intensity Red Wines

Beringer Vineyards, "Founder's Estate"

**Merlot**, Napa Valley, California, 2009 Blackberry, black cherry, and seductive dark chocolates

\$ 39.00

Canoe Ridge Vineyard, "The Expediton"

**Merlot**, Walla Walla, Washington Intense aromatics of fresh, ripe raspberry and blueberry. On the palate, crushed ripe berries, vanilla and leather linger among silky smooth tannins for a pleasing and long finish.

\$ 35.00

Raymond Vineyards, "Reserve Selection"

**Melot**, Napa Valley, California, 2012 A nice swirl of the glass reveals aromas of sandalwood, currant and plum that pleasantly lead to enticing flavors of blueberry, blackberry and violet.

\$ 35.00

Terrazas de los Andes, "Altos del Plata"

**Merlot**, Mendoza, Argentina 2016 Deep red with blue shades. Aromas of red, black and dried fruits, especially plums and figs combine to give the wine a great intensity. Further hints of vanilla and caramel can also be detected. The wine is rich and juicy with soft, well-ripened tannin. Notes of black fruit, jam and vanilla blend to give the wine a mouth-watering finish.

Avalon

**Cabernet Sauvignon**, Napa Valley, California, 2016 Aromas of plum, cherry, boysenberry and a definite blueberry note with oaky nuances of caramel and cedar. This wine always drinks easy with luscious fruit flavor.

\$ 18.00

The Hess Collection, "Allomi Vineyard"

**Cabernet Sauvignon**, Napa Valley, California, 2010 Offers distinct notes of vanilla and oak spice with classic red fruit flavors set off by currant and blackberry along with moderate, well-integrated tannins showing a round, plush mouthfeel.

\$ 35.00

Kendall-Jackson, "Vintner's Reserve"

Cabernet Sauvignon, California, 2009 Deep black cherry, blackberry and cassis flavors while cedar and vanilla notes linger on the finish  
\$ 39.00

Louis M. Martini

Cabernet Sauvignon, Sonoma County, California, 2009 Rich flavors including black currant, dark berry fruit and sweet herbs. It possesses a full, rich mouth feel and a lengthy finish.  
\$ 35.00

Magnolia Grove

Cabernet Sauvignon, California, 2010 Rich aromas and flavors of cedar, black fruit and black cherry compliment a finish of sweet oak and cedar spice  
\$ 28.00

## Specialty Bars

All specialty bar packages require a minimum of 40 guests

Margarita, Beer and Wine Package

Savor the flavors of the southwest with a variety of premium tequilas and mixers

- Blue Curacao
- Midori melon liqueur
- Pama Pomegranate.

**Package also includes:**

- Imported and domestic beer,
- House wine,
- Assorted Pepsi® soft drinks
- Bottled water

**1 hour: \$15**

**2 hours: \$25**

**3 hours: \$35**

**4 hours: \$45**

Gourmet Mixed Nuts

\$70 per 25 guests

Artisan Cheese Dried Fruit & Nut Displa

\$300 per 50 guests

Fresh Salsa

with white corn tortilla chips  
\$100 per 25 guests

## Bar Packages

All hosted bar packages include domestic, imported beers, house wines, juices and mixers, bottled waters and assorted Pepsi® soft drinks.

### Appreciated Brands

Bourbon: Jameson Irish

Scotch: Johnny Walker

Vodka: Grey Goose

Gin: Bombay Sapphire

Whiskey: Makers Mark

Tequila: Patron Silver

**1 hour: \$15**

**2 hours: \$25**

**3 hours: \$35**

**4 hours: \$45**

### Favorite Brands

Bourbon: Jack Daniels

Scotch: Dewars

Vodka: Absolut

Titos

Absolut Gin: Tanqueray

Whiskey: Southern Comfort

Crown Royal

Tequila: Jose Cuervo 1800 Reposado

Rum: Captain Morgan

**1 hour: \$14**

**2 hours: \$23**

**3 hours: \$32**

**4 hours: \$41**

### Margarita, Beer & Wine Package

Savor the flavors of the southwest with a variety of premium tequilas and mixers

- Blue Curacao
- Midori melon liqueur
- Pama Pomegranate.

#### Package also includes:

- Imported and domestic beer,
- House wine,
- Assorted Pepsi® soft drinks
- Bottled water

**1 hour: \$15**

**2 hours: \$25**

**3 hours: \$35**

**4 hours: \$45**

### Familiar Brands

Bourbon: Jim beam

Vodka: Smirnoff

Gin: Beefeater

Whiskey: Seagrams

Tequila: Sauza

Rum: Bacardi Silver

1 hour: \$13

2 hours: \$21

3 hours: \$29

4 hours: \$ 37.00

### Beer and Wine

Relax and enjoy a casual evening with a selection of imported and domestic beer, house wine, Pepsi® soft drinks and bottled water

**1 hour: \$12**

**2 hours: \$21**

**3 hours: \$30**

**4 hours: \$39**

### Domestic Beer

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Light

### Imported and Specialty Domestic Beer

Amstel light

Corona

Heineken

O'Douls

Samuel Adams

Dos Equis

Blue Moon

Stella Artois

### House Wine

Canyon Road:

Cabernet Sauvignon

Chardonnay

Merlot

White Zinfandel

### Gourmet Mixed Nuts

\$70 per 25 guests

### Artisan Cheese Dried Fruit & Nut Display

\$300 per 50 guests

### Fresh Salsa

with white corn tortilla chips

\$100 per 25 guests





## Packages

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Packages not available for groups of less than 20 pp.

### Half Time

\$28.00 Per Person

AM or PM beverage break

Screen package

Rental/setup fee

**Minimum of 30 guests**

### Down to Business

\$44.00 Per Person

Continental breakfast

Coffee refresh

Afternoon break

Screen package

Rental/setup fee

**Minimum of 30 guests**

Additional fee of \$5 per person for guarantees less than stated minimum people

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

### Lunch Anyone?

\$75.00 Per Person

Continental breakfast  
Coffee refresh  
Uptown deli or local flavors buffet lunch  
Afternoon break  
Screen package  
Rental/setup fee

**Minimum of 30 guests**

### Fancy Meeting you here

\$80.00 Per Person

Continental breakfast  
Coffee refresh  
Buffet lunch  
Afternoon break  
Screen package  
Podium microphone  
Rental/setup fee

**Minimum of 40 guests**

### Breakfast Burritos

with sausage, farm fresh eggs, cheddar cheese and  
savory green chile

\$ 5.00

### Bagel Sandwich

with applewood smoked bacon, farm fresh egg and  
cheddar cheese

\$ 5.00

### Croissant Breakfast Sandwich

with scrambled eggs, black forest ham and cheddar  
cheese

\$ 5.00

### Buttermilk Biscuits

with sausage gravy

\$ 5.00

### Bottled Water

EVIAN®

AQUAFINA®

Sparkling San Pellegrino®

\$ 4.00

### Pepsi® Brand Soft Drinks

\$4

### Red Bull® and Sugar Free Red Bull®

\$6



## Seasonal Menu

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Each fall/winter dinner table includes oven baked rolls, freshly brewed iced tea, Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and

fall/winter

An additional fee for guarantees less than 40 ~per person 5

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)

## Autumn Harvest Table

Salad

Entree

Side dishes

Dessert

46.00

- Walnut and green apple salad
- California carrot salad
- Garden salad
- Ambrosia
- Roasted tom turkey with giblet gravy and cranberry sauce
- Sliced roast beef with caramelized pearl onions, juslié
- Southern baked ham with pineapple mango glaze
- Old fashioned whipped potatoes
- Sausage and mushroom dressing
- Green bean casserole
- Roasted carrots and peas
- Pumpkin pie
- Bourbon pecan pie
- Chocolate fudge cake

## Goat Cheese and Pine Nut Garden Salad

\$5.00

Mixed baby greens, warm bacon and sun-dried cherry vinaigrette, toasted pine nuts and goat cheese

## Above & Beyond

## Memorable Moments

### First

- Blue claw crab imperial stuffed mushroom
- Bacon wrapped horseradish shrimp
- Sweet Thai chili drizzle

### Second

- Sweet potato bisque, spiced pecans
- Sherry Chantilly & sriracha drizzle

### Third

- Micro greens, mandarin oranges, spiced pecans, grape, tomatoes & Tasso bits
- Spicy raspberry quail medallions

### Intermezzo

Mango champagne sorbet finished with fresh mint

### Entree

- Ginger tamari marinated filet mignon
- Rosemary Crème fraîche smashed Yukon gold potatoes
- Tender asparagus and cayenne onion straws
- Roquefort bleu cheese hollandaise

### Dessert

Fresh seasonal berries with Marsala sabayon

\$ 100.00

## seasonal menus

### New Mexican Holiday

Fresh garden salad with chef's selection salad dressings Ambrosia  
Carrot and Raisin Salad

Posole with flour tortillas  
Red chile pork tamales  
Green chile chicken enchiladas  
Flank steak asada with pico de gallo  
Cilantro rice Pinto beans  
Calabacitas casserole

Tres leches cake  
Pumpkin pie  
Bourbon pecan pie

\$ 40.00

Spicy guacamole with fresh white corn tortilla chips

per 25 guests

### Rosted Turkey

Juicy turkey breast basted in natural juices, chef-carved and served with giblet gravy, traditional cranberry sauce and fresh crusty rolls

**serves 40 guests**  
**\$200**

SHERATON ALBUQUERQUE UPTOWN

2600 Louisiana Blvd NE, Albuquerque, New Mexico, USA

[marriott.com/abqsi](https://marriott.com/abqsi)

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