

Sheraton Albuquerque Uptown

Catering menu





Appetizers

All prices are per person minimum of 25 people

reception displays

Domestic Cheese

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

Garnished grapes and strawberries with assorted breads and crackers \$14.00

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. \$12.00

Classic Antipasti

Savory sliced Genoa salami, Capicola ham, and Prosciutto, fresh mozzarella and provolone, marinated artichokes, roasted red peppers, calamata olives and Pepperocini. \$16.00

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. \$25.00

All pricing is per person unless otherwise noted. Prices are exclusive of taxable service charge (currently 23%)
If you have any concerns regarding food allergies, contact your event manager.

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 per service staff required.

Shrimp Cocktail Shooters

Gulf shrimp served with a traditional cocktail sauce or a spicy Bloody Mary cocktail sauce. \$8.00

Chilled Stuffed Shrimp

Green chile cream cheese stuffed jumbo shrimp. \$8.00

Capicola & Mango Toastada

Spicy capicola ham and mango salsa served on toasted baguette. \$6.00

Mini Bruschetta

Your choice of:

Toasted mini baguettes with caramelized onions and bacon.

OR Chopped tomato & basil atop warm crostini.
\$4.00

Caprese Skewers

Fresh mozzarella, basil and cherry tomatoes skewers with a balsamic glaze. \$5.00

Andouille Puffs

Smoked spicy sausage on a puff biscuit with chipotle remoulade. \$5.00

Prosciutto Melon Skewers

Prosciutto wrapped melon with Balsamic glaze. \$5.00

Smoked Salmon Rosettes

Thinly sliced Smoked salmon, whipped boursin cheese on a croustini topped with chives. \$7.00

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. \$5.00

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

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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 per service staff required.

Beef Taquitos

Ground spiced meat, wrapped in a corn tortilla and crisp-fried served with our authentic fire roasted salsa. \$5.00

Green Chile Cheese Chicken Wellington

Housemade chicken, green chile and cheese in a savory puff pastry. \$8.00

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. \$5.00

Vegetable Spring Rolls

Crispy vegetable spring rolls filled with jardinière vegetables, served with a plum dipping sauce. \$6.00

Mini Beef Empanadas

Mini Beef Empanadas with garlic aioli. \$6.00

Quesadillas

Shredded chicken, green chile and cheese sandwiched within grilled flour tortillas. Served with our authentic fire roasted salsa. \$6.00

Green Chile Crab Cakes

Seared lump crab meat and green chile served with a lemon herb aioli. \$9.00

Chicken Yakatori

Chicken skewers glazed with teriyaki sauce and served with spicy peanut sauce. \$6.00

Assorted Mini Quiche

Lorraine, leek & gruyere cheese, lobster and florentine \$5.00

Spanakopita

Perfectly crispy layers of phyllo dough and a comforting filling of spinach and feta cheese. \$6.00

Buffalo Wings

Chicken drumettes and flats tossed in buffalo sauce served with a bleu cheese dipping sauce. \$6.00

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Bacon Wrapped Scallops

Bacon wrapped scallops with a sweet red chile hoisin sauce.

\$8.00

Coconut Fried Shrimp

Sweet battered shrimp rolled in flaky coconut and crisp fried served with a tangy sweet and sour sauce. \$7.00

Chipotle Corn Fritters

chipotle Corn Fritters with a cilantro lime salsa \$6.00

Mini Pigs in a Blanket

Cocktail Sausage wrapped in puff pastry served with mesquite bbq sauce. \$5.00

Heavy Hors D'oeuvres

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

Carved Pork Loin

Chef carved juicy grilled pork loin.
Served with a grainy mustard sauce and artisan rolls.

Minimum of 25 guests

\$16.00

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

\$24.00

Carved Baked Ham

Chef carved orange chipotle glazed ham and artisan rolls.

Minimum of 40 guests

\$15.00

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

\$15.00

Self Serve Stations

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Chocolate Fondue

White & dark chocolate fondue with a full spread of fruits, berries, pound cake, pretzels and marshmallows. \$24.00

Mashed Potato Bar

Yukon garlic mashed potatoes OR baked potatoes.

Toppings included:

Scallions

Crumbled bacon

Whipped butter

Sour cream

Roasted garlic

Fresh chopped herb mixture

Shredded cheddar & jack cheese

Grated Parmigiano Reggiano

Roasted peppers

Mushroom Ragout

\$23.00

S'mores Bar

Build your own s'mores with graham crackers, Hershey's chocolate and marshmallows.

\$20.00

Salad Bar

Choice of chopped romaine, mixed field greens, baby spinach.

Diced tomatoes

Cucumbers

Sliced red onions

Black olives

Crumbled smokehouse bacon

Red chile dusted croutons

Sunflower seeds

Dried cranberries

Candied walnuts

Caesar dressing

Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette Dressing

\$20.00

Quesadilla Station

Assorted quesadillas to include:

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.

Served with Fire roasted salsa, sour cream and guacamole. \$18.00

Slider Station

Chicken, BBQ pork and beef sliders with coleslaw, cheese and a variety of sauces served on a Hawaiian roll. \$26.00

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Dinner

All dinner buffet's include warm dinner rolls, 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 Buffets

Bourbon Street Dinner Buffet

Fresh garden salad with ranch and french dressings

Potato salad with bacon and scallions

Cole slaw OR Tangy three bean salad.

Whole roasted rotisserie style chicken

Smoked Beef Brisket with mesquite BBQ sauce.

Bourbon baked beans

Roasted jacket potatoes

Cut corn with red pepper accents.

Homemade peach cobbler

Bourbon pecan pie \$47.00

Local Comforts Dinner Buffet

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

Calabacitas

Warm flour tortillas

Tres leches cake \$45.00



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Dinner

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Uptown Italian Dinner Buffet

Uptown Caesar salad OR Italian Chopped Salad
Caprice classic salad.
Rustic chicken cacciatore with mushrooms, garlic, bell peppers and onion in a flavorful tomato sauce
Salmon piccata
Italian braised beef short rib
Italian green beans with sautéed onions.
Penne pasta tossed in olive oil, garlic and crushed red pepper flakes with zucchini, eggplant, red onion and artichoke hearts topped with Romano cheese.
Tiramisu, panna cotta with raspberry sauce and cannoli \$55.00

French Corner Dinner Buffet

Farmers market salad with champagne vinaigrette dressing.
Green bean and roasted pepper salad with tomatoes tossed in a mustard vinaigrette dressing.
Poached chicken breast served in a mild rosemary cream sauce and roasted tomatoes.
Braised beef bourguignon with pearl onions, carrots and mushrooms.
Roasted salmon with capers and a lemon butter sauce.
Gratin creamy sliced potatoes.
Roasted mixed herb vegetables.
Chocolate gâteau and assorted petit fours \$48.00

Uptown Signature Dinner Buffet

Choice of 3 Salads
Mixed greens with cucumber and tomato
Baby spinach salad with goat cheese and sweet dried cranberries
Uptown caesar salad.
Tomato and mozzarella caprese salad.
Cranberry and feta orzo pasta salad.
California pasta salad.
Tomato, cucumber and sweet red onion salad.
Choose 2 or 3 Entrees
Pan seared salmon with a lemon 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.
Chipotle orange glazed pork loin.
Bistro flank steak w/ madeira mushroom sauce.
Cheese manicotti with a roasted red pepper sauce.
Sliced beef striploin with portabello mushrooms and roasted garlic au jus.
Chipotle skirt steak with tomatillo salsa.
Choose 2 Sides
Roasted medley of seasonal vegetables.
Garlic sautéed broccoli.
Green bean almondine.
Vegetable ratatouille.
Yukon garlic whipped potatoes.
Steamed couscous with diced carrots and celery.
Creamy potato gratin.
Dried fruit and wild rice pilaf.
Roasted red potatoes.
Chef's selection of assorted desserts
Choose 2 Entrees \$44.00 Choose 3 Entrees \$54.00

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Dinner

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

Plated Dinners

Fresh Beginning Salad Options - Choose One

SHERATON HOUSE SALAD

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

UPTOWN FARMERS MARKET SALAD

Hand picked market greens, cucumbers, radish, beets, roma tomatoes, red cabbage and goat cheese crumbles.

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.

Dessert Choices

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

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Dinner

Filet & Shrimp

Beef filet served with red wine reduction paired with two garlic roasted shrimp, chive whipped potatoes and seasonal vegetables. \$65.00

New York Steak

Grilled New York Steak served with roasted fingerling potatoes, roasted broccolini & a mushroom dijon sauce. \$54.00

Prime Rib

Prime rib of beef au jus & horseradish cream served with chive whipped potatoes & steamed broccolini. \$56.00

Pan Seared Salmon

Seared salmon filet, served on a bed of mushroom wild rice served with seasonal vegetables and a lemon-lime butter sauce. \$46.00

Citrus Marinated Pork Loin

Roasted citrus marinated pork loin with a creamy mushroom sauce, parsley potatoes and seasonal vegetables \$45.00

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. \$43.00

Uptown Chicken

Grilled chicken breast served with a white wine lemon herb sauce, grilled vegetables & whipped potatoes. \$40.00

Vegetarian Options

Portobello Mushroom Stack

Marinated and grilled Portobello mushrooms served with seasoned rice and grilled vegetables and a red pepper coulis. \$40.00

Vegetable Couscous

Stewed vegetable couscous, calabacitas, steamed broccolini, marinated cherry tomatoes. \$40.00

Lighter Plated Option

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

Appetizer

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.

Dessert

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.

Free Range Chicken

Roasted free range breast of chicken with a tangy lemon glaze, wild mushrooms, rosemary fingerling potatoes and local vegetable ragout. \$68.00

SHERATON ALBUQUERQUE UPTOWN

2600 Louisiana Blvd NE, Albuquerque, New Mexico, USA

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