



6510 America's Parkway • Albuquerque, NM 87110
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CATERING MENU

Breakfast

Breakfast Breaks

WAKE ME UP 8.00 per person

Fresh Fruit Platter. Assorted Granola Bars. Infused Water, Coffee, Decaf, and Hot Tea Station.
(Add freshly squeezed orange juice for \$2 per person)

RISE AND SHINE 10.00 per person

Fresh Fruit Platter, Assorted Muffins and Pastries, Assorted Breakfast Bars, Infused Water, Coffee, Decaf, and Hot Tea Station.
(Add freshly squeezed orange juice for \$2 per person)

GOOD MORNING SUNSHINE 12.00 per person

Fresh Fruit Platter, Assorted Yogurt Parfaits, Assorted Granola Bars, Infused Water, Red Bull, and Orange Juice.
(Add a coffee station for \$2 per person)

Continental Breakfast

CLASSIC CONTINENTAL 12.00 per person

Assorted Pastries, Muffins & Bagels with Cream Cheese.

DUKE CITY CONTINENTAL 16.00 per person

Assorted Yogurt Parfaits, Assorted Muffins, Green Chile and Cheese Bagels with Sun-Dried Tomato Cream Cheese & Artisanal Breads Served with Butter and Fruit Preserves.

All Continental Breakfasts are Accompanied with an Infused Water Station, Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Herbal Teas. Continental Breakfast Buffets are set out for a maximum of 90 minutes.

Plated Breakfast

CLASSIC AMERICAN 15.00 per person

Fluffy Scrambled Eggs, Breakfast Potatoes, Your Choice of Applewood Smoked Bacon, Jalapeño Sausage Links, or Honey Smoked Ham & Assorted Artisanal Breads.

FOUR CORNERS 16.00 per person

Market Fresh Fruit Cup, Breakfast Potatoes, Chorizo, Eggs Benedict, with a Red Chile Hollandaise & Fresh Muffin or Danish.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

NOB HILL 19.00 per person

Cream Cheese Scrambled Eggs, Potatoes O'Brien, Smoked Salmon, Finished with Fresh Tomato, Hard Boiled Egg, Red Onion & Avocado.

All Plated Breakfasts are Accompanied with Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Assorted Artisanal Breads Served Family Style.

Breakfast Buffets

AMERICAN BREAKFAST BUFFET 15.00 per person

Fluffy Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Jalapeño Sausage Links, and an Assorted Breakfast Pastry Tray.

THE NEW MEXICAN BREAKFAST BUFFET 17.00 per person

Scrambled Eggs with Roasted Green Chile & Melted Cheese, Chorizo & Carne Adovada, Red Chile Dusted Papitas, Fresh Pinto Beans, and Salsa. Served with Warm Flour Tortillas.

THE ROADRUNNER BREAKFAST BUFFET 19.00 per person

Cream Cheese Scrambled Eggs, Bagels & Lox. Diced Red Onion, Tomato, Hard Boiled Egg, and Potatoes O'Brien.

All Breakfast Buffets are Accompanied with an Infused Water Station, Orange Juice, Coffee, Decaffeinated Coffee, and Hot Herbal Teas. Breakfast Buffets are set out for a maximum of 90 minutes and require a minimum of 20 guests.

Add a Fresh Seasonal Fruit Tray for \$3.00 per person

Add an Omelet Station for \$5.00 per person

Breaks

Afternoon Breaks

BRAIN FOOD 14.00 per person

Assorted Granola Bars, Deluxe Trail Mix, and Fresh Whole Fruit. Assorted Soft Drinks, Iced Tea, Bottled Water & Red Bull Energy Drinks

SWEET SURPRISE 13.00 per person

Assorted Candy Bars, Cookies, and Sliced Apples and Caramel Dipping Sauce. Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas, Assorted Soft Drinks & Bottled Water.

COOKIE JAR 12.00 per person

Assorted Freshly Baked Cookies & Brownies. Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa, Assorted Soft Drinks, & Bottled Water.

TRES AMIGOS 11.00 per person

Fresh Corn Tortilla Chips, House Made Salsa, Guacamole, Queso & Assorted Soft Drinks.

Luncheons

Working Luncheons

All Working Luncheons are Accompanied with Freshly Brewed Regular and Decaffeinated Coffee, and Iced Tea. Working Luncheons may also be served as Boxed Lunch.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

CHICKEN CAESAR SALAD 14.00 per person
Char-Grilled Chicken Breast served atop Crisp Romaine Lettuce, with Herb Croutons, Parmesan Cheese, and Caesar Dressing.

FIESTA GARDEN COBB 15.00 per person
Mixed Greens, Grilled Chicken, Avocado, Applewood Bacon, Onion, Tomato, Egg, and Cheddar Cheese.

CLASSIC CLUB SANDWICH 15.00 per person
Deli Sliced Turkey and Smoked Honey Ham, Crisp Bacon, Lettuce, and Tomato, Topped with Mayo and Swiss Cheese on Whole Wheat Berry Toast. Served with Potato Chips.

CLASSIC MOBLEY BURGER 16.00 per person
Conrad Hilton's Steakhouse Burger, Char Broiled, with Melted Cheese on a Rustic Roll. Served with Potato Chips.

SOUTHWEST STEAK SANDWICH 17.00 per person
Angus Roast Beef served on a Gourmet Bun, Topped with Tomatoes, Green Chile, and Melted Jack Cheese. Served with Potato Chips.

Plated Lunch

ENCHILADAS 19.00 per person
Chicken or Beef, Layered Between White Corn Tortillas, Shredded Cheese, Served On Top of Papitas, Smothered in Red Chile, Topped with Shredded Lettuce, Tomato, and Onion. Accompanied with a Side of Fresh Pinto Beans.

GREEN CHILE CHICKEN ALFREDO 21.00 per person
Chicken Breast, Bell Peppers, Shallots, and Fettuccini, Tossed in a Green Chile Alfredo Sauce. Served with Garlic Toast.

GREEN CHILE MEATLOAF 20.00 per person
Rich, Moist Meatloaf with the Added Kick of Local Hatch Green Chile, Served on Top of Garlic Mashed Potatoes, and a Mushroom Demi Glace.

CHICKEN ELDORADO 21.00 per person
Chicken Breast, Green Chile, Pepper Jack Cheese, Wrapped in Puff Pastry, Baked to Perfection, Served with Au Gratin Potatoes, and Roasted Garlic & White Wine Cream Sauce.

FISH & CHIPS 24.00 per person
Blue Moon and Honey Battered Haddock, House Cut Fries, and hand Crafted Tartar Sauce

STEAK FRITES 25.00 per person
Flat Iron Steak Grilled to Medium Rare, Served with House Cut Fries & Romesco Sauce.
All Plated Lunches are Accompanied with Iced Tea, Coffee, Decaffeinated Coffee, House Salad with a Choice of Two Dressings. Warm Rolls, Seasonal Vegetables & Complimentary Chef's Choice Dessert.

Luncheon Buffets

TASTE OF ITALY 24.00 per person

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

Penne Pasta tossed with Marinara Cream Sauce, Manicotti topped with Zesty Italian Bolognese Sauce, Sautéed Seasonal Vegetables, Spring Mix Greens with Assorted Toppings, Italian and Balsamic Vinaigrette Dressings, and Fresh Garlic Bread. Chef's Choice Dessert.

LAND OF ENCHANTMENT BUFFET 24.00 per person

Cheese Enchiladas with Red Chile Sauce. Flat Iron Chicken Fajitas with Onions and Peppers, and Soft Flour Tortillas. Spanish Rice, Pinto Beans, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar & Jack Cheese, Sour Cream, Guacamole, Tortilla Chips and Fresh Roasted Jalapeño Salsa. Chef's Choice Dessert.

NEW YORK DELI 23.00 per person

Sliced Roast Beef, Smoked Ham, and Roasted Turkey Breast, Swiss, Pepper-Jack & Cheddar, Sliced Tomatoes, Onions, Lettuce, Pickles, Mayonnaise, Mustard, and Assorted Sandwich Rolls. Chef's Choice Soup de Jour, Seasonal Fresh Fruit Display, and Homemade Cookies and Chocolate Brownies.

GARDEN GRILL BBQ 27.00 per person

Your Choice of Two of the following: Grilled Hot Links, Char Grilled Chicken Breast, BBQ Braised Pork Ribs or Sweet Onion Pulled Pork. Roasted Corn on the Cob, & Potato Salad. Mixed Green Salad with Assorted Toppings and Dressings. Chef's Choice Dessert.

All Luncheon Buffets are Accompanied with Iced Tea, Coffee, and Decaffeinated Coffee. Lunch Buffets are set out for a maximum of 90 minutes and require a minimum of 20 guests.

Dinner

Plated Dinner

GRILLED VEGETABLE TORTELLINI 25.00 per person

Tricolor Cheese Tortellini Tossed with Fire-Grilled Vegetables & a Creamy Pesto Sauce.

TOASTED BUTTERNUT SQUASH RAVIOLI 27.00 per person

Butternut Squash Ravioli Lightly Toasted, Served with Creamy Three Cheese Orzo Pasta and Finished with a Brown Butter & Sage Sauce.

BLACKENED SALMON 30.00 per person

6oz Salmon, Blackened and Topped with a Cajun Beurre Blanc. Served with a Shrimp Enchilada and Risotto Milanese.

CATCH OF THE DAY Market Price per person

Our Seasonal Market Catch, Served & Prepared Accordingly.

*Please ask the Chef for our Weekly Selection.

BRAISED BEEF SHORT RIBS 30.00 per person

8 Hour Braised Short Ribs, Served with Sweet Potato Gratin, Sautéed Brussels Sprout & Red Wine Demi Glace.

NY STRIP 32.00 per person

10oz Center-Cut Strip Grilled to Medium Rare and Topped with a Red Wine and Shallot Composed Butter, Served with Au Gratin Potatoes and Grilled Asparagus.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

SURF & TURF 37.00 per person

8oz Flat Iron Steak Grilled to Medium Rare, 3 White Wine and Butter Poached Shrimp, Served with Sautéed Seasonal Vegetables, Asparagus & Mozzarella Risotto.

All Plated Dinners are Accompanied with Iced Tea, Coffee, Decaffeinated Coffee, House Salad with Choice of Two Dressings. Warm Rolls, Seasonal Vegetables & Complimentary Chef's Choice Dessert.

Dinner Buffets

All Dinner Buffets are Accompanied with Iced Tea, Coffee, and Decaffeinated Coffee. Dinner Buffets are set out for a maximum of 2 hours and require a minimum of 20 guests.

LA LUZ BUFFET 29.00 per person

Carne Adovada, Seasoned Beef with Taco Shells, Chicken Enchiladas with Green Chile Sauce, Traditional Spanish Calabacitas, Spanish Rice and Pinto Beans. Spring Mix Greens with Tomatoes and Assorted Fresh Vegetables, Cilantro Lime Vinaigrette and Ranch Dressing. Warm Tortillas, Fresh Corn Tortilla Chips, and Fire Roasted Salsa. Display of Assorted Desserts.

ITALIAN BUFFET 30.00 per person

Beef Lasagna, Chicken Marsala, Spicy Italian Sausage & Peppers, Rice Pilaf, Sautéed Seasonal Vegetables. Caesar Salad: Crisp Romaine, Parmesan Cheese and Herb Croutons. Penne Pasta Salad with Tomatoes, Basil, Olives, and Mozzarella Cheese, Tossed with Extra Virgin Olive Oil. Served with White Chocolate & Raspberry Cheesecake.

HOME SWEET HOME BUFFET 34.00 per person

Country Fried Steak & Gravy, Green Chile Meatloaf, Chicken & Dumplings. Fried Okra & Sautéed Seasonal Vegetables. Spring Mix Greens with Assorted Toppings and Homemade Dressings. House-Made Cornbread. Display of Assorted Desserts.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

À la carte ...

BEVERAGES

Regular & Decaffeinated Coffee	\$32.00 per gallon
Iced Tea (Unsweetened, Sweet Green, Sweet Black, Raspberry)	\$28.00 per gallon
Hot Tea	\$26.00 per gallon
Orange Juice	\$30.00 per gallon
Apple Juice	\$30.00 per gallon
Cranberry Juice	\$30.00 per gallon
Red Bull (Regular and Sugar Free)	\$4.00 each
Bottled Water	\$3.00 each
Assorted Sodas	\$3.00 each

PASTRIES

Assorted Danish	\$22.00 per dozen
Assorted Muffins	\$22.00 per dozen
Bagels & Assorted Cream Cheese	\$20.00 per dozen
Assorted Croissants	\$28.00 per dozen
Assorted Scones	\$28.00 per dozen

SWEET & SALTY SNACKS

Assorted Cookies	\$20.00 per dozen
Fudge Brownies	\$22.00 per dozen
Deluxe Trail Mix	\$16.00 per pound
Mixed Nuts	\$24.00 per pound
Chips & Salsa	\$20.00 per quart
Chips & Guacamole	\$30.00 per quart

DESSERTS

Raspberry Oreo Cheesecake	\$7.00 per piece
Caramel Apple Pie	\$7.00 per piece
Key Lime Pie	\$8.00 per piece
Chimi Cheesecake	\$8.00 per piece

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

Receptions

Reception Displays

FRESH FRUIT DISPLAY

Assorted Fruit Served with Yogurt Dipping Sauce

Small (Serves 15)	\$40.00
Medium (Serves 30)	\$70.00
Large (Serves 60)	\$100.00

FARMER'S MARKET VEGETABLE CRUDITE DISPLAY

Small (Serves 15)	\$35.00
Medium (Serves 30)	\$65.00
Large (Serves 60)	\$90.00

CHEESE DISPLAY

Variety of Cheeses From Around the World Served with Assorted Crackers and Breads

Small (Serves 15)	\$60.00
Medium (Serves 30)	\$100.00
Large (Serves 60)	\$190.00

CHIPS & DIP

All Dips are Served with Flour and Corn Tortilla Chips

House-Made Salsa	\$20.00 per quart
Chile Con Queso	\$25.00 per quart
House-Made Guacamole	\$30.00 per quart
Spinach and Artichoke	\$30.00

Reception Hors d'oeuvres

ALL HORS D'OEUVRES PRICED PER 25 PIECES

CHILLED SELECTIONS

PROSCIUTTO WRAPPED MELON WITH BASIL GASTRIQUE \$25.00

GREEN CHILE PINWHEELS \$35.00

Flour Tortilla with Cream Cheese and Local Hatch Green Chile

CAPRESE CROSTINI \$50.00

Toasted Baguette Topped with Grape Tomato, Fresh Mozzarella, Basil and Balsamic Reduction

SEARED AHI TUNA CROSTINI \$75.00

Seared Ahi Tuna Served Atop Toasted French Bread, Fresh Micro greens and Pear Vinaigrette

HOT SELECTIONS

STUFFED SQUASH \$40.00

Vibrant Yellow Squash Guttled and Stuffed with Sweet Corn, Black Bean, Jalapeño and Red Onion. Topped with Cheddar Cheese and Baked. Served with Chipotle Sour Cream

MINI EGGPLANT PARMESAN \$40.00

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

Japanese Eggplant, Coated in Panko Bread Crumbs, Fried and Topped with House-Made Marinara and Parmesan Cheese

CHICKEN WINGS \$50.00

Deep Fried or Baked Tossed in Your Choice of Buffalo, Sweet Onion BBQ or Teriyaki. Served with Ranch or Blue Cheese Dressing

GREEN CHILE & CHICKEN QUESADILLAS \$50.00

Cheddar & Jack Cheese, Green Chile, Red Onion, and Chicken Layered Between Two Flour Tortillas. Served with Salsa and Sour Cream

CHICKEN SATAY \$65.00

Chicken Thigh Meat, Skewered, Roasted and Topped with Creamy Peanut Sauce and White Sesame Seeds

SVENSKA KOTTBULLAR (SWEDISH MEATBALLS) \$40.00

Pork and Beef Meatballs, Cooked to Perfection and Tossed in Rich and Creamy Swedish Gravy

CHORIZO STUFFED MUSHROOMS \$40.00

Cremini Mushrooms, Stuffed with Chorizo, Topped with House-Made Red Chile Sauce and Pepper Jack Cheese

PEPPER BEEF AND MUSHROOM ARANCINI \$65.00

Classic Risotto, Peppered Beef, and Mushrooms, Coated in Breadcrumbs and Fried, Served with Sweet and Sour Sauce

ROLLED STEAK TACOS \$75.00

Steak Marinated and Seasoned to Perfection, Cheddar and Jack Cheese, Rolled in a White Corn Tortilla and Deep Fried. Served with Avocado Ranch and Salsa

COCONUT SHRIMP SKEWERS \$75.00

Tiger Shrimp, Skewered and Coated in Succulent Coconut, Fried and Served with Sweet Chile Sauce

PAN SEARED SCALLOPS \$75.00

Fresh Sea Scallops Seared to a Golden Brown and Served with Tomato Caper Relish

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

Bar Selections

Banquet Bars must be open for a minimum of 2 hours. A \$75 minimum per 25 guests for cash bars must be met or a \$75 bartender fee will be applied.

HOUSE WINE SELECTIONS

Chardonnay
Pinot Grigio
White Zin
Merlot
Cabernet
Pinot Noir
Cash Bar \$6.00-Glass
5.00 per glass 1st hour Host Bar
5.50 per glass 2nd hour and beyond Host Bar

STANDARD WELL LIQUOR SELECTIONS

Whiskey/Bourbon
Scotch
Tequila
Rum
Gin
Vodka
Cash Bar \$6.50
5.50 per pour 1st hour Host Bar
6.00 per pour 2nd hour and beyond Host Bar

PREMIUM LIQUOR SELECTIONS

Crown Royal Bourbon
Jack Daniels Whiskey
Glenfiddich Single Malt Scotch
Patron Silver Tequila
Cruzan Light Rum
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Ketel One Vodka
Cash Bar \$8.50
8.50 per pour 1st hour Host Bar
7.50 per pour 2nd hour and beyond Host Bar

BEER SELECTIONS

Bud Light
Budweiser
Michelob Ultra
Coors Light
Miller Lite

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.

Corona
Cash Bar \$6.00
5.00 per pour 1st hour Host Bar
5.50 per pour 2nd hour and beyond Host Bar

We have an extensive beer, wine, and liquor list upon request. Including but not limited to: individual bottle pricing for both wine and liquor. ½, ¼, and 1/6 barrel keg pricing is available, based upon availability.

A twenty-one percent service charge and applicable state sales tax will be added to all food and beverage arrangements.