



ANDALUZ
CATERING MENU



CONTENTS

European Continental Breakfasts	1
Breakfast Buffets	2
Breakfast Enhancements	3
Break	4
Plated Luncheons	5
Box & Light Lunches	5
Luncheon Buffets	6
Plated Dinners	7
Entrée Sides	8
Dinner Buffets	8
Carving Stations	9
Reception Hors d'Oeuvres	10
Reception Stations	11
Libations and Spirits	12
Spirit Stations, Signature & Specialty Batch Cocktails	13

BREAKFAST MENUS

CONTINENTAL BREAKFASTS

Selections are priced per person, 10 guest minimum.
Prices do not include service charge and sales tax.

Foothills

\$30 per person

- Assorted house made breakfast breads
- Fresh baked scones with cinnamon piñon butter
- Assorted bagels with cream cheese and Heidi's red chile raspberry preserves
- Sliced seasonal fruit display
- Greek yogurt and house made granola parfaits, local honey drizzle
- Cold pressed orange juice, cranberry juice and lemon, basil, blueberry agua fresca
- Roasted coffee, decaf and herbal teas

European Continental

\$34 per person

- Fine display of cured meats
- Import and domestic cheese platter
- House made quiche Lorraine
- Greek yogurt and house made granola parfaits, local honey drizzle
- Assortment of artisan baked breads, rolls, breakfast house made breads
- Assorted bagels, sliced smoked salmon, cream cheese and appropriate condiments
- Cold press orange juice, cranberry juice, lemon, basil, blueberry agua fresca
- Roasted coffee, decaf, and herbal teas

Continental Enhancements

Added to Continental and Buffets only.

Breakfast Burritos **\$20 per person**

Scrambled eggs, roasted green chile, cheddar cheese, breakfast papas, sausage, ham or bacon

Buttermilk Biscuits **\$18 per person**

Green chile sausage gravy

Breakfast Empanadas **\$18 per person**

Scrambled eggs, Spanish chorizo, Manchego, green onion, salsa fresca

Scrambled Eggs **\$10 per person**

Choice of whole eggs or egg whites

Bacon, Smoked Ham, Sausage Links or Green Chile Sausage **\$12 per person**

Cold Cereals with Milk **\$10 per person**

Breakfast Papas **\$8 per person**

Old Fashioned Oats **\$12 per person**

Raisins, brown sugar, milk



BREAKFAST MENUS (cont.)

BREAKFAST BUFFETS

Selections are priced per person, 25 guest minimum.
Prices do not include service charge and sales tax.

Downtown Breakfast

\$36 per person

- Assorted house made breakfast breads, cinnamon piñon butter
- Heidi's red chile raspberry preserves
- Fresh sliced seasonal fruit display
- Scrambled eggs
- Bacon and sausage links
- Breakfast papas
- Cold press orange, cranberry juice, lemon, basil, blueberry agua
- Roasted coffee, decaf and herbal teas

Southwestern Breakfast

\$38 per person

- Assorted house made breakfast breads, cinnamon piñon butter
- Heidi's red chile raspberry preserves
- Fresh sliced seasonal fruit display
- Breakfast enchiladas Christmas style
- Scrambled eggs
- Green chile sausage
- Pintos & papas
- Flour tortillas
- Cold press orange juice, cranberry juice, lemon, basil, blueberry agua fresca
- Roasted coffee, decaf, and herbal teas



Healthy Start

\$38 per person

- Assorted house made breakfast breads, cinnamon piñon butter
- Heidi's red chile raspberry preserves
- Whole fresh fruit to include bananas, fresh berries, apples and oranges
- Greek yogurt and house made granola parfaits, local honey drizzle
- Egg white breakfast quesadilla, mushrooms, spinach, manchego
- Oven roasted farmers market fingerling potatoes
- Oats with brown sugar, pecans, dried cranberries and fresh berries
- Cold press orange juice, pomegranate juice, lemon, basil, blueberry agua
- Roasted coffee, decaf, and herbal teas

BREAKFAST MENUS (cont.)

BREAKFAST ENHANCEMENTS

Enhance your breakfast buffet with the following items. Can be added to Continental and Buffets only.

Continued hot beverage service, for up to 3 additional hours.	\$15 per person
Breakfast Burritos Scrambled eggs, roasted green chile, cheddar cheese, breakfast papas, sausage, ham or bacon	\$20 per person
Buttermilk Biscuits Green chile sausage gravy	\$18 per person
Breakfast Empanadas Scrambled eggs, Spanish chorizo, Manchego, green onion, salsa fresca	\$18 per person
Scrambled Eggs Choice of whole egg or egg whites	\$10 per person
Bacon, Smoked Ham, Sausage Links or Green Chile Sausage	\$12 per person
Cold Cereals with Milk	\$10 per person
Breakfast Papas	\$8 per person
Carne Adovada & Flour Tortillas	\$18 per person
Fresh Sliced Seasonal Fruit Display	\$12 per person
Greek Yogurt and House-made Granola Parfait with Local Honey Drizzle	\$14 per person
Assorted Breakfast Pastries To include muffins, danish and scones	\$50 per dozen
Smoked Salmon Display Cream cheese, bagels and appropriate condiments	\$26 per person
Assorted granola and Nutra Grain bars	\$5 each



BEVERAGES

Individual cold press specialty juices	\$12 each
Bottled water	\$5 each
Bottled sparkling water	\$8 each
Assorted sodas	\$4 each
Kombucha	\$10 each
Starbucks Frappuccinos, coffee, mocha and vanilla	\$8 each
Red Bull energy drinks, regular and sugar free	\$7 each
Full day coffee	\$12 per person
Half day coffee	\$7 per person

BREAK MENUS

MID MORNING & AFTERNOON BREAKS À LA CARTE

Per dozen. Minimum order 1 dozen per item.

Cold Press Juice Bar	\$65
An assortment of fresh individual cold press juices, Greek yogurt and house-made granola parfaits	
Whole Fresh Seasonal Fruits	\$25
To include bananas, fresh berries, apples and oranges	
House-made Scones	\$45
With cinnamon piñon butter, Heidi's red chile raspberry preserves	
Assorted Breakfast Danish	\$30
Assorted Breakfast Muffins	\$30
Assorted House-Made Breakfast Breads	\$45
Cinnamon piñon butter, Heidi's red chile raspberry preserves	
Selection of assorted Bagels	\$45
Cream cheese, Heidi's red chile raspberry preserves	
Mexican Churros	\$30
Dusted in cinnamon and sugar served with warm Mexican chocolate sauce	
Assorted freshly baked Cookies	\$42
Fresh baked Biscochitos	\$45
(traditional New Mexican cookies)	
Polvorones	\$45
(Spanish pecan cookies)	
Double Chocolate Brownies	\$47
White Chocolate Blondies	\$48
Breakfast Empanadas	\$65
Scrambled eggs, Spanish chorizo, Manchego	
Breakfast Burritos	\$180
Scrambled eggs, roasted green chile, cheddar cheese, papas, sausage, ham or bacon	
Assorted granola and Nutra Grain bars	\$40

Per person.

Chips and Salsa Fresca	\$12
Chips, Salsa Fresca and Guacamole	\$18
Andaluz Pub Mix	\$14
Spanish peanuts, toasted pepitas, candied pecans, pretzels, M&M's	
House-made Trail Mix	\$14
Nuts, dried fruits, chocolate candies, pretzels	
Roasted Red Pepper Hummus	\$16
Crisp lahvosh & pita bread	
Vegetable Crudité Shooters	\$12
Fresh seasonal vegetables, red chile ranch dip	
Import and Domestic Cheese Display	\$21
With assorted crackers	
Mediterranean Crudité	\$18
Grilled vegetables, artichoke hearts, olives, feta cheese, infused olive oil	
Charcuterie	\$28
An assortment of cured meats, imported cheese, house pickled vegetables	
Andaluz Specialty Signature Break "Let's Go Local"	\$45
<ul style="list-style-type: none"> • Chips, salsa fresca, signature guacamole • Green chile stew • Carne adovada street tacos • Stuffed sopapilla station to include seasoned ground beef and simmered chicken, appropriate condiments • Mini green chile smash burgers • NM calabasitas with green chile • Red chile posole • Natillas & Bizcochito parfaits 	

LUNCH MENUS

PLATED LUNCHEONS

Plated luncheons include Andaluz House Salad, choice of one entrée and one dessert, iced tea, water and coffee service.

Andaluz House Salad: fresh seasonal greens, grape tomatoes, jicama, toasted pepitas, Manchego and green chile lemon vinaigrette.

Luncheon Entrees

Select one:

Grilled Salmon **\$42**

Saffron orzo pilaf, roasted baby field carrots, mezcal and lime beurre blanc

Grilled Moroccan Chicken Breast **\$38**

Moroccan spiced, pearl onion lemon sauce, red chile dusted potatoes, grilled assortment of squash

Spanish Airline Chicken Breast **\$38**

Oven roasted, pimenton cream sauce, sherry reduction, roasted fingerling potatoes, calabasitas

Beef or Chicken Enchiladas **\$30**

Christmas style, pintos & calabasitas

Grilled Bistro Steak **\$44**

Seasoned flat iron steak, green chile and cheese mashed potatoes, broccolini, red chile mushroom jus

Tenderloin Medallions **\$50**

Green chile potato gratin, French green beans, wild mushroom red chile demi-glace

Chef's Vegetarian Selection **\$36**

A seasonal creative dish

Luncheon Desserts

Select one:

- Salted caramel cheesecake
- Tres Leches cake
- Flourless chocolate torte
- Peanut butter torte
- Apple tatin
- Pound cake, strawberries and cream

BOX LUNCHEONS

10 guest minimum. Box lunch includes a piece of whole fruit, potato chips and soda or bottled water.

Chimichurri Beef Wrap **\$32**

Marinated and grilled sirloin, caramelized onion, queso fresco, roasted poblano peppers, rice, wrapped in a flour tortilla

Turkey Club Wrap **\$27**

Roasted turkey, bacon, Swiss cheese, lettuce, tomato, avocado, aioli wrapped in a spinach tortilla

Green Chile Chicken Wrap **\$28**

Grilled chicken, green chile, cheddar cheese, saffron basmati rice, avocado crema wrapped in a spinach tortilla

Vegetable Wrap **\$27**

Grilled seasonal vegetables, red pepper hummus, feta cheese, wrapped in a flour tortilla

LIGHT LUNCHEONS

Caesar Española Con Pollo **\$29**

Crisp romaine, Manchego, red chile croutons, charred corn, roasted red peppers, Caesar dressing, grilled chicken breast

Andaluz Cobb Salad **\$29**

Fresh greens, grilled chicken breast, crisp bacon, hard-boiled egg, tomato, bleu cheese, avocado, ranch dressing

Southwestern Shrimp Chop Salad **\$32**

Crisp greens, tequila lime shrimp roasted corn, black beans, cotija cheese, diced tomato, cucumber, crisp tortilla strips, green chile lime vinaigrette

LUNCH MENUS (cont.)

LUNCHEON BUFFETS

Minimum 25 guests. Includes iced tea, water and coffee service.

Nuevo Mexico

\$38 per person

- Green chile cheese corn bread
- Roasted poblano & cucumber salad
- Southwestern Caesar salad
- Green chile chicken enchiladas
- Carne adovada red chile enchiladas
- Pinto beans
- Mojito rice
- Flour tortillas
- Mexican churros with chocolate drizzle
- Tres leches cake with caramel sauce and fresh berries

Espana

\$42 per person

- Display of grilled & marinated vegetables, artichoke hearts, olives, feta cheese
- Pita bread and baked crostinis
- Spanish gazpacho salad with sweet sherry dressing
- Caesar Española salad with lemon garlic dressing
- Chicken Madrid, serrano jamon, Manchego cheese, pimenton cream sauce
- Spanish cioppino
- Grilled broccolini with romesco sauce
- Roasted fingerling potatoes, smoked paprika and herbs
- Spanish almond cake
- Polvorones (Spanish pecan cookies)

Classic Andaluz

\$48 per person

- Specialty rolls and baguettes
- Crudit 
- Andaluz House Salad
- Tenderloin medallions red chile demi-glace
- Chicken breast red wine, pearl onions, wild mushrooms
- Oven roasted herb potatoes
- Saut ed seasonal vegetables
- Salted caramel cheesecake
- Polvorones (Spanish pecan cookies)

Viva Italiano

\$38 per person

- Antipasto platter of cured meat and cheeses, marinated vegetables
- Caprese salad, fresh mozzarella, tomatoes, basil, balsamic vinaigrette
- Chicken Marsala
- Baked Ziti
- Pesce spada alla siciliana (Bronzino)
- Asparagus and artichoke hearts
- Tiramisu
- Chocolate Espresso Mousse

Downtown Deli

\$35 per person

- Andaluz House Salad
- Caesar Espa ola salad
- Seasonal fruit salad
- Display of Deli Items: sliced black forest ham, Genoa salami, roasted turkey, albacore tuna salad, sliced cheddar, Swiss, pepper jack cheese
- Lettuce, tomato, onion, pickles and assorted condiments
- Assorted rolls and breads
- Assorted kettle chips
- Fresh baked cookies and brownies

DINNER MENUS

PLATED DINNERS

Plated dinners include Andaluz House Salad, choice of one entrée and one dessert, iced tea, water and coffee service.

Seared Cilantro Lime Salmon Sweet soy, garlic, chopped cilantro, lime beurre blanc	\$55 per person
Cotija Encrusted Snapper Chipotle mezcal & lime, charred lemon	\$58 per person
Pollo Andaluca Manchego and jamon stuffed, pearl onion green chile chasseur sauce	\$48 per person
Pollo con Tocino Bacon wrapped around a jalapeno garlic and blood orange marinated chicken breast, pan reduction	\$48 per person
Puerco Milanese Lightly breaded and pan fried, chimichurri, cotija	\$54 per person
Seared Sirloin & Enchilada Chimayo seasoned sirloin, 2 rolled cheese enchiladas Christmas style	\$42 per person
Western Pepper Steak Peppercorn encrusted bone in rib eye steak, bourbon red chile demi-glace, tobacco fried onions	\$65 per person
Wild Prawns Green chile butter, blistered ripe vine tomato, tequila, lime & citrus fennel salad	\$70 per person
Filet Mignon Sea salt seared, port red chile demi-glace, wild mushrooms	\$85 per person
Chef's Vegetarian (v) A seasonal creative dish	\$38 per person

COMBINATION ENTREES

Seared Sirloin & Tequila Shrimp	\$150 per person
Herb Roasted Chicken Breast & Cilantro Lime Salmon	\$125 per person
Cilantro Lime Salmon & Tequila Shrimp	\$150 per person
Pan Seared Lobster Tail & Filet Mignon	\$195 per person



DINNER MENUS (cont.)

ENTRÉE SIDES

Starch

Select one:

- Garlic mashed potatoes
- Green chile and cheese mashed potatoes
- Manchego potato gratin
- Red chile dusted red skin potatoes
- Saffron rice pilaf
- Orzo pasta pilaf
- Oven roasted fingerling potatoes
- Crispy risotto cakes

Vegetables

Select one:

- Oven roasted baby field carrots
- Grilled broccolini
- Grilled asparagus with lemon
- Calabasitas
- Haricots verts
- Charred Brussels sprouts with jamon

Desserts

Select one:

- Tres leches cake
- Salted caramel cheesecake
- Flourless chocolate tort
- Peanut butter torte
- Apple tatin
- Pound cake, strawberries and cream

ENTRÉE SALAD UPGRADES

Classic Wedge Salad **\$5 per person**

Classic Caesar Salad **\$5 per person**

Butter lettuce Salad **\$7 per person**

Bleu cheese, blue berries, toasted piñon, champagne vinaigrette

Caprese Salad **\$8 per person**

DINNER BUFFETS

Minimum 25 guests. Includes iced tea, water, coffee service.

Nuevo Mexico

\$49 per person

- Green chile cheese corn bread
- Roasted poblano cucumber salad
- Southwestern Caesar salad
- Green chile chicken enchiladas
- Carne adovada
- Chimayo seasoned sirloin steak
- Pinto beans
- Mojito rice
- Calabasitas
- Flour tortillas
- Mexican churros
- Tres leches cake with caramel sauce and fresh berries

Granada

\$52 per person

- Display of grilled & marinated vegetables, artichoke hearts, olives, feta cheese
- Pita bread and baked crostinis
- Spanish gazpacho salad with sweet sherry dressing
- Caesar Española salad with lemon garlic dressing
- Chicken Madrid, serrano jamon, Manchego cheese, pimenton cream sauce
- Sliced flank steak with saffron simmered peppers & onions
- Spanish cioppino
- Grilled broccolini with romesco sauce
- Roasted fingerling potatoes, smoked paprika and herbs
- Spanish almond cake
- Polvorones (Spanish pecan cookies)

DINNER MENUS (cont.)

DINNER BUFFETS (cont.)

Classic Andaluz

\$56 per person

- Specialty rolls and baguettes
- Crudité
- Andaluz house salad
- Saffron orzo pasta salad
- Tenderloin medallions red chile demi-glace
- Chicken breast red wine, pearl onions, wild mushrooms
- Oven roasted herb potatoes
- Sautéed seasonal vegetables
- Salted caramel cheesecake
- Polvorones (Spanish pecan cookies)

Southwestern BBQ

\$65 per person

- Green chile cheese corn bread
- Red skin green chile potato salad
- Seasonal fruit salad
- Warm purple slaw, bleu cheese, apples, cider vinegar
- Chipotle BBQ chicken
- Chile rubbed flank steak, poblano chimichurri
- Bourbon glazed salmon
- Tequila and red chile pintos
- Grilled Esquites, lime, crema, mayo, cotija
- Rosemary roasted new potatoes
- Calabasitas
- Sopapillas and honey
- Apple pie

CARVING STATIONS

A chef's attendant fee of \$175.00 per hour will apply for all carving stations. Servings are approximate and priced per station.

Oven Roasted Turkey Breast \$450 (serves 40 guests)
Cranberry peach compote, creole mustard

Bourbon Brown Sugar Glazed Ham \$450 (serves 40 guests)
Spicy mustard, pineapple chutney

Herb Crusted Rib Eye \$875 (serves 30 guests)
Horseradish cream, caramelized onions

House BBQ Tri-Tip Beef \$500 (serves 40 guests)
Pepper jack cheese, sweet BBQ sauce

Pepper Crusted Beef Tenderloin \$900 (serves 25 guests)
Chive sour cream, grilled Portobello



RECEPTION MENUS

RECEPTION HORS D'OEUVRES

The chef recommends a minimum of six pieces per group for receptions falling under the dinner hour.

Cold Selection

Andaluz Skewer Spanish jamon, Manchego cheese, dates, sherry reduction drizzle	\$10 each
Majorca Tostada Pimento cheese, green chile, arugula, avocado, crispy shallots	\$6 each
Salmon "Nacho" Smoked salmon, aioli, pickled pink onion, roasted poblano, crispy won ton	\$11 each
Deviled Eggs Diablo Traditional deviled eggs with red chile infused centers	\$6 each
Soy Seared Ahi On a crisp won ton chip, cucumber and mango, wasabi	\$11 each
Tomato Artichoke Bruschetta	\$6 each
Caprese Skewers Drizzled with aged balsamic reduction, chive essence	\$6 each
Fresh Fruit Skewers With honey yogurt dipping sauce	\$7 each
Jumbo Tiger Prawns on ice Spicy cocktail sauce and lemon wedges	\$12 each
Cracked Snow Crab Claws on ice Spicy cocktail and remoulade sauces	\$15 each
Crab Rangoons	\$10 each

Hot Selection

Mini Crab Cakes, Spicy Remoulade	\$12 each
Shrimp and Scallop Brochette Thai sweet chili	\$14 each
Mini Green Chile Beef Sliders	\$10 each
Chicken Sate Portuguese birds eye chile, yogurt	\$8 each
Coconut Shrimp Soy marmalade	\$10 each
Bacon Wrapped Sea Scallop Meyer lemon aioli	\$14 each
Beef Empanadas Salsa fresca	\$8 each
Vegetable Spring Rolls Thai sweet chili, spicy peanut dipping sauces	\$8 each
Spanakopitas Spinach, feta stuffed phyllo	\$8 each
Chicken Pot Stickers Ponzu, sesame, green onion	\$6 each
Bacon Wrapped Tiger Prawns Cajun BBQ, Creole mustard	\$14 each
Cajun Blackened Mini Chicken Tostada Green chile crème fraîche and avocado	\$10 each
Bacon Wrapped Dates Stuffed with Marcona almond, goat cheese dipping sauce	\$8 each
Chimichurri Beef Skewer	\$10 each
Green Chile Turkey Sausage Stuffed Mushrooms	\$8 each
Crispy Brussels Sprouts Romesco, chile aioli	\$9 per person

Butler style tray passed service \$75 per 50 guests.

RECEPTION MENUS (cont.)

RECEPTION STATIONS

25 guest minimum. Designed for 1 hour service.
Does not include beverage.

Albuquerque Street Taco Bar **\$34 per person**

- Mini corn tortillas
- Carne adovada
- Carne asada
- Seasoned shredded chicken
- Queso fresco, lime, cilantro & onions
- Salsa fresca
- Pickled pink onions

Andaluz Signature **\$30 per person**

- Salmon nacho
- Bacon wrapped dates
- Gambas, shrimp, chorizo, pimenton broth
- Roasted red pepper hummus, lahvosh
- Grilled crostinis

Tapas **\$28 per person**

- Marinated Spanish olives
- Grilled vegetables, artichoke hearts, feta cheese
- Sliced jamon serrano
- Spanish chorizo
- Assorted import and domestic cheese
- Lahvosh, crostinis & crackers

Valencia **\$30 per person**

- Jamon & manchego skewer
- Gazpacho shooter
- Empanadas con pollo
- Bacon wrapped dates
- Signature green chile sausage mushrooms

Sweet Station **\$16 per person**

Assorted cake, cookies, sliced fruit & brownies



DRINK MENUS

LIBATIONS

Reception Planning

All bars require a bartender/bar set up fee of \$175 per 75 guests. Bars are scheduled for a service period of up to 4 hours.

Bartender fee of \$50 per hour applies for additional time. All beverages must be provided by Hotel Andaluz. Guests must be 21 years of age or older with proper ID to procure, purchase and or consume alcohol. Hotel Andaluz reserves the right to refuse service of alcohol to anyone.

Beer

Domestics

\$8 bottle

- Bud Light
- Michelob Ultra
- Non-alcoholic beer

Imports

\$10 bottle

- Dos Equis Lager
- Modelo Negro
- Heineken
- Stella Artois

Local Microbrews

\$12 bottle

- Marble Brewery Double White
- Marble Brewery Pilsner
- La Cumbre IPA
- (Seasonal Availability of Some Products)

Wines

House Selection Wines: \$9 per glass
Bottle offered table-side

- Chardonnay
- Cabernet Sauvignon
- Sparkling

SPIRITS

Specialty spirits and cordials available with advanced arrangement. Additional charges and minimums apply.

Well Brands

\$12

- New Amsterdam
- Jose Cuervo Traditional
- Jim Beam
- Svedka
- Cruzan Aged Light

Call Brands

\$13

- Nikle | Beefeater
- Teremana
- Jack Daniels | Crown Royal | Dewars Scotch
- Tito's
- Havana Club

Premium Brands

\$14

- Patron Silver | Don Julio
- Tanqueray | Hendricks
- Makers Mark
- Grey Goose
- Bacardi Silver
- Glenfiddich

DRINK MENUS (cont.)

SPIRIT STATIONS & SIGNATURE BATCH COCKTAILS

Margarita Bar \$325 per gallon

- House
- Silver Coin
- Prickly Pear
- Spicy
- Assorted garnishes, flavored salts

Sangria Bar \$300 per gallon

- House red Sangria
- House white Sangria
- Sparkling Sangria
- Fresh fruit garnishes

Specialty Batch Cocktails

Rio Grande Limeada \$325 per gallon

JC Traditional or Bacardi, lime juice, coconut milk, sweetened condensed milk, lime

Zia Mojito \$300 per gallon

Bacardi rum, blackberry syrup, lime juice, fresh mint

Sandia Mule \$325 per gallon

Nikle vodka, ginger beer, watermelon syrup, lime juice



ANDALUZ

CURIO COLLECTION BY HILTON

125 2ND STREET NW • ALBUQUERQUE, NM 87102

505.242.9090 • HOTELANDALUZ.COM