



2024
Golf Tournament
Menu

30 Rainbow Rd NE Albuquerque, NM 87113
505-796-7549

Breakfast Buffets

Served with orange juice and freshly brewed Starbucks™ coffee.
(Decaf available upon request)

Club Continental \$17

Assorted Danish, muffins, and bagels with flavored creamed cheeses.

Healthy Start \$18

Oatmeal, sliced seasonal fruits and yogurt.

Breakfast Burrito \$14

Scrambled eggs, hash browns, cheese, and your choice of bacon or sausage and red or green chile.

Sandia Breakfast \$22

Scrambled eggs, bacon, sausage patties and hash browns. Served with fresh sliced seasonal fruit.

“Box” Breakfast \$15

Breakfast sandwich with a fried egg, ham and cheese on an English muffin with a red delicious apple and a bottle of orange juice.

Breakfast Buffet Enhancement

Omelet Bar \$15

Ham, bacon, green chile, chorizo, tomato, sausage, mushrooms, onions, green peppers, spinach, cheddar cheese prepared to order.

\$100.00 attendant fee required

A la Carte Breakfast Options

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| Assorted house baked muffins | \$60 per dozen |
| Assorted house baked danishes | \$50 per dozen |
| Bagels with cream cheese | \$60 per dozen |
| Freshly brewed Starbucks™ coffee | \$60 per gallon |

Meals on the Go

Burritos on the Fly \$8

Scrambled eggs, hash browns, cheese, and your choice of bacon or sausage and red or green chile for your guests as they arrive.

“The Box!” \$15

A deli sandwich, ham or turkey with cheese, a bag of chips, and a cookie.
Perfect to take to the cart!

“The Healthy Box!” \$16

Our house made flatbread filled with grilled chicken, vegetables, almonds, and chow mein noodles finished with a sesame ginger sauce. Boxed with a fruit cup and a whole-grain fruit bar. Perfect to grab and go!

Prices do not include tax. A 22% gratuity will be added to each food and beverage event.

Lunch & Dinner Buffets

Sandia Golf Club's House Smoked BBQ \$27

Select two of our house smoked meats, then we smother them in BBQ sauce and serve them with your choice of two accompaniments, rolls and your choice of pie or cookies for dessert.

Slow Smoked Meats

Beef Brisket

Pork

Sausage

Add a third selection for \$6 per person!

Steak & Enchiladas \$32

Grilled NY Strip steak and green chile chicken enchiladas served with Spanish rice, ranchero beans and a mixed green salad with honey-lime vinaigrette and ranch dressings. Cookies for dessert.

NY Deli Buffet \$21

Sliced roast beef, turkey, and ham with lettuce, tomato, onion and cheeses with the appropriate condiments. All served with your choice of two accompaniments, assorted breads and cookies for dessert.

Birdies and Pucks \$21

A choice of a grilled hamburger or a boneless grilled chicken breast served with cheese, lettuce, tomatoes, onions and green chile with other appropriate condiments. All served with your choice of two accompaniments and cookies for dessert.

“After the Round” Tailgate \$17

A choice of a grilled ¼ lb. all-beef hot dog or a grilled hamburger served with cheese, lettuce, tomatoes, onions, relish, green chile and other appropriate condiments. All served with your choice of two accompaniments and cookies for dessert.

Brats and Dogs \$15

A choice of a grilled ¼ lb. beer brat or a grilled ¼ lb. all-beef hot dog served with all the condiments including sauerkraut, spicy mustard, onions, relish and green chile. All served with your choice of two accompaniments and cookies for dessert.

Additions: Chicken \$8, Hamburger \$6, Hot Dog/Brat \$4.00

Accompaniments:

Baked beans, ranchero beans, Mr. Green chips, roasted red potatoes, corn on the cob, mixed greens, house made pasta salad, house made potato salad, house made coleslaw, house made macaroni salad, green chile potato casserole, green chile macaroni and cheese, and fresh fruit salad.

Buffets include one serving per person.

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Themed Buffets

Pueblo Enchiladas \$25

Green chile chicken enchiladas and red chile beef enchiladas served with Spanish rice, ranchero beans and a mixed green salad with honey-lime vinaigrette and ranch dressings. Cookies for dessert.

Southwest Italian \$27

Housemade beef lasagna and spicy green chile chicken alfredo served with chef's choice vegetables, freshly baked garlic bread sticks, and caesar salad. Tiramisu for dessert.

Sandia Fajita Bar \$26

Chicken or beef fajitas with tomatoes, cheese, salsa, sour cream, and guacamole. All served with Spanish rice, Ranchero beans and a mixed green salad with ranch or italian dressing. Cookies for dessert.

Sandia Pasta Buffet \$27

Choose two of the following: Green chile chicken alfredo, pasta primavera, spicy cajun penne, or penne with meatballs. Served with freshly baked garlic bread, choice of Caesar or mixed salad, and chocolate chip cookies.

Seafood Buffet \$45

Margarita shrimp with penne pasta and crispy salmon with pesto cream served with Caesar salad, chef's choice vegetables, and freshly baked garlic bread sticks. Cheesecake for dessert.

The Luau Buffet \$69

Whole smoked roasted pig with grilled Mahi Mahi, a fresh fruit tray, fried rice and Hawaiian rolls. Pineapple upside down cake for dessert.

Clubhouse Buffet - 2 Entrees \$78 3 Entrees \$86

Garden fresh salad, Caesar salad, tomato bisque, roasted pine nut harvest rice, roasted garlic whipped potatoes, butter and roasted squash, orange glazed baby carrots, choice of 2 or 3 entrees, Choice of dessert.

Entrees

Sautéed Chicken Breast Served with White Wine & Lemon Sauce
Grilled Chicken Breast Served with a Green Chile Cream Sauce
Red Chile Roasted Pork Loin Served with a Red Chile Pan Sauce
Chipotle Glazed Atlantic Salmon
Petite Sirloin with Cabernet Peppercorn Demi
London Broil with Wild Forest Mushroom Demi

Desserts

Carrot cake, apple pie, pumpkin pie, chocolate layer cake. Add ice cream \$3.00.

Hors d' Oeuvres

per 50 pieces

Cold

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| Chips and salsa | \$50/qt |
| Chips and queso | \$80/qt |
| Chips and guacamole | \$90/qt |
| Green Chile pinwheels | \$125 |
| Assorted Canapes | \$150 |
| Skewered shrimp cocktail | \$300 |
| Smoked salmon with goat cheese on a cucumber | \$300 |

Hot

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| Spring rolls with sweet & sour sauce | \$175 |
| NM meatballs with red chile sauce | \$150 |
| Quesadillas (chicken, beef , or cheese) | \$175 |
| Chicken wings with sauces | \$300 |
| Assorted mini quiche | \$200 |
| Teriyaki chicken skewers | \$200 |
| Green chile crab cakes | \$250 |

Display Platters

Serves 50

Grilled Vegetable Platter \$300

Asparagus, red and green peppers, zucchini, squash, baby carrots, Portobello mushrooms, green goddess dip.

Fresh Seasonal Fruit Display \$250

Served with marshmallow cream dipping sauce.

Smoked Salmon Display \$350

Smoked salmon carved and served with capers, red onion, hard boiled egg, cucumber and citrus aioli.

Antipasto Platter \$350

Assorted Italian meats and cheeses, artichoke hearts, roasted red peppers, sun-dried tomatoes, and Kalamata olives, served with crisp bread and crackers.

Cheese Tray \$300

Domestic and imported cheeses with seasonal fresh and dried fruit with a variety of crackers.

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