



ALBUQUERQUE COUNTRY CLUB

CATERING MENUS

BREAKFAST | BRUNCH

LUNCH

HORS D' OEUVRES

DINNER

BAR PACKAGES

JerriLynne Daniels,
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601 Laguna Blvd SW
Albuquerque, NM 87104
505-237-4111
Albuquerquecountryclub.org

BREAKFAST | BRUNCH MENU

Plated Breakfast with Fruit Garnish

Catalina \$13

Scrambled eggs, bacon and hash browns, toast, juice and coffee

Manhattan \$15

Two poached eggs on a crisp croissant round topped with zesty sauce choron, served with sausage, cottage fries, toast, juice and coffee

Kansas City \$22

Tender strip steak, scrambled eggs with salsa, wedge potatoes, toast, juice and coffee

Durango \$14

A tender baked potato shell filled with a mixture of scrambled eggs, cheddar cheese, fresh herb pesto, hollandaise sauce and roasted green chiles, served with papitas and bacon

Santa Teresa \$14

The Club's own machaca meat, scrambled eggs, jalapeño jack cheese, green onion and salsa nesting in a crisp tortilla crown, served with vaquero beans and Sonoran fries



Breakfast Buffets

(Includes Coffee, Juice and Toast)

European \$10

Fresh orange juice, breads, Danish and cinnamon rolls, butter and jam, coffee and tea

Tahoe Buffet \$17

Fluffy scrambled eggs, bacon, sausage, cottage fries or hash browns, fruit fritter with fresh fruit sauce and a fruit platter

Vaquero Buffet \$20

Machaca and green chile scrambled eggs

Poached eggs

"Pancho Villa" - egg on a crisp green chile croissant topped with red chile sauce and jack cheese

Ranch fries, bacon, soft tortillas and biscuits with red eye gravy and fresh fruit

BREAKFAST | BRUNCH MENU

Brunch Buffets

Country Club Brunch \$27

Orange, cranberry and tomato juices, coffee and hot tea
Fresh seasonal fruits with yogurt sauce
Granola, yogurt, sour cream and brown sugar
Oatmeal, brown sugar and raisins
Cheese display with lavosh
French toast stix with warm maple syrup
Bacon and sausage
Scrambled eggs with cheese and cottage fries or hash browns
Cinnamon rolls, breakfast breads, muffins, butter and honey

Champagne Brunch \$33

Orange, cranberry and tomato juices, coffee and hot tea
Fresh seasonal fruits with yogurt sauce
Cheese display
Cheese blintz with fresh berry sauce
Eggs Benedict with hollandaise sauce
Granola crusted French toast with warm maple syrup
Chicken dish
Rice pilaf
Fresh seasonal breakfast breads, muffins and cinnamon rolls
Includes one glass of champagne per guest



CATERING LUNCH MENU

Plated Hot Entrées

Market Catch Market Price

Fresh seasonal filet, broiled or sautéed with appropriate sauces, served with saffron rice and an asparagus bundle

Chicken Diane \$23

Roasted boneless breast of chicken filled with a mixture of spinach and herbs, laced with pesto sauce

Chicken Chavez \$23

Baked boneless breast of chicken filled with jack cheese, prosciutto ham and peppercorn stuffing, served with a mild red pepper coulis

Turkey Piccata \$21

Lightly battered and sautéed escallops of turkey breast with a lemon caper sauce

Crepes a la Reine \$19

Morsels of chicken, mushroom and sauce supreme

Roast Strip Loin of Beef \$29

Choice aged sirloin grilled and roasted to your preference, served with your choice of Béarnaise sauce or other specialty sauce

Silver Salmon Carson City \$25

Fresh Scotch salmon brushed with mustard, dipped in fresh crumbs, sautéed golden, served with fresh pepper apple chutney, rice and

Trout Pecandine \$23

Fresh rainbow trout dusted in crushed pecans then sautéed, with a Dijon pecan sauce served with skillet potatoes and vegetable du jour

Sour Cream Enchiladas \$19

Tender chicken, herbs and spices wrapped in corn tortillas, then baked enchilada style, served with sour cream, green onions, longhorn cheese, beans, lettuce, and jalapeño corn pudding

Chimichanga \$19

The Club's own machaca meat wrapped in a tender tortilla and served crispy or enchilada style topped with cheese, sour cream, avocado and shredded lettuce

Topopo Salad \$18

Two corn tortilla cups filled with beans, shredded chicken, lettuce, tomatoes, avocados, sour cream and cheese, garnished with sweet pepper and garden vegetables

Quiche \$18

Choice of: Lorraine | Spinach | Seafood (+\$4) | Broccoli | Southwestern | Geneva

Wisconsin Roast Pork Loin \$27

Lean roast pork loin brushed with mustard glaze and sprinkled with caraway seed, roasted to perfection, served with fresh applesauce

Coffee and tea included

All prices are +20% service charge and 7.5% tax

CATERING LUNCH MENU

Cold Entrées | Salads | Pastas

Spinach Salad \$19

Warm grilled chicken breast on a bed of tender spinach topped with toasted pecans, black olives, red onions, mushrooms, feta and bleu cheeses with a honey mustard bacon dressing

Chilled Seafood Salad \$22

Select gulf shrimp, delicate scallops, and savory grilled chilled salmon on pasta with a roasted pepper saffron lemon dressing served on greens and garnished with eggs, scallions and plump tomatoes

Chicken Caesar Salad \$19

Romaine lettuce with sliced grilled chicken breast and an asiago crisp with Caesar dressing and parmesan cheese

Steak and Bleu Salad \$23

Grilled New York strip steak, heirloom tomato, mixed greens, asparagus tips, stilton cheese and balsamic dressing

Asian Chicken Salad \$20

Crisp romaine, Asian vegetables, shaved grilled chicken with a sweet ginger dressing

Taco Salad \$17

Machaca, beans, tossed greens, tomatoes, chiles, cheese, olives and scallions, guacamole, sour cream, and salsa. All served in a crispy corn tortilla bowl

Concho Roast Chicken Salad \$18

Crisp corn tortilla cup filled with a roasted chicken salad and topped with tomatoes, green onions and a rosette of salsa mayonnaise served on a bed of chiffonade lettuce and garnished with sweet pickled peppers and a zesty bean slaw

Country Club Croissant \$18

A fresh baked croissant filled with crisp sprouts and your choice of salad: Shrimp | Pesto Chicken | Savory Tuna | Russian Ham, served with fresh fruit

Penne Pasta Primavera \$16

Penne pasta with roasted vegetables and roasted tomato sauce. Add chicken + \$5

Plantation Platter \$19

Avocado or fresh tomato filled with your choice of fresh salad: Shrimp | Pesto Chicken | Savory Tuna | Russian Ham, served on a medley of crisp greens, garnished with fresh vegetables and wonton ribbons

The Club Bridge Trio \$18

Petite scoops of tuna, chicken, Chalif ham or shrimp salad on a bed of crisp greens, garnished with your choice of fruit or garden vegetables

Sterling Salad \$18

Thin slices of fresh ripe tomato circling savory tuna salad, nestled on a bed of fresh greens, accented with a ribbon of tangy curry dressing, then garnished with scallions, cucumbers, and Sweet peppers

Cambridge Chicken and Shrimp Salad \$20

Tender morsels of chicken and shrimp lightly tossed with garden vegetables, walnuts, and fresh herbs in a horseradish mayonnaise, served in a crisp wonton

*Coffee and Tea included | Choice of one dessert
All prices are +20% service charge and 7.5% tax*

CATERING LUNCH MENU

Buffet Luncheons

Deli Buffet \$18 per person

Tomato basil soup with parmesan cheese
Garden green salad with choice of three dressings
Country potato salad, creamy coleslaw, fruit salad
Roast beef, honey ham, breast of turkey, salami
Lettuce, tomato, pickle, onion, olives and pickled peppers
Wheat, rye, sourdough, potato breads and rolls American, Swiss, and provolone
Mayonnaise and mustards
Assorted cookies and brownies

Grill Buffet \$22 per person

Soup of the day with assorted crackers
Garden green salad with choice of three dressings
Macaroni salad, potato salad with bacon, fruit salad
Angus burgers, turkey burgers, beef franks and chicken breasts
Warm kraut, sautéed onions and peppers
Lettuce, tomato, pickle, onion, relish, pickled peppers
American, Swiss, cheddar, and provolone cheeses
Chocolate cake, pound cake and berries

New Mexico Buffet \$24 per person

Fresh corn tortilla chips with salsa, sour cream and guacamole
Romaine lettuce with avocado, tomato, and cumin dressing
Grilled vegetable salad, citrus salad
Green and red chile, tortillas and chicken enchiladas
Spanish rice with jalapeño, roasted corn and green chile
Mexican wedding cookies

Coffee and tea included | 30 person minimum

All prices are +20% service charge and 7.5% tax

Desserts (+ \$4.50)

New York Cheese Cake with Cherry Sauce | Double Chocolate Cake Brownie Sundae
Mango Sorbet | Pecan Tart | Carrot Cake

HORS D' OUEVRES MENU

Hot Hors D' Oeuvres

Chicken Sate · Crispy or Asian Style with Dipping Sauce	\$2.60	Italian or Swedish Meatballs	\$2.10
Beef Sate with Ponzu Dipping Sauce	\$2.75	Veggie Spring Rolls	\$2.25
Dates wrapped in Bacon	\$2.20	Mini Beef or Chicken Chimis	\$2.75
Brie & Walnut or Brie & Raspberry in a Phyllo Cup	\$2.30	Mini Lamb Chops	\$4.00
Spinach & Boursin Stuffed Mushrooms	\$2.40	Mini Crab Cakes	\$3.75
Cheese Straws or Jalapeno Cheese Straws	\$1.95	Coconut Shrimp with Dipping Sauce (16-20)	\$1.95
Mini Quiche — Seafood or Vegetarian	\$2.35	Spanakopita	\$2.60
		Potato Pancakes with Sour Cream	\$1.95

Cold Hors D' Oeuvres

Fruit Skewers	\$1.15	Country Pate on Petite Rye	\$2.50
Cheese Skewers	\$2.10	Oysters on a Half Shell	MKT
Mediterranean Veggies in Phyllo Cup	\$1.75	Ceviche in a Cucumber Cup	\$2.75
Smoked Salmon Mousse in Cucumber Cup	\$2.10	Smoked Salmon Pinwheels	\$2.65
Tomato Mozzarella Bruschetta	\$2.00	Mango Shrimp Cups	\$2.75
Prosciutto Wrapped Asparagus	\$2.30	Green Chile Shrimp Crostini	\$2.75

Platters

(priced per person)

Imported & Domestic Cheese Tray with Lavosh	\$5.75	Raw Vegetable Platter with Ranch Dip	\$3.25
Shrimp on Ice with Lemons & Remoulade	\$7.00	Mousse (choice of flavor) with Lavosh	\$3.25
Fruit Display with Yogurt Dipping Sauce	\$3.25	Chips & Salsa	\$3.25
Grilled Vegetable Platter	\$3.75	With Guacamole	\$6.50
		With Queso	\$5.50

HORS D' OEUVRES MENU

Bars

Pasta Bar \$19.95 per person

Tomato, Pesto & Alfredo sauces

Penne & Bowtie Pasta

Grilled Chicken, Sausage, Shrimp

Mushrooms, Olives, Peppers, Onions, Tomatoes

Parmesan, Asiago & Mozzarella Cheeses

Scampi Bar \$MKT

Jumbo Prawns sautéed with butter and garlic

3 Shrimp per order

Baked Potato Bar \$12.00 per person

Baked or Sweet Potatoes

Sour Cream, Bacon Bits, Whipped Butter and Scallions

Caesar Bar \$17.00 per person

Greens, Cheeses, Croutons and Dressing

Add Chicken \$4.00

Bars are in addition to two other items

Carving Block

Carver Fee		\$85
Beef Tenderloin	20 people	\$400
Roasted Turkey Breast	50 people	\$350
Brisket	50 people	\$350
Pit Ham	50 people	\$325
Sliced New York	20 people	\$300



All prices are plus 20% gratuity and 7.5% tax

CATERING DINNER MENU

All prices are +20% service charge and 7.5% tax
Dinners include hors d'oeuvres, salad, bread and butter, entrée, starch, vegetable and dessert
If choosing more than one entrée, please select same starch and vegetable

Hors D Oeuvres (select three)

Cheese Straws | Mediterranean Phyllo Cups | Spinach Stuffed Mushrooms
Dates wrapped in Bacon | Tomato and Mozzarella Bruschetta | Avocado and Shrimp Crostini
Olive Tapenade Crostini | Green Chile Shrimp Toast | Southwest Phyllo Cups | Enchilada Cups

Salad

Country Club Salad

Mixed greens, ripe tomato wedges, bleu cheese, bacon bits and slivered red onion, tossed in a honey French dressing

Spinach Salad

Spinach greens, Swiss cheese, red onion, hard cooked egg, bacon and honey mustard dressing

Boston Bibb Salad

Tender Bibb and mixed lettuce and Mandarin oranges with sweet orange dressing

Market Salad

Organic greens, peppers, tomatoes, olives, red onions and mushrooms with red French dressing and cornbread croutons

Caesar Salad

Traditional Caesar salad with garlic croutons parmesan cheese and anchovies

ACC Apple Salad

Organic greens, gala apples, candied walnuts, bleu cheese, sweet potato chips and apple vinaigrette

Xavier Salad ++

Crispy shell, spinach, black beans, goat cheese, roasted corn, diced tomatoes, pepperoncini peppers, avocado dressing and tortilla threads

Caprese Salad ++

Bibb greens, vine ripe tomatoes, fresh mozzarella, focaccia crisps and Italian vinaigrette



CATERING DINNER MENU

Beef Entrées

Sliced New York \$45

Garlic mashed potatoes and green beans with bacon and onions

Filet of Beef Tenderloin \$52

Garlic mashed potatoes and asparagus in a squash ring

Manhattan Medallion \$45

6—7 oz. grilled sirloin strip medallion with sauce Bordelaise

Beef Brisket \$42

Tender slow roasted and sliced brisket served with homestyle gravy

Chicken Entrées

Chicken Diane \$37

Chicken stuffed with spinach and mushrooms, served with a pesto supreme sauce, roasted red potatoes and fresh green beans

Artichoke and Brie Chicken \$38

Chicken breast filled with brie and artichoke stuffing on a brie sauce risotto and asparagus

Chicken Madagascar \$36

Herb crusted chicken with a green peppercorn sauce, garlic gorgonzola mashed potatoes and seasonal roasted vegetable medley

Mi Casa Chicken \$35

Panko coated chicken breast served in a roasted tomato broth with jeweled basmati rice and zucchini

Cranberry Bog Chicken \$38

Filet of chicken filled with a chestnut and cranberry stuffing, scented with sage, rosemary and thyme with a rosemary chestnut sauce and (accompaniments to be added)

Lingonberry Chicken \$36

Herb crusted chicken filet with wild lingonberry sauce and (accompaniments)

Chicken Three Fruits \$38

Crumb crusted chicken filet filled with dates, apricots and raisins in a light panko filling, served with a pesto chicken Julié

Moroccan Chicken \$38

Filet of chicken filled with a seasoned vegetable cous cous filling with walnuts, dates and harissa seasoning, accented with red pepper sauce

Cornish Game Hen \$40

Semi-boneless, cornbread and pecan stuffing served with cranberry coulis

Chicken Rio Grande \$36

Chicken filet filled with green chile, roasted pepper and jack cheese filling served with ACC red chile sauce and topped with crispy tortilla crunch



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CATERING DINNER MENU

Lamb Entrées

Rack of Lamb \$45

Rack of lamb with rosemary au jus, Dauphinois potato and fresh steamed vegetables

Pork Entrées

Rosemary Roasted Pork Loin \$39

With pan au jus and cranberry chutney au gratin potatoes, peas and pearl onions

Crispy Pork Tenderloin with Mushroom Sauce \$39

Three crumb crusted pork scaloppini with chanterelle sauce and cremini mushrooms

Free Range Pork Porterhouse Chop \$40

Herb scented 14 oz. Kabuto pork porterhouse, cornbread spoon bread, house apples calvados and ginger brown sauce

Veal Entrées

Veal Florentine \$39

Escallops of veal in a light spinach crust with lemon caper sauce, roasted new red potatoes and green bean almandine

Veal Oscar \$43

Escallops of veal in a light herb crust topped with fresh asparagus, lump crab, and Sauce Béarnaise

Veal Chop Milanese \$45

14-15 oz. Crumb crusted Veal chop with Caper Lemon Essence.

Fish Entrées

Pecan Crusted Salmon \$37

Salmon filet brushed with Dijon then topped with pecan crumbs rice pilaf and asparagus in a yellow squash ring with red pepper sash

Wok Char Salmon \$39

Asian spiced salmon with a light wok char and Sichaun honey mustard sauce served with risotto and roasted squash medley

Pistachio Crusted Halibut \$47

Served with jeweled basmati rice and broccolini

Lacquered Barramundi \$35

Roasted barramundi filet accented with Hunan glaze and crispy wonton threads

Herb Crusted Bronzino \$40

European seabass with herb parmesan crumb crust and lemon caper sauce

Shrimp Mignon \$45

Wild caught Mexican white shrimp braided with diver sea scallops, accented by Julienne vegetables and roasted red and yellow pepper coulis



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CATERING DINNER MENU

Vegetarian Options

All Vegetarian Options are \$34 +20% service charge and 7.5% tax

Potato Tomato Basil Tart

Yukon gold potatoes and sundried tomatoes in a phyllo crust with basil and a light cream sauce

Stuffed Portobello Mushroom

Description please

Chile Relleno with Spanish Rice

Pasta with Roasted Tomato Sauce

Penne pasta with seasonal vegetables and a roasted tomato sauce

Baked Rice and Portobello Stuffed Pepper

Sweet corn sauce

Grilled Butternut Stack

With roasted vegetables and red pepper sauce

Roasted Risotto Stuffed Onion

Creamy mushroom risotto, sweet yellow onion, chive crumbs and sauce Soubise

Crispy Tofu

Seasoned panko crusted tofu with roasted tomato broth

Dinner Buffets

New Mexican Buffet \$34

Fresh corn tortilla chips with salsa
Romaine with avocado, tomato, pine nuts, goat cheese and cumin dressing
Grilled vegetable salad, citrus salad, green and red chile, tortillas
Chicken or beef enchiladas
Spanish rice with jalapeño, pinto beans, hominy
Roasted sweet corn and peppers
Apple Betty with vanilla ice cream

Grill Buffet \$29

Soup du jour with assorted crackers
Garden green salad with choice of two dressings
Macaroni salad and warm potato salad with bacon
Grilled chicken breast
Angus burgers and beef franks
Warm kraut, sautéed onions, peppers and mushrooms
Lettuce, tomato, pickle, onion, relish, pickled peppers
American, Swiss, cheddar, provolone and muenster sliced cheeses
Chocolate cake, pound cake and berries

CATERING DINNER MENU

Kids Meals

All Kids Meals are \$16 +20% service charge and 7.5% tax

Meals include a fruit cup and iceberg lettuce salad with ranch dressing

Baked Mac & Cheese with green beans

Chicken Strips and Fries

Pizza

Hamburger and Fries

Hot Dog and Fries

Bread Selections

Sourdough | Rye | French

Desserts

(not included with wedding packages)

Carrot Cake | Cheese Cake | Chocolate Cake

Pecan Tartelettes | Bread Pudding | Fruit Cobbler

Coffee Service



**BAR PACKAGE
PRICES & BRANDS
HOUSE/WELL BRANDS**

	Well	Call	Premium
One hour	\$22	\$26	\$30
Two Hours	\$27	\$29	\$33
Three Hours	\$31	\$34	\$37
Four Hours	\$35	\$38	\$42



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CHAMPAGNE BY THE BOTTLE

Gruet \$40

Kenwood \$30

Moet Chandon \$110

**CHAMPAGNE TOAST BY THE
GLASS**

House Champagne \$5

**Please check with JerriLynne
regarding beer and wine prices
as these can vary quite a bit.**

LET'S CREATE A MEMORY THAT WILL LAST A LIFETIME!

In the heart of the city, our central location makes it easy for guests to find the club from any area of town. Whether you're planning an intimate setting or large gathering, our facilities can hold up to 200 guests in our various venue spaces with plenty of parking to accommodate every guest.

Our spacious banquet hall is surrounded with large windows, giving the room an open feel with the comfort of being indoors. While your guests dine at your reception, they can overlook the grounds blanketed by a canopy of grand cottonwoods. And to alleviate the stress of hiring an outside vendor for your dinner, leave the catering to us. With various meal options to choose from, we can plan the perfect menu which our ACF Certified Chef will prepare just for your event, truly giving your family, friends and associates the VIP treatment.

