



Black Tie Catering Event Menus and Services



Jerry L. Gallegos-10501 Monte Rosso Pl. NW, Albuquerque, NM 87114
505.315.3889 –Fax 505.792.2809- www.blacktieabq.com



Black Tie Catering Services

Every **Black Tie Catering** event is a special affair. Whether a casual dinner in your home, or a wedding celebration, we apply our “**Black Tie**” philosophy to everything we do.

It’s never ordinary when it’s a **Black Tie** affair.

- A **Black Tie** Corporate Catering event incorporates professional presentation and service. Our team will handle your refreshments and meals so your staff is not burdened with additional duties that would take them away from their responsibilities.
- A **Black Tie** gourmet dining event is the epitome of deluxe service. Your guests will be seated at a beautifully set table and treated to several courses prepared tableside.
- A **Black Tie** catered wedding, family reunion, or other special celebration is always handled by food and beverage professionals and our presentation is something your special guests will always remember.
- A **Black Tie** tea party is the ultimate feminine delight. Our full afternoon teas are served using delicate antique china, silver, and linens. We also provide the beautiful hats; choose the one that matches your outfit or your mood.

Black Tie Catering provides office “Social Hour” celebrations or any other special events you and your company may host. **Black Tie** offers elegant or casual dining in your office or in your home.

Remember, it’s never ordinary when it’s a “Black Tie” affair.





Services and Supplies

Black Tie menu prices include dinner and beverage selections, and the tables and linens needed for the food presentation. **Black Tie** personnel will set your guest tables, serve your guests, and clear after your guests have dined.

For your convenience, **Black Tie** will help you coordinate the many details of a special event.

Black Tie Catering also offers special event services such as butler passing, cake cutting, wine and champagne service, bartending, and cocktail service. **All Black Tie Catering** employees are certified through the State of New Mexico “Alcohol Servers Certification Program.”

Black Tie Catering will also include the set-up and breakdown of any necessary food, cake, beverage, or gift table(s) obtained from **Black Tie Catering**.

Black Tie Catering will also assist you in ordering and renting any supplies needed that you may choose to order elsewhere.

Black Tie Catering will also assist you in contacting local wedding cake suppliers, florist, photographers, musicians, etc.

Please contact **Black Tie Catering** for details on any of the above-mentioned services or with any questions you may have. Thank you for contacting **Black Tie Catering**.

Remember, it's never ordinary when it's a Black Tie affair!





References

- **Mike & Diane Hay**
Northdale Baptist Church
505-899-9271
505-235-0995
- **Giselle Campos**
Enchantment Weddings
505-804-3239
- **Carol Jo Gregory**
Four Hills Country Club
505-299-9555
- **Lawrence & Danielle Corbell**
505-280-5821
- **Darlene Abeyta**
Interior Designer
505-761-9700
- **Tina Armijo**
Anderson School of Business
(UNM)
505-277-6413
- **Danette Jaramillo**
Rodey Law Firm
505-768-7289
- **Keith Weathersby**
First Baptist Church
505-247-3611
- **Robin Kennedy**
New Horizons Training Ctr.
505-831-7100
- **Cynthia Spence**
Hacienda Vargas Bed & Breakfast
505-867-9116
- **Janie Eggers**
Sarabande Bed and Breakfast
505-345-4923
- **Fran Myers**
Master Bridal Consultant
505-296-7402
- **Gerri Morgas**
Applied Research Associates
505-881-8074
- **Mike Trompack**
Timeless Images Photography
505-266-9011

Additional Reference available upon request





Hors d'œuvres

Chef's Selections Menu

(Chef Attendant to Accompany Each Station)

Below Listed Prices are "Per Person"

Minimum of Fifty People Required for Chef's Selections Menu

| | |
|---|--------|
| Chicken and Beef Fajita Station, with Sour Cream, Guacamole, & Salsa | \$6.50 |
| Beef and Chicken Taco Bar: Lettuce, Tomatoes, Onions, Shredded Cheddar Cheese, Salsa, and Sour Cream. | \$6.00 |
| Pasta Station: Penne Pasta, served with Alfredo, Meat Sauce & Marinara Sauce, Mushrooms, Diced Tomatoes, and Olives | \$6.00 |
| Add Grilled Chicken (per person) | \$0.50 |
| Carved Roast Breast of Turkey with Rolls, Mayonnaise and Cranberry Relish | \$6.75 |
| Carved Baron of Roast Beef with Rolls, Horseradish Sauce and Dijon Mustard (BBQ Sauce by Request) | \$6.95 |
| Carved Honey Glazed Ham, with Rolls, Honey Mustard And Mayonnaise | \$6.75 |
| Carved Roasted Tenderloin of Pork with Rolls, Honey Mustard (BBQ Sauce by Request) | \$6.75 |

(Chef Attendant for Above Menu items, Additional \$25.00 per Station)

Prices Do Not Include 6.750% State Tax and 20% Delivery and Set-Up Charge

Gratuity Not Included





Hors d'œuvres

Hot Selections

(Sold In Quantities of 100)

| | |
|---|----------|
| Cheese Stuffed Bacon-Wrapped Jalapenos | \$100.00 |
| Chicken, Spinach, and Asadero Cheese Quesadillas, Served with Salsa | \$100.00 |
| Chicken Mini Brochettes (Chicken, Onions, and Peppers) | \$100.00 |
| Beef Mini Brochettes (Beef, Onions, and Peppers) | \$125.00 |
| Beef Teriyaki Satays w/ Dipping Sauce | \$150.00 |
| Sausage Stuffed Mushrooms | \$100.00 |
| Scallops Wrapped in Bacon | \$200.00 |
| Spanikopita | \$100.00 |
| Assorted Mini Quiche Platter | \$75.00 |
| Pork Egg Rolls with Sweet and Sour Dipping Sauce | \$125.00 |
| Chicken Satays w/ Peanut Dipping Sauce | \$125.00 |
| Beef or Chicken Flautas w/ Salsa Fresca | \$75.00 |
| Meatballs in Marinara Sauce | \$75.00 |
| Deep Fried Mushrooms, Served with Ranch Dressing | \$75.00 |
| Spicy Buffalo Wings and Celery Stalks, with Ranch Dressing | \$125.00 |

Cold Selections

(Sold In Servings of 100)

| | |
|--|-----------|
| Domestic Cheese Platter and Crackers (Serves 100 people) | \$ 175.00 |
| Imported Cheese Platter and Crackers (Serves 100 people) | \$ 250.00 |
| Fresh Vegetable Crudités with Herb Dip (Serves 100 people) | \$ 125.00 |
| Fresh Seasonal Fruit Platter (Serves 100 people) | \$ 200.00 |

***Prices Do Not Include 6.750% State Tax and 20% Delivery and Set-Up Charge
Gratuity Not Included***





Hors d'œuvres

Cold Selections

| | |
|---|----------|
| Mozzarella & Roma Tomatoes Crostini | \$125.00 |
| Assorted Miniature Cranberry Chicken Croissant Sandwiches | \$150.00 |
| Assorted Miniature Deli Croissant Sandwiches | \$150.00 |

Chips and Dips

| | |
|--|-----------|
| Baguette Chips with Spinach-Artichoke Dip (Serves 100 people) | \$ 175.00 |
| Homemade Tortilla Chips with Salsa (Serves 100 people) | \$ 100.00 |
| Homemade Tortilla Chips with Guacamole (Serves 100 people) | \$ 175.00 |
| Homemade Tortilla Chips with Chile Con Queso Dip (Serves 100 people) | \$ 150.00 |
| Herb Bread Sticks with Marinara Sauce (100 pieces) | \$ 75.00 |

Salads

(Serves 100 People)

| | |
|--|-----------|
| California Mix Garden Salad w/ Choice of Dressings | \$ 150.00 |
| Traditional Tossed Salad w/ Choice of Dressings | \$ 150.00 |
| Fresh Spinach Salad w/ Sweet & Sour Bacon Dressing | \$ 150.00 |
| Fresh Romaine Salad w/ Caesar Dressing | \$ 150.00 |
| Asian Tangerine Salad w/ Orange Crème Dressing | \$ 150.00 |

***Prices Do Not Include 6.750% State Tax and 20% Delivery and Set-Up Charge
Gratuity Not Included***





Hors d'œuvres

Chef's Dessert Selections (Prepared Tableside) (Chef Attendant to Accompany Each Station) Minimum Amount Required

| | |
|--|--------|
| Flaming Bananas Foster (Price per Person) | \$5.75 |
| Peaches Flambé (Price per Person) | \$5.75 |
| Flaming Strawberries Romanoff (Price per Person) | \$5.75 |
| Flaming Cherries Jubilee (Price per Person) | \$5.75 |

(Chef Attendant for Above Menu items, Additional \$25.00 per Station)

Desserts

| | |
|--|----------|
| Chocolate Dipped Strawberries (100 Quantity) | \$100.00 |
| Assorted Cheese-cake Bites (100 Quantity) | \$100.00 |
| Assorted Petits Fours (100 Quantity) | \$100.00 |
| Sugar Sprinkled Brownies (100 Quantity) | \$125.00 |
| Mini Chocolate Éclairs (100 Quantity) | \$ 75.00 |
| Mini Crème Puffs Royale (100 Quantity) | \$ 75.00 |
| Fresh Baked Chocolate Chip Cookies (100 Quantity) | \$ 75.00 |
| Chocolate Cake (Price per Person) | \$3.00 |
| Carrot Cake (Price per Person) | \$3.00 |
| Individual Tiramisu Cakes (Price per Person) | \$3.75 |
| Chocolate Boat Filled w/ Mousse (Price per Person) | \$3.75 |

**Prices Do Not Include 6.750% State Tax and 20% Delivery and Set-Up Charge
Gratuity Not Included**





Beverages

| | |
|--|---------|
| Hot Coffee (Priced per Gallon) Includes Condiments | \$20.00 |
| Pink Lemonade (Priced per Gallon) | \$18.00 |
| Lemonade (Priced per Gallon) | \$18.00 |
| Hot Apple Cider (Priced per Gallon) | \$18.00 |
| Hot Chocolate (Priced per Gallon) | \$18.00 |
| Bottled Spring Water (Price Each) | \$1.00 |
| Assorted Cold Sodas (Price Each) | \$1.50 |
| Iced Tea (Price Each) | \$1.25 |

**Prices Do Not Include 6.750% State Tax and 20% Delivery and Set-Up Charge
Gratuity Not Included**

***Black Tie Catering Can Provide Bartenders and Cocktail Servers
All "Black Tie Catering" Servers are Certified Through the State Of New Mexico "Alcohol
Certification Program"***





An International Voyage

Each food table is elegantly decorated and presented to match the theme

Orient Express

- Pork Egg rolls with Sweet and Sour Dipping Sauce
- Teriyaki Glazed Chicken
- Vegetable Pot Stickers with Peanut Dipping Sauce

Mediterranean Isle

- Mediterranean Pasta Salad
- Meatballs in Marinara Sauce
- Beef or Spinach Ravioli in Alfredo Sauce

South of the Border

- Beef and Chicken Taquitos
- Cheese Stuffed Jalapeno Poppers
- Salsa Fresca and Homemade Tortilla Chips

Americana

- Fresh Vegetable Crudités Tray with Ranch Dipping Sauce
- Deli Meat Mini Sandwiches with Mustard and Mayo
- Assorted Domestic Cheese Tray with Crackers

\$14.95 per person

Butler passing also included in service of this menu

Prices do not include 6.750% State Tax and 20% Delivery and Set-Up Charge

Gratuity Not Included





Buffet Menu

Salads

(Select one)

- Traditional Tossed Salad with Choice of Dressings
- Assorted Garden Greens with Choice of Dressing
- Caesar Salad

Entrees

(Select One)

- Grilled Chicken Marsala
- Grilled Chicken Breasts w/ Mushroom Cream Sauce
- Beef Stroganoff w/ Egg Noodles
- Stuffed Pork Chops w/ Apple-Brandy Sauce
- Crispy Fried Chicken
- Beef Brochettes (Add \$1.75 per Person)
- Chicken Brochettes (Add \$1.50 per Person)
- Grilled Salmon Steak w/ Cajun Hollandaise Sauce
- Chicken Kiev
- Chicken Cordon Bleu
- Sirloin Beef Tips w/Rice
- Salisbury Steak w/ Mushroom Gravy
- Oven Baked Meatloaf
- Penne Pasta with Tomato, Garlic, and Basil Sauce
- Chicken Cacciatore with Pasta
- Beef Lasagna
- Chicken Parmigiana with Pasta
- Spaghetti with Meat Sauce or Marinara Sauce
- Chicken Alfredo with Fettuccini
- Spaghetti with Meatballs
- Cajun Deep Fried Catfish Fillets
- Breast of Turkey w/ Stuffing and Gravy
- Ground Sirloin Steak w/ Brown Gravy





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Entrees - Continued

(Select One)

- Chicken Fried Steak w/ Country Gravy
- Corned Beef & Cabbage
- **Carved Roasted Turkey & Cornbread Stuffing**
- **Carved Pineapple Glazed Ham**
- **Carved Roast Prime Rib of Beef** (*Add \$4.00 Per Person*)
- **Carved Roast Baron of Beef** (*Add \$2.00 Per Person*)

(Add Additional \$25.00 for **Carving Station Option**)

(All Entrees include Chef's Choice Starch and Vegetable, Rolls and Butter)

\$14.95 per Person

A la Carte Desserts

- Cobbler (Hot Apple, Peach, or Cherry)
 - Carrot or Chocolate Cake
 - Chocolate, Rice, or Vanilla Pudding
 - Assorted Cheese Cake
- Assorted Cakes (Lemon, Raspberry, Red Velvet, Chocolate)

\$2.95 per person

Additional Entrées may be added for \$3.50 per person per entrée

Prices Do Not Include 6.750% State Tax or 20% Delivery and Set-Up Charge

Gratuity Not Included

***Vegetarian Meals Available on Request**





Southwestern-Mexican Fiesta

Entrees

(Select One)

- Chicken Enchiladas
- Beef Enchiladas
- Beef Tacos
- Beef or Chicken Fajitas
- Green Chile-Chicken Enchilada Casserole
- Carne Adobada
- Pork Tamales
- Posole

Accompaniments

(Select Two)

- Spanish Rice
- Refried Beans
- Whole Pinto Beans
- Calabacitas (Zucchini, Corn, and Green Chile, *(Seasonal)*)
- Papitas (Fried Diced Potatoes)

Above Entrees Include Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Shredded Cheese and Tortillas. Red and Green Chile

\$12.95 per Person

Additional entrees may be added \$3.50 per person

Prices do not include 6.750% State Tax and 20% Delivery and Set-Up Charge

Gratuity Not Included

A'la Carte Desserts

(Choose One)

- Hot Cinnamon Rolled Churros
- Chocolate, Vanilla, or Rice Pudding
- Biscochito Cookies
- Chocolate or Carrot Cake

\$2.95 per Person





Island Luau Celebration

Salad Selections

(Select One)

- Mixed Green Garden Salad with Mandarin Orange Dressing
- Tossed Salad Mix with Choice of Dressings
- Fresh Baby Spinach Leaves with Hot Bacon Dressing

Entrée Selections

(Select One)

- Grilled Breast of Chicken with Orange-Pineapple Sauce
- Fire Seared Tenderloin of Pork with Caribbean Glaze
- Teriyaki Skirt Steak with Grilled Pineapples
- Chicken and Vegetable Kabobs
- Beef or Chicken Stir-Fry
- Grill Marked Salmon Steak with Orange-Hollandaise Sauce
- Ham Steak w/ Pineapple Glaze

*All Entrees Served with Steamed Rice and Stir-Fry Vegetables
Rolls and Butter Also Included*

\$14.95 per person

Prices Do Not Include 20% Delivery and Set-Up Charge and 6.750% State Taxes

Gratuity Not Included

Additional Entrées May Be Added for \$3.50 per Person, Per Entrée

*Vegetarian Entrées Available on Request

A la Carte Desserts

- Cobbler (Hot Apple, Peach, or Cherry)
 - Carrot or Chocolate Cake
- Chocolate, Rice, or Vanilla Pudding
 - Assorted Cheese Cake
- Assorted Cakes (Lemon, Raspberry, Red Velvet, Chocolate)

\$2.95 per person





Backyard Barbecue

Starters & Sides

(Select Two)

- Traditional Tossed Garden Salad with Dressing
- Cole Slaw
- Potato Salad
- Macaroni Salad
- Pasta Salad
- French Fried Potatoes
- Tater Tots
- Corn on the Cob

Main Dishes

(Select One)

- Beer Braised Brisket
- BBQ Ribs
- BBQ Pulled Pork
- BBQ Chicken Breasts
- Bratwurst or Hot Link Sausage
- Hamburgers *(Includes Green Chile and Cheese)*
- Hot Dogs
- Grilled Salmon Steak
- Grilled Pork Chops

\$14.95 per person

Black Tie Catering will provide all of the plastic and paper products
(Prices do not include 6.750% State Tax and 20% Delivery and Set-Up Charge)

Additional entrees can be added for \$3.50 per Person

Gratuuity Not Included

A la Carte Desserts

- Cobbler (Hot Apple, Peach, or Cherry)
 - Carrot or Chocolate Cake
 - Chocolate, Rice, or Vanilla Pudding
- Assorted Cakes (Lemon, Raspberry, Red Velvet, Chocolate)

\$2.95 per Person

