



## A La Carte Dinners Taste Drop-off / Pick-up Platters

We are happy to accommodate dietary preferences and allergies when possible. Please just ask if you are looking for a special preparation!

For most events, we utilize disposable platters. We are also happy to use platters that you provide for us ahead of time. As a third option, Taste can also present your appetizers on our ornamental ceramic, metal & melamine house platters with the completion of a simple contract and \$75 deposit. We can deliver anywhere in Albuquerque for an additional \$60, or \$75 for delivery and set-up. We will include disposable cutlery, napkins & plates upon request for an additional \$2 per person.

### Hot Vegetable Sides

Serve approximately 12 people. Cost is \$60 per tray.

**Steamed Broccoli & Roasted Peppers**  
with garlic-lemon butter sauce

**Green Beans**  
with mushrooms and crispy shallots

**Snowpeas & Butternut Squash**

**Roasted Root Vegetables**

**Calabacitas**  
with melted cheddar

**Butternut Squash & Creamed Leeks**

**Prosciutto Wrapped Asparagus**  
*additional \$10*

**Truffle Roasted Cauliflower**  
*additional \$10*

**Roasted Brussels Sprouts**  
with crispy prosciutto *additional \$10*

### Cold Vegetable Sides

Serve approximately 12 people. Cost is \$70 per tray.

**Asparagus, Radish & Roasted Peppers**

**Asian Julienne Vegetable & Edamame**

**Orange, Fennel & Avocado**

**Roasted Beet, Strawberry, Cranberry & Goat Cheese**

**Lemon Broccoli**  
with rice noodles & cabbage

**Seaweed Salad**  
with cucumbers, shaved carrots and ginger

**Caprese**  
of tomatoes, basil, mozzarella and balsamic reduction

### Starch Sides

Serve approximately 12 people. Cost is \$60 per tray.

**Herb Roasted Potatoes**

**Scalloped Potato Gratin**

**Wild Rice or Orzo Almond-Cranberry Pilaf**

**Roasted Cauliflower Quinoa Pilaf**

**Sun Dried Tomato Risotto Cakes**

**Red Beet Pearled Cous Cous**

**Penne Pasta with Pesto Cream**

**Cheddar & Mexican Chorizo Polenta**  
host's choice of soft or baked

**Cauliflower Mac & Cheese**

**Buttermilk Mashed Potatoes**

**Truffle Mac & Cheese**  
with or without bacon *additional \$10*

**Buttermilk Mashed Potatoes**  
flavored with host's choice of roasted garlic, blue cheese, green chile & cheddar, wasabi, or caramelized onions *additional \$10*



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### Main Protein / Entree Trays

Serves approximately 12 people

#### **Beef Tenderloin Tips Bourguignon**

with buttermilk mashed potatoes, baby vegetables and peas in a rich red wine sauce... \$145

#### **Chicken, Penne Pasta & NM Red Chile**

asparagus, roasted butternut squash, parmesan cream sauce... \$105

#### **Chicken Saltimbocca**

layered with Parma prosciutto, fresh sage and fontina cheese in a Marsala wine pan sauce... \$115

#### **Chicken Paillard Picatta**

seared, then baked with a lemon-caper pan sauce... \$105

#### **Rotisserie Roasted Chicken**

herbed poultry jus... \$80 for 10 half chickens

#### **Classic Lasagna**

traditional tomato meat sauce, spinach, mozzarella, Grana Padano, ricotta... \$95

#### **Harvest Vegetable Lasagna**

kale, spaghetti & butternut squash, roasted beets, sun dried tomatoes, goat cheese, fresh herbs... \$95

#### **Rotisserie Roasted Pork Loin**

with Dijon-apple cider jus or peach-chipotle chutney... \$115

#### **Slow Cooked Beef Brisket**

sherry-onion jus... \$115

#### **Cacio Pepe**

black pepper, parmesan & romano, linguine... \$80

#### **Side of Whole Roasted Salmon Filet**

with dill tartar sauce or lemon-walnut pesto... \$160 per side for approximately 5lb

#### **Whole Roasted Tenderloin of Beef**

with ruby port wine sauce... \$215 each for approximately 4.5lb

#### **Chipotle BBQ Pulled Pork... \$115**

#### **Toasted Farro Bowl**

with seasonal vegetables... \$80