



## Brunch Appetizers Taste Drop-off / Pick-up Platters

When placing your order, please specify whether you wish to pick up the platters "hot" or desire to heat them yourself at home. Items noted with an \* asterisk are best heated onsite for top quality. Many items can be modified to accommodate dietary preferences and allergies, so please just ask!

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.

### Assorted Platters

#### Fresh Tropical Fruit Parfait

House made granola nut-caramel cluster, layered with banana bread, key lime-yogurt custard and whipped cream.  
20 pieces....\$100

#### Continental Fruit "Cocktail" Bowl

Marinated mixed fruit with vanilla-rum vinaigrette.  
*Serves approximately 20 people....\$60*

#### Half Ruby Red Grapefruit Brûlée

12 pieces....\$24

#### Carrot Pineapple, Blueberry and Cranberry Pecan Mini Muffins

40 pieces....\$60

#### Cinnamon Swirl French Toast Souffle

Sweetened mascarpone, syrup on the side.  
40 pieces....\$85

#### Classic Deviled Eggs

Finished with Spanish smoked paprika and Hawaiian sea salt.  
40 pieces....\$55

#### Spanakopita Bites

Tzatziki sauce.  
40 pieces....\$55

#### Quiche Bites

*Host's choice of a flavor:*

**Chorizo Sausage** *roasted peppers, gorgonzola cheese*

**Green Chile & Cheddar**

**Florentine** with spinach, mushrooms, & swiss

**Pesto, Sun Dried Tomato & Feta**

**Ham & Gruyere**

**Seasonal Vegetable & Chevre**

**Asparagus & Bacon** *additional \$5*

**Smoked Salmon & Capers** *additional \$5*

40 pieces....\$55

#### Tea Sandwiches

*Host's choice of three flavors:*

**Cucumber Cress**

**Avocado Crab**

**Salmon Dill on Pumpernickel**

**Curry Chicken Salad on Pita**

**Tuna Salad & Sprouts**

**Ham, Brie & Pineapple**

**Blue Cheese Grape on Pumpernickel**

**Crab Toast & Green Goddess Dressing**

**Strawberry Goat Cheese**

48 pieces of three flavors....\$96

### From the Farm (Assorted Meats)

#### Curried Chicken Salad Bite

On Belgian waffle chips with macadamia tamarind syrup.  
40 pieces....\$65

#### BLT Gougeres

Classic cheese puffs filled with bacon, lettuce, tomato and basil aioli.  
40 pieces....\$85

#### Hawaiian Glazed Ham Mini Croissant

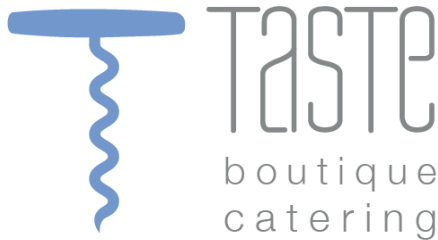
Pineapple salsa, baby arugula & ginger-mustard aioli.  
20 pieces....\$75

#### Prosciutto Wrapped Asparagus-Mushroom Strudel

Passionfruit coulis.  
40 pieces....\$80

#### Prosciutto Wrapped Poached Pears & Gorgonzola

Balsamic saba drizzle.  
40 pieces....\$80



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### From the Foam (Seafood)

#### **Lox Platter**

Smoked salmon, capers, lemon, red onion, cucumber, dill, bagels.  
*Serves approximately 20 people...\$120*

#### **Poached Salmon & Caviar Crêpe Bite**

Crème fraiche, red onion-strawberry marmalade.  
40 pieces...\$65

#### **Ahi Tuna Poke**

With seaweed salad, sweet soy glaze & avocado on a won ton chip.  
40 pieces...\$120

#### **Smoked Salmon Souffle Roulade\***

A pinwheel sliced soufflé filled with mango, spinach, caper cream cheese and thinly sliced salmon. Plated with sour cream-dill blender hollandaise.  
12 slices...\$75

### Salads

#### **Teriyaki Chicken & Cashew Salad**

Romaine chiffonade tossed with grilled pineapple, mandarin oranges, julienne vegetables and peppers in a lemon-soy vinaigrette.  
Won ton chip garnish.  
*Serves approximately 20 people...\$80*

#### **Tomato Caprese Salad**

Sliced fresh mozzarella & beefsteak tomatoes with mixed greens tossed in a blackened onion vinaigrette.  
*Serves approximately 20 people...\$100*

*Please visit our Desserts page for your sweet options.*