



To Go Desserts 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 desserts 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.

Desserts:

Petit Fours Platter

Chocolate truffles, lemon tartlets & mini hazelnut cream puffs.
40 pieces....\$60

Assorted Cookie Platter

Choose 3 varieties:
Macadamia White Chocolate, Pecan Sandies, Chocolate Chip,
Snickerdoodles, Peanut Butter, Coconut Macaroon,
Mexican Wedding Cookies, Oatmeal Raisin, Biscochitos.
40 pieces....\$50

Mini Cupcake Sampler

25 pieces....\$60

Brownie Duo Bites

White Chocolate Blondies & Chocolate Chunk Brownies.
25 pieces....\$50

Variety Cake Bites

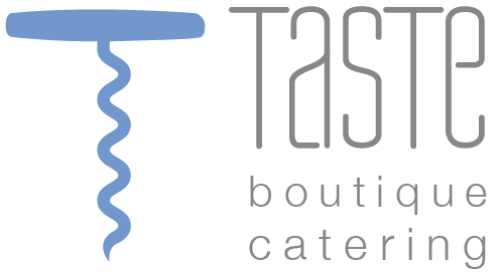
Choose 2 varieties:
Tres Leches, New York Cheesecake, Flourless Chocolate Torte,
Apple Crumb Cake.
40 pieces....\$70

Flourless Chocolate Torte

(can be presented as an entire torte or cut into bite size pieces)
Finished with raspberry coulis and whipped cream.
10" Serves approximately 10-16 people....\$60

Classic Tiramisu

Coffee and rum soaked ladyfingers layered with whipped
mascarpone cream, cinnamon, chocolate liqueur and cocoa.
Serves 12....\$72



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When possible, specialty cake orders should be made at least 5 days in advance. Cancellation or changes should be made at least 48 hours in advance. Substitutions may be subject to a \$5 charge. Extra charges for custom decorations will be based on complexity.

Specialty Cake Order Menu:

New York Style Cheesecake

New York traditional recipe with a graham cracker crust. Finished with a sour cream topping or a layer of chocolate ganache.

10" ROUND Serves approximately 10-16 people.... \$40

Add seasonal fruit.... \$8

Classic Tiramisu

Coffee and rum soaked ladyfingers layered with whipped mascarpone cream, cinnamon, chocolate liqueur and cocoa.

Serves 12.... \$72

Flourless Chocolate Torte

Finished with raspberry coulis and whipped cream.

10" Serves approximately 10-16 people....\$60

Premium Cakes

9" ROUND Serves 12.... \$50

¼ SHEET Serves 16.... \$70

½ SHEET Serves 32.... \$100

White Chantilly

Vanilla cake layered with almond mascarpone chantilly icing. Strawberries, raspberries, blackberries, and blueberries filled between layers and piled on top.

Chocolate Decadence

Chocolate cake layered with a dark chocolate mousse, covered in vanilla buttercream, then glazed with chocolate ganache.

Carrot

Three layers of carrot cake baked with walnuts and pineapple, filled and covered with cream cheese frosting and garnished with toasted walnut pieces.

Coconut

Layers of vanilla cake filled with coconut cream filling, frosted with chantilly icing and covered with coconut flakes.

Vegan Chocolate Mousse

Chocolate vegan cake layered with vegan chocolate mousse.