

Gluten Free A La Carte Dinners

Taste Drop-off / Pick-up Platters

Please be sure to specify that you are ordering from the Gluten Free Menu. Please also be sure to let us know if there is a celiac allergy.

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 \$1.50 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

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

Orange, Fennel & Avocado

Roasted Beet, Strawberry, Cranberry & Goat Cheese

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 Almond-Cranberry Pilaf

Roasted Cauliflower Quinoa Pilaf

Sun Dried Tomato Risotto Cakes

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

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*

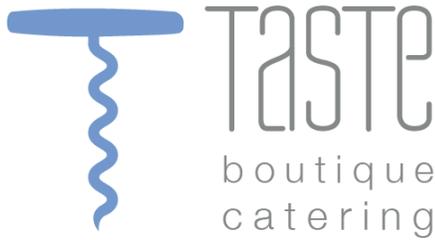
Side Salads

Serve approximately 12 people.

Simple Field Greens Salad
tossed with citrus vinaigrette, grilled crimini mushrooms and teardrop tomatoes... \$60

Taste Salad
changes seasonally... \$80

Caesar Salad
chopped romaine, shaved Grana Padano (*dressing contains anchovies*)
... \$90



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Main Protein / Entrée Trays

Serves approximately 12 people

Rotisserie Roasted Chicken

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

Rotisserie Roasted Pork Loin

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

Slow Cooked Beef Brisket

sherry-onion jus... \$115

Chipotle BBQ Pulled Pork... \$115

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

Blue Corn Crusted Squash Relleno

red quinoa and black lentil pilaf, braised kale, curried pecan butter and mango gastrique... \$145

Quinoa Bowl

with seasonal vegetables... \$80

The following dishes can be prepared gluten free if specified:

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

Please visit our Desserts page for your sweet options.