

## Appetizer Platters

### 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.

### Assorted Platters

Platters without a number of indicated quantities are suitable for approximately 25 people.

#### **Seasonal or Traditional Hummus, Crudites & Roasted Vegetables**

Pita chips and crostini... \$65

#### **Premier Cheese & Fruit Platter**

Breadsticks and water crackers... \$75

#### **Antipasto Platter**

A sampler of imported meats, cured marinated olives and sweet & sour peppers, roasted vegetables, mozzarella cheese and select breads and crackers... \$80

#### **Quiche Bites**

*Host's choice of a flavor:*

**Chorizo Sausage** roasted red 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... \$60

#### **Panini Sampler**

*Bite size segments of your choice of three sandwiches on assorted breads:*

**Ham & Cheese** baked ham & gruyere, balsamic, olive oil, grain mustard

**Caprese** mozzarella cheese & tomato, kalamata olive tapenade, basil

**Roast Beef Speciale** gorgonzola cheese, arugula, tomato

**Vegetariana Frommaggio** portobello mushrooms, grilled seasonal vegetables, pesto, fontina

**Italiano** prosciutto, salami, romaine, fire roasted tomato, peperonata  
60 pieces (20 bites of each sandwich)... \$90

#### **Grilled Pancetta Wrapped Shrimp**

*Host's choice of a flavor:*

**Porter-Molasses BBQ Glaze** Napa cabbage slaw

**Hoisin-Ginger Glaze** Brussels sprouts slaw

40 pieces... \$95

### From the Fields (Vegetarian)

#### **Wild Mushroom Crostini**

Herbed mascarpone, truffle oil

40 pieces... \$55

#### **Grilled Portobello Mushroom & Brie Involtini**

Stuffed with arugula pesto & sun dried tomatoes

40 pieces... \$60

#### **Gala Apple Gougere**

A cheese puff with French Camembert

40 pieces... \$65

#### **Stuffed Peppadew Peppers**

Chevre, pistachio dust

40 pieces... \$50

#### **Mushroom Empanadas\***

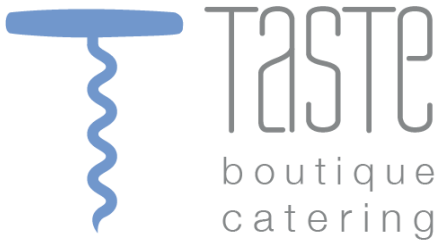
Romesco sauce

40 pieces... \$50

#### **Caprese Skewers**

Ciliegine mozzarella, basil, cherry tomatoes, balsamic saba drizzle

40 pieces... \$60



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### From the Farm (Assorted Meats)

#### **Prosciutto Wrapped Poached Pears**

Stuffed with blue cheese, port wine glaze  
40 pieces... \$80

#### **Shaved Peppered Steak Canapé**

Horseradish cream, toasted focaccia square, vegetable tapenade  
40 pieces... \$70

#### **Baked Goat Cheese & Pancetta Puffs**

Smoked red pepper coulis  
40 pieces... \$55

#### **Grilled BBQ Chicken Satay**

Julienne vegetable slaw  
40 pieces... \$65

#### **Duck Confit Eggroll Bites\***

Orange-chile & peanut-curry dipping sauces  
40 pieces... \$80

#### **Prosciutto Wrapped Asparagus-Mushroom Strudel**

Flaky pastry, balsamic glaze  
40 pieces... \$80

#### **BBQ Meatball Skewers**

Roasted poblano pepper, cube of sharp cheddar  
40 pieces... \$75

#### **Sweet & Sour Pork\***

Mustard-sesame wonton cup, slivered cabbage  
40 pieces... \$65

#### **Goat Cheese Crostini**

Crispy prosciutto, black pepper-cranberry chutney, toasted baguette  
40 pieces... \$65

#### **BLT Gougeres**

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

### From the Foam (Seafood)

#### **Smoked Salmon & Cucumber Canapé**

Puff pastry cracker, mascarpone crème fraîche, snipped chives  
40 pieces... \$70

#### **Seared Rare Ahi Tuna**

Wasabi sesame wonton crisp, sweet soy glaze, micro greens  
40 pieces... \$120

#### **Ceviche\*** *(though not hot, onsite assembly is recommended to avoid sogginess)*

Corn tortilla scoop, citrus marinade, avocado butter, cilantro chiffonade  
40 pieces... \$80

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