

## Brunch 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.

*Please view our Appetizer Platters and Lunch Platters for more options and ideas!*

### 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 & Hawaiian sea salt  
40 pieces... \$60

#### **Spanakopita Bites**

Tzatziki sauce  
40 pieces... \$60

### 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

### Tea Sandwiches

*Host's choice of three flavors:*

**Cucumber Cress**

**Avocado Crab**

**Salmon Dill on Pumpernickel**

**Curry Chicken Salad on Pita**

**Tuna Salad & Sprouts**

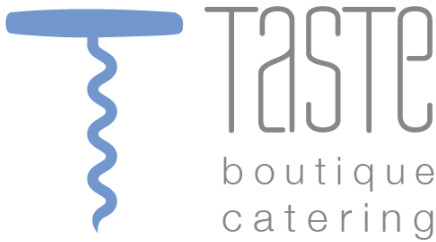
**Ham, Brie & Pineapple**

**Blue Cheese Grape on Pumpernickel**

**Crab Toast & Green Goddess Dressing**

**Strawberry Goat Cheese**

48 pieces of three flavors... \$96



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### 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... \$80

#### Prosciutto Wrapped Asparagus-Mushroom Strudel

Passionfruit coulis  
40 pieces... \$80

#### Prosciutto Wrapped Poached Pears & Gorgonzola

Balsamic saba drizzle  
40 pieces... \$80

#### Stuffed Peppadew Peppers

Cevre, 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

### From the Foam (Seafood)

#### Lox Platter

Smoked salmon, capers, lemon, red onion, cucumber, dill, bagels  
Serves approximately 20 people as a side... \$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 wonton 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.*