

## Lunches 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 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.

### Salads

Each platter serves approximately 20 people as a side

#### Simple Field Greens Salad

Tossed with citrus vinaigrette, grilled crimini mushrooms and teardrop tomatoes....\$60

#### Taste Salad

Changes seasonally....\$80

#### Grilled Chicken Caesar Salad

Chopped chicken breast with romaine, garlic croûtons, shaved Grana Padano (*dressing contains anchovies*)....\$105

#### Smoked Turkey Waldorf Salad

Fresh sliced apples, grapes and walnuts with lettuce leaf bed and buttermilk-herb dressing....\$85

#### Seared Ahi Tuna Nicoise Salad

Red potatoes, hard cooked eggs, haricots verts, teardrop tomatoes and kalamata olives in a composed salad with romaine and blackened onion vinaigrette....\$105

#### Classic Harvest Vegetable Chopped Salad

Oven roasted seasonal vegetables and smoked tomato vinaigrette, mixed with hearty chopped greens, then topped with Tucumcari feta....\$70

#### Rotisserie Chicken Salad

Chopped romaine, julienne vegetables, creamy garlic & scallion dressing, blue cheese crumbles & sun dried cranberries....\$95

#### 'Brown Derby' Chef Salad

A deconstructed Cobb salad with julienne lettuce and watercress. Sliced turkey, chopped bacon, hard cooked egg, cheddar, avocado, tomato and scallions tossed with champagne vinaigrette....\$100

#### Szechuan Beef & Noodle Salad

Spicy marinated beef resting on field greens tossed with chilled noodles, mandarin oranges, snow peas, mushrooms & peppers with sake-citrus vinaigrette....\$105

### Sandwiches

Each platter consists of 20 half sandwiches

Items with an asterisk \* are served warm.

#### Shaved Prime Rib Sandwich

*(can be served warm or cold, please specify when ordering)*

Pickled onions & arugula, gruyere, horseradish aioli on soft baguette....\$90

#### Angus Burger Sliders\*

Caramelized onions and pepper jack cheese on split cross buns. Served with spicy smoked tomato ketchup....\$90 (20 sliders)

#### Spit Roasted Turkey Club

Apple smoked bacon, avocado, tomato and lettuce, basil aioli, sourdough toast....\$90

#### Tuna Salad Croissant

Herbed brie cheese, grilled tomatoes and watercress....\$90

#### Ham & Cheese Deli Sandwich

Black Forest ham, red onion, beefsteak tomatoes, leaf lettuce and honey mustard served on bakery rye bread....\$90

#### Classic Cubano\*

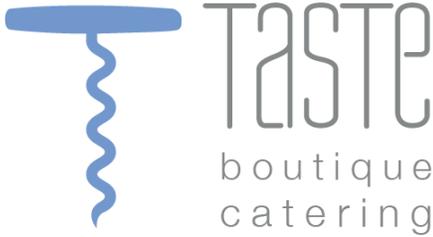
A light baguette filled with smoked ham, spicy bbq pork, melted cheese, sliced pickles and mustard....\$100

#### Fresh Veggies & Hummus Sandwich

Traditional hummus, cucumbers, sprouts, grilled vegetables and fontina on fresh focaccia with a Greek yogurt vinaigrette....\$80

#### Grilled Chicken Waldorf Sandwich\*

With grilled apples, grapes, arugula and walnut mustard on a brioche bun....\$90



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### Sides

Each platter serves approximately 10 people as a side

**BBQ House Made Potato Chips**....\$15

**Mediterranean Rotini Pasta Salad**

Olives, cherry tomatoes, vegetables and Tucumcari feta cheese with pesto balsamic vinaigrette....\$45

**Apple-Brussels Sprouts Slaw**

With carrot and cabbage....\$35

**Creamy Cucumber Salad**

Thinly sliced red onions with yogurt dill dressing....\$30

**Sesame Noodle Salad**

Shredded cabbage, julienne carrots, toasted cashews and crispy chow mein noodles tossed with sesame soy dressing....\$35

**Traditional Potato Salad**....\$35

**Yogurt Fruit Salad**

Seasonal fruit, toasted walnuts....\$35

### Non Alcoholic Beverages

Individual bottles and cans

**Still Water (16oz)**....\$1.00/ea

**Sparkling San Pellegrino (8.4oz)**....\$1.75/ea

**San Pellegrino Flavored Sodas (12oz)**

Choice of Limonata, Aranciata, Blood Orange....\$1.75/ea

**Arizona Lemon Iced Tea (sweetened, 15.5oz)**....\$1.75/ea

**Sioux City Root Beer (12oz)**....\$2.25/ea

*Please visit our [Desserts page](#) for your sweet options.*