

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*

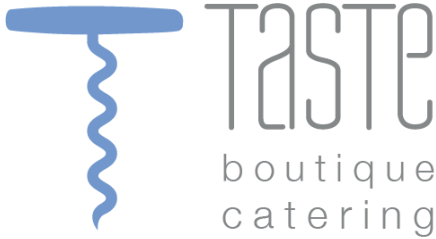
A light baguette filled with smoked ham, spicy bbq pork, melted cheese, sliced pickles and mustard....\$100

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.