

A La Carte Dinners 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 \$2 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 and crispy shallots

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

Asian Julienne Vegetable & Edamame

Orange, Fennel & Avocado

Roasted Beet, Strawberry, Cranberry & Goat Cheese

Lemon Broccoli
with rice noodles & cabbage

Seaweed Salad
with cucumbers, shaved carrots and ginger

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 or Orzo Almond-Cranberry Pilaf

Roasted Cauliflower Quinoa Pilaf

Sun Dried Tomato Risotto Cakes

Red Beet Pearled Cous Cous

Penne Pasta with Pesto Cream

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

Cauliflower Mac & Cheese

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*

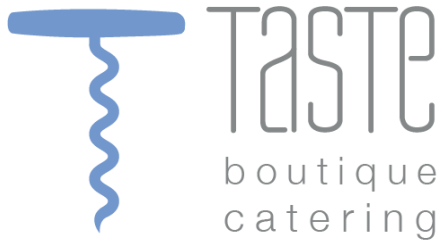
Side Salads

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, garlic croutons
(*dressing contains anchovies*)
... \$90



A La Carte Dinners 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 \$2 per person.

Main Protein / Entrée Trays

Serve approximately 12 people

Beef Tenderloin Tips Bourguignon

with buttermilk mashed potatoes, baby vegetables and peas in a rich red wine sauce... \$145

Chicken, Penne Pasta & NM Red Chile

asparagus, roasted butternut squash, parmesan cream sauce... \$110

Chicken Saltimbocca

layered with Parma prosciutto, fresh sage and fontina cheese in a Marsala wine pan sauce... \$120

Chicken Paillard Picatta

seared, then baked with a lemon-caper pan sauce... \$110

Rotisserie Roasted Chicken

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

Classic Lasagna

traditional tomato meat sauce, spinach, mozzarella, Grana Padano, ricotta... \$95

Harvest Vegetable Lasagna

kale, spaghetti & butternut squash, roasted beets, sun dried tomatoes, goat cheese, fresh herbs... \$95

Rotisserie Roasted Pork Loin

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

Slow Cooked Beef Brisket

sherry-onion jus... \$125

Cacio Pepe

black pepper, parmesan & romano, linguine... \$80

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

Chipotle BBQ Pulled Pork... \$115

Toasted Farro Bowl

with seasonal vegetables... \$80

Please visit our Desserts page for your sweet options.