



Gluten Free A La Carte Dinner Platters

Please be sure to specify that you are ordering from the Gluten Free Menu.
Please also be sure to let us know of any celiac allergy.

TASTE

SIDE SALADS

Serve approximately 12 people

Simple Field Greens Salad

tossed with balsamic vinaigrette, grilled crimini mushrooms, red onion and cherry tomatoes....\$80

Taste Salad

changes seasonally....\$120

Caesar Salad

chopped romaine, shaved Grana Padano (dressing contains anchovies)....\$100

HOT VEGETABLE SIDES

Serve approximately 12 people

Cost is \$75 per tray

Steamed Broccoli & Roasted Peppers

with garlic-lemon butter sauce

Green Beans with mushrooms

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 \$85 per tray

Asparagus, Radish & Roasted Peppers

Orange, Fennel & Avocado

Roasted Beet, Strawberry, Cranberry & Goat Cheese

Caprese

of tomatoes, basil, mozzarella and balsamic reduction

MAIN PROTEIN / ENTRÉE TRAYS

Serve approximately 12 people

Rotisserie Roasted Chicken

herbed poultry jus....\$165 for 10 half chickens

Roasted Dijon Pork Loin

with apple-chipotle chutney....\$215

Slow Cooked Beef Brisket

sherry-onion jus....\$225

Chipotle BBQ Pulled Pork....\$215

Side of Whole Roasted Salmon Filet

with dill tartar sauce or lemon-walnut pesto....\$190 per side for approximately 5lb

Whole Roasted Tenderloin of Beef

with ruby port wine sauce....\$215 each for approximately 4.5lb

Stuffed Poblano Peppers

spinach and quinoa pilaf filling, mushroom cream sauce, tomato coulis....\$185

Quinoa Bowl

with seasonal vegetables....\$120

The following dishes can be prepared gluten free if specified:

Chicken Saltimbocca

layered with Parma prosciutto, fresh sage and fontina cheese in a Marsala wine pan sauce....\$215

Chicken Paillard Picatta

seared, then baked with a lemon-caper pan sauce....\$200

STARCH SIDES

Serve approximately 12 people

Cost is \$75 per tray

Herb Roasted Potatoes

Scalloped Potato Gratin

Wild Rice Almond-Cranberry Pilaf

Roasted Cauliflower Quinoa Pilaf

Sun Dried Tomato Risotto Cakes

Cheddar & Mexican Chorizo Polenta

host's choice of soft or baked

Buttermilk Mashed Potatoes

flavored with host's choice of roasted garlic, blue cheese, green chile & cheddar, wasabi, or caramelized onions....additional \$10

Please visit our Desserts page for your sweet options.