



To Go Lunch 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!

TASTE

For most events, we utilize disposable platters. We are also happy to use platters that you provide for us ahead of time. We can deliver anywhere in Albuquerque for an additional \$60, or \$75 for delivery and basic set-up. We will include disposable cutlery, napkins & plates upon request for an additional \$3 per person.

Menu options and pricing are subject to change.

SALADS

Each platter serves approximately 20 people as a side

Simple Field Greens Salad

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

Taste Salad

Changes seasonally....\$120

Grilled Chicken Caesar Salad

Chopped chicken breast with romaine, garlic croutons, shaved Grana Padano (dressing contains anchovies)....\$125

Smoked Turkey Waldorf Salad

Fresh sliced apples, grapes and walnuts with lettuce leaf bed and buttermilk-herb dressing....\$125

Seared Ahi Tuna Nicoise Salad

Red potatoes, hard cooked eggs, haricots verts, tomatoes and kalamata olives in a composed salad with romaine and blackened onion vinaigrette....\$135

Classic Harvest Vegetable Chopped Salad

Oven roasted seasonal vegetables and smoked tomato vinaigrette, mixed with hearty chopped greens, then topped with Tucumcari feta....\$100

Rotisserie Chicken Salad

Chopped romaine, julienne vegetables, creamy garlic & scallion dressing, blue cheese crumbles & sun dried cranberries....\$115

'Brown Derby' Chef Salad

A deconstructed Cobb salad tossed with julienne lettuce and watercress. Sliced turkey, chopped bacon, hard cooked egg, cheddar, avocado, tomato and scallions tossed with champagne vinaigrette....\$130

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....\$140

NON ALCOHOLIC BEVERAGES

Individual bottles and cans.

Still Water (16oz)....\$1.50/ea

Sparkling San Pellegrino (8.4oz)....\$2/ea

San Pellegrino Flavored Sodas:

Choice of Limonata, Aranciata, Blood Orange (12oz)....\$3/ea

Assorted Arizona Iced Tea (sweetened, 15.5oz)....\$2.50

Please visit our Desserts page for your sweet options.

SANDWICHES

Each platter consists of 20 half sandwiches

Items with an asterisk * are served warm.

Roast Beef Sandwich

(can be served warm or cold, please specify when ordering)
Pickled onions & arugula, gruyere, horseradish cream on soft baguette....\$110

Angus Burger Sliders*

Caramelized onions and pepper jack cheese on split cross buns. Served with spicy smoked tomato ketchup....\$100 (20 sliders)

Spit Roasted Turkey Club

Apple smoked bacon, avocado, tomato and lettuce, basil aioli, sourdough toast....\$100

Tuna Salad Croissant

Herbed brie cheese, grilled tomatoes and watercress....\$110

Ham & Cheese Deli Sandwich

Black forest Ham, red onion, beefsteak tomatoes, leaf lettuce and honey mustard served on bakery rye bread....\$100

Classic Cubano*

A light baguette filled with smoked ham, spicy bbq pork, melted cheese, sliced pickles and mustard....\$110

Fresh Veggies & Hummus Sandwich

Traditional hummus, radishes, sprouts, grilled vegetables and fontina on fresh focaccia with a Greek yogurt vinaigrette....\$90

Grilled Chicken Waldorf Sandwich*

With grilled apples, grapes, arugula and walnut mustard on a brioche bun....\$100

SIDES

Each platter serves approximately 10 people as a side

BBQ House Made Potato Chips....\$20

Mediterranean Rotini Pasta Salad

Olives, cherry tomatoes, vegetables and Tucumcari feta cheese with pesto balsamic vinaigrette....\$50

Apple-Brussels Sprouts Slaw

With carrot and cabbage....\$45

Creamy Cucumber Salad

Thinly sliced red onions with yogurt dill dressing....\$40

Sesame Noodle Salad

Shredded cabbage, julienne carrots, toasted cashews and crispy chow mein noodles tossed with sesame soy dressing....\$45

Traditional Potato Salad....\$45

Yogurt Fruit Salad

Seasonal fruit, toasted walnuts....\$45