



A la Carte Dinners

TASTE

*Please visit our Desserts page
for your sweet options.*

Menu options and pricing are subject to change.

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....\$250

Chicken, Penne Pasta & NM Chile

asparagus, roasted butternut squash, parmesan cream sauce....\$145

Chicken Paillard Picatta

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

Rotisserie Roasted Chicken

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

Classic Lasagna

traditional tomato meat sauce, spinach, mozzarella, Grana Padano, ricotta....\$145

Harvest Vegetable Lasagna

kale, spaghetti & butternut squash, roasted beets, sun dried tomatoes, goat cheese, fresh herbs....\$140

Roasted Dijon Pork Loin

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

Cacio Pepe

black pepper, parmesan & romano, pasta....\$120

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....\$285 each for approximately 4.5lb

Chipotle BBQ Pulled Pork....\$215

Greek Couscous Salad

hot or cold....\$120

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, garlic croutons, 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 and crispy shallots

Roasted Root Vegetables

Calabacitas with melted cheddar

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

Roasted Beet, Strawberry, Cranberry & Goat Cheese

Caprese

of tomatoes, basil, mozzarella and balsamic reduction

STARCH SIDES

Serve approximately 12 people

Cost is \$75 per tray

Herb Roasted Potatoes

Scalloped Potato Gratin

Almond-Cranberry Pilaf with Wild Rice or Orzo

Roasted Cauliflower Quinoa Pilaf

Penne Pasta with Pesto Cream

Cheddar & Mexican Chorizo Polenta

host's choice of soft or baked

Truffle Mac & Cheese

with or without bacon....additional \$10

Mashed Potatoes

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

Bread & Butter....\$3 per person