



Brunch Appetizer Platters

TASTE

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!

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.

ASSORTED PLATTERS

Please view our Appetizer Platters and Lunch Platters for more options and ideas!

Fresh Tropical Fruit Parfait

House made granola nut-caramel cluster, layered with banana bread, key lime-yogurt custard and whipped cream
20 pieces....\$110

Continental Fruit 'Cocktail' Bowl

Marinated mixed fruit with vanilla-rum vinaigrette
Serves approximately 20 ppl....\$70

Half Ruby Red Grapefruit Brûlée

12 pieces....\$30

Carrot, Blueberry and Cranberry Pecan Mini Muffins

40 pieces....\$60

Cinnamon Swirl French Toast Souffle*

Sweetened mascarpone, syrup on the side
40 pieces....\$100

Classic Deviled Eggs

Finished with Spanish smoked paprika & Hawaiian sea salt
40 pieces....\$70

Quiche Bites

Host's choice of a flavor:

Chorizo Sausage roasted red peppers, gorgonzola cheese

Green Chile & Cheddar

Florentine with spinach, mushrooms & swiss

Pesto, Sun Dried Tomato & Feta

Smoked Salmon & Capers....additional \$5

40 pieces....\$75

Tea Sandwiches

Host's choice of two flavors:

Cucumber Cress

Salmon Dill

Curry Chicken Salad

Tuna Salad & Sprouts

Ham, Brie & Pineapple

Blue Cheese Grape

Strawberry Goat Cheese

Avocado Crab....additional \$10

Crab Toast & Green Goddess Dressing....additional \$10

48 pieces of two flavors....\$96

SALADS

Teriyaki Chicken & Cashew Salad

Romaine chiffonade tossed with grilled pineapple, mandarin oranges, julienne vegetables and peppers in a lemon-soy vinaigrette.

Won ton chip garnish

Serves approximately 12 people....\$120

Caprese Salad

Of tomatoes, basil, mozzarella and balsamic reduction Serves approximately 12 people....\$85

FROM THE FARM (ASSORTED MEATS)

Fried Chicken Slider

Honey-butter syrup

20 pieces....\$80

BLT Gougeres

Classic cheese puffs filled with bacon, lettuce, tomato and basil aioli
40 pieces....\$85

Hawaiian Glazed Ham Mini Croissant

Pineapple salsa, baby arugula & ginger-mustard aioli

20 pieces....\$80

Prosciutto Wrapped Poached Pears & Gorgonzola

Balsamic saba drizzle

40 pieces....\$80

FROM THE FIELDS (VEGETARIAN)

Stuffed Peppadew Peppers

Chevre, pistachio dust

40 pieces....\$55

Mushroom Empanadas*

Baked with puff pastry crust, romesco sauce

40 pieces....\$60

Caprese Skewers

Ciliegine mozzarella, basil, cherry tomatoes, balsamic saba drizzle

40 pieces....\$75

Spanakopita Bites

Tzatziki sauce

40 pieces....\$80

FROM THE FOAM (SEAFOOD)

Lox Platter

Smoked salmon, capers, lemon, red onion, cucumber, dill, bagels

Serves approximately 20 people as a side....\$160

Poached Salmon & Caviar Crêpe Bite

Crème fraîche, red onion-strawberry marmalade

40 pieces....\$130

Ahi Tuna Poke

With seaweed salad, sweet soy glaze & avocado on a won ton chip

40 pieces....\$145

Fried Crab Cake Bites*

Avocado butter

40 pieces....\$230

Please visit our Desserts page for your sweet options.