



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 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

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

Slow Cooked Beef Brisket

sherry-onion jus....\$225

Cacio Pepe

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

Toasted Farro Bowl

with seasonal vegetables....\$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

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

Seaweed Salad

with cucumbers, shaved carrots and ginger

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

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

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

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