



Appetizer 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.

ASSORTED PLATTERS

Platters without a number of indicated quantities are suitable for approximately 25 people.

Seasonal or Traditional Hummus

Crudités & Roasted Vegetables, Pita chips and crostini....\$75

Premier Cheese & Fruit Platter

Breadsticks and water crackers....\$85

Antipasto Platter

A sampler of imported meats, cured marinated olives and sweet & sour peppers, roasted vegetables, mozzarella cheese and select breads and crackers....\$90

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

Panini Sampler

Bite size segments of your choice of two sandwiches on assorted breads:

Ham & Cheese baked ham & gruyere, balsamic, olive oil, grain mustard

Caprese mozzarella cheese & tomato, kalamata olive tapenade, basil

Roast Beef Speciale gorgonzola cheese, arugula, tomato

Vegetariana Frommagio portobello mushrooms, grilled seasonal vegetables, pesto, fontina

Italiano prosciutto, salami, romaine, fire roasted tomato, peperonata

40 pieces (20 bites of each sandwich)....\$100

Grilled Pancetta Wrapped Shrimp

Host's choice of a flavor:

Porter-Molasses BBQ Glaze napa cabbage slaw

Hoisin-Ginger Glaze Brussels sprouts slaw

40 pieces....\$120

FROM THE FOAM (SEAFOOD)

Smoked Salmon & Cucumber Canapé

Puff pastry cracker, mascarpone crème fraîche, snipped chives
40 pieces....\$90

Seared Rare Ahi Tuna

Wasabi sesame wonton crisp, sweet soy glaze, micro greens
40 pieces....\$120

Ceviche*

(though not hot, onsite assembly is recommended to avoid sogginess)
Corn tortilla scoop, citrus marinade, avocado butter, cilantro chiffonade
40 pieces....\$95

FROM THE FIELDS (VEGETARIAN)

Wild Mushroom Crostini

Herbed mascarpone, truffle oil
40 pieces....\$65

Grilled Portobello Mushroom & Brie Involtini

Stuffed with arugula pesto & sun dried tomatoes
40 pieces....\$70

Fresh Apple Gougere

A cheese puff with brie
40 pieces....\$75

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

FROM THE FARM (ASSORTED MEATS)

Prosciutto Wrapped Poached Pears

Stuffed with blue cheese, port wine glaze
40 pieces....\$80

Shaved Peppered Steak Canapé

Horseradish cream, toasted focaccia square, vegetable tapenade
40 pieces....\$85

Baked Goat Cheese & Pancetta Puffs

Smoked red pepper coulis
40 pieces....\$65

Grilled BBQ Chicken Satay

julienne vegetable slaw
40 pieces....\$75

Duck Confit Eggroll Bites*

Orange-chile & peanut-curry dipping sauces
40 pieces....\$95

BBQ Meatball Skewers

Roasted poblano pepper, cube of sharp cheddar
40 pieces....\$80

Sweet & Sour Pork*

Mustard-sesame wonton cup, slivered cabbage
40 pieces....\$80

Goat Cheese Crostini

Crispy prosciutto, dried fruit chutney, toasted baguette
40 pieces....\$75

BLT Gougeres

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

Please visit our Desserts page for your sweet options.