



Vegetarian A La Carte Dinner Platters

We are happy to discuss vegan options as well, please just ask!

Menu options and pricing are subject to change.

TASTE

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

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

Roasted Parmesan Brussels Sprouts

Summer Squash Wrapped Asparagus

Truffle Roasted Cauliflower....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

MAIN PROTEIN / ENTRÉE TRAYS

Serve approximately 12 people

Penne Pasta & NM Chile

asparagus, roasted butternut squash, broccoli florets, parmesan cream sauce....\$135

Vegetarian Lasagna

zucchini, mushrooms, artichoke hearts, spinach, mozzarella, ricotta, Grana Padano, traditional tomato sauce....\$140

Harvest Vegetable Lasagna

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

Cacio Pepe

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

Stuffed Poblano Peppers

spinach and quinoa pilaf filling, mushroom cream sauce, tomato coulis....\$185

Toasted Farro Bowl

with seasonal vegetables....\$120

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 & Green Chile Polenta

host's choice of soft or baked

Cauliflower Mac & Cheese

Truffle Mac & Cheese....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

Please visit our Desserts page for your sweet options.