



# Vegetarian A La Carte Dinner Platters

TASTe

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

*Menu options and pricing are subject to change.*

## 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

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

## 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