



Stationary Platter Menu

Serves 10 -15 guests, 2 servings per guest

\$125 /platter

(each platter is its own individual item)

KEY: (N) Nuts, **(V)** Vegetarian, Can Be Vegan **(GF)** Gluten Free

American Farmhouse Cheeseboard Selection (GF)(N)

Assorted Crostini and Flatbreads

Artisanal Charcuterie Selection, (N)

Housemade Pork Terrine, Press Club Pickles, Trumer Pils Mustard

Roasted, Grilled, and Marinated Local Vegetable Antipasto (GF) (Vegan)

Arbequina Extra Virgin Olive Oil, Maldon Salt

Baby Kale & Radicchio Salad (V)

Fuji Apples, Vadouvan Roasted Cauliflower, Bandaged Cheddar, Sherry Vinaigrette

Empanada Sampler

Jalapeño Jack, Poblano, Avocado Crema (V)

Mary's Chicken Tandoori, Raita

Koji Beef, Gochujang Aioli

Foraged Mushroom & Leek Tart (V)

Cypress Grove Truffle Tremor Cheese

Deviled Glaum Ranch Organic Eggs (GF)

Vadouvan, Crispy Shallots, Baby Frisée

Albacore Poke

Cucumber, Furikake, Scallion, Hawaiian Red Salt, Wonton and Taro Chips

Kale & Mushroom Bruschetta (V)

Local Goat Cheese, Pickled Fresno Peppers, Grilled Levain (N)

Tandoori Chicken Skewers (GF)

Cucumber Raita, Red Tomato Chutney

Painted Hills Beef Hamburger Sliders

Housemade Buns, Heirloom Tomato, Valley Ford Fontina, Little Gems

Pimentón Pork Loin Kebabs & Fennel Pollen Dusted Chicken Skewers (GF)(N)

Warm Red Tomato Chutney, Arugula Pesto

Crisp Phyllo Chicken Bastillas (N)

Almonds, Moroccan Spices, Zucchini and Roasted Pepper Salad, Saffron Aioli

Mac 'n Cheese Arancini (V)

Marinara Sauce

Glazed Duroc Pork Belly

Pretzel Bruschetta, White Bean Puree, Sauerkraut, Chile Morita Vinaigrette

Veal, Pork, & Ricotta Meatballs (N)

Harissa Spiced Tomato Sauce, San Andreas Cheese, Herb Panko

Mary's Fried Chicken Sliders

Southern Biscuits, Dill Pickles, Buttermilk Dressing

Painted Hills Beef Chili, Cheddar, & Potato Fritters

House Harissa Ketchup, Crème Fraîché

Italian Sampler (V)

Mac 'n Cheese Arancini, Seasonal Vegetable Calzones
Fontina Stuffed Olives, San Marzano Tomato Ragu

Twice Baked Yukon Potatoes (GF)

Painted Hills Short Rib Ragu, Horseradish Crème

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you or your guests have any food allergies.*

Taste

At Taste

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges

Stationary Platter menu is priced for up to 5 platters. For events of 6 platters or more, additional staffing charges will apply.

Terms

Final order required four (4) business days prior to event date.

For orders inside of three (3) business days, please refer to our "Quick Fire Platters" menu

****Chef fees apply for orders of six platters or more****

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Taste can accommodate increased platter order within reason but cannot confirm that the requested menu items will be available. Substitutions can be made.

All prices based on / up to a 2.5hr event

Additional Charges apply to:

- extended events
- customized menu or special requests