



Stationary Platter Menu

\$180 /platter

Serves 15 guests, 2 servings per guest

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

American Farmhouse Cheeseboard Selection (GF) (N)

Assorted Crostini and Flatbreads

Artisanal Charcuterie Selection, Housemade Pork Terrine (N)

Press Club Pickles, Trumer Pils Mustard

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

Arbequina Extra Virgin Olive Oil, Maldon Salt

Empanada Sampler

Jalapeno Jack, Poblano, Avocado Crema (V) (N)

Mary's Chicken Tandoori, Raita

Koji Beef, Gochujang Aioli

Vegan Impossible Burger Slider

Green Tomato Chutney, Little Gems

Salsa Verde Mustard, Sesame Bun

Spring Asparagus and Goat Cheese Tart

Niçoise Olive Relish, Puff Pastry

Forest Mushroom Arancini

Pecorino, Black Truffle Aioli

Deviled Glaum Ranch Organic Eggs
Vadouvan, Crispy Onions, Baby Frisée **(GF) (N)**

Fresh Tuna Poke
Cucumber, Furikake, Scallion
Hawaiian Red Salt, Wonton and Taro Chips

Tandoori Chicken Skewers **(GF) (N)**
Cucumber Raita, Red Tomato Chutney

Blackened Chicken Sliders
Pepperjack Cheese, Grilled Red Onions,
Iceberg Lettuce, Remoulade, House Bun

Veal, Pork, and Ricotta Meatballs (N)
Broccoli Rabe, Golden Raisins, Chili Flake, Lemon

Painted Hills Beef Hamburger Sliders on Housemade Buns (N)
Heirloom Tomato, Valley Ford Fontina, Little Gems

Petite Fours Platters \$80
30 pieces
Tiramisu, Vegan Strawberry Shortcake
Chocolate Decadence



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. Please note, we have no control over how fast food will be consumed pending what final quantities have been ordered.

Catering labor will be added to all events with 4+ platters.
For smaller gatherings, a chef fee of \$570 will apply when ordering 4 or more platters.
For larger events, labor charges are based on event hours and menu selected.
Additional fees may apply to extended events, customized menus or special requests.

Catering platters are pre ordered and final menu selections are required 3 business days in advance. If additional food is needed during our smaller events (non buyouts), the host may order from our a la carte Lounge Menu, however, menu items are not guaranteed. For our larger buyout events, Taste can accommodate increased guest count within reason but cannot confirm the requested menu items will be available. Substitutions can be made.