



TABLE MOUNTAIN INN
Hotel @ Restaurant @ Catering @ Golden, CO

CATERING MENU | 2019



TABLE MOUNTAIN INN

**WELCOME TO
TABLE MOUNTAIN INN,
WHERE THE SPIRIT OF THE WEST,
THE SPLENDOR OF THE MOUNTAINS
& OLD FASHIONED WARM HOSPITALITY
COMBINE TO FORM AN EXTRAORDINARY
BOUTIQUE HOTEL IN THE HEART
OF GOLDEN, COLORADO.**



MEETINGS & EVENTS CATERING

GUIDELINES & RECOMMENDATIONS

ALLERGIES & DIETARY RESTRICTIONS

Please inform your Sales Manager of any known allergies or dietary restrictions. Table Mountain Inn can accommodate most special requests. If you are not aware of all allergies or dietary restrictions prior to the event, Table Mountain Inn will accommodate any last minute requests as best we can. In the rare case that requests cannot be executed due to the severity of the restriction, your Sales Manager will work with you to offer an alternative food & beverage option for your guest(s).

FOOD & BEVERAGE MINIMUMS

The food & beverage minimum at Table Mountain Inn varies based on event site, number of people and seasonality. The minimum requirements indicated in your contract do not include a 23% taxable service fee for onsite events and a 24% taxable service fee for offsite events. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

FOOD & BEVERAGE POLICIES

Table Mountain Inn is the sole provider of all food & beverage served in the banquet facilities. No outside food is allowed with the exception of professional wedding cakes. Leftover food & beverage cannot be removed from the premises. Currently a 23% service charge plus applicable sales tax is required for all food & beverage functions held on property. A 24% service charge plus applicable taxes is required for all off-site catered functions. The State of Colorado regulates the sale & service of alcoholic beverages. Table Mountain Inn is responsible for the administration of these regulations. It is Table Mountain Inn's policy to serve alcoholic beverages only to those patrons 21 years of age & older. We will refuse service to any guest without proper identification. We reserve the right to refuse service of alcoholic beverages to anyone. Food purchased may not be removed from the premises as per Colorado Health Department regulations.

GUARANTEED COUNT

Please inform your Sales Manager of the number of guests attending your event no later than seventy-two (72) hours prior to the event. After that time, the guest count may increase, but it cannot decrease. If the guaranteed number is not provided, the estimated attendance on the contract will become the guarantee.



MEETING PLANNER PACKAGES

ALL PLANNER PACKAGES INCLUDE:

**BREAKFAST, LUNCH & ONE BREAK
MEETING ROOM RENTAL
ALL TABLES, CHAIRS, LINENS & MEETING AMENITY SET UP
BASIC AUDIO VISUAL PACKAGE***

*LCD Projector, 70" Projection Screen, Audio Visual Power Table, Flip Chart with Easel & Markers, Extension Cord. Additional Audio Visual Is Available at an Additional Cost.

A minimum of 20 people required for meeting planner packages.
Menus can be customized to meet your group's preferences (additional fees may apply).

TABLE MESA MEETING PLANNER PACKAGE \$59 PER PERSON

**CONTINENTAL DIVIDE BREAKFAST BUFFET
DELI LUNCH BUFFET
CARNIVAL BREAK**

MOUNT SANITAS MEETING PLANNER PACKAGE \$69 PER PERSON

**MESA BREAKFAST BUFFET
SOUTH OF THE BORDER FAJITA LUNCH BUFFET
POWER UP BREAK**



AUDIO VISUALS

BASIC AV PACKAGE

LCD Projector Package - \$200

(Includes LCD, 72" Screen & A/V Table with Power)

ADDITIONAL AV

72" Screen & A/V Table with Power - \$100

Flip Chart & Easel (standard paper) - \$50

Additional Flip Chart Pad - \$35

Flip Chart with 3M Pre-Stick Pad - \$100

Additional Pre-Stick Flip Chart Pad - \$75

Speakerphone - \$100

Each Wireless Microphone - \$100

Additional Microphone - \$50

White Board & Markers - \$50

PA Sound System - \$200

Mixer & "Y" Cable - \$100

Computer Speakers - \$25

Flat Screen with DVD - \$100

Wall Wash Lights (Set of 4)- \$150

Extension Cords - \$10

Power Grid (Day 1) - 2-25 people: \$45

Power Grid (Day 1) - 26+ people: \$75

Power Grid Subsequent days - \$25

Dance Floor - \$250

Podium - No Charge

Wireless Internet - No Charge

Rockbot Radio - No Charge

iPod/Audio Device Connection - No Charge



BEVERAGES

PACKAGES

All full day beverage breaks served from the time your meeting starts to conclusion of the event or up to eight (8) continuous hours. Half day packages are up to 4 continuous hours.

THE ESSENTIALS PACKAGE

HALF DAY: \$6 | FULL DAY: \$10

Silver Canyon Regular + Decaf Coffee, Assorted Hot Teas, Iced Tea

THE OASIS PACKAGE

HALF DAY: \$9 | FULL DAY \$13 PER PERSON

Silver Canyon Regular + Decaf Coffee
Assorted Hot Teas, Iced Tea, Assorted Sodas, Bottled Water

THE WATERING HOLE PACKAGE

HALF DAY: \$12 | FULL DAY \$16 PER PERSON

Silver Canyon Regular + Decaf Coffee, Assorted Hot Teas, Iced Tea,
Assorted Sodas, Bottled Water, Sparkling Water, Iced Tea & Lemonade

A LA CARTE

Silver Canyon Coffee + Hot Tea (Gallon) - \$42

Silver Canyon Decaf Coffee + Hot Tea (Gallon) - \$42

Fresh Brewed Iced Tea by the (Gallon) - \$32

Iced Lemonade (Gallon) - \$26

Assortment of Juices (Half-Gallon) - \$28

Assorted Sodas - \$2⁵⁰ each

Bottled Water - \$2⁵⁰ each

Sparkling Water - \$2⁵⁰ each

Energy Drinks - \$5 each

Mexican Sodas - \$3⁵⁰ each



PLATED BREAKFAST

\$13 PER PERSON

ALL PLATED BREAKFASTS SERVED WITH:

**CRANBERRY, ORANGE & GRAPEFRUIT JUICE | HOUSE MADE JAMAICA WATER |
REGULAR & DECAF COFFEE | ASSORTED HOT TEAS**

HUEVOS RANCHEROS

Corn Tortilla with Two Eggs, Pork Green Chili, Cotija Cheese,
Ranch Style Beans, Guacamole, Sour Cream & Salsa

BANANA BREAD FRENCH TOAST

Banana Bread served with Bananas, Strawberries, Pecans & Warm Vermont Maple Syrup

BREAKFAST QUESADILLA

Scrambled Eggs, Cheese & Smoked Bacon, Flour Tortilla, Topped with
Pico de Gallo, Crema, Served with Santa Fe Potatoes

BREAKFAST BURRITO

Scrambled Eggs, Onions, Peppers, Cheese, Ranch Style Beans, Flour Tortilla,
Crema, Santa Fe Potatoes, Smothered with Pork Green Chili

FIESTA SCRAMBLE

Scrambled Eggs, Ground Chorizo, Peppers, Onions, Cheddar Cheese,
Santa Fe Potatoes & Pork Green Chili

CATTLEMANS BREAKFAST

Scrambled Eggs, Whole Wheat Toast, Bacon, Santa Fe Potatoes, Fruit

Minimum of 10 people. All guests must have the same entrée or if a selection of 3 entrees is offered,
a count of each item is due to your sales manager no less than 72 hours prior to your event.



BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS SERVED WITH THE FOLLOWING BEVERAGES:

CRANBERRY, ORANGE & GRAPEFRUIT JUICE | HOUSE MADE JAMAICA WATER
REGULAR & DECAF COFFEE | ASSORTED HOT TEA

CONTINENTAL DIVIDE BUFFET

\$14 PER PERSON

Assortment of Whole Fruits Mini Danish
Breakfast Breads Butter & Assorted Jams

TRAILHEAD BUFFET

\$18 PER PERSON

Breakfast Breads Sliced Seasonal Fruit & Berry Arrangement
Mini Danish Noosa Yogurt
Butter and Assorted Jams House Made Granola
Cinnamon Rolls Baked in House Mini Egg & Cheese Breakfast Burritos

MESA BREAKFAST BUFFET

\$22 PER PERSON

Breakfast Breads Seasonal Fruit & Berry Arrangement
Mini Danish Scrambled Eggs with Cheddar Cheese
Butter and Assorted Jams Santa Fe Potatoes
Choice of Bacon or Sausage

(CONTINUED ON NEXT PAGE)



BREAKFAST BUFFETS

BRACO BAR (BREAKFAST TACO BAR)

\$23 PER PERSON

Sliced Seasonal Fruit & Berry Arrangement	Cotija Cheese
Scrambled Eggs	Sliced Avocado
Bacon	Pickled Vegetables
Chorizo	Flour & Corn Tortillas
Roasted Jalapeños	Sub Any Protein For Tofu Sofrito - No Charge
Three Salsas	Add On Pork Green Chili - \$2 Per Person
Lime Crema	

OPTIONAL ACCOMPANIMENTS

Scrambled Eggs - \$4
 Breakfast Potatoes - \$3
 Bacon, Ham, Sofrito or Sausage - \$5
 Mini Bagels with Cream Cheese - \$5
 House Cured Grav Lox Tray With Thinly Sliced Red Onion, Capers, Egg Whites, Egg Yolks - \$9
 Chef Attended Eggs Your Way Station* - \$8
 Denver Skillet - Eggs, Peppers, Onions, Cheddar Cheese, Ham, Potatoes, Bacon, Sausage - \$8
 Egg & Cheese Breakfast Burritos - \$6
 Housemade Pork Green Chili - \$3
 Oatmeal - \$3

**Attendant Fee Applies*

CHEF ATTENDED SMOOTHIE BAR

\$7 PER PERSON

Selection of Seasonal Fruit, Yogurt, Vegetables, Milk, Almond Milk and Granola Toppings

**Attendant Fee Applies*



LUNCHES TO GO

\$24 EACH

ALL TO GO LUNCHES INCLUDE:

POTATO CHIPS, MIXED FRUIT, FRESH BAKED COOKIE & BOTTLED WATER

HOPi TURKEY

Turkey, Swiss Cheese, Avocado, Red Onion, Lettuce, Tomato & Mayo, Wheat Bread

ADOBE BEEF

Sliced Roast Beef, Pepper Jack Cheese, Roasted Peppers & Mayo, Sourdough Bread

NAVAJO CLUB

Turkey, Ham, Bacon, Swiss Cheese, Avocado, Lettuce, Tomato & Mayo, White Bread

APACHE CHICKEN

Grilled Chicken, Swiss Cheese, Pepper Jack Cheese, Lettuce, Tomato & Mayo, Wheat Bread

ZUNI VEGGIE

Cucumber, Roasted Peppers, Red Onion, Avocado, Tomato & Herb Cream Cheese, Wheat Bread

Can be ordered as sandwiches on a flatbread, flour tortilla wrap or lettuce wraps.
Boxed Lunches can also be served plated if you are not on the go (+\$2).

PLATED LUNCHES

ALL LUNCHES SERVED WITH:

ICED TEA & SEASONAL AGUAS FRESCAS MINERALES (STILL OR SPARKLING)

QUICK LUNCH \$27 PER PERSON

Choose 1 Salad & 3 Entrees

WORKING LUNCH \$35 PER PERSON

Choose 1 Salad,
3 Entrees & 1 Dessert

LEISURELY LUNCH \$39 PER PERSON

Choose 1 Starter, 1 Salad,
3 Entrees & 1 Dessert

SOUP & SALADS

Wedge - Iceberg Lettuce, Housemade Blue Cheese Dressing, Red Onion, Diced Tomato, Bacon

Mixed Greens - Assorted Spring Greens, Cherry Tomato, House Vinaigrette, Croutons

Spinach & Jicama - Orange Vinaigrette, Citrus Segments

Cucumber Tomato - Diced Cucumber, Tomato, Greek Oregano Vinaigrette, Feta Cheese Crumbles

Piñon Caesar - Romaine Hearts, House Pine Nut Caesar Dressing, Croutons

Pork Green Chili - Cup

Posole - Cup

STARTERS

Elote - Grilled Corn On the Cob, Cotija Cheese, Dried Chilies, Pico De Gallo

House Cured Mezcal Grav Lox - Chile Cream Cheese, Vegetables, Flatbread

Margarita Shrimp - Two Grilled Margarita Marinated Shrimp, Pickled Vegetables, Pico De Gallo

Snake Bites - Two Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños,
Applewood Smoked Bacon, Blackberry Sauce Drizzle

ENTREES

Honey Roasted Chicken Salad - Cucumber, Grape Tomato, Green Apple, Carrot, Jicama,
Cotija Cheese, Chile-Lime Pumpkin Seed, White Balsamic Vinaigrette

Chicken or Steak Enchiladas - Chimayo Corn Tortilla, Red Chile Sauce, Grilled Onion, Cotija Cheese,
Lime Crema, Monterey Jack Cheese, Cilantro Lime Rice, Ranch Style Pinto Beans

Roasted Pork Loin - Chile Rubbed, Grilled Broccolini, Rice Pilaf, Charred Pineapple Salsa

Grilled Beef Sirloin - Tri-Colored Mashed Potatoes, Grilled Seasonal Vegetables, Red Wine Demi-Glace

Herbed Salmon - Oven Roasted, Israeli Cous Cous, Grilled Asparagus, Lemon Thyme Sauce

Shrimp Linguine - Gulf Shrimp, Spinach, Tomato, Olives, Capers, Lemon, Olive Oil, Shaved Asiago Cheese

Southwestern Wedge Salad - Crumbled Queso Fresco, Grape Tomato, Carnitas, White Balsamic Vinaigrette, Spiced Pepitas

Grilled Chicken Breast - Herb Marinated, Grilled Asparagus, Oven Roasted Grape Tomato, Rosemary Jus

Hand Crafted Cheeseburger - Charbroiled Beef Patty, Lettuce, Tomato, Sliced Pickles,
Choice Of Cheddar Jack or Swiss Cheese, Served With Fries

Italian Chef's Salad - Chopped Romaine, Olives, Grape Tomato, Sliced Red Onion, Pepperoni, Salami, Queso Fresco

DESSERT

Red Velvet Cake - Fresh Strawberries

Seasonal Cheesecake - Fresh Berries

Peach or Mixed Berry Cobbler - Whipped Cream

Assorted Cookies and House Made Brownies

Buttermilk Pie - Fresh Strawberries, Whipped Cream

Chile Chocolate Brownie - Ice Cream ^{GF}

Chef's Assorted Dessert Platter

Crema Catalana ^{GF}

Chocolate Mousse Parfait ^{GF}



LUNCH BUFFETS

ALL LUNCH BUFFETS SERVED WITH:

ICED TEA & SEASONAL AGUAS FRESCAS MINERALES (STILL OR SPARKLING)

SOUTH OF THE BORDER - \$25 PER PERSON

Southwest Salad - Romaine, Corn, Red Onion, Tomato, Avocado, Tortilla Strips,
Cotija Cheese, Ranch & Jalapeño Honey Dressing

CHOICE OF TWO PROTEINS

Citrus Marinated Chicken | Seasoned Carne Asada | Braised Pork Carnitas | Tofu Sofritas

ACCOMPANIMENTS

Cilantro Lime Rice, Ranch Style Pinto Beans, Pico De Gallo, Guacamole, Lime Crema,
Shredded Monterey Jack and Cheddar Cheese, Shredded Iceberg Lettuce, Flour & Corn Tortillas

Assorted House Baked Cookies & Brownies

RAGIN' CAJUN - \$29 PER PERSON

Chilled Kale And Black Eye Pea Salad - Tomato, Red Onion, Red Peppers, Lemon Thyme Vinaigrette
Shrimp and Andouille Etouffe - Basmati Rice
Spice Grilled Chicken Thighs - Dirty Rice

Grilled Seasonal Vegetables

Assorted House Baked Cookies & Brownies

(CONTINUED ON NEXT PAGE)

Minimum of 20 people required for all lunch buffets

LUNCH BUFFETS

ALL AMERICAN BBQ - \$29 PER PERSON

CHOICE OF TWO PROTEINS

Angus Burger | Wisconsin Beer Brats | Grilled Chicken | Pulled Pork | Veggie Burger |
St. Louis Style Ribs (+\$3) | Smoked Beef Brisket (+\$3)

CHOICE OF TWO SIDES

ADDITIONAL SIDES +\$2

Potato Salad | Baked Beans | Potato Chips | Cole Slaw | Pasta Salad |
Mixed Green Salad | Sliced Fruit | Seasonal Grilled Vegetable

ACCOMPANIMENTS

Sliced Cheddar & Pepper-Jack Cheese, Sliced Tomatoes, Sliced Onion, Lettuce,
Sliced Pickles, BBQ Sauce, Ketchup, Mayo, Mustard, Relish

Assorted House Baked Cookies & Brownies

DELI BUFFET - \$28 PER PERSON

Mixed Green Salad - Cucumber, Tomato, Red Onion, Carrot, Jicama, Croutons, Ranch & White Balsamic Dressings

Deli Meats - Sliced Ham, Turkey, Corned Beef, Roast Beef

Cheeses - Cheddar, Pepper Jack, Swiss

Bread - White, Wheat, Rye, Gluten Free

Sides - Kettle Chips, Potato Salad

Condiments - Mayo, Dijon Mustard, Oil & Vinegar, Horseradish, Lettuce, Sliced Tomato,
Sliced Red Onion, Sliced Pickles, House Pickled Veggies

Assorted House Baked Cookies & Brownies

SOUTH BY SOUTHWEST BUFFET- \$33 PER PERSON

House Salad

Pinon Caesar Salad

CHOICE OF TWO ENTREES

Steak Enchiladas - Grilled Carne Asada, Monterey Jack Cheese, Caramelized Onions, Red Chile Sauce

Chicken Enchiladas - Braised Chicken, Monterey Jack Cheese, Caramelized Onions, Red Chile Sauce

Beef Picadillo Rellenos - Tempura Battered Pablano Stuffed with Ground Beef, Monterey Jack Cheese,
Ranchero Sauce, Topped with Pork Green Chili

Cheese Relleno - Roasted Poblano, Chimayo Seasoned Monterey Jack Cheese, Ranchero Sauce

Carnitas Roulade - Slow Roasted Pork Carnitas, Anaheim Pepper, Baked in Green Chili

Burritos - Choice Of Shredded Chicken, Carne Asada, Or Pork Carnitas. Monterey Jack and
Cheddar Cheese, Ranch Style Pinto Beans, Lime Cilantro Rice, Pork Green Chile

SIDES

Cilantro Lime Rice

Ranch Style Pinto Beans

Pico De Gallo, Guacamole, Cotija Cheese, Sour Cream

Assorted House Baked Cookies & Brownies



BUILD YOUR OWN LUNCH BUFFET

\$35 PER PERSON

SALADS - CHOOSE ONE

(ADDITIONAL SALAD +\$4 PER PERSON)

- Piñon Caesar - Romaine Hearts Tossed with House Pine Nut Caesar Dressing, Croutons
- Mixed Green Salad - Cucumber, Tomato, Red Onion, Carrot, Jicama, Croutons, Ranch & White Balsamic Dressings
- Spinach Salad - Strawberries, Candied Nuts, White Balsamic Vinaigrette, Cheese Crumbles
- Iceberg - Tomato & Bleu Cheese Crumbles, Bacon
- Creamy Coleslaw
- Warm German Style Potato Salad - Bacon

ENTREES - CHOOSE TWO

(ADDITIONAL ENTREE SELECTION +\$6 PER PERSON)

- Piñon Cherry Chicken
- Herb Roasted Chicken Breast
- Sliced Flank Steak - Choice Of Dried Piñon Cherry, Red Wine Demi or Chimichurri Sauce
- Barbecue Pork Ribs
- Carnitas Roulade - Slow Roasted Pork Carnitas, Anaheim Pepper, Baked in Green Chili
- Chicken or Cheese Enchiladas
- Mushroom, Spinach & Tomato Baked Cavatappi
- Vegetable Enchilada Casserole

PREMIUM ENTREES

(ADDITIONAL \$4 PER PERSON)

- Grilled Salmon - Lemon Garlic Butter Sauce
- Rocky Mountain River Trout - Beurre Blanc
- Beef Sirloin Steak - Choice Of Dried Piñon Cherry, Red Wine Demi or Chimichurri Sauce
- Roasted Pork Tenderloin - Herb Roasted with Apples and Caramelized Onions Au Jus

SIDE DISHES - CHOOSE TWO

(ADDITIONAL SIDE DISH +\$4 PER PERSON)

- | | | |
|----------------------|---------------------|-----------------------------|
| Roasted Red Potatoes | Cilantro Lime Rice | Grilled Asparagus |
| Mashed Potatoes | Baked Mac 'n Cheese | Grilled Seasonal Vegetables |
| | Ranch Style Beans | |

DESSERT

Choice of Dessert on Page 14



DESSERTS

RED VELVET CAKE

Fresh Strawberries

\$5 PER PERSON

SEASONAL CHEESECAKE

Fresh Berries

\$5 PER PERSON

PEACH OR MIXED BERRY COBBLER

Whipped Cream

\$5 PER PERSON

ASSORTED COOKIES & HOUSE MADE BROWNIES

\$5 PER PERSON

BUTTERMILK PIE

Fresh Strawberries, Whipped Cream

\$5 PER PERSON

CHILE CHOCOLATE BROWNIE ^{GF}

\$6 PER PERSON

CHEF'S ASSORTED DESSERT PLATTER

\$6 PER PERSON

CREMA CATALANA ^{GF}

Fresh Berries

\$5 PER PERSON

CHOCOLATE MOUSSE PARFAIT ^{GF}

\$5 PER PERSON

TRIPLE LAYER CHOCOLATE CAKE

House Made Chocolate Ganache, Fresh Berries

\$7 PER PERSON | FOR PLATED MEALS ONLY



BREAKS

KID IN A CANDY STORE - \$13 PER PERSON

Build Your Own Bag of Candy from the Classics to New Flavors.

HAPPY TRAILS TO YOU - \$15 PER PERSON

Build Your Own Trail Mix. Assorted Dried Fruits, Granola, Variety of Chocolate Bites and Candies, Assorted Nuts. Assorted Izzie Sparking Juices.

TIME FOR A PICNIC - \$14 PER PERSON

Watermelon Wedges, Assorted Antipasto Platter, Roasted, Chilled Garden Vegetables with Avocado Ranch Dipping Sauce. Housemade Lemonade.

POWER UP - \$14 PER PERSON

House Made Coconut-Blueberry Power Balls, Sliced Fruit Platter, House Made Granola Trail Mix, Cold Brew Coffee, Assorted Infused Waters (Still & Sparkling)

MI COROZON - \$10 PER PERSON

Double Fudge Brownies, Chocolate Dipped Strawberries, Chocolate Mousse Parfaits

LA FIESTA - \$13 PER PERSON

Chimayó Chips, Fresh Salsa, Warm Queso Dip with Flat Bread, Hand Mashed Guacamole

CARNIVAL BREAK - \$11 PER PERSON

Peanuts, Assorted Popcorns, Pretzels, Spicy Fiesta Snack Mix, House Made Lemonade

BUILD YOUR OWN BREAK - \$15 PER PERSON

SELECT UP TO 4 ITEMS (ADDITIONAL ITEMS +\$3 PER PERSON)

- | | |
|---|-------------------------------|
| Chimayó Chips & Fresh Salsa | Noosa Yogurt & Granola |
| Hand Mashed Guacamole | Cookies & Brownies |
| Warm Chile Queso Dip with Flat Bread | Chocolate Dipped Strawberries |
| Pretzels, Peanuts & Popcorn | Chocolate Mousse Parfaits |
| Spicy Fiesta Snack Mix & Trail Mix | Berry & Yogurt Parfaits |
| Vegetable Crudités, Southwest Ranch & Hummus | Assorted Dessert Tray |
| Antipasto Platter- Meats, Cheeses & Marinated Veggies | |



PLATED DINNERS

ALL DINNERS INCLUDE:

**ICED TEA, COFFEE & HOT TEA
GREEN CHILE CORNBREAD MUFFINS & HONEY BUTTER**

The final count of each of the three entrees selected is due three days prior to the event. Place cards with each guest's name & entree selection are required for plated dinners. All guests will receive the same soup/salad, starter and dessert.

Sterling Service \$10 per person: order on site (minimum 15 people - max 50 people).

PLATED DINNER OPTIONS

SOUTH TABLE MOUNTAIN

\$41 PER PERSON

Choose 1 Soup or Salad & 3 Entrees

NORTH TABLE MOUNTAIN

\$48 PER PERSON

Choose 1 Soup or Salad, 3 Entrees & 1 Dessert

FLATIRONS

\$52 PER PERSON

Choose 1 Soup or Salad, 1 Starter, 3 Entrees & 1 Dessert



PLATED DINNERS

STARTERS

- Elote** - Grilled Corn On the Cob, Cotija Cheese, Dried Chilies, Pico De Gallo
- House Cured Mezcal Grav Lox** - Chile Cream Cheese, Vegetables, Flatbread
- Margarita Shrimp** - Two Grilled Margarita Marinated Shrimp, Pickled Vegetables, Pico De Gallo
- Snake Bites** - Two Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños, Applewood Smoked Bacon, Blackberry Sauce Drizzle

SOUPS & SALADS

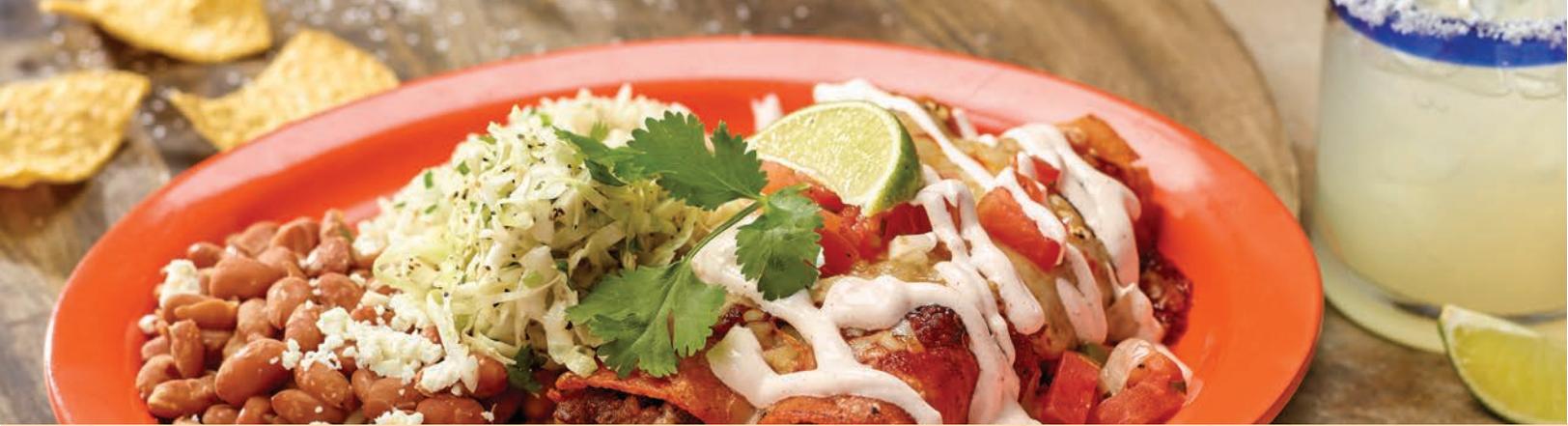
- Wedge** - Iceberg Lettuce, Housemade Blue Cheese Dressing, Red Onion, Diced Tomato, Bacon
- Mixed Greens** - Assorted Spring Greens, Cherry Tomatoes, House Vinaigrette, Croutons
- Spinach & Jicama** - Orange Vinaigrette, Citrus Segments
- Cucumber Tomato** - Diced Cucumber, Tomato, Greek Oregano Vinaigrette, Feta Cheese Crumbles
- Piñon Caesar** - Romaine Hearts Tossed With House Pine Nut Caesar Dressing, Croutons
- Pork Green Chili** - Cup
- Posole** - Cup

ENTREES

- Brasied Beef Short Rib** - Roasted Root Vegetables, Hericots Verts, Braise Reduction
- Herb Crusted Verlasso Salmon** - Israeli Couscous, Grilled Asparagus, Oven Roasted Tomatoes, Lemon Thyme Vinaigrette
- Grilled Beef Sirloin** - Garlic Mashed Potatoes, Hericots Verts, Smoked Tomato Sauce
- Spice Rubbed Sirloin** - Tri-Colored Mashed Potatoes, Seasonal Vegetables, Chipotle Demi-Glace
- Mustard Crusted Pork Tenderloin** - Roasted Cauliflower, Rice Pilaf, Stone Fruit Chutney
- Seafood Pasta** - Verlasso Salmon, Gulf Shrimp, Spinach, Olives, Spicy Tomato Cream Sauce, Shaved Asiago
- Coconut Crusted Mahi Mahi** - Cilantro Lime Rice, Ginger Glazed Carrots, Spicy Mango Salsa
- Piñon Cherry Chicken** - Tri-Colored Mashed Potatoes, Grilled Asparagus, Pine Nuts, Port Wine Cherry Reduction
- Southwestern Wedge** - Grape Tomatoes, Fried Carnitas, White Balsamic Vinaigrette, Crumbled Queso Fresco, Spiced Pepitas
- Honey Roasted Chicken Salad** - Cotija Cheese, Cucumber, Grape Tomatoes, Green Apple, Carrot, Jicama, Chile Lime Pumpkin Seeds, White Balsamic Vinaigrette
- Grilled Flank Steak Chimichurri** - Papas Bravas, Grilled Broccolini, Cilantro Chimichurri
- Grilled Rocky Mountain Trout** - Beurre Blanc
- Vegetarian Paella** - Saffron Rice, Tomatoes, Onions, Peppers, Sofritas

DESSERTS

- Red Velvet Cake** - Fresh Strawberries
- Seasonal Cheesecake** - Fresh Berries
- Peach or Mixed Berry Cobbler** - Whipped Cream
- Assorted Cookies and House Made Brownies**
- Buttermilk Pie** - Fresh Strawberries, Whipped Cream
- Chile Chocolate Brownie** - Ice Cream ^{GF}
- Chef's Assorted Dessert Platter**
- Crema Catalana** ^{GF}
- Chocolate Mousse Parfait** ^{GF}



DINNER BUFFETS

ALL DINNER BUFFETS SERVED WITH:

ICED TEA, COFFEE, HOT TEA, CORNBREAD MUFFINS & HONEY BUTTER

SOUTHWEST GRILL - \$49 PER PERSON

Southwest Salad - Romaine, Corn, Red Onion, Tomato, Avocado, Tortilla Strips, Cotija Cheese, Ranch and Jalapeño Honey Vinaigrette

Adobo Rubbed Grilled Sirloin - Chimichurri Sauce

Chimayo Grilled Chicken Breast - Chipotle Cream Sauce

Grilled Zucchini, Squash, Peppers, Onions

Cilantro Lime Rice

Choice Of Dessert from Page 14

FAJITA FIESTA - \$35 PER PERSON

Piñon Southwest Caesar

Beef & Chicken Fajita Strips - Caramelized Onions & Peppers

Cheese Enchiladas

Cilantro Lime Rice

Ranch Style Pinto Beans

Flour & Corn Tortillas

Accomplishments: Pico De Gallo, Guacamole, Cotija Cheese,

Shredded Cheese, Lime Crema, Assorted Hot Sauces

Choice Of Dessert from Page 14

THE MEDITERRANEAN - \$55 PER PERSON

Greek Cucumber, Tomato And Kale Salad With Red Onions, Feta Crumbles

Quinoa Salad With Fresh Spinach

Paella - Saffron Infused Rice, Tomatoes, Onions, Peppers, Chicken Thigh, Shrimp, Local Chorizo, Mussels

Porchetta - Pork Loin Roulade With Stuffed With Herbs & Spices, Wilted Spinach

Herb Roasted Mediterranean Vegetables with Balsamic Reduction

Choice Of Dessert from Page 14

BUILD YOUR OWN DINNER BUFFET

\$39 PER PERSON

SALADS - CHOOSE ONE

(ADDITIONAL SALAD + \$4 PER PERSON)

- Piñon Caesar Salad** - Romaine Hearts Tossed With House Pine Nut Caesar Dressing, Croutons
- Mixed Field Green Salad** - Jalapeno Honey Vinaigrette & Chipotle Ranch
- Spinach Salad** - Cheese Crumbles, Berries & Candied Nuts & White Balsamic Dressing
- Iceberg** - Tomatoes, Bacon & Bleu Cheese Crumbles

ENTREES - CHOOSE TWO

(ADDITIONAL ENTREE + \$6 PER PERSON)

- Piñon Cherry Chicken**
- Herb Roasted Chicken Breast**
- Sliced Flank Steak** - Choice of Dried Cherry, Red Wine Demi, Chimichurri
- Barbecue Pork Ribs**
- Anaheim Pepper Pork Carnitas Roulade**
- Chicken or Cheese Enchiladas**
- Mushroom, Spinach & Tomato Baked Cavatappi**
- Short Rib**
- Vegetable Enchilada Casserole**

PREMIUM ENTREES

(ADDITIONAL ENTREE + \$4 PER PERSON)

- Grilled Salmon with a Lemon Garlic Butter Sauce**
- Rocky Mountain River Trout** - Beurre Blanc
- Bison Sirloin** - Chimichurri
- New England Style Baked Cod**
- Margarita Shimp**

SIDE DISHES - CHOOSE TWO

(ADDITIONAL SIDE DISH + \$4 PER PERSON)

- Roasted Red Potatoes**
- Mashed Potatoes**
- Cilantro Lime Rice**
- Baked Mac 'n Cheese**
- Ranch Style Beans**
- Grilled Asparagus**
- Grilled Seasonal Vegetables**
- Kale & Sweet Potato Saute**
- Cous Cous & Vegetable Bake**
- Southwest Squash & Corn Calabacitas**
- Roasted Mediterranean Vegetables**

DESSERTS - CHOOSE ONE

(ADDITIONAL DESSERT + \$4 PER PERSON)

- Red Velvet Cake** - Fresh Strawberries
- Seasonal Cheesecake** - Fresh Berries
- Peach or Mixed Berry Cobbler** - Whipped Cream
- Assorted Cookies and House Made Brownies**
- Buttermilk Pie** - Fresh Strawberries, Whipped Cream
- Chili Chocolate Brownie** - Ice Cream ^{GF}
- Chef's Assorted Dessert Platter**
- Crema Catalana** ^{GF}
- Chocolate Mousse** ^{GF}



FOR THE KIDS

SPECIAL BUFFET PRICING OFFERED FOR CHILDREN

CHILDREN AGES 6 THROUGH 12
50% OFF SELECTED BUFFET PRICE

CHILDREN AGES 5 & UNDER
NO CHARGE

INDIVIDUAL CHILDREN'S MEALS \$9 PER PERSON

SELECT ONE KID'S MEAL FOR ALL CHILDREN:

**CHICKEN TENDERS WITH FRENCH FRIES
& FRESH BAKED COOKIE**

**MACARONI & CHEESE WITH FRENCH FRIES
& FRESH BAKED COOKIE**

CHEESE QUESADILLA



PLATTERS & DISPLAYS

ALL PLATTERS SERVE 20 GUESTS

CHIPS, GUACAMOLE & SALSA - \$90^{GF}

Raquelitas Yellow Corn Tortilla Chips, House Made Guacamole, House Made Salsa

SLICED SEASONAL FRUIT DISPLAY - \$80^{GF}

Assortment of Sliced Seasonal Fruits and Berries, Honey Yogurt Dipping Sauce

VEGETABLE CRUDITE DISPLAY - \$80^{GF}

Mixed Seasonal Vegetables, Avacado Ranch, Chipotle Bleu Cheese

QUESO FUNDIDO, CHIPS & SALSA - \$90

Warm Queso, Yellow Corn Tortilla Chips

CHEESE & ANTIPASTO BOARD - \$140

Assorted Domestic & Imported Cheeses, Cured Meats, Pickled Vegetables, Water Crackers, House Made Grilled Flat Bread, Fresh Fruit, Whole Grain Mustard, Nuts & Dried Fruit

SMOKED SALMON & CURED GRAY LOX DISPLAY - \$220

Pickled Red Onion, Capers, Hardboiled Egg, Grilled House Made Flat Bread, Dill Sour Cream

CHILLED SHRIMP DISPLAY - \$280

Cocktail Shrimp, Horseradish Cocktail Sauce

ASADERO EN CROUTE - \$160

Creamy Asadero Cheese Baked in Puff Pastry
Served with Jalapeño Jam, Water Crackers and Fresh Fruit

BLACK EYE PEA HUMMUS - \$80

Pickled Red Onions, Black Eye Peas, Queso Fresco and Grilled House Made Flatbread, Cornbread Crisps

SOUTHWESTERN PIMENTO CHEESE PLATTER - \$80

House Made Pimento Cheese, Carrots, Celery, Jimica, Bacon Jam, Crackers, Grilled Flat Bread



APPETIZERS & HORS D'OEUVRES

BY THE DOZEN

GOAT CHEESE BRUSCHETTA - \$24

Tomato, Honey, Cracked Black Pepper

MEZCAL CURED GRAVLOX - \$30

House Grilled Flat Bread, Pickled Red Onion, Cilantro, Roasted Chile Cream Cheese

SEARED BEEF & PEPPER CROSTINI - \$35

Goat Cheese, Red Onion Jam

TOMATO AND MOZZARELLA CAPRESE SKEWER - \$27

Fresh Basil, Balsamic Reduction

HOT SMOKED SALMON MOUSSE CANAPE - \$27

Navajo Flatbread, Pickled Red Onions, Chives

MINI CORN BREAD CRISPS - \$24

Black Eye Pea Hummus, Pickled Red Onions

PIMENTO CHEESE & BACON BITES - \$25

House Made Southwestern Pimento Cheese, Candied Bacon, Water Crackers, White Bread

FRESH FRUIT SKEWERS - \$24

Yogurt Dipping Sauce

SOUTHWEST DEVILED EGGS - \$22

Traditional Stuffing Topped with Candied Bacon

(CONTINUED ON NEXT PAGE)



APPETIZERS & HORS D'OEUVRES

BY THE DOZEN

SNAKE BITES - \$26

Roasted Lime Cilantro Cream Cheese Stuffed Jalapeños,
Applewood Smoked Bacon, Blackberry Dipping Sauce

CHICKEN SATAY - \$24

Spicy Peanut Drizzle, Fresh Basil

JUMBO COCONUT SHRIMP - \$36

Spicy Mango Salsa

BEEF OR PORK MEATBALLS - \$24

Ancho Chile Adobo Glaze

GRILLED MARGARITA SHRIMP - \$35

Grilled House Made Flatbread, Roasted Pineapple Mango Salsa

ROASTED MUSHROOMS - \$24

Stuffed With Chile Grilled Vegetables, Pickled Red Onion, Cotija Cheese

PORK CARNITAS EMPANADAS - \$27

Goat Cheese, Black Beans, Roasted Corn, Roasted Red Pepper Puree, Lime Crema

MINI PORK GYRO BITES - \$26

Sliced Greek Seasoned Pork With Red Onion, Tomato and Tzatziki On Navajo Flatbread

CHILE RELLENO WONTONS - \$28

Green Chillies, Monterey Jack Cheese, Crispy Wonton

TACO CRISPS - \$28

Chicken, Jicama Slaw, Cotija Cheese, Fresno Aioli



STATIONS

APPETIZER STATIONS **SOUTHWEST STREET TACOS** **\$14 PER PERSON**

Asada Steak, Pork Carnitas, Roasted Shredded Chicken, Shredded Lettuce, Shredded Cheese, Pico De Gallo, Cilantro, Corn Tortillas

FAJITA STATION **\$19 PER PERSON**

Beef and Chicken Fajita Strips, Sauteed Onions and Peppers, Mashed Guacamole, Pico De Gallo, Diced Fresh Jalapeños, Sour Cream, Cotija Cheese, Warm Flour Tortillas

CARVING STATIONS

Carving Stations serve up to 35 people and include carving attendant.

CARVED HOUSE SMOKED PRIME RIB - \$575 Dinner Rolls, Horseradish Cream Sauce

CARVED BROWN SUGAR GLAZED HAM - \$325 Dinner Rolls, Honey Mustard

CARVED SMOKED TURKEY BREAST - \$375 Dinner Rolls, Ginger Honey Glaze

CARVED ANGUS TOP ROUND - \$350 Dinner Rolls, Caramelized Onions, Au-Jus & Horseradish Sauce

STEAMSHIP ROAST PORK - \$440 Dinner Rolls, Tangy Apricot Demi Glace

STEAMSHIP ROAST BEEF - \$675 (Serves 60-90 people) Dinner Rolls, Horseradish Cream Sauce, Mushroom Demi Glace



BAR OPTIONS

WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc
 Ferrari-Carano Chardonnay
 Mumm Sparkling
 B.R. Cohn Cabernet Sauvignon
 Sean Minor "Four Bears" Pinot Noir

PREMIUM BAR

COCKTAILS

\$11 Per Drink (Host)

\$12 Per Drink (Cash)

Don Julio Blanco & Reposado, El Tesoro Blanco,
 Reposado & Añejo, Tito's Vodka, Effen Cucumber Vodka,
 Captain Morgan Rum, Hendrick's Gin, Jack Daniel's
 Whiskey, Tin Cup Whiskey, Knob Creek Rye,
 Johnnie Walker Black Label Scotch

SPECIALTY COCKTAILS

\$11 Per Drink (Host)

\$12 Per Drink (Cash)

TMI Coin Margarita- Don Julio Silver
 Golden Mule- Tin Cup Whiskey

WINES

\$32 Per Bottle (Host)

\$10 Per Glass (Cash)

Douglass Hill Cabernet
 Douglass Hill Chardonnay
 La Fiera Pinot Grigio
 Erath Pinot Noir
 Torres Tempranillo

SELECT BAR

COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

1800 Silver, Reposado & Añejo, Skyy Vodka,
 Bacardi Silver Rum, Tanqueray Gin, Jim Beam Whiskey,
 Johnnie Walker Red Label Scotch

SPECIALTY COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

Mesa Margarita- 1800 Silver
 Golden Mule- Jim Beam Whiskey

ADDITIONAL BEVERAGES

IMPORTED BEERS & MICRO BREW BEERS

\$7 Each (Host) | \$8 Per Drink (Cash)

DOMESTIC BEERS

\$5 Each (Host) | \$6 Per Drink (Cash)

BAR PACKAGES

FULL BAR (PREMIUM)

1st & 2nd Hours: \$34 Per Guest

Additional Hours: \$18 Per Guest

FULL BAR (SELECT)

1st & 2nd Hours: \$28 Per Guest

3rd & 4th Hours: \$12 Per Guest

BEER & WINE (PREMIUM)

1st & 2nd Hours: \$29 Per Guest

3rd & 4th Hours: \$12 Per Guest

BEER & WINE (SELECT)

1st & 2nd Hours: \$23 Per Guest

3rd & 4th Hours: \$8 Per Guest

FEES

Cash Bar Minimum: \$300 Per 100 Guest

Bartender Fee: \$50 Per Bartender Per Hour - One Bartender Per 100 Guests

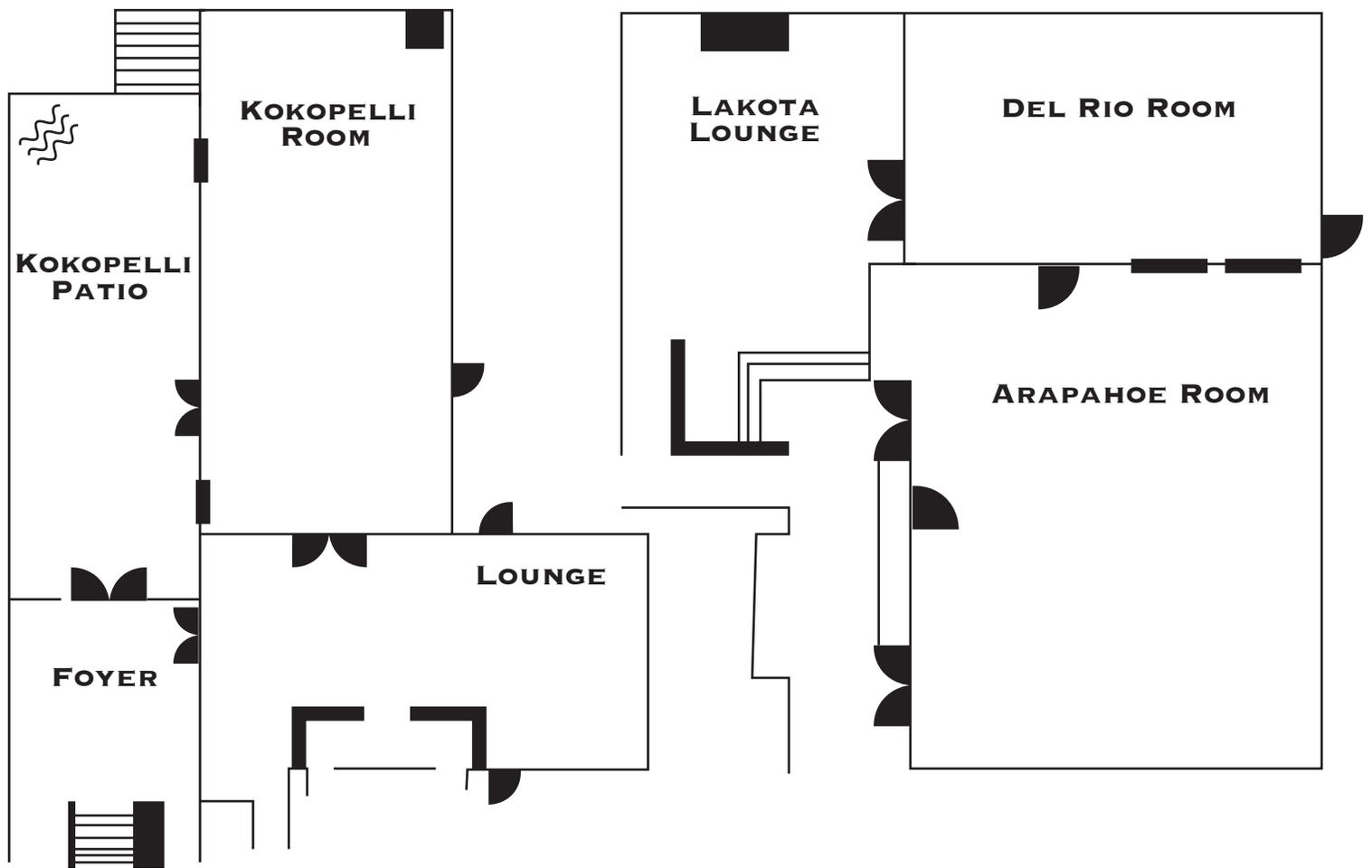
Hosted or Cash Bar Service. Hosted Bar Charges Are Based on Actual Consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Table Mountain Inn. Colorado Law prohibits the sale of alcohol to intoxicated persons or those under the age of 21. Guests may be asked to present valid identification. Please add a taxable 23% service charge & sales tax to prices. Menus & pricing are subject to change.



MEETING ROOMS

KOKOPELLI ROOM

ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFRENCE	U-SHAPE	HOLLOW SHAPE	CLASSROOM	THEATRE	ROUNDS
KOKOPELLI	21 x 54	1134	30	32	40	40	120	80
ARAPAHOE	25 x 38	950	30	40	48	60	120	80
DEL RIO	32 x 12	384	25	20	25	20	60	48
DEL RIO & ARAPAHOE	32 x 57	1518						150