



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

# CATERING MENU

**CONTACT SALES AT: 303-216-8012  
OR SALES@TABLEMOUNTAININN.COM**

# CATERING GUIDELINES

## **ALLERGIES AND 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 and beverage option for your guest(s).

## **FOOD AND BEVERAGE MINIMUMS**

The food and 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. When guest counts do not exceed 20 people, an additional service charge may apply for buffet meals.

## **FOOD AND BEVERAGE POLICIES**

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability.

To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

Table Mountain Inn is the sole provider of all food and beverage served in the banquet facilities.

There will be a two-hour time limit on all buffets to uphold our food safety guidelines. No outside food is allowed with the exception of professional wedding cakes. Leftover food and beverage cannot be removed from the premises. Currently a 23% service charge plus applicable sales tax is required for all food and beverage functions held on property. The State of Colorado regulates the sale and 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 and 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 AND ONE BREAK  
MEETING ROOM RENTAL  
ALL TABLES, CHAIRS, LINENS AND MEETING AMENITY SET UP  
BASIC AUDIO VISUAL PACKAGE\***

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

A minimum of 10 people required for meeting planner packages.  
Menus can be customized to meet your groups preferences (additional fees may apply).

### **BOARD MEETING PACKAGE MEETING PLANNER PACKAGE | \$49 PER PERSON**

Continental Breakfast Buffet or Torta Deli Buffet | All Day Beverage Package

### **TABLE MESA MEETING PLANNER PACKAGE | \$69 PER PERSON**

Continental Breakfast Buffet, Torta Deli Buffet or Fajita Lunch Buffet, Welcome to the Big Top

### **MOUNT SANITAS MEETING PLANNER PACKAGE | \$79 PER PERSON**

Clear Creek Buffet, Torta Deli Buffet or Fajita Lunch Buffet, Superfoods Break

# AUDIO VISUAL



## **BASIC AV PACKAGE**

LCD Projector Package - \$200  
(Includes LCD, 72" Screen and A/V Table with Power)

## **ADDITIONAL AV**

72" Screen and A/V Table with Power - \$100  
Flip Chart and 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 and Markers - \$50  
    PA Sound System - \$200  
    Mixer and "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  
iPod/Audio Device Connection - No Charge

# BEVERAGES



## ALL DAY BEVERAGE PACKAGES

### ALL DAY BEVERAGE PACKAGE I

\$10 | *Half Day* \$6

Sliver Canyon Coffees, Celestial Seasonings Tea

### ALL DAY BEVERAGE PACKAGE II

\$10 | *Half Day* \$6

Sodas, Juice, Sparkling and Still Waters

### ALL DAY BEVERAGE PACKAGE III

\$16 | *Half Day* \$9

Sliver Canyon Coffees, Celestial Seasonings Tea, Sodas, Juice, Sparkling and Still Waters

## A LA CARTE BEVERAGES

### COLD BEVERAGES

Assorted Juices (Half Gallon) - \$28

Lemonade (Gallon) - \$26

Hibiscus Water (Gallon) - \$32

Fruit-Infused Water (Gallon) - \$32

### HOT BEVERAGES

*Priced by the Gallon*

Sliver Canyon Coffee - \$45

Sliver Canyon Decaf Coffee - \$45

Hot Chocolate - \$32

Hot Mexican Drinking Chocolate - \$50

Hot Apple Cider - \$32

## CHARGED ON CONSUMPTION

San Pellegrino Sparkling Bottled Waters - \$3.50

Assorted Pepsi Products - \$2.50

La Croix Sparkling Water - \$2.50

Naked Juices - \$8

Celestial Seasoning Tea Bags - \$2

# BREAKFAST BUFFETS

## CONTINENTAL - \$14

Whole Fruits, Mini Danish, Breakfast Bread, Butters and Jams

## CLEAR CREEK BUFFET - \$24

*Choice of Style of Eggs (1)*

Cheddar Scramble\* | Cheddar and Monterey Jack Cheese, Chives

Denver Scramble\* | Diced Ham, Onions, Peppers, Cheddar and Monterey Jack Cheese

Golden Scramble\* | Roasted Mushrooms, Spinach, Swiss Cheese

*Choice of Breakfast Proteins (2)*

Applewood Smoked Bacon, Breakfast Links, Chorizo Patties,

Grilled Black Forest Ham, Chicken Apple Sausage

**Includes:** Breakfast Breads, Mini Danish, Sliced Fruits, Santa Fe Potatoes, Butter and Jams, House-Made Granola

## ENHANCEMENTS

Scrambled Eggs\* - \$4  
Hard Boiled Eggs - \$3  
Santa Fe Potatoes - \$4  
Proteins - \$5

Salmon Platter - \$9  
Oatmeal - \$3  
Pork Green Chili - \$5  
Waffle Station - \$6

Breakfast Burritos - \$60/Dozen  
Bagels - \$30/Dozen  
Taco Shop Setup - \$4

## EGGS YOUR WAY\* - \$14

**Includes:** Whole Egg Omelets, Egg Whites Omelets, Poached Eggs, Fried Eggs  
Served with Choice of: Cheddar Mix, Ham, Bacon, Sausage, Tomatoes,  
Onions, Peppers, Mushrooms, Spinach, Chives

## GRIDDLED DELIGHTS STATION - \$12

**Includes:** Blue Corn and Traditional Pancakes, 24hr French Toast,  
Belgian Waffles, Cheese Blintzes, Assorted Syrups, Preserves and Compotes,  
Candied Pecans, Chocolate Chips, Butters, Whipped Cream

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# PLATED BREAKFAST



## PLATED BREAKFAST INCLUDES COFFEE, TEA, AND CHOICE OF JUICES

### **HUEVOS RANCHEROS\* - \$25**

Crispy Blue Corn Tortillas, Refried Beans, Crumbled Chorizo, Vegan Red Sauce,  
Two Poached Eggs, Guacamole, Crema, Cheddar Mix, Queso Fresco

### **BREAKFAST BURRITO\* - \$25**

Local Chorizo, Breakfast Potatoes, Scrambled Eggs, Cheddar Mix,  
Flour Tortilla, Pork Green Chili, Sour Cream

### **24HR FRENCH TOAST - \$25**

Grand Marnier Soaked French Toast, Berry Compote,  
Seasonal Whipped Mascarpone, Candied Pecans

### **CATTLEMAN'S BREAKFAST\* - \$25**

Scrambled Cheddar Eggs, Santa Fe Potatoes, Applewood Smoked Bacon or Breakfast Links

### **FRITTATA\* - \$25**

Two Fresh-Baked Frittatas, Asparagus, Santa Fe Potatoes, Cholula Hollandaise  
Choice of: Ham, Pepper, Cheddar Mix and Onions or  
Spinach, Mushrooms and Swiss Cheese

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# LUNCH BUFFETS

**TURN ANY LUNCH BUFFET INTO A DINNER BUFFET.  
CONTACT SALES REPRESENTATIVE FOR DETAILS.**

## **TORTA DELI | \$26**

*Choice of Salads (2)*

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

Local Greens | Cucumbers, Carrots, Tomatoes with House-Made Ranch, White Balsamic Vinaigrette

### *Deli Selections*

Meats: Shaved Premium Smoked Turkey Breast, Roast Beef and Honey Ham Deli Meats

Cheeses: Swiss, Cheddar, Pepper Jack Sliced Cheeses

Breads: Bakery Fresh Rolls, Sliced Breads (or Gluten Free Bread Upon Request)

Vegetables: Green Leaf Lettuce, Vine Ripe Tomatoes, Red Onion, Pickles

Condiments: Yellow Mustard, Mayonnaise

### *Desserts*

Soft Baked Cookies

Flourless Chocolate Torte

## **COMPOSED TORTAS | \$28**

*Can be made into box lunches for off-site consumption for \$2 more Per Person*

*\*Minimum of 10 Boxed Lunches*

### *Choice of Salads (2)*

Jalapeño Vinaigrette Potato Salad

Charred Corn and Black Bean Salad

Local Greens | Cucumbers, Carrots, Tomatoes with House-Made Ranch, White Balsamic Vinaigrette

### *Choice of Sandwiches (4)*

*Hot Pressed Sandwiches*

Jamón | Ham, Salami, Soppressata, Cheddar, Chipotle Crema, Avocado, Tomato, Ciabatta

Barbacoa | Short Rib, Asadero, Lime Crema, Focaccia

Portobella | Red Lentil Hummus, Charred Red Pepper, Cotija, Spinach, Tomato,

Harvest Grain Turkey | Bacon, Avocado, Pear, Brie, Naan

### *Cold Sandwiches*

Baja Chicken Salad Sandwich | Mango, Celery, Onion, Lettuce, Tomato, Croissant

Tuna Salad Sandwich | Lettuce, Tomato, Pickles, Croissant

### *Dessert*

Soft Baked Cookies

Flourless Chocolate Torte



# LUNCH BUFFETS

## **FAJITAS BUFFET | \$28**

### *Appetizer*

House-Made Chips and Salsa

### *Choice of Soup (1)*

Chicken Tortilla Soup or Pork Green Chili

### *Includes*

Flour and Corn Tortilla, Mashed Guacamole, Sour Cream, Cotija, Pico de Gallo, Jalapeños, Charred Corn and Black Bean Salad, Ranch-Style Beans, Cilantro Lime Rice, Peppers and Onions

### *Proteins*

Gilled Flank Steak and Chicken Breast (Add Gulf Shrimp for +\$3 Per Person)

### *Dessert*

Soft Baked Cookies, Flourless Chocolate Torte

## **SANTA FE | \$28**

### *Appetizer*

Green Chili Corn Muffins served with Honey Butter

### *Choice of Soup (1)*

Chicken Tortilla Soup or Pork Green Chili

### *Choice of Salad (1)*

Southwest Mixed Greens | Charred Corn, Black Beans, Cherry Tomatoes, Tortilla Strips, Cotija  
Choice of Jalapeño Vinaigrette or Red pepper Ranch

Santa Fe Caesar | Romaine Hearts, House Crouton, Parmesan Cheese,  
Cilantro, Charred Corn, Pinion Caesar Dressing

### *Choice of Sides (2)*

Roasted Brussels Sprouts with Honey Chipotle Sauce, Spiced Baby Carrots with Cilantro Lime Butter,  
Ranch-Style Beans, Cilantro Lime Rice with Charred Corn, Street Corn Skillet

### *Choice of Proteins (2)*

Ancho Grilled Chicken Breast, Mole Braised Short Ribs, Al Pastor Marinated Pork Loin\*,  
Cilantro Lime Salmon\*, Stuffed Anaheim Chilis

### *Choice of Dessert (1)*

Flourless Chili Chocolate Torte, Chocolate Mousse Parfait, Churros with Horchata Dipping Sauce

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# LUNCH BUFFETS



## **BAJA | \$29**

### *Appetizer*

Warm Parker House Rolls served with Honey Butter

### *Choice of Soup (1)*

Lobster Bisque or Corn Chowder

### *Choice of Salad (1)*

Living Lettuce Salad | Red Romaine and Bibb Lettuce, Shaved Carrots, Avocado, Snap Peas, Radish, Mandarin Orange, Goat Cheese, Cilantro Lime Vinaigrette

Quinoa and Lentil Salad | Marinated Artichokes, Charred Bell Peppers, Heirloom Tomatoes, Shaved Asparagus and Arugula, Charred Lemon Vinaigrette

### *Choice of Sides (2)*

Grilled Asparagus, Bacon, and Sundried Tomatoes

Polenta, Kale, Marinated Portabellas and Gremolata

Ancient Grains, Haricot Vert, Shaved Broccoli, Purple Cabbage, Charred Corn

Rainbow Cauliflower, Chic Peas, Mango, Curry

Marble Potatoes, Golden Beets, Pearl Onion, Confit Lemon, Tangerine and Chili Olives

### *Choice of Proteins (2)*

Birria Chicken, Coriander Grilled Flank Steak\*, Tequila-Lime Marinated Pork Medallions\*,

Corn Husk Roasted Sea Bass\*, Stuffed Acorn Squash (MV + MGF)

*\*Can Sub Sea Bass for Another Fish at Market Price. Speak with Sales Manager for Details.*

### *Dessert Tray*

Assorted Dessert Bars, Flourless Chili Chocolate Torte, Soft Baked Cookies

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# LUNCH BUFFETS



## **INFLUENCIAS DE ESPAÑA | \$29**

### *Appetizers*

Warm Naan Bread and Baguettes

### *Choice of Soup (1)*

Caldo Verde Soup or Piperade Bisque

### *Choice of Salad (1)*

Niçoise Salad | Romaine, Hard Cooked Egg, Calabrian Chili Olives, Haricot Verts, Cherry Tomatoes, Papas Arrugás served with a Whole Grain Mustard Vinaigrette

or

White Beans Salad | Kale, Shaved Brussels, Grilled Asparagus, Cucumbers, Red Onions, Charred Red Peppers, Heirloom Tomatoes, choice of Orange Chorizo Vinaigrette or Lemon Herb Vinaigrette

### *Choice Sides (2)*

Vegetarian Cassoulet

Papas Bravas

Paella Style Rice

Oven Roasted Mushrooms and Chilis

Grilled Catalan Vegetables with Romesco

Crispy Artichokes | Cauliflower, Capers, Red Onions, Lemon Butter

### *Choice of Proteins (2)*

House-Made Sausage and Roasted Chicken, Flamenquín Style Pork Tenderloin\*, Churrasco Sirloin\*, Shrimp and Sea Bass Escabeche\*, Roasted Eggplant Caponata (MV + MGF)

### *Choice of Dessert (1)*

Assorted Dessert Bars, Tiramisu, Soft Baked Cookies

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# LUNCH BUFFETS



## **AUSTIN CITY LIMITS - \$30**

### *Appetizers*

Garlic Bread and Parker House Rolls

### *Choice of Soup (1)*

Beef Chili or Potato and Corn Chowder

### *Choice of Salad (1)*

Cucumber and Tomato Salad | Red Onions, Shaved Carrots, Avocado, Parsley, Cilantro  
Tossed in Cilantro Lime Vinaigrette

Or

Summer Salad | Romaine, Mixed Greens, Seasonal Fruit, Charred Tomatoes, Snap Peas, Radish  
Choice of Ranch or Jalapeño Honey Vinaigrette

### *Choice of Sides (2)*

Brown Sugar Baked Beans, Pasta Salad, Diced Fruit, Mac' N' Cheese, Potato Salad, Cole Slaw

### *Choice of Proteins (2)*

Texas Style Beef Brisket, Crispy Pulled Pork, Mesquite 8-Way Chicken,  
Smoked Vegetable, Local Smoked Sausages +3

### *Accompaniments*

Assorted Pickled Vegetables and Relishes, Assorted Homemade BBQ Sauces,  
Sliced White Bread and Brioche Buns, Sliced Onions, Sweet Pickled Gherkins

### *Choice of Dessert (1)*

Lemon and Raspberry Bars, Pecan Bars, Soft Baked Cookies, Banana Pudding

# PLATED LUNCH ENTRÉES



## BUILD YOUR OWN \$35

### CHOICE OF SOUP OR SALAD (1)

Vegan Tomato Soup with Basil Oil, Chicken Tortilla Soup, Posole, Pork Green Chili

TMI Caesar Salad\* | Romaine, Parmesan, Charred Corn, Cilantro, Croutons  
Southwest Mixed Greens | Cucumbers, Jicama, Tortilla Strips, Cherry Tomatoes Charred Corn  
Wedge Salad | Iceberg, Blue Cheese, Bacon, Cherry Tomatoes, Blue Cheese Dressing

### CHOICE OF ENTRÉES (3)

Santa Fe Cobb Salad | Mixed Green Lettuce, Shredded Chicken, Pork Carnitas, Corn Salsa, Bacon, Blue Cheese, Black Beans, Tortilla Strips Red Pepper Ranch

Honey Roasted Chicken Salad | Kale, Romaine, Cucumbers, Grapes, Candied Pecans, Avocado, Goat Cheese, Jalapeño Vinaigrette

Table Mountain Cubano | Flat Bread, Warm Ham, Salami, Carnitas, Swiss, Pickles, Yellow Mustard, Served with Chips

Chicken Enchiladas | Blue Corn Tortilla, Red Chile Sauce, Grilled Onion, Cotija Cheese, Lime Crema, Cheddar Cheese Mix, Cilantro Lime Rice, Ranch-Style Pinto Beans

Seared Salmon\* | Seared Greens, Lentils, Bacon, Onions, Braised Tomatoes, Chipotle Honey Glaze +\$3

Mole Braised Short Rib | Creamy Polenta, Shaved Brussels, Roasted Cauliflower +\$5

### DESSERT

Chef's Choice +\$6

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# BREAKS AND SNACKS

## BREAKS

### **MOUNTAIN CLIMBER - \$15 PER PERSON**

Assorted Dried Fruits and Nuts, Granola, Variety of Chocolate Bites and Candies, La Croix Sparking Water

### **CHOCOLATE INDULGENCE - \$16 PER PERSON**

Gluten Free Torte, Chocolate Dipped Strawberries, Vegan Strawberry and Chili Chocolate Bars

### **SUPER FOODS - \$15 PER PERSON**

House-Made Coconut-Blueberry Power Balls, Sliced Fruit Platter, House-Made Granola Trail Mix, Cold Brew Coffee, Sparkling and Still Waters

### **IT'S A FIESTA - \$13 PER PERSON**

Chips and Salsa, Warm Queso Dip with Flat Bread, Hand-Mashed Guacamole, House-Fried Chicharrons

### **WELCOME TO THE BIG TOP - \$12 PER PERSON**

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

### **ON THE ROAD AGAIN - \$13**

Packaged To Go: Trail Mix, Pretzels, Chips, Whole Fruit, Bottled Water

### **BUILD YOUR OWN BREAK**

Discuss with Sales Associate

## SNACKS

*Priced by the Dozen*

Warm Salted Pretzels with Green Chili Queso and Whole Grain Mustard - \$34

House-Made Granola Bars - \$30

Assorted House-Made Muffins - \$22

Fresh-Baked Assorted Cookies - \$22

Flourless Chocolate Torte - \$22

Assorted Bars - \$22

Assorted Danishes and Pastries - \$22

Chocolate Chili Dipped Biscotti - \$26

## A LA CARTE SNACKS

*Prices Per Guest*

Whole Fruit - \$4

Artisan Cheese and Crackers - \$6

Vegetable Crudite with Dip - \$4

Sliced Fruits and Berries - \$4

Mixed Roasted Nuts - \$4

Chips and House-Made Salsa - \$5

# HORS D'OEUVRES

## **COLD PASSED APPETIZERS**

*By the Dozen - Minimum of 2 Dozen\*\**

Steak Tartar\* | Grilled Flatbread, Creamy Horseradish - \$50\*\*

Burrata | Prosciutto, Mango Mostarda, Baguette - \$38

Stuffed Peppadew Peppers | Red Lentil Hummus, Citrus Marinated Chile Olive - \$42

Gulf Shrimp Ceviche Tostada\* | Fresno, Charred Corn, Cilantro - \$55

Chili Lime Lobster Salad | Avocado, Plantain Tostones - \$60\*\*

Smoked Rocky Mountain Trout | Savory Sopapillas, House-Pickled Jalapeño, Pickled Purple Cabbage - \$48

Watermelon Gazpacho | Mandarin Orange, Cotija, Mint - \$42

Spiced Chicharrons | Jalapeño Ranch - \$42

Smoked Chicken Salad | Cucumber, Pineapple, Cilantro - \$40

Seared Sliced Flank Steak\* | Heirloom Cherry Tomato, Chipotle Crema, Sweet Potato Chips - \$48

## **HOT PASSED APPETIZERS**

*By the Dozen - Minimum of 2 Dozen\*\**

Black Bean or Chorizo Pupusas | Salsa Roja and Pickled Cabbage Slaw - \$40

Chipotle Honey Chicken Satay | Pineapple Salsa and Sweet BBQ Sauce - \$40

Lump Crab Cake | Sauce Louis - \$60\*\*

Colorado Lamb and Asadero Croquetas\* | Chimichurri - \$45\*\*

Coconut Shrimp | Chili Lime Sauce - \$60\*\*

Sweet Corn Empanadas | Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema - \$38

Beef Empanadas | Charred Onion, Mushrooms, Potatoes, Red Pepper Puree - \$42

Crispy Red Bird Chicken Drum | Red Pepper Jam - \$42

Beef and Pork Albondigas | Strawberry Chipotle Jam, Shaved Jalapeños - \$50

Cremini Mushroom | Stuffed with Quelitas, Manchego and Charred Corn - \$45

Crispy Pork Belly | Chili Watermelon Glaze, Pickled Watermelon Rind - \$42

Arepas | Barbacoa, Red Onion, Cilantro, Lime Crema - \$46

Crispy Pork Ribs | Peach Lavender Glaze, Charred Green Onions - \$42

Snake Bites | Lime Cream Cheese, Red Pepper Ranch - \$38

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# HORS D'OEUVRES



*(Serves 20 Guests)*

## **SEASONAL FRUIT DISPLAY**

Honey Yogurt Dip - \$120

## **VEGETABLE CRUDITÉS**

Red Pepper Ranch, Chipotle Bleu Cheese - \$120

## **CHIPS AND DIPS**

Crispy Tortillas, Flatbread and Plantain Tostones, Salsa and Queso - \$120

## **CHARCUTERIE AND CHEESE BOARD\***

Assorted Domestic and Imported Cheeses, Cured Meats, House-Pickled Vegetables, Crackers, Grilled Flat Bread, Whole Grain Mustard, Nuts and Dried Fruit, House-Made Jams - \$160

## **JUMBO SHRIMP**

Cocktail Sauce, Guacamole, Lemon - \$300

## **ELOTE STYLE QUESO DIP**

Crispy Tortillas and Flatbread - \$120

## **BAKED ASADERO IN PUFF PASTRY**

Red Pepper Jam, French Bread, Toasted Almonds - \$180

## **CHEESE AND FRUIT PLATTER**

Assorted Fruits and Berries with Local and Imported Cheese - \$140



# DINNER BUFFET

## ALL DINNER BUFFETS INCLUDE SILVER CANYON COFFEES + CELESTIAL SEASONING TEAS

### CHOICE OF SOUP OR SALAD (2)

Vegan Tomato Soup with Basil Oil, Chicken Tortilla Soup, Posole, Pork Green Chili

TMI Caesar Salad\* | Romaine, Parmesan, Charred Corn, Cilantro, Croutons  
Southwest Field Greens Salad | Cucumbers, Jicama, Tortilla Strips, Cherry Tomatoes, Radish  
Arugula and Charred Corn Salad | Frisée, Bell Peppers, Red Onions,  
Cherry Tomatoes, Black Beans, Cilantro Vinaigrette  
Baby Chard and Kale Salad | Heirloom Tomatoes, Charred Radicchio, Stone Fruit,  
Goat Cheese, Candied Pecan, Chipotle Honey Vinaigrette

### CHOICE OF ENTRÉES (2) \$55

Barbacoa Braised Short Ribs | Seared Greens, Parsnip Puree  
Grilled Flank Steak\* | Confits Cherry Tomatoes, Whole Grain Steak Sauce  
Al Pastor Marinated Pork Loin\* | Grilled Pineapple, Caramelized Onions  
Birria Chicken – Pan Jus, Roasted Pearl Onions and Radish  
Chimayo Dusted Market Catch\* | Oyster Mushrooms, Corn Jus  
Chipotle Glazed Salmon\* | Quelites, Green Lentils

### VEGETARIAN ENTRÉE OPTIONS (1)

Mushroom and Kale Rellenos | Vegan Red Sauce, Pico de Gallo  
Stuffed Bell Peppers | Quinoa, Butternut Squash, Braised Tomatoes  
Cauliflower Steak | Chipotle Romesco, Pickled Fennel

### CHOICE OF STARCH AND VEGETABLE (2)

Cilantro, Lime and Charred Corn Rice  
Russet Mashed Potatoes with Sour Cream  
Braised Lentils with Garlic Kale  
Smashed Fingerling with Garlic and Morata Chilies  
Couscous with Spinach, Roasted Cremini Mushrooms and Caramelized Onions  
Spice Roasted Root Vegetables with Cilantro Lime Butter  
Roasted Asparagus and Baby Carrots  
Esquite with Bacon  
Haricot Vert with Herb Roasted Tomatoes and Crushed Hazelnuts  
Roasted Brussels Sprouts, Golden Beets, Goat Cheese, Spiced Pecans

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# PLATED DINNER

## **CHOICE OF APPETIZERS (2) +\$10**

Snake Bites | Lime Cream Cheese, Red Pepper Ranch  
Rock Shrimp Ceviche\* | Ute Corn Chips, Fresno Chilies, Cucumber, Charred Sweet Corn  
Street Corn Nacho | Cheese Blend, Charred Sweet Corn, Cotija, Pico De Gallo, Cilantro, Lime Crema  
Chipotle Honey Chicken Satay | Served with Pineapple Salsa and Sweet BBQ Sauce  
Black Bean Pupusas | Pickled Cabbage Slaw, Salsa Roja  
Barbacoa Empanadas | Red Bell Pepper, Goat Cheese, Cilantro, Lime Crema  
Crispy Red Bird Chicken Drums | Served with Red Pepper Jam  
Burrata | Prosciutto, Mango Mostarda, Baguette

## **CHOICE OF SOUP OR SALAD (2)**

TMI Caesar Salad | Romaine, Parmesan, Charred Corn, Cilantro, Crouton  
Southwest Field Greens | Cucumbers, Jicama, Sherry Tomatoes, Radish, Tortilla Strips  
Charred Corn Salad | Arugula, Frisée, Pepper, Onion, Cherry Tomato, Black Bean, Cilantro Vinaigrette  
Chicken Tortilla Soup | Avocado, Cheddar, Charred Corn, Tortilla Strips  
Pork Green Chili | Lime Crema  
Vegetarian Pozole | Cilantro, Radish, Jalapeño

## **CHOICE OF ENTRÉES (2) \$65**

Pinion Half Chicken | Golden Beets, Oyster Mushrooms, Apples, Cherry Pinion Sauce, Mustard Crust  
Verlsasso Salmon\* | Braised Tomatoes, Quelitas, Bacon Lardon, Green Lentil, Chipotle Glaze  
Grilled Ribeye\* | Sour Cream Mashed Potatoes, Asparagus, Cilantro Lime Butter  
Smoked Sea Bass\* | Coconut Milk Risotto, Bok Choy, Minted Mango Salsa  
Chicken Enchiladas | Vegan Red Sauce, Cilantro Lime Rice, Ranch-Style Beans, Crema, Pico  
Blackened Rocky Mountain Trout | Esquite, Bacon, Asparagus  
Mole Braised Pork Shank | Calabaza Puree, Shaved Brussels, Roasted Cauliflower

## **VEGETARIAN ENTRÉE OPTIONS (1)**

Grilled Cauliflower Steak | Sweet Corn Jus, Roasted Mushrooms, Farro, Roasted Garlic Kale  
Stuffed Portobello | Quinoa, Roasted Squash, Shaved Brussels Sprouts, Carrot Puree  
Mushroom and Kale Rellenos | Vegan Red Sauce, Rice and Beans, Lime Crema, Pico de Gallo, Cotija

## **CHOICE OF DESSERT (2)**

Choose From Plated Dessert Menu

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# DESSERT



## PLATED

### **GREEK YOGURT CHEESECAKE**

Pistachio Strawberry Crumble

### **FLOURLESS CHILI CHOCOLATE TORTE**

Mango, Ganache, Whipped Creme

### **CINNAMON ROLL BREAD PUDDING**

Peach Compote, Bourbon Anglaise,  
Whipped Creme

### **BUTTERMILK PIE**

Strawberry Rhubarb Compote

### **KEY LIME PIE**

Whipped Crème, Lime Zest

### **VEGAN AVOCADO MOUSSE**

Pistachio, Strawberries

## BUFFET

### **LEMON AND RASPBERRY DESSERT BARS**

### **TIRAMISU**

### **SOFT BAKED COOKIES ASSORTED VARIETY**

### **PECAN BARS**

### **BANANA PUDDING**

Vanilla Waffers, Whipped Creme

### **OREO PUDDING**

Vanilla Pudding, Chocolate Pudding,  
Oreo Crust, Whipped Creme

### **CHURROS AND HORCHATA DIPPING SAUCE**

### **VEGAN AVOCADO MOUSSE**

Pistachio, Strawberries

# BAR OPTIONS



## LOCAL BAR

### WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc  
B.R. Cohn Cabernet Sauvignon  
Angeline Chardonnay  
Fabre en Provence Dry Rosé  
Erath "Resplendent" Pinot Noir

### COCKTAILS

\$10 Per Drink (Host)

\$11 Per Drink (Cash)

State 38 Agave Blanco and Reposado Tequila,  
Tin Cup Whiskey, Stranahan's Whiskey,  
Breckenridge Vodka, Breckenridge Gin,  
Montanya Rum

## PREMIUM BAR

### WINES

\$40 Per Bottle (Host)

\$11 Per Glass (Cash)

Kim Crawford Sauvignon Blanc  
B.R. Cohn Cabernet Sauvignon  
Angeline Chardonnay  
Fabre en Provence Dry Rosé  
Erath "Resplendent" Pinot Noir

### COCKTAILS

\$10 Per Drink (Host)

\$11 Per Drink (Cash)

Don Julio Blanco and Reposado Tequila,  
Tito's Handmade Vodka, Captain Morgan Rum,  
Jack Daniel's Whiskey, Johnnie Walker  
Black Label Scotch, Bombay Sapphire Gin,  
Jameson Irish Whiskey

## SELECT BAR

### WINES

\$32 Per Bottle (Host)

\$10 Per Glass (Cash)

Douglass Hill Cabernet  
Douglass Hill Chardonnay  
La Fiera Pinot Grigio  
Murphy Good  
Palacios Remondo "La Vendimia"  
Aria Prosecco

### COCKTAILS

\$9 Per Drink (Host)

\$10 Per Drink (Cash)

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

## ADDITIONAL BEVERAGES

### IMPORTED AND MICRO BREW BEERS

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

### DOMESTIC BEERS

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

## BAR PACKAGES

### FULL BAR (PREMIUM AND LOCAL)

\$29 Per Guest Per Hour

### BEER AND WINE (PREMIUM)

\$24 Per Guest Per Hour

### FULL BAR (SELECT)

\$24 Per Guest Per Hour

### BEER AND WINE (SELECT)

\$21 Per Guest Per Hour

## FEES

Bartender Fee: \$150 Per Bartender (One Bar Per 50 Guests)

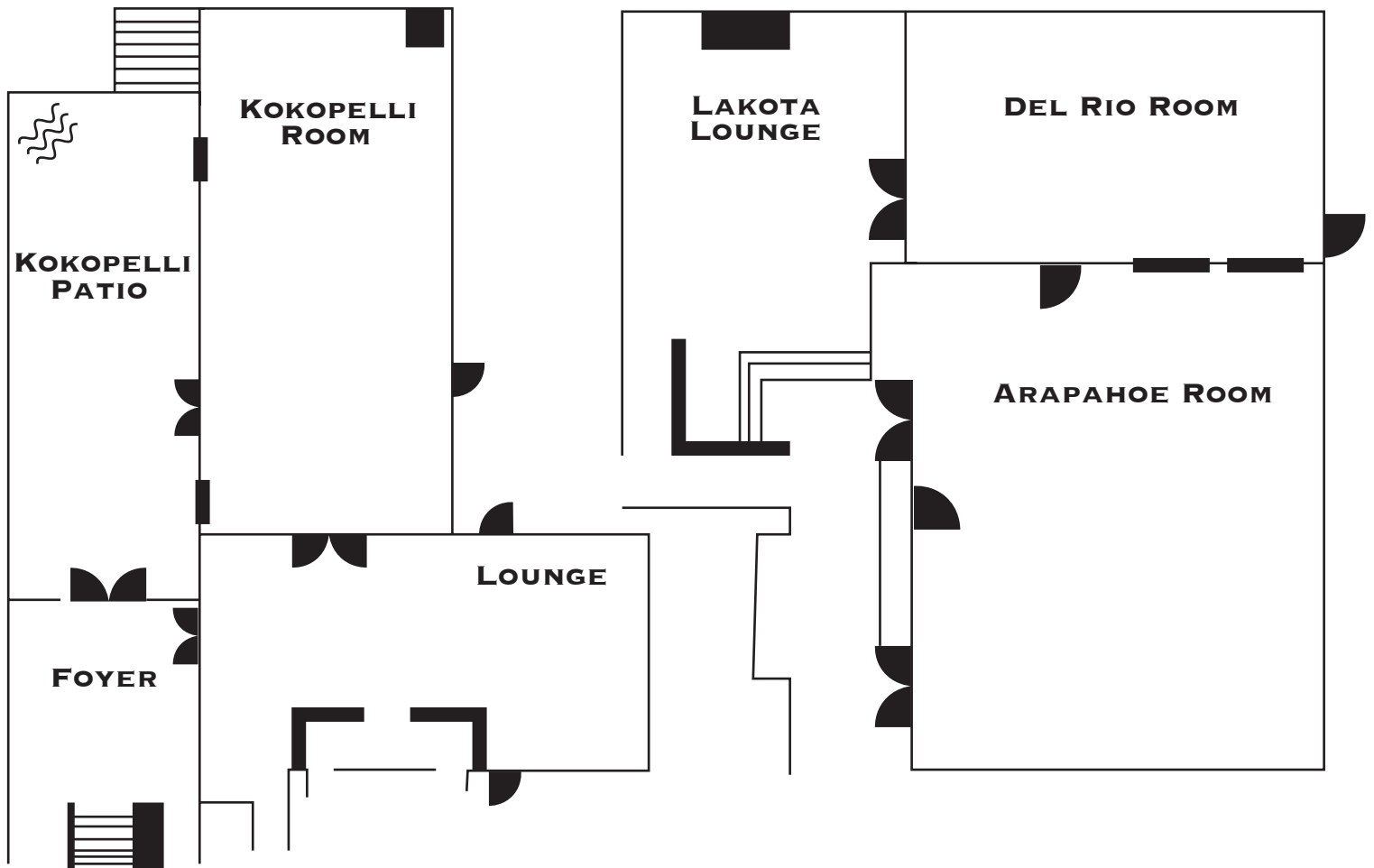
Hosted or Cash Bar Service. Hosted Bar Charges Are Based on Actual Consumption. Food order must accompany beverage service. All beverages consumed on premise must be provided by Table Mountain Inn. Colorado Law prohibits the sale of alcohol to intoxicated persons or those under the age of 21. Guests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

# MEETING ROOMS



## KOKOPELLI ROOM

## ARAPAHOE & DEL RIO ROOMS



ROOM	WXH (FEET)	SQUARE FEET	CONFERENCE	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