

Dinner Buffets

A minimum of 20 people is required for all dinner buffets.

**\$50.00 carver fee applies to all carved items

Southwestern Buffet

\$22.99 per person

- Baby Spinach with Peppers, Marinated Olives and Tequila Lime Vinaigrette
- Roasted Corn and Onion Salad with Roasted Southwest Chili's
- Vegetable Enchilada Casserole layered with Flour Tortillas and Green Chili
- Marinated Chicken served with Red Pepper and Cilantro Rice and Tequila Lime Butter Sauce
- Assorted Rolls and Butter
- Churro Fries
- Iced Tea and Water

Lookout Mountain Buffet

\$28.99 per person

- Mixed Field Greens with Carrots and Tomatoes, served with Bleu Cheese and Italian Dressings
- Southwest Tomato, Corn and Onion Salad
- Grilled Achiote Chicken served with Red Pepper & Cilantro Rice and Roasted Poblano Sauce
- Sliced Buffalo Tenderloin served with Sour Cream and Chive Mashed Potatoes, topped with Smoked Onion Au jus
- Spinach, Mushroom and Tomato Lasagna
- Assorted Rolls & Butter
- Assorted Dessert Tray - Chef's Selection
- Iced Tea and Water

Table Mountain Inn

All banquet items are subject to current service charge & sales tax – Revised 01/01/10

Dinner Buffets (con't)

Clear Creek Buffet

\$32.99 per person

- Field Green Salad - Assorted Baby Greens, Jicama, Carrots, Cucumber and Roma Tomatoes served with Bleu Cheese and Italian Dressings
- Piñon Cherry Chicken - Piñon Crusted Chicken Breasts sautéed with Cherries, Shallots and Fresh Rosemary
- Spinach, Mushroom and Tomato Lasagna
- **Carved Prime Rib served with Au Jus and Horseradish Cream
- Roasted Red Potatoes
- Roasted Fresh Vegetables
- Assorted Rolls & Butter
- Assorted Dessert Tray - Chef's Selection
- Iced Tea and Water

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