

Plated Lunches

A minimum of 15 people is required for plated lunches

All plated lunches are served with house green salad, fresh baked rolls and butter, iced tea and water

Grilled Vegetable Enchilada Stack **\$14.99 per person**

Grilled Vegetables layered between Corn Tortillas with Red Chili Chimayo Sauce

Piñon Cherry Chicken **\$17.99 per person**

Seasoned Piñon Crusted Chicken Breast w/Dried Cherries, Shaved Shallots and Fresh Rosemary served with Red Pepper & Cilantro Rice and Fresh Seasonal Vegetables

King Canyon Buffalo Pot Roast **\$22.99 per person**

Fork Tender Braised Buffalo Pot Roast served over Sour Cream and Chive Mashed Potatoes w/Pan Au jus, Fresh Grated Horseradish Sauce and Fresh Seasonal Vegetables

Pan Seared Salmon **\$22.99 per person**

Atlantic Salmon Pan Seared, topped w/Tequila Lime Butter Sauce and served over Red Pepper and Cilantro Rice w/Grilled Asparagus

**Desserts for an additional \$3.99 per person
(select 1 for your entire group)**

Tiramisu

Coffee Flavored Pastry w/Mocha Cream

Seasonal Cheesecake

Garnished w/Fresh Seasonal Berries

Cinnamon Bread Pudding

Served w/Vanilla Ice Cream and Caramel Sauce

Chocolate Cake

"Death by Chocolate" - 3 Layered Chocolate Cake w/Chocolate Frosting & Icing

Table Mountain Inn

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