

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, dessert, iced tea and water

Grilled Portobello & Eggplant Stack

\$17.99 per person

Seared spinach and roasted eggplant layered w/lemon butter sauce and served with lime cilantro rice

Pinon Cherry Chicken

\$17.99 per person

Seasoned, pinon crusted chicken breast w/dried cherries, shaved shallots and fresh rosemary served over sour cream and chive mashed potatoes and fresh seasonal vegetables

King Canyon Buffalo Pot Roast

\$22.99 per person

Fork tender, braised buffalo pot roast served over mashed potatoes w/pan au jus and fresh grated horseradish sauce and fresh seasonal vegetables

Pan Seared Salmon

\$22.99 per person

Atlantic salmon pan seared and topped w/lemon beurre blanc, served over cilantro rice w/grilled asparagus

Desserts (select 1 for your entire group)

Aztec Mousse

Chocolate mousse with a hint of Kahlua flavor, garnished w/raspberry coulis in a chocolate cup

Seasonal Cheesecake

Garnished w/fresh seasonal berries

Cinnamon Bread Pudding

Served w/vanilla ice cream and caramel sauce

Table Mountain Inn Chocolate Fruit Pizza

Double chocolate torte topped with crème anglaise, sliced seasonal fresh fruit and simple syrup

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All banquet items are subject to current service charge & sales tax – Revised 01/01/08