



TABLE MOUNTAIN INN

Hotel @ Restaurant @ Catering @ Golden, CO



MEETINGS & EVENTS CATERING GUIDE

1310 Washington Avenue, Golden, CO 80401 - TableMountainInn.com - 303.277.9898



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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 Golden, Colorado boutique hotel. In the following pages, you will find information about the following...

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Allergies and Dietary Restrictions

Please inform your Sales Manager of any known allergies or dietary restrictions that you are aware of. 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 they 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 due to event site & number of people attending the event. The minimum requirements do not include a 22% taxable service fee & applicable tax. 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 & beverages served in the banquet facilities. No outside food is allowed with the exception of professional wedding cakes. Currently a 22% service charge plus applicable sales tax is required for all room, food & beverage 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.

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

MEETING PLANNER PACKAGES INCLUDE...

A minimum of 15 people required for meeting planner packages. Menus can be customized to meet group's preferences.

- ✦ **BREAKFAST, LUNCH & A BREAK**
- ✦ **MEETING ROOM RENTAL IS WAIVED**
- ✦ **AUDIO VISUAL**

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

TABLE MESA MEETING PLANNER PACKAGE - \$54 PER PERSON

GALLUP BREAKFAST BUFFET - Bagels & Cream Cheese, Individual Yogurts, Granola, Seasonal Fruit, Coffee & Hot Tea

AGAVE DELI LUNCH BUFFET - Chicken Tortilla Soup, Chimayó Chips, Hand Mashed Guacamole, Salsa, Mixed Green Salad, Sliced Turkey Breast, Smoked Ham & Roast Beef, Assorted Cheeses, Grilled Portobello Mushrooms, Hummus, Olives, Assorted Deli Breads, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles, Mustard & Mayonnaise - Brownies & Cookies for Dessert

LA SIESTA BREAK - Chimayó Chips & Fresh Salsa, Pretzels, Peanuts, Popcorn, Spicy Fiesta Snack Mix & Assorted Sodas

MOUNT SANITAS MEETING PLANNER PACKAGE - \$62 PER PERSON

TAOS BREAKFAST BUFFET - Bagels & Cream Cheese, Sliced Seasonal Fruit, Pork Green Chili, Burritos (Flour Tortilla Stuffed with Eggs, Onions, Peppers, Cheese), Coffee & Hot Tea

SOUTH OF THE BORDER FAJITA LUNCH BUFFET – Chimayó Chips & Salsa, Southwestern Caesar Salad, Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Warm Flour Tortillas, Refried Navajo Black Beans, Roasted Corn + Lime Rice, Fresh Guacamole, Pico De Gallo, Sour Cream, Shredded Cheese - Chef's Assorted Dessert Tray for Dessert

CARNIVAL BREAK - Antipasto Platter: Meats, Cheeses & Marinated Vegetables with Gourmet Crackers & Assorted Sodas

DON'T FORGET TO ADD ON A BEVERAGE PACKAGE!

AUDIO VISUAL & BEVERAGES

AUDIO VISUAL

- ✦ LCD Projector Package - \$200.00
Includes LCD, 72" Screen & A/V Table with Power
- ✦ 72" Screen & A/V Table with Power - \$50
- ✦ Flip Chart & Easel (standard paper) - \$45
- ✦ Additional Flip Chart Pad - \$25
- ✦ Flip Chart with 3M Pre-Stick Pad - \$100
- ✦ Additional Pre-Stick Flip Chart Pad - \$75
- ✦ Speakerphone - \$100
- ✦ Wireless Microphone - \$100
Additional Microphone - \$50
- ✦ White Board & Markers - \$25
- ✦ Mixer with "Y" Cable - \$50
- ✦ Computer Speakers - \$25
- ✦ Flat Screen with DVD - \$100
- ✦ Extension Cords - \$10
- ✦ Power Strips - \$15
- ✦ Dance Floor - \$250
- ✦ Podium - \$25
- ✦ *Wireless Internet N/C*
- ✦ *Pandora One Radio N/C*
- ✦ *iPod Connection N/C*

BEVERAGE PACKAGES

All day beverage breaks served from the time your meeting starts to conclusion of the event.

THE ESSENTIALS BEVERAGE PACKAGE - \$8 PER PERSON

Silver Canyon Regular + Decaf Coffee & Assorted Hot Teas

THE OASIS BEVERAGE PACKAGE - \$11 PER PERSON

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

THE WATERING HOLE BEVERAGES PACKAGE - \$14 PER PERSON

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

BEVERAGES A LA CARTE

- ✦ Silver Canyon Coffee + Hot Tea (Gallon) - \$32
- ✦ Silver Canyon Decaf Coffee + Hot Tea (Gallon) - \$32
- ✦ Fresh Brewed Iced Tea by the (Gallon) - \$32
- ✦ Iced Lemonade (Gallon) - \$38
- ✦ Assortment of Juices (Half-Gallon) - \$24
- ✦ Assorted Sodas - \$2.50 per person
- ✦ Bottled Water - \$2.50 per person
- ✦ Sparkling Water - \$4.50 per person
- ✦ Energy Drinks - \$5 per person

BREAKFAST & BRUNCH

PLATED BREAKFAST

**SERVED WITH ASSORTED JUICES,
COFFEE & HOT TEA**

For more than 10 people, must be ordered prior to the event

HUEVOS RANCHEROS – \$13

Flour Tortilla with Two Eggs, Pork Green Chili,
Cheese, Black Beans, Guacamole, Sour Cream & Salsa

BANANA BREAD FRENCH TOAST – \$13

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

BREAKFAST QUESADILLA – \$13

Scrambled Eggs, Cheese & Smoked Bacon Grilled
between Two Flour Tortillas, Topped with Pico de Gallo,
served with Santa Fe Potatoes

BREAKFAST BURRITO – \$13

Flour Tortilla, Eggs, Onions, Peppers, Cheese, Black
Beans & Santa Fe Potatoes Smothered With Pork
Green Chili

FIESTA SCRAMBLE – \$13

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

BRUNCH BUFFETS

SERVED WITH ASSORTED JUICES, COFFEE & HOT TEA

Minimum of 15 people

JUAREZ BRUNCH – \$24 PER PERSON

Assorted Pastries & Breakfast Breads, Sliced Seasonal Fruit, Scrambled Eggs Topped with Cheese, Sausage, Bacon, Santa Fe Potatoes, Antipasto Tray served with Assortment of Crackers, Individual Fruit & Yogurt Parfaits – Warm Southwestern Chocolate Bourbon Bread Pudding Drizzled with Caramel Sauce for Dessert

SINALOA BRUNCH – \$32 PER PERSON

Seasonal Fruit Display, Bagels & Cream Cheese, Smoked Salmon Display, Mixed Field Greens served with Assorted Dressings, Scrambled Eggs Topped with Cheddar Cheese, Biscuits & Southwestern Sausage Gravy, Bacon, Santa Fe Potatoes – Chef's Assorted Dessert Tray

CONSIDER ADDING ON *(priced per person)*

- | | | |
|-----------------------------------|-------------------------------|-------------------------------------|
| ✦ Scrambled Eggs - \$4 | ✦ Granola & Cereals - \$4 | ✦ Biscuits & Sausage Gravy - \$4 |
| ✦ Bacon, Sausage or Chorizo - \$4 | ✦ Oatmeal & Brown Sugar - \$4 | ✦ Bagels & Cream Cheese - \$4 |
| ✦ Pork Green Chili - \$4 | ✦ Individual Yogurts - \$4 | ✦ Pastries & Breakfast Breads - \$4 |

BREAKFAST BUFFETS

**SERVED WITH ASSORTED JUICES,
COFFEE & HOT TEA**

Minimum of 15 people unless noted otherwise

PUEBLO BUFFET - \$11 PER PERSON

Available for groups of all sizes

Pastries, Breakfast Breads & Seasonal Fruit

GALLUP BUFFET – \$14 PER PERSON

Available for groups of all sizes

Bagels & Cream Cheese, Individual Yogurts,
Granola, Seasonal Fruit & Assorted Cereals

EL PASO BUFFET – \$16 PER PERSON

Pastries & Breakfast Breads, Bacon, Sausage,
Seasonal Fruit, Scrambled Eggs with Cheddar
Cheese, Santa Fe Potatoes

TAOS BUFFET – \$16 PER PERSON

Bagels & Cream Cheese, Sliced Seasonal Fruit,
Pork Green Chili & Burritos (Flour Tortilla
Stuffed with Eggs, Onions, Peppers, Cheese)

PLATED LUNCHES

SERVED WITH ICED TEA

Choose up to three plated lunch options. The final count of each of the three entrees selected will be due three days prior to the event. Place cards with each guest's name & entree selection are required for plated lunches. For groups of 20 people or less, this menu may be used to pre-order lunch by 10:30am the day of your event. For groups over 20 people, entrees must be ordered prior to the event.

GRILLED VEGETABLE ENCHILADAS – \$11

Grilled Vegetables in Corn Tortillas with Ranchero Sauce & Chipotle Sour Cream, served with Refried Navajo Black Beans & Roasted Corn + Lime Rice

CHICKEN ENCHILADAS – \$13

Two Corn Tortillas Filled with Chicken, Blended Cheeses, Onions & Spices served with Pork Green Chili & Chimayó Red Chili Sauce, Refried Navajo Black Beans & Roasted Corn + Lime Rice

NAVAJO CLUB – \$14

Grilled Flatbread folded over Turkey, Ham, Bacon, Lettuce, Tomato & served with Seasonal Fruit

GRILLED CHICKEN WRAP – \$13

Grilled Chicken, Romaine Lettuce, Avocado & Caesar Dressing, Wrapped in a Flour Tortilla & served with Seasonal Fruit

SANTA FE BEEF BURRITO – \$14

Beef Barbacoa with Sweet Peppers, Onions, Monterey Jack & Cheddar in a Flour Tortilla, topped with Pork Green Chili, served with Refried Navajo Black Beans & Roasted Corn + Lime Rice

SOUTHWESTERN PASTA PRIMAVERA – \$14

Cavatappi Pasta, Monterey Jack & Cheddar Cheese Sauce with Green Chilies & Grilled Seasonal Vegetables
Add Grilled Chicken - \$3, Grilled Salmon - \$7 OR Grilled Flatiron Steak - \$8

ORANGE & JICAMA CHICKEN SALAD – \$14

Mixed Greens, Savory Grilled Chicken, Mango Salsa, Oranges, Jicama, Toasted Pinion Nuts & Jalapeno-Honey Vinaigrette Dressing, served with Navajo Flatbread

CHIPOTLE BBQ CHICKEN – \$15

Served with Tangy Coleslaw & Grilled Seasonal Vegetables

GRILLED SALMON – \$19

Salmon Topped with Beurre Blanc Butter Sauce served over Red Pepper, Roasted Corn + Lime Rice & Grilled Seasonal Vegetables

CONSIDER ADDING ON (priced per person)...

- ✦ Chicken Tortilla Soup - \$4
- ✦ Pork Green Chili - \$4
- ✦ House Green Salad - \$3

- ✦ Cookies and Brownies - \$5
- ✦ Seasonal Cheese Cake - \$7
- ✦ Assorted Dessert Tray - \$8

BUILD YOUR OWN LUNCH BUFFET

BUILD YOUR OWN LUNCH BUFFET - \$24 PER PERSON

SERVED WITH ICED TEA & GREEN CHILI CORNBREAD MUFFINS

Minimum of 15 people for all lunch buffets.

SALADS - CHOOSE TWO

(Add an additional salad for \$3 per person)

- ✦ Southwestern Caesar Salad
- ✦ Mixed Field Green Salad
- ✦ Iceberg with Tomatoes & Bleu Cheese Crumbles
- ✦ Tangy Coleslaw
- ✦ Potato Salad
- ✦ Roasted Corn & Black Bean Salad

ENTREES - CHOOSE ONE

(Add an additional entree for \$5 per person)

- ✦ Barbecue Chicken Breast
- ✦ Herb Roasted Chicken Breast
- ✦ Vegetable Enchilada Casserole
- ✦ Pork Carnitas Roulade
- ✦ Sliced Sirloin with a Dried Cherry Sauce
- ✦ Roasted Turkey
- ✦ Barbecue Pork Ribs
- ✦ Chicken Enchiladas

PREMIUM ENTREES – additional \$4 per person

- ✦ Grilled Flank Steak with a Dried Cherry Sauce
- ✦ Grilled Salmon with a Beurre Blanc Butter Sauce

SIDE DISHES - CHOOSE TWO

(Add an additional side dish for \$3 per person)

- ✦ Roasted Red Potatoes
- ✦ Sour Cream + Chive Mashed Potatoes
- ✦ Roasted Corn + Lime Rice
- ✦ Baked Mac 'n Cheese
- ✦ Refried Navajo Black Beans
- ✦ Cheese Enchiladas
- ✦ Brown Sugar Glazed Carrots
- ✦ Grilled Seasonal Vegetables

DESSERTS - CHOOSE ONE

(Add an additional dessert for \$4 per person)

- ✦ Warm Southwestern Chocolate Bourbon Bread Pudding served with Caramel Sauce
- ✦ Cookies & Brownies
- ✦ Chef's Assorted Dessert Tray
- ✦ Peach Cobbler
- ✦ Carrot Cake with Walnut Cream Cheese
- ✦ Triple Chocolate Cake
- ✦ Coffee, Decaf & Assorted Celestial Hot Tea

LUNCH BUFFETS

LUNCH BUFFETS

SERVED WITH ICED TEA

There is a minimum of 15 people for all lunch buffets.

SAGUARO SOUP & SALAD – \$24 PER PERSON

Chicken Tortilla Soup OR Pork Green Chili, Iceberg, Romaine Hearts, Mixed Green Lettuces, Seasonal Fruit, Tangy Coleslaw, Assorted Dressings. Toppings Include: Grilled Chicken, Ham, Bacon Bits, Chopped Eggs, Shredded Cheddar, Monterey Jack & Swiss, Assorted Vegetables, Green Chili Corn Muffins + Honey Butter - Fresh Berry Parfaits for Dessert

AGAVE DELI – \$24 PER PERSON

Chicken Tortilla Soup, Chimayó Chips, Hand Mashed Guacamole, Salsa, Mixed Green Salad, Sliced Turkey Breast, Smoked Ham & Roast Beef, Assorted Cheeses, Grilled Portobello Mushrooms, Olives, Assorted Deli Breads, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles, Mustard & Mayonnaise - Brownies & Cookies for Dessert

CHIPOTLE BBQ – \$24 PER PERSON

Mixed Green Salad with Assorted Dressings, Tangy Coleslaw, BBQ Chicken Breast, BBQ Pulled Pork, Slider Buns, Baked Mac & Cheese, Brown Sugar Baked Beans & Green Chili Corn Muffins + Honey Butter - Peach Cobbler for Dessert

SOUTH OF THE BORDER FAJITA – \$26 PER PERSON

Chimayó Chips & Salsa, Southwestern Caesar Salad, Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Warm Flour Tortillas, Refried Navajo Black Beans, Roasted Corn + Lime Rice, Fresh Guacamole, Pico De Gallo, Sour Cream, Shredded Cheese - Chef's Assorted Dessert Tray for Dessert

BOXED LUNCHES - \$16 PER PERSON

CAN BE ORDERED AS SANDWICHES ON FLATBREAD, WRAPS OR SALAD

All Boxed Lunches Include Potato Chips, Mixed Fruit, Cookie & Bottled Water

Boxed Lunches can also be served plated if you are not on the go!

- ✦ HOPI TURKEY - Turkey, Avocado, Sprouts & Red Onion
- ✦ ADOBE BEEF - Sliced Roast Beef with Sprouts & Roasted Peppers
- ✦ NAVAJO CLUB - Turkey, Ham, Bacon & Avocado
- ✦ APACHE CHICKEN - Grilled Chicken, Sprouts & Pepper Jack Cheese
- ✦ ZUNI VEGGIE - Cucumber, Sprouts, Red Onion, Avocado & Herb Cream Cheese

PREMIUM BOX LUNCHES - \$20 PER PERSON

- ✦ BEEF TENDERLOIN - with Fresno Aioli
- ✦ GRILLED SALMON - with Green Chili Aioli

BREAKS & DESSERTS

BREAKS

LA SIESTA BREAK - \$8 PER PERSON

Chimayó Chips & Fresh Salsa, Pretzels, Peanuts, Popcorn, Spicy Fiesta Snack Mix & Assorted Sodas

LA FIESTA BREAK - \$10 PER PERSON

Warm Con Queso Dip with Flat Bread, Chips & Salsa, Hand Mashed Guacamole & Assorted Sodas

MI COROZON BREAK - \$9 PER PERSON

Chocolate Chip Cookies, Double Fudge Brownies, Chocolate Dipped Strawberries & Assorted Sodas

CARNIVAL BREAK - \$12 PER PERSON

Antipasto Platter: Meats, Cheeses & Marinated Vegetables with Gourmet Crackers & Assorted Sodas

THE SUMMIT BREAK - \$13 PER PERSON

Assorted Domestic & Imported Cheeses, Assortment of Gourmet Crackers, Granola Bars, Individual Yogurts, Trail Mix, Vegetable Cudités with Southwest Ranch, Whole Fruit & Sparkling Water

BUILD YOUR OWN BREAK - \$16 PER PERSON

Build your own break & select up to 4 items. Additional items may be added for \$3.00 per person

- ✦ Chimayó Chips & Fresh Salsa
- ✦ Pretzels, Peanuts & Popcorn
- ✦ Spicy Fiesta Snack Mix & Trail Mix
- ✦ Warm Con Queso Dip with Flat Bread
- ✦ Assorted Domestic & Imported Cheeses
- ✦ Fresh Cut Veggies & Southwest Ranch Dip
- ✦ Antipasto Platter- Meats, Cheeses & Marinated Veggies
- ✦ Individual Fruit Yogurts & Granola Bars
- ✦ Cookies & Brownies
- ✦ Chocolate Dipped Strawberries
- ✦ Assorted Sodas

DESSERTS

- ✦ Carrot Cake with a Cream Cheese Frosting - \$7
- ✦ Seasonal Cheese Cake with Fresh Berries - \$7
- ✦ Warm Chocolate Bourbon Bread Pudding Drizzled with Caramel Sauce - \$7
- ✦ Triple Chocolate Cake - \$7
- ✦ Chef's Assorted Dessert tray - \$8
- ✦ Cookie & Brownie Tray - \$5
- ✦ Sliced Seasonal Fruit - \$5
- ✦ Seasonal Whole Fruit - \$4
- ✦ Chocolate Dipped Strawberries (3 per person) - \$6

PLATED DINNERS

PLATED DINNERS INCLUDE A HOUSE GREEN SALAD WITH ASSORTED DRESSINGS, GREEN CHILI CORNBREAD MUFFINS, DESSERT, ICED TEA, COFFEE & HOT TEA

Choose up to three plated dinner options. The final count of each of the three entrees selected will be due three days prior to the event. Place cards with each guest's name & entree selection are required for plated dinners.

GRILLED VEGETABLE ENCHILADAS – \$25

Grilled Vegetables in Corn Tortillas with Chimayo Red Chili Sauce, Chipotle Sour Cream, served with Refried Navajo Black Beans & Roasted Corn + Lime Rice

PORK CARNITAS ROULADE – \$26

Slow Roasted Pork Carnitas Tucked inside a Roasted Anaheim Pepper, Baked in Green Chili & Topped with Sour Cream, served with Flour Tortillas, Refried Navajo Black Beans, Roasted Corn + Lime Rice & Pickled Onions

CHICKEN ENCHILADAS – \$26

Two Corn Tortillas Filled with Chicken, Blended Cheeses, Onions & Spices, served with Pork Green Chili & Chimayo Red Chili Sauce, Refried Navajo Black Beans & Roasted Corn + Lime Rice

SOUTHWESTERN PASTA PRIMAVERA – \$25

Cavatappi Pasta, Monterrey Jack & Cheddar Cheese Sauce with Green Chilies & Grilled Seasonal Vegetables
Add Grilled Chicken - \$3, Grilled Salmon - \$7 OR Grilled Flatiron Steak - \$8

PIÑON CHERRY CHICKEN – \$30

Seasoned Piñon Nut Crusted Chicken Breast Sautéed with Dried Cherries Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

PAN SEARED SALMON – \$34

Seared Salmon Topped with Beurre Blanc Butter Sauce served With Roasted Corn + Lime Rice & Grilled Seasonal Vegetables

SMOKE HOUSE PLATTER – \$36

Barbecue St. Louis Style Pork Ribs, Grilled Chicken Breast, Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

BUFFALO POT ROAST – \$34

Fork Tender Braised Buffalo Pot Roast served Over Sour Cream + Chive Mashed Potatoes with Pan Au Jus, Fresh Grated Horseradish Sauce & Grilled Seasonal Vegetables

CERTIFIED ANGUS BEEF TENDERLOIN – \$42

Char Grilled Beef Tenderloin served With Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

DESSERT

Choose one for entire group

- ✦ Carrot Cake with Walnut Cream Cheese Frosting
- ✦ Seasonal Cheese Cake with Fresh Berries

- ✦ Triple Chocolate Cake
- ✦ Chef's Assorted Dessert Tray

BUILD YOUR OWN DINNER BUFFET

BUILD YOUR OWN DINNER BUFFET - \$33 PER PERSON

SERVED WITH GREEN CHILI CORNBREAD MUFFINS, ICED TEA, COFFEE & HOT TEA

There is a minimum of 20 people for all dinner buffets.

SALADS - CHOOSE TWO

(Add an additional salad for \$3 per person)

- ✦ Mixed Field Green Salad
- ✦ Spinach Salad with Goat Cheese Crumbles, Strawberries & Candied Nuts
- ✦ Southwestern Caesar Salad
- ✦ Iceberg with Sliced Fresh Tomatoes & Bleu Cheese Crumbles
- ✦ Potato Salad
- ✦ Roasted Corn & Black Bean Salad

ENTREES - CHOOSE TWO

(Add an additional entree for \$6 per person)

- ✦ Barbecue Chicken
- ✦ Herb Roasted Chicken
- ✦ Chicken Breast with a Beurre Blanc Sauce
- ✦ Sliced Sirloin with a Dried Cherry Sauce
- ✦ Vegetable Enchilada Casserole
- ✦ Spinach Mushroom & Tomato Lasagna
- ✦ Barbecue Pork Ribs
- ✦ Pork Carnitas Roulade
- ✦ Chicken Enchiladas

PREMIUM ENTREES – additional \$5 per person

- ✦ Grilled Flank Steak with a Dried Cherry Sauce
- ✦ Grilled Salmon with a Beurre Blanc Butter Sauce

SIDE DISHES - CHOOSE TWO

(Add an additional side dish for \$4 per person)

- ✦ Roasted Red Potatoes
- ✦ Sour Cream + Chive Mashed Potatoes
- ✦ Roasted Corn + Lime Rice
- ✦ Baked Mac 'n Cheese
- ✦ Refried Navajo Black Beans
- ✦ Cheese Enchiladas
- ✦ Grilled Seasonal Vegetables
- ✦ Brown Sugar Glazed Carrots

DESSERTS - CHOOSE ONE

(Add an additional dessert for \$4 per person)

- ✦ Warm Chocolate Bourbon Bread Pudding Drizzled with Caramel Sauce
- ✦ Chocolate Chip Cookies & Brownies
- ✦ Chef's Assorted Dessert Tray
- ✦ Carrot Cake with Walnut Cream Cheese
- ✦ Seasonal Cheese Cake with Fresh Berries
- ✦ Peach Cobbler
- ✦ Triple Chocolate Cake

DINNER BUFFETS

SERVED WITH GREEN CHILI CORNBREAD MUFFINS, ICED TEA, COFFEE & HOT TEA

There is a minimum of 20 people for all dinner buffets.

BREAKFAST AFTER SUNDOWN - \$30 PER PERSON

Crispy Fried Chicken, Golden Brown Waffles served with Honey butter + Maple Syrup, Scrambled Eggs topped with Cheddar Cheese, Santa Fe Potatoes, Sliced Seasonal Fruit & your choice of **Oatmeal OR Grits** - Chef's Assorted Dessert Tray for Dessert

Make your grits cheesy for an additional \$1 per person

RIO RANCHO BARBEQUE - \$33 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Chicken Breasts with Chipotle Barbecue Sauce, Mesa Barbecue Pork Ribs, Spicy Smoked Sausage, Grilled Seasonal Vegetables & Sour Cream + Chive Mashed Potatoes - Peach Cobbler for Dessert

KACHINA FAJITA - \$34 PER PERSON

Chimayó Chips & Salsa, Southwestern Caesar Salad, Beef & Chicken Fajita Strips, Cheese Enchiladas, Grilled Onions & Peppers, Warm Flour Tortillas, Refried Navajo Black Beans, Roasted Corn + Lime Rice & Fajita Condiments: Fresh Guacamole, Pico De Gallo, Sour Cream, Salsa, Shredded Cheese - Chef's Assorted Dessert Tray for Dessert

SONORAN - \$38 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Grilled Seasonal Vegetables, Roasted Red Potatoes, Grilled Flank Steak with Dried Cherry Sauce & Grilled Salmon with Beurre Blanc Sauce - Chef's Assorted Dessert Tray for Dessert

MOJAVE - \$40 PER PERSON

Mixed Field Green Salad served with Jalapeño Honey Vinaigrette & Chipotle Ranch Dressings, Southwestern Caesar Salad with Chimayó Croutons and Asiago Cheese, Chicken Tortilla Soup, Grilled Seasonal Vegetables, Roasted Corn + Lime Rice, Grilled Salmon in a Beurre Blanc Sauce, Brown Sugar Glazed Ham OR Carved Turkey Breast - Chef's Assorted Dessert Tray for Dessert

✦ *Chef Carved Prime Rib may be substituted for Roasted Turkey for an additional \$6 per person*

✦ *Chef Carved Prime Rib may be added to any buffet for an additional \$9 per person*

FOR THE KIDS

SPECIAL BUFFET PRICING IS OFFERED FOR CHILDREN: CHILDREN AGES 6 THROUGH 12 WILL BE CHARGED 50% OF THE BUFFET PRICE. CHILDREN AGES 5 & UNDER MAY VISIT THE BUFFET AT NO CHARGE.

INDIVIDUAL KIDS MEALS - \$9 PER PERSON

Select one kid's meal for all children

✦ Chicken Tenders with French Fries & a Fresh Baked Cookie

✦ Macaroni & Cheese with French Fries & a Fresh Baked Cookie

PRIVATE DINING

AVAILABLE SUNDAY - THURSDAY

FOR PARTIES LESS THAN 25 GUESTS

YOU WILL CHOOSE FOUR ENTREES & ONE DESSERT THAT WILL BE SERVED TO THE ENTIRE GROUP IN ADVANCE

The banquet captain will take individual entrée orders once your guests are seated. *All pricing is per person.*

SALAD

Mesa House Salad with Fresh Field Greens, Grape Tomatoes, Cucumbers, Chimayó Croutons & Assorted Dressings

ENTREES – CHOOSE FOUR

ALL ENTREES SERVED WITH GREEN CHILI CORN MUFFINS, COFFEE, HOT TEA & ICED TEA

SOUTHWESTERN PASTA PRIMAVERA - \$28

Cavatappi Pasta, Fresh Corn, Roasted Red Peppers, Cherry Tomatoes, Baby Spinach, Roasted Garlic, Mexican Oregano & Green Chili Alfredo Sauce

CHICKEN ENCHILADAS - \$28

Two Corn Tortillas Filled with Chicken, Blended Cheeses, Onions & Spices served with Pork Green Chili & Chimayó Red Chili Sauce, Refried Navajo Black Beans & Roasted Corn + Lime Rice

PIÑON CHERRY CHICKEN - \$33

Seasoned Piñon Nut Crusted Chicken Breast Sautéed with Dried Cherries served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

ROCKY MOUNTAIN RAINBOW TROUT - \$34

Cornmeal Crusted, Lime-Caper Butter Sauce served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

PAN ROASTED SCOTTISH SALMON - \$37

Lime Beurre Blanc, Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

CHIPOTLE CHERRY SIRLOIN STEAK - \$39

Grilled Sirloin in a Chipotle Cherry Demi-Glace, Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

MOLE CRUSTED FILET MIGNON - \$45

With a Cacao Demi-Glace, served with Sour Cream + Chive Mashed Potatoes & Grilled Seasonal Vegetables

DESSERT – CHOOSE ONE

- ✦ Chef's Select Seasonal Cheesecake
- ✦ Carrot Cake
- ✦ Triple Chocolate Cake

- ✦ Chef's Assorted Dessert Tray
- ✦ Flourless Fudge Brownie with Crème Anglaise

ADD ON AN APPETIZER – CHOOSE ONE

Chips, Salsa & Guacamole - \$4 per person **OR** Queso with Flat Bread & Chimayó Chips - \$4 per person

APPETIZERS

APPETIZER STATIONS

SOUTHWESTERN STREET TACO STATION - \$14 PER PERSON *(minimum of 20 people)*

Served With Beef Barbacoa, Pork Carnitas, Roasted Shredded Chicken, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños & Corn Tortillas

FAJITA STATION - \$20 PER PERSON *(minimum of 20 People)*

Beef & Chicken Fajita Strips, Grilled Onions & Peppers, Hand Mashed Guacamole, Pico De Gallo, Cilantro, Diced Onions, Diced Fresh Jalapeños, Sour Cream, Shredded Cheese, Salsa & Warm Flour Tortillas

CARVED ROASTED PRIME RIB - \$400

Served with Rolls and Horseradish Sauce (serves up to 35 people, includes carving attendant)

CARVED BROWN SUGAR GLAZED HAM - \$300

Served with Rolls & Honey Mustard (serves up to 35 people, includes carving attendant)

CARVED TURKEY BREAST WITH ROLLS & ORANGE MARMALADE - \$300

Served with Rolls & Cranberry Relish (serves up to 35 people, includes carving attendant)

CARVED CERTIFIED ANGUS TOP ROUND - \$350

Served with Rolls, Caramelized Onion Au-Jus & Horseradish Sauce (serves up to 35 people, includes carving attendant)

DISPLAY TRAYS

VEGETABLE CRUDITÉS - \$4 PER PERSON

Assortment of Fresh Vegetables, Chipotle Ranch Dipping Sauce, Indian Flat Bread & Gourmet Cracker Display

SEASONAL FRUIT DISPLAY - \$4 PER PERSON

WARM ROASTED PEPPER QUESO - \$5 PER PERSON

Served with Fresh Baguette Bread, Indian Flat Bread, Tri-Colored Chips & House Made Salsa

Add on Guacamole - \$4 per person

DOMESTIC & IMPORTED CHEESE DISPLAY - \$7 PER PERSON

Assortment of Imported & Domestic Cheeses served with Indian Flatbread & Gourmet Cracker Display

BAKED BRIE - \$8 PER PERSON

Baked Brie in a Puff Pastry topped with Jalapeno Pepper Jelly & Slivered Almonds served with a Cracker Display

ANTIPASTO PLATTER - \$10 PER PERSON

Assortment of Cured Meats, Domestic & Imported Cheeses & Pickled Vegetables, Indian Flat Bread & Gourmet Cracker Display

SMOKED SALMON DISPLAY - \$12 PER PERSON

Smoked Salmon with Roasted Corn Relish, Pico De Gallo, Chipotle Cream Cheese, Indian Flat Bread & Cracker Display

APPETIZERS

HOT APPETIZERS

BUFFALO CHICKEN SKEWERS - \$22 PER DOZEN

Chicken Breast Tossed in Table Mountain Inn's Own Wing Sauce & Grilled
Served with Chipotle Ranch Dipping Sauce

QUESADILLAS - \$22 PER DOZEN

Cheese **OR** Chicken Grilled Inside a Flour Tortilla with Monterey Jack & Queso Fresco Cheese

EMPANADAS - \$22 PER DOZEN

Puff Pastry with **Beef OR Chicken**, Chilies, Cheese, Black Beans & Corn
Served with Chipotle Ranch Dipping Sauce

CHILI RELLENO WONTONS - \$28 PER DOZEN

Green Chilies, Monterey Jack Cheese in a Crispy Wonton

CRAB STUFFED MUSHROOMS - \$32 PER DOZEN

Giant Mushrooms Stuffed with Crab Meat & Baked

JALAPENO POPPERS - \$24 PER DOZEN

Breaded Jalapenos Stuffed with Spicy Cheese
Served with Chipotle Ranch Dipping Sauce

COCONUT CRUSTED SHRIMP SKEWERS - \$48 PER DOZEN

Shrimp coated in Coconut & served Golden Brown

COLD APPETIZERS

HOMEMADE CHIMAYÓ CHIPS & FRESH SALSA - \$4 PER PERSON

Add on Table Mountain Inn's Famous Guacamole for \$4 Per Person

CHICKEN TORTILLA ROLLS - \$22 PER DOZEN

Sliced Tortilla Filled with Chicken, Avocado, Tomato, Lettuce & Herb Cream Cheese

SOUTHWESTERN DEVEILED EGGS - \$22 PER DOZEN

Eggs Stuffed with Herb Cream Cheese

FRUIT SKEWERS - \$20 PER DOZEN

Served with a Yogurt Dipping Sauce

SMOKED SALMON MOUSSE - \$24 PER DOZEN

Served on a Cucumber Round with Fresh Jalapeño

SHRIMP COCKTAIL - \$48 PER DOZEN

Jumbo Shrimp served with Traditional Cocktail Sauce

BAR OPTIONS

BASED ON CONSUMPTION

\$50.00 bartender fee for CASH BARS, Minimum sales to be met: \$150.00

	HOSTED WELL BAR	HOSTED PREMIUM BAR	CASH WELL BAR	CASH PREMIUM BAR
Mixed Drinks	\$7.00	\$8.00	\$6.50	\$7.50
Doubles	\$8.00	\$9.00	\$9.00	\$9.50
Martinis	\$8.00	\$9.00	\$8.00	\$8.50
House Wine	\$7.00	\$8.00	\$7.00	\$7.50
Margaritas	\$7.00	\$8.00	\$7.00	\$8.00
Domestic Bottled Beer	\$4.50	\$4.50	\$4.50	\$4.50
Imported & Craft Bottled Beer	\$6.00	\$6.00	\$6.00	\$6.00

OPEN BAR PACKAGES

HOSTED BEER, WINE & MARGARITA BAR PACKAGE

\$20 per person for 2 hours, \$7 per person each additional hour

Domestic, Imported & Craft Bottled Beer, Chardonnay + Cabernet Sauvignon & Mesa Margaritas

HOSTED WELL BAR PACKAGE

\$22 per person for 2 hours, \$10 per person each additional hour

Domestic, Imported & Craft Bottled Beer, Douglass Hill Chardonnay + Cabernet Sauvignon, La Terre White Zinfandel, Epic Vodka, Pinnacle Gin, Cruzan Rum, Jim Beam Bourbon, Giroux Brandy, Dewars Scotch, Sauza Tequila & Mesa Margaritas

HOSTED PREMIUM BAR PACKAGE

\$30 per person for 2 hours, \$12 per person each additional hour

Domestic, Imported & Craft Bottled Beer, Specialty Red & White Wine, Grey Goose Vodka, Beefeater Gin, Bacardi Rum, Makers Mark Bourbon, Johnny Walker Red Label Scotch, Jack Daniels Bourbon, Cuervo Tequila & Mesa Margaritas

BEER KEGS & SPECIALTY WINE SELECTIONS

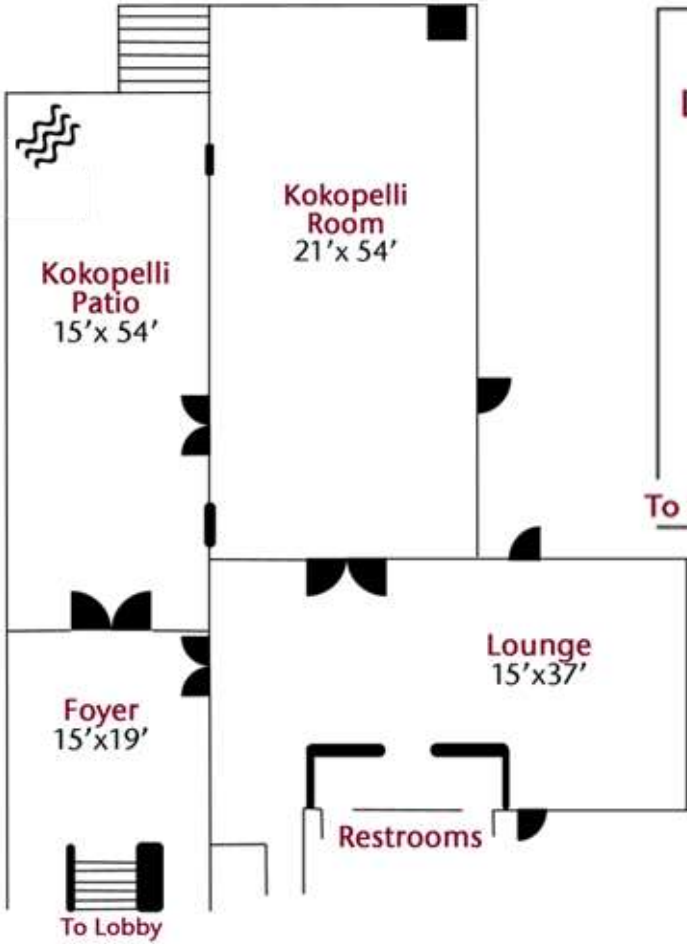
PLEASE ASK YOUR SALES MANAGER FOR THE CURRENT AVAILABILITY & PRICING

Banquet bars will be open for a maximum of 5 hours. Table Mountain Inn reserves the right to close a banquet bar at any time & refuse service to any individual if deemed necessary. All guests must have proper identification in order to consume alcohol. Our liquor license requires that alcohol consumed on the premise must be purchased from Table Mountain Inn. In addition, alcohol may not be removed from the premise.

MEETING ROOMS

LAYOUT & CAPACITIES

Kokopelli Room



Arapaho & Del Rio Rooms

